

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 summer 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)



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

WHITE

2022 'HARVEST MOON' PINOT NOIR & CHARDONNAY

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

2022 'AARON'S REVENGE' DRY HOPPED

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

2022 'SPOOKY JUICE' MARSANNE & ROUSSANNE

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

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

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

2022 'NATTY CHARD' CHARDONNAY

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

2018 'PALI VINEYARD' CHARDONNAY
94 POINTS - WINE ENTHUSIAST

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

ORANGE & ROSÉ

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

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

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

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

2022 'SUNSET' ROSÉ OF MOURVÈDRE, GRENACHE & SYRAH

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

RED

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

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

2022 'NATTY PINOT' PINOT NOIR (CHILLED)

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

2020 'SUMMIT' PINOT NOIR
93 POINTS - WINE ENTHUSIAST

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

2021 'RIVIERA' PINOT NOIR
90 POINTS - WINE ENTHUSIAST

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

2022 'FULL MOON' LAGREIN, TEROLDEGO & MOURVÈDRE

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

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

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

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

\$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

ONLY AT BAR &
FRONT DINING ROOM

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 ... \$32

CHEESE BOARD FOUR CHEESES, SEASONAL PRESERVES, PEANUT BRITTLE, COMPANION BREAD SOURDOUGH (V) ... \$34

SOLID OAK SAMPLER THREE MEATS, THREE CHEESES, ALL THE THINGS, FAMILY-STYLE ... \$42

COMPANION BREAD SOURDOUGH WHIPPED BROWNED BUTTER, CARROT CAKE MARMALADE, FLAKEY SALT (V) ... \$12

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

KUMAI OYSTERS RHUBARB & POMEGRANATE MIGNONETTE (GF) ... \$20

MUSSELS EN ESCABECHE JIMMY NARDELLO PEPPERS, ANCHOVY, CASTELVALTRANO OLIVE, RADISH, LEMON, TRUFFLE POTATO CHIPS (GF) ... \$20

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

NDUJA TOAST CASTELVALTRANO OLIVE, PEAR, WHITE BALSAMIC ON COMPANION SOURDOUGH ... \$9

TIGER STRIPE FIG CAPRESE BURRATA, FIG, TOMATO, BASIL, CANDIED PUMPKIN SEED, 15 YR BALSAMIC, OLIVE OIL CAVIAR (V, GF) ... \$15

OUR SALAD GOLDEN BEETS, PEAR, WATERCRESS, CANDIED PISTACHIO, & GRANA PADANO (V, GF) ... \$14

GOAT CHEESE 'FRITO' HUMBOLT FOG, THYME HONEY, PICKLED APPLE, AND BEE POLLEN (V, GF) ... \$15

BLUEFIN TUNA TARTARE "CEASAR STYLE", PRESERVED LEMON, PICKLED SUMAC SHALLOT ON COMPANION SOURDOUGH ... \$23

YELLOWTAIL TUNA CRUDO WINTER CITRUS, CAPER, ROSEMARY OIL, RADISH BLOSSOMS (GF) ... \$18

SHEEPS RICOTTA AGNOLLOTI SAGE BROWN BUTTER, CHANTERELLES, GUANCIALE, GOAT CHEESE, & SMOKED ALMOND ... \$22

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

SEA SCALLOPS BUTTERNUT SQUASH BUTTER, KALE, HATCH CHILE, BROWN BUTTER VINAIGRETTE, & PINE NUTS (GF) ... \$24

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

+ TRUFFLE PARM PAPAS OR SALAD \$8

HOLLY'S UBE BASQUE CHEESECAKE VANILLA BEAN, JR FARMS RASPBERRIES, ROSEMARY OIL (V) ... \$12

