

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: \$35

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

OUR CURRENT RELEASES



SPARKLING

2023 'PÉT MAC' MCINTOSH APPLE, CHARDONNAY, PINOT NOIR & GRENACHE BLANC \$15 \$21 \$39 \$53

WHITE

2023 'HARVEST MOON' PINOT NOIR & CHARDONNAY \$15 \$21 \$39 \$53

2022 'AARON'S REVENGE' SAUV. BLANC, CITRA, MOSAIC & AMARILLO HOPS \$15 \$21 \$39 \$53

2022 'CHENIN BLANC' \$15 \$21 \$39 \$53

2018 'PALI VINEYARD' CHARDONNAY \$22 \$30 \$57 \$81
94 POINTS - WINE ENTHUSIAST

ORANGE & ROSÉ

2022 'P.C.H.' ROSÉ OF PINOT NOIR \$14 \$19.50 \$36.50 \$49
90 POINTS - WINE ENTHUSIAST

2023 'DAWN' ORANGE WINE PINOT GRIS, CHARDONNAY & PINOT NOIR \$15 \$21 \$39 \$53

RED

2023 'BLOOD MOON' P. NOIR, SYRAH, DORNFELDER, SANGIO. & GAMAY (CHILLED) \$15 \$21 \$39 \$53

2022 'HUNTINGTON' PINOT NOIR \$15 \$20 \$39 \$52
92 POINTS - WINE ENTHUSIAST

2021 'SUMMIT' PINOT NOIR \$20 \$28 \$55 \$79

2019 'PALI VINEYARD' PINOT NOIR \$23 \$32 \$63 \$94
93 POINTS - WINE ENTHUSIAST

2021 'ENZ VINEYARD' MOURVEDRE \$20 \$28 \$55 \$79
93 POINTS - WINE ENTHUSIAST

2020 'DENNER VINEYARD' GRENACHE \$27 \$38 \$74 \$110
95 POINTS - WINE ENTHUSIAST

2021 'DEFIANCE VINEYARD' PETITE SIRAH \$20 \$28 \$55 \$79
90 POINTS - WINE ENTHUSIAST

2021 'MAELSTROM' P. SIRAH, CAB. SAUV., ZINFANDEL, P. VERDOT, SYRAH & LAGREIN \$16 \$22 \$42 \$56

HAPPY HOUR

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

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

SEASONAL HUMMUS ... \$8
GRILLED CHEESE ... \$9
FILET CHEESESTEAK ... \$10

WINE-BASED COCKTAILS

WHITE SANGRIA LEMON & GUAVA ... \$15
ROSÉ SANGRIA STRAWBERRY & LEMON ... \$15
RED SANGRIA BLOOD ORANGE & HIBISCUS ... \$15

NON ALCOHOLIC

COKE ... \$3
DIET COKE ... \$3
STILL WATER ... \$4
SPARKLING WATER ... \$4

Host your unforgettable events with us! From small gatherings to festive celebrations, elevate your occasions in our beautiful space with our exquisite wines and bespoke service. Inquire and book at: packingdistrict@paliwineco.com

FOLLOW US ON INSTAGRAM: @PALIWINECO_PACKINGDISTRICT

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.

BRUNCH

PALI WINE CO

V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE | N = CONTAINS NUTS

MIMOSA FLIGHT ... \$25

1/2 LITER OF SPARKLING WINE WITH FIVE SEASONAL JUICES/SYRUPS

SANGRIA FLIGHT ... \$25

RED, WHITE & ROSE

COLD BREW COFFEE ... \$6

BUTCHER BOARD *FOUR CURED MEATS, PICKLES 'N FIXINS, CROSTINIS...* **\$30**

CHEESE BOARD *FOUR CHEESES, PICKLES 'N FIXINS, CROSTINIS (V) ...* **\$32**

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

BUTTERMILK BISCUITS & HONEY BUTTER (V) ... **\$12**

HOUSE MARINATED OLIVES (V+, GF) ... **\$8**

MARCONA ALMONDS (V+, GF, N) ... **\$8**

LITTLE GEM SALAD (GF) *BUTTERMILK DRESSING, HEIRLOOM TOMATO, PICKLED ONION, BACON BITS, CHIVES, PARSLEY ...* **\$16**

RADICCHIO AND SQUASH SALAD (GF, V, N) *VINAIGRETTE, MANCHEGO, ALMOND, ROASTED DELICATA SQUASH, CASTELFRANCO RADICCHIO ...* **\$17**

SHRIMP CEVICHE (GF) *PASSION FRUIT, AVOCADO, LIME, TOMATO, RED ONION, BLUE CORN TORTILLA CHIPS, CILANTRO ...* **\$19**

AVOCADO AND 'NDUJA TOAST *SMASHED AVOCADO, HOUSE MADE 'NDUJA, FRIED EGG, SESAME GARLIC CRUNCHIES, RICOTTA...* **\$17**

CHORIZO GRAVY AND BISCUITS *HOMEMADE BUTTERMILK BISCUITS TOPPED WITH OUR RICH PORK CHORIZO GRAVY ...* **\$18**
ADD TWO EGGS +\$4

DUCK CONFIT HASH (GF) *POTATO, ONIONS, SHISHITO PEPPERS, DUCK CONFIT, FRIED EGG, COTIJA, HOT SAUCE CREMA ...* **\$20**

SMOKED SALMON DIP *TOASTED SOURDOUGH, HOUSE MADE PICKLES, PETROSSIAN SALMON ROE, DILL, CHIVES ...* **\$18**

BRIOCHE FRENCH TOAST (V) *WHIPPED VANILLA BEAN MASCARPONE, BERRY COMPOTE ...* **\$17**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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BUTCHER BOARD *FOUR CURED MEATS, PICKLES 'N FIXINS, CROSTINIS...* \$30

CHEESE BOARD *FOUR CHEESES, PICKLES 'N FIXINS, CROSTINIS (V) ...* \$32

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

BREAD & BUTTER (V) *FRESHLY BAKED BREAD WITH OUR HOMEMADE WHIPPED BUTTER (ADD OUR HOMEMADE WINE BUTTER +\$3) ...* \$12

HOUSE MARINATED OLIVES (V+, GF) *CITRUS, HERBS, EXTRA VIRGIN OLIVE OIL, CHILI FLAKES ...* \$8

MARCONA ALMONDS (V+, GF, N) *GARLIC, EXTRA VIRGIN OLIVE OIL ...* \$8

LITTLE GEM SALAD (GF) *BUTTERMILK DRESSING, HEIRLOOM TOMATO, PICKLED ONION, BACON BITS, CHIVES, PARSLEY ...* \$16

RADICCHIO AND SQUASH SALAD (GF, V, N) *VINAIGRETTE, MANCHEGO, ALMOND, ROASTED DELICATA SQUASH, CASTELFRANCO RADICCHIO ...* \$17

WARM ARTICHOKE DIP (V, GF) *ARTICHOKE HEARTS, GOAT CHEESE, ARUGULA, ONIONS, MARKET VEGGIES, SOURDOUGH ...* \$18

BLISTERED SHISHITO PEPPERS *SPICY AIOLI, GARLIC CRUNCHIES, LEMON, CHIVES (V, GF) ...* \$16

SPICY PORK TOAST *HOUSEMADE 'NDUJA, CORNICHON AND MUSTARD SEED, PICKLED SHALLOTS, SABA, HOUSE MADE RICOTTA...* \$16

SHRIMP CEVICHE (GF) *PASSION FRUIT, LIME, TOMATO, AVOCADO, RED ONION, BLUE CORN TORTILLA CHIPS ...* \$19

LOADED ROASTED POTATOES *CRISPY SALAMI, TOMA TRUFFLE AND CHEDDAR CHEESE SAUCE, PICKLED SHALLOTS, CHIVES ...* \$12

LOBSTER ROLL *BUTTER POACHED LOBSTER, BRIOCHE ROLL, CHIVES, LEMON, KETTLE CHIPS ...* \$25

MARGHERITA FLATBREAD (V) *BASIL, POMODORO, DI STEFANO BURRATA, OLIVE OIL, TOMATO ... \$19 ADD PICCANTE SALAMI ... +\$4*

MUSHROOM FLATBREAD (V) *CARAMELIZED ONIONS, ROASTED MUSHROOMS, FIGS, DRUNKEN GOAT CHEESE, ARUGULA, OLIVE OIL ...* \$21

ORECCHIETTE *CASTELVETRANO OLIVES, DUCK SUGO, BROCCOLI RABE, PARMIGIANA ...* \$30

STRAWBERRIES 'N CREAM (V) *CACAO NIB CRUMBLE, STRAWBERRY JAM, MINT, WHIPPED CHEESECAKE ...* \$12

WARM POACHED PEAR (V) *VANILLA BEAN GELATO, CINNAMON CRUNCHIES, WARM WINE CARAMEL ...* \$10

SCOOP OF VANILLA BEAN GELLATO (V, GF) ... \$3



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