



NIBBLES & BITES

Cheese and Charcuterie on back page

OLIVE ASSORTMENT * 6

Pairings Mediterranean Olive Mix, Pepperoncini, Capers, and Garlic

DEVILED EGG TOPPED W/ LOBSTER * 6

(1) Hard Boiled Egg, Deviled Cream Topped With Lobster

SPRING ROLLS 7

(2) Vegetable Spring Rolls Served With Sweet Thai Chili Sauce

CAJUN SPICED ALMONDS* 8

Pairings Cajun Spiced Almonds

FRIED GREEN TOMATOES 8

Tempura Breaded Green Tomato Slices, Pairings Spices, Chipotle-Ranch Sauce

BAKED BRIE 9

Melted Brie Stuffed With Artisan Jam and Strawberries, Served with a Fresh Baked Mini Baguette

BAKED SPINACH AND ARTICHOKE DIP 9

Creamy Spinach and Artichoke Dip, Baked with Parmesan Cheese Topping. Served with Pita Triangles

BACON WRAPPED DATES * 9

(5) Deglet Dates Stuffed With Bleu Cheese Wrapped in Hickory Smoked Bacon, Balsamic Reduction Glaze

BRAUHAUS PRETZEL 10

A "Giant-Sized" Pretzel Served with Jalapeño Cheese Sauce and Dijon-Mayo

PAIRINGS CHEESESTEAK EGG ROLLS 10

(2) House Made Egg Rolls Filled With Tender Roast Beef, Onions, Mushrooms, Pepper Jack Cheese, Horseradish Aioli

SALADS

Add Chicken 5, Tri-Tip, 8, Shrimp 8

APPLE & FETA SPINACH SALAD* 12

Baby Spinach, Apple Slices, Pecans Dried Cranberries, Crumbled Feta, Blueberry Vinaigrette

CAPRESE TRADITIONAL * 12

Fresh Tomato Slices and Mozzarella Slices, Basil, Aged Balsamic Reduction, Olive Oil, Sea Salt

HARVEST COBB SALAD * 14

Chopped Romaine Lettuce, Pear, Apple, Bacon, Candied Pecans, Hard Boiled Egg, Cranberries, Crumbled Goat Cheese, Poppy Seed Dressing

FLATBREADS

Add Chicken 5, Tri-Tip 8, Shrimp 8, Pepperoni 2

MARGHERITA 12

Fresh Tomatoes, Pairings Marinara, Fresh Basil, Fresh Mozzarella

PROSCIUTTO & ARUGULA 16

Prosciutto, Baby Arugula, Ricotta, Gouda, Caramelized Onion, Balsamic Reduction

BUTTERNUT SQUASH 16

Butternut Squash Puree, Ricotta, Havarti, Caramelized Onion, Sage, Toasted Pine Nuts, Balsamic Reduction, Pomegranate Infused Cranberries

SHAREABLE AND LARGER PLATES

FULLY LOADED TOTCHOS 12

Tator Tots, Bacon, Cheddar, Green Onion, Sour Cream Dressing

GRILLED CHICKEN PITA 14

Marinated Grilled Chicken, Tomato, Red Onion, Cucumber, Feta Cheese, Greek Yogurt Aioli

FIRECRACKER CHICKEN 14

Tempura Chicken Breast Bites, Sambal Chili Plum Sauce, Spinach, Honey Siracha Aioli

MAHI MAHI STREET TACOS 15

Seasoned Fried Mahi Mahi, Cabbage, Onions, Crema Sauce, Pico de Gallo, Cilantro, White Corn Tortillas

CHICKEN SLIDERS 16

Bacon, Lettuce, Tomato, Chipotle-Ranch Dressing, Toasted Brioche Slider Buns

BADDA BOOM SLIDERS 16

(3) Wagyu Beef Sliders, Lettuce, Tomato, Bacon, Cheddar Cheese, Toasted Brioche Slider Buns

BRAISED SHORT RIB SLIDERS 16

Fall Off The Bone Short Rib, Spices, Green Onion, Horseradish Slaw, Toasted Brioche Slider Buns

TRI-TIP SANDWICH 16

Marinated Tri-Tip, Carmelized Onion, Arugula, Horseradish Aioli, Lemon Aioli, Toasted Mini Baguette

GRILLED HERB & GARLIC SHRIMP* 16

Tiger Shrimp, Arugula, Garlic, Herbs, Sweet Chili Thai Sauce

SEARED AHI TUNA* 20

Seared Sashimi Grade Ahi Tuna, Spinach, Pairings Seasoning Mix, Lemon Garlic Aioli

AHI POKE NACHOS 20

Sashimi Grade Ahi, Mango, Green Onions, Hoisin-Sesame Dressing, Tortilla Chips

DESSERTS

ICE CREAM OR SORBET* 5

Ask Your Server For Today's Selections Add Shot:

Espresso 2

Pedro Ximenez 5

(21 & over only)

CHOCOLATE TORTE* 6

Fudge Style Chocolate Torte, Red Wine Reduction, Chocolate Sauce, Whipped Cream

ROOTBEER FLOAT 6

Rootbeer and Vanilla Ice Cream

WAKE UP CALL 8

Chocolate Stout, Floated With Espresso

21+ Alcohol Drink

CHEESECAKE 8

Creamy Cheesecake, Graham Cracker Crust, Berry Compote, Strawberry Puree

CREME BRÛLÉE* 9

Carmelized Sugar Topped Custard

CHOCOLATE STOUT FLOAT 8

Fieldwork Chocolate Stout and Vanilla Ice Cream

21+ Alcohol Drink

*Gluten Free Note: All Sauces and Spice Mixes Made In-House

20% Service Charge added to parties of 6 or more. \$25 Corkage Fee (One bottle per table please). \$15 minimum order per person for tables over 6 persons.

Fri & Sat Evenings 21+ 8pm - Close.... Please note that our Patio is For 21+ Only

Consuming raw or under-cooked food or unpasteurized milk may increase your risk of food-borne illness. Menu Version: October 17, 2018

SIP SAVOR SOCIAL

CHEESE & CHARCUTERIE

Enjoy 1 to 1.3 oz portions of each cheese or meat served with a Fresh Baked Demi Baguette, fruit, mixed nuts and artisan jam.

CHEESE FLIGHT 24

One of Each Below:

HUMBOLDT FOG (Goat)

Elegant, luscious and truly one of the most unique American goat cheeses out there offering a thin line of vegetable ash running through it's creamy white center. Aged three weeks.

MANCHEGO el TRIGAL (Sheep)

A refreshingly simple and laid-back offering in a world of so many complex cheeses, Manchego is Spain's most popular cheese. Wrapped snugly in a recognizable wax rind, this raw sheep milk cheese is aged for eight months and develops a salty, briny flavor.

SAINT ANDRE (Cow)

Triple crème cow's milk cheese produced in Coutances, in the Normandy region of northwestern France. It has a high fat (75%) content because it is further enhanced with heavy cream, making it dense, buttery and rich. The rind is covered with a velvety and powdery bloomy mold while the inside is ivory white in colour. The taste of the cheese is an intense version of the Brie, another famous French soft cheese.

CHARCUTERIE FLIGHT 24

We are continually changing our meats to satisfy your taste buds! Please ask your server for today's selection. Some of the meats that we offer: (Choose 3 from below)

SALAMI TOSCANO

A tangy pork Salami, coarsely chopped with flavor of garlic and whole peppercorns.

WILD BOAR

Southern European-style recipe made with 100% Wild Boar, dry cured & fermented, aged for 3 months. Original Wild Boar salami, from the Southern part of Europe.

SOPRESATTA

Italian All Pork Dry Cured Salami With Whole Peppercorn and Red Wine

PROSCIUTTO

Pure and simple, domestic prosciutto, just the pork leg and salt. Slice paper thin pieces.

CHEESE & CHARCUTERIE COMBO'S

Enjoy 1 to 1.3 oz portions of each cheese and meat served with a Fresh Baked Demi Baguette, fruit, mixed nuts and artisan jam.

2 EACH COMBINATION (2 CHEESE, 2 CHARCUTERIE) 32

2 Cheeses & 2 Meats From Above.

3 EACH COMBINATION (3 CHEESE, 3 CHARCUTERIE) 48

3 Cheeses & 3 Meats From Above.

"THE FEAST" 62

Chef's Abundant Combination of 4 Cheeses & 4 Meats, Served on large hand-hammered iron platter.

KIDS MENU

CHICKEN SLIDER W/ FRIES 8

CHEESE PIZZA 8

PEPPERONI PIZZA 9

MILK 3

APPLE/ORANGE JUICE 3

POMEGRANATE JUICE 5

OTHER BEVERAGES

CAFFE AMERICANO 3

CAFFE LATTE 5

DECAF COFFEE 3

HOT OR ICED TEA 3

SAN PELLEGRINO 3

COCA COLA 3

DIET COKE 3

SPRITE 3

ROUND OF BEERS FOR THE KITCHEN! \$5

LOVED YOUR FOOD? BUY A ROUND FOR THE KITCHEN STAFF!

GIFT CARDS AVAILABLE

CHECK WITH YOUR SERVER OR PURCHASE DIRECTLY ONLINE AT PAIRINGSCELLARS.COM

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