

# PALI WINE CO

LITTLE ITALY. SAN DIEGO

FOUNDED IN 2005 WITH THE INTENT TO PRODUCE BURGUNDY-INSPIRED WINES FROM CALIFORNIA'S CENTRAL COAST, PALI WINE CO. NOW CONSISTS OF THREE BRANDS WITH DISTINCT FOCUSES. THE ORIGINAL PALI BRAND FOCUSES ON PREMIUM PINOT NOIR AND CHARDONNAY SOURCED PRIMARILY FROM PALI'S OWN STA. RITA HILLS AND SONOMA VINEYARDS. TOWER 15 WINERY PRODUCES EXTREMELY SMALL BOTTLEINGS OF OPPORTUNISTIC, SINGLE VARIETAL WINES WITH GRAPES PURCHASED FROM SMALL, FAMILY-OWNED VINEYARDS IN CALIFORNIA'S CENTRAL COAST. THE NEWEST BRAND, NEIGHBORHOOD WINERY, SPECIALIZES IN UNTRADITIONAL, DARING WINES THAT OFTEN PUSH THE BOUNDARIES OF CONVENTIONAL WINE FLAVOR PROFILES. ALL WINES ARE METICULOUSLY CRAFTED AT PALI'S LOMPOC-BASED WINERY UNDER THE DIRECTION OF ITS LONG-TIME WINEMAKER, AARON WALKER.

*we make them all*

ALL WINES ARE PRODUCED BY US AT OUR WINERY IN LOMPOC USING ENVIRONMENTALLY FRIENDLY WINE-GRAPE GROWING AND NON-INVASIVE WINEMAKING PRACTICES. WE ARE COMMITTED TO SUSTAINABLY MADE WINES; GOOD FOR THE EARTH, OUR SOUL, AND OUR TASTE BUDS :) FOLLOW US ON INSTAGRAM @PALIWINECO TO STAY UP TO DATE.

## JOIN THE CLUB

No purchase required to sign up!

### STEP 1 Choose Your Club

- **Pali Club** | *Our original club consisting of mostly Pinot Noir and some Chardonnay*
- **Tower 15 Club** | *A variety of different wines and styles that highlight the versatility of California's Central Coast*
- **Mixed Club** | *Can't Decide? Choose the Mixed Club for the best of both! (our most popular club)*

### STEP 2 Choose Your Quantity and Discount

- **4 bottles** | 15% off all wine purchases and 2 complimentary tastings per month. \$100 - \$175 per shipment
- **6 bottles** | 20% off all wine purchases and 4 complimentary tastings per month. \$180 - \$240 per shipment
- **12 bottles** | 25% off all wine purchases and 4 complimentary tastings per month. \$300 - \$450 per shipment

### STEP 3 Enjoy Your Wine and Your Benefits

As a club member you will have first access to all of our wines, including limited releases! You will also receive the following benefits:

- **3 shipments per year** *Winter, Spring and Fall*
- **Love an open bar?** *2 tickets to our exclusive pick up parties, three times per year*
- **Free shipping on all wine purchases of 6 bottles or more**
- **\$25 credit for every friend that you refer to the club** *Our wine is meant for sharing*
- **Receive an extra 10% off on top of your discount on the day you sign up**

For more information email [rachel@paliwineco.com](mailto:rachel@paliwineco.com) or visit [www.paliwineco.com/wine-clubs](http://www.paliwineco.com/wine-clubs)

TODAY'S MENU

# TASTING FLIGHT

## PREMIUM TASTING FLIGHT

*A curated tasting of four of our most meticulously crafted wines  
\*not eligible for free tasting flight\**

\$ 25

## CURATED TASTING FLIGHT

*Curated selection of four wines*

\$ 16

# BY THE GLASS

## 2019 SAUVIGNON BLANC

**Tower 15, Santa Ynez Valley**

lemongrass, passionfruit, orange blossom

\$10

## 2018 BIEN NACIDO VINEYARD P.N.

**Pali, Pinot Noir, Sta. Rita Hills**

raspberry, nutmeg, plum

\$15

## 2017 WHITE CAP

**Tower 15, Rhone-style white blend, Central Coast**

lemongrass, asian pear, meyer lemon

\$11

## 2018 SUMMIT PINOT NOIR

**Pali, Pinot Noir, Sta. Barbara County**

pomegranate, rose hip, tobacco leaf

\$11

## 2019 VOGELZANG SEMILLON

**Tower 15, Sta. Ynez Valley**

lime, lemon peel, crushed stone

\$13

## 2016 RANCHO LA VIÑA P.N.

**Pali, Pinot Noir, Santa Rita Hills**

raspberry, dark cherry, mushroom

\$14

## 2019 NATURAL CHARDONNAY

**On Tap, Sta. Rita Hills**

mango, passionfruit, meyer lemon

\$10.5

## 2019 GOTCHA GARNACHA

**On Tap, Central Coast Grenache**

cranberry, kirsch, strawberry

\$10.5

## 2017 CHARM ACRES CHARDONNAY

**Pali, Chardonnay, Sonoma Coast**

white peach, lemon, flint

\$10

## 2017 JETTY

**Tower 15, Rhone-Style Red Blend, Central Coast**

red currant, blackberry jam, fennel

\$11

## 2019 SUNSET

**Neighborhood Winery, Provençal style Rosé, Central Coast**

raspberry, watermelon, cherry

\$10

## 2018 RIVIERA

**Pali, Pinot Noir, Sonoma Coast**

plum, black cherry, raspberry jam

\$11

## 2019 P.C.H.

**Pali, Rosé of Pinot Noir, Sta. Rita Hills**

bright cherry, pink apple, pomegranate seed

\$11

## 2016 PALI VINEYARD PINOT NOIR

**Pali, Pinot Noir, Sta. Rita Hills**

pomegranate, rose petal, tobacco leaf

\$14

## 2017 PINOT GRIGIO

**Tower 15, Central Coast**

grapefruit, lemongrass, asian pear

\$10

## 2018 MERLOT

**Tower 15, Santa Ynez Valley**

blueberry, dried tobacco, cacao

\$11

## 2017 CHAPEL CHARDONNAY

**Pali, Sta. Rita Hills**

lime, meyer lemon, golden apple

\$12

## 2018 SWELL

**Neighborhood Winery, Bordeaux-style Red Blend**

black currant, black cherry, geraniums

\$12

# FROZEN WINE

SEASONAL FROZEN WINE COCKTAIL \$13

ASK YOUR SERVER FOR TODAY'S FLAVORS!

# BOTTLE SHOP

<b>2017 RIESLING (DRY)</b> Tower 15, Santa Ynez Valley lime, jasmine, crushed wet rock	\$25	<b>2016 PALI VINEYARD P.N.</b> Pali, Pinot Noir, Sta. Rita Hills pomegranate, rose hip, tobacco leaf	\$69
<b>2017 PINOT GRIGIO</b> Tower 15, San Luis Obispo lime, yellow apple, ginger	\$22	<b>2017 PALI VINEYARD POMMARD P.N.</b> Pali, Pinot Noir, Sta. Rita Hills strawberry, raspberry, clove	\$69
<b>2017 SAUVIGNON BLANC RESERVE</b> Tower 15, Santa Ynez Valley lemongrass, passionfruit, orange blossom	\$22	<b>2016 PALI VINEYARD RESERVE P.N.</b> Pali, Pinot Noir, Sta. Rita Hills dark plum, anise, toasted oak	\$89
<b>2017 ROUSSANNE</b> Tower 15, Santa Ynez Valley meyer lemon, apricot, chamomile	\$27	<b>2018 GRENACHE</b> Tower 15, Santa Ynez Valley strawberry, raspberry, clove	\$29
<b>2017 WHITE CAP</b> Tower 15, White Wine Blend, Central Coast asian pear, lemon, stargazer lily	\$26	<b>2018 CINSAUT</b> Tower 15, Santa Ynez Valley raspberry, tart cherry, black tea	\$29
<b>2017 CHARM ACRES</b> Pali, Chardonnay, Sonoma Coast white peach, lemon, flint	\$22	<b>2018 SYRAH</b> Tower 15, Santa Ynez Valley blueberry, dried tobacco, black pepper	\$29
<b>2016 PALI VINEYARD CHARDONNAY</b> Pali, Chardonnay, Sta. Rita Hills yellow apple, fig, toasted oak	\$57	<b>2017 JETTY</b> Neighborhood, Rhone-Style Red Blend, Central Coast red currant, blackberry jam, fennel	\$27
<b>2018 DAWN</b> Neighborhood, Orange Wine, Central Coast grapefruit, dried apricot, wild flower	\$24	<b>2018 SWELL</b> Neighborhood, Bordeaux-Style Red Blend, Central Coast black currant, black cherry, graphite	\$33
<b>2019 SUNSET</b> Neighborhood, Provencal-Style Rosé, Central Coast watermelon, melon, wild strawberry	\$24	<b>2019 NATURAL CHARDONNAY</b> On Tap, Sta Rita Hills mango, passionfruit, meyer lemon	\$29
<b>2019 P.C.H.</b> Pali, Rosé of Pinot Noir, Central Coast bright cherry, pink apple, pomegranate Seed	\$24	<b>2016 PALI VINEYARD LH CHARD</b> Pali, Chardonnay, Sta Rita Hills rbutterscotch, honeycrisp apple, fig	\$39
<b>2014 HUBER VINEYARD CHARDONNAY</b> Pali, Chardonnay, Sta. Rita Hills lime, lemon peel, crushed stone	\$57	<b>2019 FAUX-ZE</b> On Tap, Orange Wine, Central Coast blood orange, grapefruit, bitter pith	\$29
<b>2016 PALI VINEYARD ROSÉ</b> Pali, Rosé of Pinot Noir, Sta. Rita Hills wild strawberry, thyme, salty breeze	\$30	<b>2018 TOSCANO SUPREMO</b> On Tap, Sangiovese, Cab Sauv, Petit Verdot Blend cassis, black cherry, juicy plum	\$29
<b>2018 RIVIERA</b> Pali, Pinot Noir, Sonoma Coast dark cherry, plum sauce, cinnamon	\$25	<b>2019 BLOCK 6-9ER</b> On Tap, Pinot Noir, Sta, Rita Hills candied cherry cola	\$29
<b>2017 HUNTINGTON</b> Pali, Pinot Noir, Santa Barbara County strawberry, raspberry, cola	\$25	<b>2018 EVERYTHING BUT THE PINOT</b> On Tap, Red Blend, Central Coast red, fruity, delicious	\$29
<b>2016 JOHN SEBASTIANO VN PN</b> Pali, Pinot Noir, Sta. Rita Hills red licorice, anise, mushroom	\$60	<b>2019 GOTCHA GARNACHA</b> On Tap, Grenache, Santa Ynez Valley strawberry rhubarb & blackberries	\$29

\*\*A \$10 service charge is added to all bottles enjoyed on premise

# PALI WINE CO

The Pali Wine Co. food program takes inspiration from the families of farmers and ranchers on the Central Coast of California, where we grow, source and make most of our wines. We are proud to use local and seasonal produce, building long-lasting relationships with local farmers and purveyors.

## SNACKS

LOCAL ARTISAN BREAD AND WHIPPED BUTTER ...\$5  
MARCONA ALMONDS ...\$5  
HOUSE MARINATED CASTELVETRANO OLIVES ... \$5

## SAVORY MEATS

BACON WRAPPED MEDJOOL DATES ... \$11  
ROSEMARY SKEWER, CHILI-HONEY DRIZZLE, GOAT CHEESE  
*suggested wine pairing: 2016 rancho la vina vineyard pinot noir*  
BRAISED SPANISH MEATBALL ... \$12  
AIOLI, SALSA BRAVA, HERBS, TOASTED BREAD, MARCONA ALMONDS, SAUCE PICA  
*suggested wine pairing: 2017 syrah*  
MEXICAN-STYLE HOTDOG ... \$9  
ALL BEEF HOTDOG, MORITA AIOLI, PICO DE GALLO, MUSTARD, RAJAS, COTIJA, CILANTRO, CRISPY BACON. TOASTED POTATO BUN  
*suggested wine pairing: 2018 swell*

## SEAFOOD

SPANISH BRUSCHETTA ... \$8  
TOASTED BREAD, SPANISH WHITE ANCHOVIES, GARLIC TOMATO SPREAD, GREEN OLIVES, SAUCE PICA  
*suggested wine pairing: 2016 pali vineyard chardonnay*  
SLICED OCTOPUS SALAD ... \$14  
YOUNG POTATOES, ROASTED PEPPERS, ARUGULA, LEMON AIOLI, OLEA FARM OLIVE OIL, OLIVES  
*suggested wine pairing: 2018 gotcha garnacha*

## DESSERT

SEASONAL FRUIT CRUMBLE ... \$9  
VANILLA ICE CREAM, CINNAMON STREUSEL, HOUSE CARAMEL, CANDIED NUTS  
*suggested wine pairing: 2018 riviera pinot noir*

## VEGETARIAN AND VEGAN

PATATAS BRAVAS ... \$9  
HERB AIOLI, SALSA BRAVA, SMOKED PAPRIKA  
*suggested wine pairing: 2018 gotcha garnacha*  
OFF THE COB MEXICAN STREET CORN ... \$8  
SWEET CORN, MORITA AIOLI, CORN CRUNCH, COTIJA CHEESE, PICO DE GALLO, MICRO CILANTRO  
*suggested wine pairing: 2014 huber vineyard chardonnay*  
GOAT CHEESE STUFFED PIQUILLO PEPPERS ... \$11  
SPANISH SALSA VERDE, SMOKED PAPRIKA BREADCRUMB  
*suggested wine pairing: 2019 p.c.h. rose of pinot noir*  
ARUGULA CAESAR SALAD \$9  
LEMON AND GARLIC DRESSING, RADICCHIO, FENNEL, CROUTONS, PARMIGIANA  
ADD BOQUERONES ANCHOVIES ... +\$3  
*suggested wine pairing: 2017 riesling*  
MOROCCAN CHOPPED SALAD ... \$10  
FARO, CAULIFLOWER, KALE, CURRY-LIME VINAIGRETTE, GOLDEN RAISINS, DILL, MINT, ALMONDS, PICKLED RED ONIONS, FETA SPREAD  
*suggested wine pairing: 2019 dawn*  
WARMED DI STEFANO BURRATA AND TOAST ... \$14  
HONEYCOMB, ROASTED GARLIC, DATES, HERB OIL, LEMON, CHILI  
*suggested wine pairing: 2017 pali vineyard late harvest chardonnay*

## PALI PROVISIONS BOARDS

CURED FISH PLATTER ... \$17  
LEMON CAPER MACKEREL, TOASTED BREAD, STANDARD ACCOUTREMENTS  
*suggested wine pairing: 2017 pali vineyard late harvest chardonnay*  
CALIFORNIA CHEESE PLATTER ... \$24  
4 CHEESES, HONEYCOMB, QUINCE PASTE, TOASTS, SEASONAL FRUIT, GOLDEN RAISINS  
*suggested wine pairing: 2016 pali vineyard pinot noir*  
ARTISAN MEAT PLATTER ... \$25  
4 MEATS, MUSTARD, OLIVES, ALMONDS, HONEYCOMB, HOUSE PICKLES, TOASTS  
*suggested wine pairing: 2018 riviera pinot noir*  
DELUXE MEAT & CHEESE PLATTER... \$32  
2 MEATS, 2 CHEESES, STANDARD ACCOUTREMENTS  
*suggested wine pairing: 2018 riviera pinot noir*