

PALI WINE CO

TO BRING THE CALIFORNIA CENTRAL COAST TO YOUR NEIGHBORHOOD. PALI WINE CO. IS A FAMILY-RUN WINERY THAT HIGHLIGHTS THE DIVERSITY AND NUANCED QUALITIES OF THE CALIFORNIA CENTRAL COAST WINE-GROWING AREA.

WINE CLUB MEMBERS RECEIVE 20% OFF ALL WINE PURCHASES

SEASONAL COCKTAILS

JUST IN TIME FOR SUMMER

CHERRY MOON \$18 SPARKLING ROSE, GRENADINE, CLUB SODA, SOJU & CITRUS VODKA	BICICLETTA \$18 PINOT NOIR, AMARO, BLOOD ORANGE SODA, SIMPLE SYRUP
PALOMA \$18 GRAPEFRUIT, SIMPLE SYRUP, CLUB SODA, SOJU & TEQUILA	PALI-RITA \$18 WHITE WINE, LIME, LEMON, AGAVE, SOJU & TEQUILA
LYCHEE BREEZE \$18 PINEAPPLE, LYCHEE, SIMPLE SYRUP, CLUB SODA, SOJU & RUM	FROZÉ \$15 ROSE, BLOOD ORANGE, STRAWBERRY, MEYER LEON, AGAVE, CLUB SODA
RED SANGRIA \$15 RED WINE, ORANGE, BLOOD ORANGE, HIBISCUS, AGAVE, CLUB SODA	WHITE SANGRIA \$15 WHITE WINE, LEMON, GUAVA, YUZU, AGAVE, CLUB SODA

TASTING FLIGHT

TRUST US OR BUILD YOUR OWN (* INDICATES + \$3)

TRUST US & WE'LL HOOK YOU UP WITH TODAY'S FAVORITES, OR YOU CAN PICK FROM OUR ENTIRE LIST OF WINES!

4 POURS ... 25
6 POURS ... 37.50

175 250 500 750
ML ML ML ML



WHITE WINE

NEIGHBORHOOD WINERY, 2019 WHITE WINE BLEND 'WHITE CAP' CENTRAL COAST, CA – GRENACHE BLANC, VIOGNIER, MARSANNE & ROUSSANNE – ORANGE BLOSSOM, QUINCE, LEMON	15... 21... 39... 53...
PALI, 2017 CHARDONNAY 'PALI VINEYARD' * STA. RITA HILLS, CA – HAZELNUT, LEMON PEEL, DRIED APPLE	20... 28... 55... 79...
PALI, 2018 CHARDONNAY 'PALI VINEYARD RESERVE' * STA. RITA HILLS, CA – PRESERVED LEMON, YELLOW APPLE, SEA SALT	23... 32... 63... 94...

ORANGE WINE

NEIGHBORHOOD WINERY, 2021 ORANGE WINE 'DAWN' CENTRAL COAST, CA – PINOT GRIGIO & CHARDONNAY – MANGO, GRAPEFRUIT, SPUN HONEY	15... 21... 39... 53...
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ROSÉ

TOWER 15, 2021 ROSÉ 'SUNSET' CENTRAL COAST, CA – SYRAH, GRENACHE, MOURVEDRE – WATERMELON, STRAWBERRY, PINK PEPPER	15... 21... 39... 53...
PALI, 2021 ROSÉ OF PINOT NOIR 'P.C.H.' CENTRAL COAST, CA – COTTON CANDY, MELON, SMASHED CITRUS	14... 20... 37... 49...

RED WINE

PALI, 2020 PINOT NOIR 'HUNTINGTON' SANTA BARBARA COUNTY, CA – RUSTIC CHERRY, CRANBERRY, THYME	14... 20... 37... 49...
PALI, 2020 PINOT NOIR 'RIVIERA' SONOMA COUNTY, CA – BLACK CHERRY, ACAI, MUSHROOM	14... 20... 37... 49...
PALI, 2018 PINOT NOIR 'PALI VINEYARD' * STA. RITA HILLS, CA – PLUM JAM, CRANBERRY SAUCE, DRIED HERBS	23... 32... 63... 94...
PALI, 2019 PINOT NOIR 'PALI VINEYARD RESERVE' * STA. RITA HILLS, CA – BLACK CHERRY, DARK FRUIT, BAKING SPICE	27... 38... 74... 110...
NEIGHBORHOOD WINERY, 2018 RED WINE BLEND 'JETTY' CENTRAL COAST, CA – GRENACHE, SYRAH, MOURVEDRE, CINSAUT & CARIGNAN – BOYSENBERRY, CHARCOAL, IRON	16... 22... 42... 56...
TOWER 15, 2019 DORNFELDER STA. RITA HILLS, CA – HIBISCUS, SOUR CHERRY, POTTING SOIL	16... 22... 42... 56...

TAP WINE

8 SEASONAL, ROTATING TAP WINES ALWAYS ROTATING, ALWAYS FRESH... ASK US WHAT'S ON TAP!	14... 20... 37... 49...
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PALI WINE CO

SEASONALLY DESIGNED, THOUGHTFUL FOODS CRAFTED TO EAT WITH OUR WINES.
CHEF : LAUREN LOPEZ

OUR DELICIOUS BREAD IS BAKED LOCALLY AT BREAD ARTISAN BAKERY IN SANTA ANA
(V) VEGETARIAN – (V+) VEGAN – (GF) GLUTEN FREE

SNACKS

HOUSE MARINATED OLIVES (V+, GF)	\$6
MARCONA ALMONDS (V+, GF)	\$6
BREAD & WHIPPED BUTTER (V)	\$7
GARLIC & HERB KNOTS WITH RED WINE BUTTER (V)	\$12
WHIPPED BUTTER, RED WINE, SHALLOT, GARLIC, THYME	

CHARCUTERIE & ARTISAN CHEESES

CHARCUTERIE & ARTISAN CHEESE PLATE	\$35
CURED MEATS & ARTISAN CHEESES WITH HOUSEMADE ACCOUTREMENTS AND CROSTINIS	
CHARCUTERIE PLATE	\$29
CURED MEATS WITH HOUSEMADE ACCOUTREMENTS AND CROSTINIS	
ARTISAN CHEESE PLATE (V)	\$28
ARTISAN CHEESES WITH HOUSEMADE ACCOUTREMENTS AND CROSTINIS	

SALAD

ARUGULA CAESAR SALAD	\$12
RADICCHIO, FENNEL, LEMON, GARLIC PARMIGIANA	
SUMMER SALAD (V)	\$15
PEARLED COUSCOUS, LACINATO KALE, ROASTED ASPARAGUS, SNAP PEAS, PICKLED RADISHES, ALMONDS, HOUSE-MADE RICOTTA WITH A LEMON VINAIGRETTE	
PEACH & BURRATA SALAD (V, GF)	\$16
PEACHES, TOMATOES, DISTEFANO BURRATA, ROASTED PISTACHIOS WITH HONEY-BANYULS VINAIGRETTE	

SMALL PLATES

OFF THE COB STREET CORN (V, GF)	\$10
MORITA AIOLI, CORN CRUNCH, COTIJA, PICO DE GALLO, CILANTRO	
PATATAS BRAVAS (V, GF)	\$11
SALSA BRAVA, LEMON AIOLI, SALSA VERDE	
ROASTED BROCCOLINI (V)	\$15
ROMESCO SAUCE, PICKLED SHALLOT, GOAT CHEESE, OLIVE BREADCRUMB	
WARM DI STEFANO BURRATA (V)	\$16
VEGETARIAN CHORIZO, GARLIC CONFIT, HOUSE MADE ECABECHE, SAUCE PICA	
MUSHROOM & OLIVE PÂTÉ (V+)	\$16
TOASTED BAGUETTE, SAUCE PICA, ROASTED TOMATO, PICKLED ONION, SMOKED MALDON SALT	
SHRIMP COCKTAIL (GF)	\$17
TIGER PRAWNS WITH SEASONAL COCKTAIL SAUCE AND FENNEL AND SNAP PEA SALAD	
“CATALAN DOG”	\$12
BUTIFARRITA CATALANA SAUSAGE, CARAMELIZED ONIONS AND FENNEL, OLIVE AND PIQUILLO PEPPER RELISH, BACON BITS AND SMOKED PAPRIKA AIOLI	
*ALL-BEEF HOT DOG AVAILABLE UPON REQUEST	
BACON WRAPPED MEDJOOL DATES (GF)	\$13
ROSEMARY SKEWER, CHILI-HONEY DRIZZLE, SAUCE PICA, GOAT CHEESE	
BRAISED SPANISH MEATBALLS	\$14
SALSA BRAVA, LEMON AIOLI, MARCONA ALMONDS, PARSLEY, TOASTED BREAD	

DESSERT

RICOTTA TOAST (V)	\$9
WHIPPED RICOTTA, ROASTED GRAPES, HONEY, FIG BALSAMIC, PISTACHIO, MALDON SALT	
COCONUT MILK PANNA COTTA (V+, GF)	\$10
COCONUTS MILK PANNA COTTA, PASSIONFRUIT GELEE WITH HOUSE-MADE HONEYCOMB	
SEASONAL CRUMBLE (V)	\$11
VANILLA	