

PALI WINE CO

AS A MEMBER OF OUR WINE CLUB, YOU'LL RECEIVE 20% OFF ON ALL YOUR WINE PURCHASES. CHEERS TO THAT!

WINE TASTING EXPERIENCES

BUY 3 BOTTLES TO-GO, AND YOUR TASTING IS ON US!

SEASONAL FLIGHT

Taste a selection of our favorite wines from our fall/winter release, showcasing a little from each of our three labels, aiming to provide you with a comprehensive view of what we're all about.

5 POURS: \$30

PALI WINE CO. FLIGHT

Pali produces exceptional Pinot Noirs and Chardonnays, inspired by Burgundian wines, crafting our finest and most nuanced wines from Sta. Rita Hills and surrounding areas.

5 POURS: \$35

TOWER 15 WINERY FLIGHT

At Tower 15, we create bold, small-lot wines from family-owned Central Coast vineyards, focusing on Rhône and Bordeaux varietals while also exploring lesser-known varieties.

5 POURS: \$30

NEIGHBORHOOD WINERY FLIGHT

Neighborhood Winery specializes in crafting playful, inventive **natural** wines, using fresh Central California grapes and natural practices for unique, zippy cuvées.

5 POURS: \$30

CENTRAL COAST EXPERIENCE

Join us at the bar for a personalized tasting experience. No preset flight. We'll share our favorites and discover yours.

MARKET PRICE

OUR CURRENT RELEASES

SPARKLING

'PALI VINEYARD' BLANC DE BLANC (CHAMPAGNE METHOD)

WHITE

2022 'HARVEST MOON' PINOT NOIR & CHARDONNAY

2022 'AARON'S REVENGE' DRY HOPPED

2022 'SPOOKY JUICE' MARSANNE & ROUSSANNE

2020 'WHITE CAP' GRENACHE BLANC, MARSANNE, ROUSSANNE & VIOGNIER

2022 'NATTY CHARD' CHARDONNAY

2018 'PALI VINEYARD' CHARDONNAY
94 POINTS - WINE ENTHUSIAST

ORANGE & ROSÉ

2022 'MARKET PRICE' GEWURZTRAMINER, ORANGE MUSCAT & PINOT NOIR

2022 'P.C.H.' ROSÉ OF PINOT NOIR
90 POINTS - WINE ENTHUSIAST

2022 'SUNSET' ROSÉ OF MOURVÈDRE, GRENACHE & SYRAH

RED

2022 'ENZ VINEYARD' CABERNET PFEFFER (CHILLED)
93 POINTS - WINE ENTHUSIAST

2022 'NATTY PINOT' PINOT NOIR (CHILLED)

2020 'SUMMIT' PINOT NOIR
93 POINTS - WINE ENTHUSIAST

2021 'RIVIERA' PINOT NOIR
90 POINTS - WINE ENTHUSIAST

2022 'FULL MOON' LAGREIN, TEROLDEGO & MOURVÈDRE

2019 'JETTY' GRENACHE, SYRAH, MOURVÈDRE, CARIGNAN, CINSAUT

2019 'STAR LANE VINEYARD' CABERNET SAUVIGNON
93 POINTS - WINE ENTHUSIAST



\$22 \$30 \$57 \$81

\$15 \$21 \$39 \$53

\$15 \$21 \$39 \$53

\$15 \$21 \$39 \$53

\$15 \$21 \$39 \$53

\$14 \$19.50 \$36.50 \$49

\$22 \$30 \$57 \$81

\$15 \$21 \$39 \$53

\$14 \$19.50 \$36.50 \$49

\$14 \$19.50 \$36.50 \$49

\$20 \$28 \$55 \$79

\$14 \$19.50 \$36.50 \$49

\$20 \$28 \$55 \$79

\$15 \$20 \$39 \$52

\$16 \$22 \$42 \$56

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\$27 \$38 \$74 \$110

HAPPY HOUR

MON. - FRI., 4 PM - 6 PM.

6 OUNCE TAP WINE GLASS ... \$7
½ LITER TAP WINE CARAFE ... \$18
SANGRIA ... \$8

MICKEY D'S BURGER ... \$10
TRUFFLE PARM PAPAS ... \$8
CREAMY GARLIC FETA HUMMUS ... \$9
½ DOZEN KUMAI OYSTERS ... \$12

TRIPLE PLAY COMBO ... \$21
Mickey D's Burger, Truffle Parm Papas,
6 ounce tap wine glass

WINE-BASED COCKTAILS

WHITE FROZÉ MINT ... \$15

ROSÉ FROZÉ HIBISCUS ... \$15

RED SANGRIA JUICY & TANGY ... \$15

'GHIA' LE SPRITZ RIESLING & GINGER (NON ALCOHOLIC!) ... \$7

BEER & SELTZER

805 LAGER FIRESTONE WALKER ... \$8

UNION JACK IPA FIRESTONE WALKER ... \$8

HARD SELTZER ... \$8

OTHER DRINKS

COKE ... \$4

DIET COKE ... \$4

SPARKLING WATER ... \$4

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Just a friendly heads up that for larger groups of six guests or more, we do add a 20% gratuity to your bill as a way of thanking our hardworking staff for their service. Also, we kindly ask that you please refrain from using cash as payment as we have transitioned to other payment methods. Thank you for your understanding.

PALI WINE CO

PERFECT PAIRINGS

V = VEGETARIAN, V+ = VEGAN, GF = GLUTEN FREE

BUTCHER BOARD *FOUR CURED MEATS, PICKLES, MUSTARDS, GARNISHES, COMPANION BREAD SOURDOUGH ... \$30*

CHEESE BOARD *FOUR CHEESES, SEASONAL PRESERVES, PEANUT BRITTLE, COMPANION BREAD SOURDOUGH (V) ... \$28*

SOLID OAK SAMPLER *THREE MEATS, THREE CHEESES, ALL THE THINGS, FAMILY-STYLE ... \$38*

COMPANION BREAD SOURDOUGH *BRIE BUTTER & MUSCADINE MARMALADE (V) ... \$12*

CASTELVATRANO OLIVES *CITRUS, ROSEMARY, CINNAMON, STAR ANISE (V+, GF) ... \$8*

JAMON & IDIAZABEL CHEESE CROQUETTES *SMOKED SWEET PIMENTON AIOLI, YUZU-LEMON ... \$10*

WARMED HUMMUS WITH SPICED LAMB *SILKY HUMMUS, LAMB RAGU, FENNEL, GREEN GARLIC, HAZELNUT, & ZAATAR ... \$14*

BOQUERONES TOAST *HOUSE CURED LOCAL ANCHOVIES, HEIRLOOM TOMATILLO, SHERRY, & GREEN GARLIC ON COMPANION SOURDOUGH ... \$9*

SMOKED SPROUTED CAULIFLOWER *GARLICKY LABNE, HATCH CHILE ZHOUG, ZAATAR, GRAPEFRUIT, WHITE POMEGRANATE, MINT ... \$12*

FALL PERSIMMON CAPRESE *MARINATED PERSIMMON, BURRATA, AUTUMN HERBS, PESTO, BALSAMIC, CRESS, CANDIED PEPITA (V, GF) ... \$15*

CHARRED BROCCOLINI CEASAR *ROSALBA RADICCHIO, KALE, BOQUERONES, PICKLED SUMAC SHALLOTS, RYE, & IDIAZABEL ... \$14*

GOAT CHEESE 'FRITO' *MEREDITH DAIRY FOG, THYME HONEY, PICKLED ROSE APPLE, BEE POLLEN (V) ... \$15*

BLUEFIN TUNA TARTARE *GREEN GARLIC, CAPERS, PRESERVED LEMON, & WINTER HERBS ON COMPANION BREAD SOURDOUGH ... \$21*

PATATAS BRAVAS *CRISPY ALASKAN FINGERLINGS, NDUJA-OLIVE, TARRAGON AIOLI, SUMAC SHALLOTS (GF) ... \$16*

GAMBAS AL AJILLO *LOCAL BLUE SHRIMP, GARLIC BUTTER, OUR WINE, SWEET PAPRIKA, MARINATED JIMMY NARDELLOS, RADISH ... \$22*

OUR BURGER *TOMATO JAM, TARRAGON AIOLI, HOUSEMADE PICKLES, AND GREAT CHEESE ON BRIOCHE ... \$20*

+ TRUFFLE PARM PAPAS OR SALAD \$8

HOLLY'S PUMPKIN BASQUE CHEESECAKE *POMEGRANATE MOLASSES & CANDIED PEPITAS (V) ... \$12*

