

SASHA'S ON SHAW

COLD PLATES

CHEESE PLATES

Dorchester \$20.99 (GF*)

Two cheeses: Cotswold (ENG) & Manchego (SP), and two Volpi cured salami: Italian Chianti wine, pepper-encrusted Genoa. Served with cornichons, mustard, crostini. Add pickled veggies: \$2.99

Charcuterie Plate \$16.99 (GF*)

Three Volpi cured salami: Italian Chianti wine, pepper encrusted Genoa, and spicy Soppressata salami. Served with cornichons, pickled veggies, mustard, and crostini.

Volpi Prosciutto Plate \$17.99 (GF*)

Thinly sliced Volpi prosciutto, shaved Parmigiano, EVOO & balsamic reduction drizzle, crostini, & mustard-mayo.

Pâté Plate \$14.99

Creamy duck liver pâté, served with cornichons, pickled veggies, and crostini.

Smoked Salmon Dip \$14.99 (GF*)

Smoked Salmon, whipped with cream cheese, mayonnaise, sour cream, chives, dill, minced red onions, smoked paprika, served with a side of sliced French baguette.

Smoked Trout Plate \$19.99 (GF*)

Equally as tasty as the Salmon, our trout is caught in Idaho and gently smoked. Served with crostini, diced red onion, lemon wedge, capers, and crème fraîche.

Hummus and Pita \$11.99 (GF* /V*)

Drizzle of EVOO topped with paprika, feta, kalamata olives Add a Side of Veggies: \$2.99 | Substitute Gluten-free Pita or Fresh Veggies \$2.99

Mixed Olives \$9.99 (GF/V+)

A flavorful mix of two olives from Europe, served with cornichons & pickled veggies.

Bruschetta \$12.99 (V*)

Delicious mix of blistered cherry tomatoes, red onion, basil, drizzled with a balsamic glaze and topped with parmesan, on sliced French baguette.

FLATBREADS

Prices below: 9" crust or 10" Gluten-Free crust (\$4.99)

Classic Cheese \$9.99 (V)

Pepperoni \$12.99

Grilled Mushroom and Crumbled Bacon \$12.99

Prosciutto and Green Apple \$15.99

Extra Virgin Olive Oil infused with roasted garlic, mozzarella, prosciutto and thinly sliced green apple.

Pesto \$15.99 (V)

Our flavorful nut-free pesto sauce with Greek feta, artichoke hearts and pine nuts. Topped with kalamata olives.

*Ask your server for this to be nut free!

Garden \$14.99 (V)

Inspired by our Chopped Veggie Salad, this pizza has chopped cherry tomatoes, artichoke hearts, hearts of palm, pistachios, white cheddar, red onion, and dried cranberries, topped with mozzarella & balsamic reduction.

Margherita \$12.99 (V)

Classic Margherita with Extra Virgin olive oil and fresh Mozzarella, covered in fresh basil and vine-ripe tomatoes. Topped with fresh grated Parmesan cheese.

Grilled Veggie \$14.99 (V)

Grilled zucchini, squash, red and yellow peppers, onion, asparagus, and mushrooms, with house-made red sauce and mozzarella.

*Served with crostini, dried fruit, walnuts, mango chutney.

World Tour* \$26.99 (GF* /V)

Triple Crème Brie D'affinois (FR), Taleggio (IT), Cotswold (ENG), Manchego (SP), Gjetost (NOR)
This board has a cheese for everyone! Creamy, bold, savory, even a semi-sweet paired with fresh apple! A must for any group!

French Tickler* \$25.99 (GF* /V)

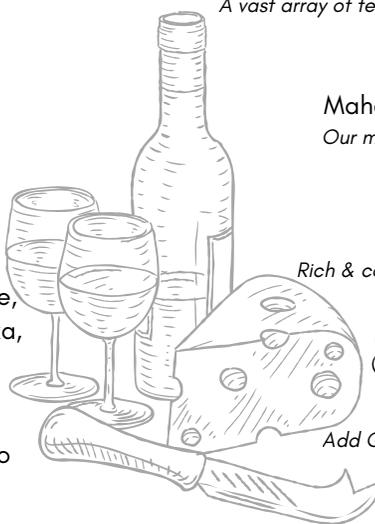
Triple Crème Brie D'affinois, P'tit Basque, St. André, and a dollop of Roquefort Bleu.
A vast array of textures and flavors - all great with French wines

Tres Quesos* \$19.99 (GF* /V)

Mahón, Manchego, Murcia (drunken goat)
Our most mild cheese board, this is a crowd pleaser!

Alpine Peaks* \$20.99 (GF* /V)

Raclette, Appenzeller, Comté
Rich & complex flavor profile as nutty, fruity, and earthy



SALAD & SOUP

Served with crostini unless indicated.
Add Grilled Chicken \$5.99 | Add Salmon Filet \$14.99

Soup du Jour

Bowl \$8.49 / Cup \$5.49

Chopped Veggie Salad

Small \$9.99 / Large \$15.99 (GF* /V*)

Mixed greens, chopped cherry tomatoes, artichoke hearts, hearts of palm, pistachios, white cheddar, red onion and dried cranberries tossed in Extra Virgin Olive Oil and balsamic vinegar. Served with crostini.

Greek Salad

Small \$9.99 / Large \$15.99 (GF* /V*)

Athenian-style Greek salad with diced cucumber, cherry tomato, red onion, and feta, tossed in a lemon and Extra Virgin Olive Oil. Served with kalamata olives, dolmas, and toasted pita.

Smoked Trout Salad \$19.99 (GF*)

Smoked Idaho trout served over a bed of mixed greens, pine nuts, red onions, lemon, vinegar, Extra Virgin Olive Oil, and crème fraîche to finish.

Crab, Avocado and Asparagus Salad \$21.99 (GF*)

Imperial crab meat, avocado, and grilled asparagus on mixed greens, with a drizzle of white balsamic vinegar.

HOT PLATES

Goat Cheese \$15.99 (GF* /V)

Warm goat cheese spread and sauteed shallots, served with Mango chutney and toasted French bread.

Spinach Artichoke Dip \$13.99 (GF* /V)

Baked and served with toasted crostini.

Crab Cakes Plate \$22.99

Two crab cakes served over mixed greens, with a drizzle of crème fraîche, capers, diced red onions, and lemon.

Grilled Tenderloin Steak* \$35.99 (GF)

Six-ounce portion of delicious, tender center cut grilled tenderloin. Served with mashed russet potatoes, and roasted Brussels sprouts, and a side of balsamic reduction.

Baby New Zealand Lamb Chops* \$32.99 (GF)

Four grilled Thyme-marinated baby lamb chops, served with mashed sweet potatoes, and sautéed spinach.

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SANDWICHES

Sandwiches are served a la carte. Add a side from the list below!

Grilled Gourmet Cheese Panini \$10.99 (V)
Melted Appenzeller, Comté, and Raclette on crisp sourdough bread. We add a layer of our nut-free Pesto or house made Fig Jam.
Feeling adventurous? Ask for both! *(It's a staff favorite)*

Beef Brisket Sandwich \$14.99
Tender, shaved roast beef brisket soaked in au jus on grilled French bread. Served hot with a side of au jus.
Add fontina cheese \$2.49

Oven Roasted Chicken Salad Sandwich \$11.49
Oven roasted chicken breast diced with chopped green apples, walnuts, red onion, and dried cranberries in light mayo dressing served on a toasted croissant, with side of lettuce, tomato, and red onion.

Sautéed Crab Cake Sandwich \$18.99
Lightly sautéed crab cake served on a toasted croissant with a side of crème fraiche, and capers, lettuce, tomato, and red onion.

Turkey and Appenzeller Sandwich \$14.49
Premium turkey breast sliced thin and topped with a slice of flavorful Swiss Appenzeller cheese, served on a toasted croissant, with sides of lettuce, tomato, red onion, and mustard-mayo.

Volpi Salami and Fontina Sandwich \$12.49
Volpi's Chianti salami on a lightly toasted French baguette with melted Italian fontina cheese, light balsamic vinegar and extra virgin olive oil and a side of mustard-mayo.

Brie BLT \$14.99
Melted Brie with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo.

Shaw Burger \$10.99
Our juicy six-ounce beef burger patty, served on a toasted brioche bun. Served with lettuce, tomato, and onion.
Add fontina cheese \$2.49 Add smoked bacon \$2.99

A LA CARTE

- Cup of Soup \$5.49
- Sautéed Spinach \$5.99
- Sautéed Squash & Zucchini \$4.99
- Sautéed Mushrooms \$4.99
- Sauteed Brussels Sprouts \$4.99
- Mashed Potatoes \$4.99
- Sweet Mashed Potatoes \$4.99
- Housemade Pommes Tots \$4.99
- Sliced Baguette & Olive Oil \$3.99
- *Side Chopped Veggie Salad \$4.99
- *Side Greek Salad \$4.99
- *only with sandwich

GF: Gluten Free / GF*: Can be Gluten Free
V: Vegetarian / V*: Vegetarian, and can be Vegan / V+ Vegan

Parties of 8 or more will have a 22% service fee applied, and will be presented as one check. Equal payments may be applied.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We do our best to accommodate allergies, but please be aware that cross-contamination is possible. If you have a food allergy, please notify our team.

www.SashasWineBar.com | Nov 5 2025

CRÊPES

Hot Crêpes, Made to order.

Fondue Crêpe \$15.99 (V)
As in Switzerland, French gruyère melted with a dash of Ximenez sherry wine to create a subtle cheese delicacy.
Garnished with raisins, walnuts, and dried apricots.

Smoked Salmon and Trout Crêpe \$19.99
We shamelessly brag about the smoked trout and smoked salmon, mixed into a classic crêpe with crème fraîche. Garnished with capers and red onions.

Veggie Crêpe \$13.99 (V)
Fresh sautéed vegetables – grilled mushrooms, zucchini, squash, red and yellow bell peppers, and asparagus – with mild Italian Fontina melted in.

Prosciutto and Italian Fontina Crêpe \$18.99
Our number one selling crêpe and for good reason. The prosciutto and melted cheese create a fantastic flavor and texture. Served with our mustard-mayo.

Triple Crème d'Affinois Crêpe \$17.99 (V)
Mild and delicious creamy Brie, with thinly sliced green apple and slightly spicy yet sweet mango chutney that blends beautifully.



DESSERTS & SWEET CRÊPES

Apple and Brown Sugar Crêpe \$13.99
Plus a dash of cinnamon. (V)

Strawberry Crêpe \$11.99
Always fresh, drenched in crème fraîche & sugar. (V)

Banana Crêpe \$11.99
With crème fraîche & brown sugar. (V)

Nutella Crêpe \$12.99
With hazelnut cocoa spread. Add banana, strawberry, or both! (V)

Crêpe Amy \$14.99
Dark chocolate chips melted with a shot of Grand Marnier. (V)

***ITEMS MADE IN HOUSE BY
FRENCH PASTRY CHEF FRANCOIS-XAVIER***

Cheesecake \$7.99 (V)

Feature Dessert
Please inquire for our daily selection! Prices Vary