

PALI WINE CO

Food

Snacks

Local Artisan Bread and Whipped Butter - \$5

Marcona Almonds (V, GF) - \$5

House Marinated Castelvetrano Olives (V, GF) - \$5

Charcuterie

Deluxe Meat and Cheese Platter *two cured meats, two cheeses, house-made accoutrements, toast* - \$34

Suggested wine pairing: Pali, 2017 Chardonnay 'Pali Vineyard', Sta. Rita Hills, CA

Meat Platter *four cured meats, house-made accoutrements, toast* - \$28

Suggested wine pairing: Pali, 2018 Pinot Noir 'Huntington', Santa Barbara County CA

Cheese Platter *four cheeses, house-made accoutrements, toast* - \$26

Suggested wine pairing: Pali, 2017 Pinot Noir 'Pali Vineyard Reserve', Sta. Rita Hills, CA

Vegetarian

Patatas Bravas (GF) *herb aioli, salsa brava, smoked paprika* - \$9

Suggested wine pairing: Neighborhood, 2018 Red Wine 'Swell', Central Coast, CA

Off The Cob Mexican Street Corn (GF) *sweet corn, morita aioli, corn crunch, cotija cheese, pico de gallo, micro cilantro* - \$8

Suggested wine pairing: Neighborhood, 2020 Rosé 'Sunset', Central Coast, CA

Goat Cheese Stuffed Piquillo Peppers *spanish salsa verde, smoked paprika, bread crumb* - \$11

Suggested wine pairing: Pali, 2017 Chardonnay 'Pali Vineyard Reserve', Sta. Rita Hills, CA

Arugula Caesar Salad *lemon and garlic dressing, radicchio, fennel, croutons, parmigiana (add boquerones anchovies +\$3)* - \$9

Suggested wine pairing: Neighborhood, 2020 Rosé 'Sunset', Central Coast, CA

Moroccan Chopped Salad *farro, cauliflower, kale, curry-lime vinaigrette, golden raisins, dill, mint, almonds, pickled red onion, feta* - \$10

Suggested wine pairing: Neighborhood, 2020 Rosé 'Sunset', Central Coast, CA

Warmed Di Stefano Burrata and Toast *honeycomb, roasted garlic, apricot-thyme oil, lemon, chili* - \$14

Suggested wine pairing: Pali, 2017 Chardonnay 'Pali Vineyard', Sta. Rita Hills, CA

Seafood

Crispy Octopus Nicoise Salad *cornmeal crusted octopus, arugula, frisee, pee wee potato, pickled green bean, olive, roasted pepper, lemon aioli, cured egg yolk* - \$14

Suggested wine pairing: Pali, 2017 Chardonnay 'Pali Vineyard', Sta. Rita Hills, CA

Savory Meats

Bacon Wrapped Medjool Dates (GF) *rosemary skewer, chili-honey drizzle, sauce pica, goat cheese* - \$11

Suggested wine pairing: Neighborhood, 2018 Red Wine 'Swell', Central Coast, CA

Braised Spanish Meatballs *aioli, salsa brava, herbs, toasted bread, marcona almonds, sauce pica* - \$12

Suggested wine pairing: Tower 15, 2018 Grenache 'Denner Vineyard', Paso Robles, CA

Mexican-Style Hotdog *beef hotdog, morita aioli, pico de gallo, mustard, rajaa, cotija, cilantro, crispy bacon, toasted potato bun* - \$9

Suggested wine pairing: Pali, 2017 Chardonnay 'Pali Vineyard Reserve', Sta. Rita Hills, CA

Dessert

Seasonal Fruit Crumble *vanilla ice cream, cinnamon streusel, house-made caramel, candied nuts* - \$9

Suggested wine pairing: Pali, 2018 Pinot Noir 'Huntington', Santa Barbara County, CA