



Menu

Cheese Board	3 different artisanal cheeses accompanied with 2 spreads.	\$35
Charcuterie Board (meat only)	3 different cured meats accompanied with pepper jelly, mustard, pickles and olives.	\$35
Charcuterie & Cheese Board	2 different cheeses, 3 different cured meats, pepper jelly, mustard, & pickles.	\$65
Brie Plate	Brie, seasonally flavoured spread, fruit & crackers.	\$25
Snack Box	Salmi rose, artisanal cheese, fresh fruit & crackers.	\$20
Sharecutterie Cone	Charcuterie & cheese in a to-go cone	\$15
Bothwell Box	Bothwell cheese, salami, pepper jelly, fruit, pickles & crackers.	\$30

Gluten friendly, vegetarian & vegan options available.

** Subject to availability**

Libations

Espresso Martini	Made w/ Colosimo espresso beans, vodka & coffee liqueur.	\$15
Mimosa	Prosecco topped w/ juice.	\$12
Aperol Spritz	Classic Italian aperitif made with Prosecco, aperol & club soda.	\$15
MB 75	A manitoba twist on a French 75	\$15
Wine (by the glass)	Curated selection of red, white, rosé, & sparkling.	6oz \$13 9oz \$15
Wine by the Bottle	Curated selection of red, white, rosé, sparkling & natural wine	Starting at \$40

Non-alcoholic

Jarritos	Mexican Sodas	\$3.50
Sparkling Water		\$2.50
Non-Alcoholic Wine	Rosé, Pinot Noir, Sparkling Riesling	\$6.99



sharecutterie

*Did you know we source our items from other small
local business in Winnipeg & Manitoba?*

*When you support Sharecutterie, you're supporting
multiple small local businesses!*