

# MERMAID WINERY

## WINE CLUB

At Mermaid Winery we strive to grow your knowledge on not just our wines; but, wines from around the world. Our wine club is designed to expand your knowledge of wines while providing our loyal customers with rewards and advantages. Check out just a few of the benefits and ask your server for a signup sheet today!

### BENEFITS

- 15% discount on food, wine and merchandise
- 20% discount on reorders of your wine club wines for the following month
- Complimentary tastings the last Wednesday & Thursday of every month
- 50% off in-house bottles during Happy Hour, Tuesday-Friday 4:30 - 6:30 PM (Does not apply to Wine Club wines)
- Exclusive invitations to tasting events
- Opportunity to reserve an allocation of Mermaid Wines prior to release
- All of these plus many more, for more information please ask your server

### WINE CLUB OPTIONS

#### RED & WHITE CLUB

45 MONTHLY OR QUARTERLY

3 CURATED BOTTLES OF WINE EACH MONTH; 2 RED & 1 WHITE

#### SWEET CLUB

45 MONTHLY

3 BOTTLES OF SWEET WINE EACH MONTH

#### PREMIUM CLUB

75 MONTHLY

2 BOTTLES OF LIMITED HIGH-END RED WINES

#### MERMAID WINE CLUB

65 MONTHLY OR QUARTERLY

TWO BOTTLES WE'VE SELECTED FROM OUR OWN LINEUP OF WINES;

1 RED & 1 WHITE

#### PETIT CLUB

30 MONTHLY

2 CURATED BOTTLES OF WINE EACH MONTH; 1 RED & 1 WHITE

**ASK YOUR SERVER TO SIGN UP TODAY & RECEIVE THE WINE CLUB DISCOUNT(S) ON YOUR CHECK!**

# MERMAID WINERY

## HAPPY HOUR

SERVED TUESDAY THROUGH FRIDAY | 4:30 TO 6:30PM

### SPINACH ARTICHOKE DIP | 8

CREAMY SPINACH & ARTICHOKE DIP  
TOAST POINTS | CORN CHIPS

### MERMAID TACO | 6

CRISPY TUNA | SHREDDED CABBAGE |  
PICKLED RED ONION | SRIRACHA SOUR CREAM  
FLOUR TORTILLA

### WINE BAR CHEESE | 7

MERMAID MALBEC CHEESE WITH  
CANDIED PECANS | DRIED FRUIT  
CRACKERS

### MERMAID FRIES | 7

ARUGULA PESTO | CRUMBLED SAUSAGE  
PARMESAN | SRIRACHA SOUR CREAM

### CHEF'S HUMMUS | 7

WARM NAAN | OLIVES | FRESH VEGETABLES

### MIMOSA | 5

ORANGE | CRANBERRY | PINEAPPLE

### HIBISCUS MIMOSA | 7

### SPECIALTY MIMOSA | 7

BUBBLEGUM | WATERMELON  
COCCHI ROSA

### GLASS OF WINE | 5

PINOT GRIGIO | ROSÉ  
GAMAY | RED BLEND

### BARTENDERS CHOICE | 7

WHITE | RED | SPARKLING

### WINE SLUSHIES | 5

STRAWBERRY | PIÑA COLADA

# Apps & Shareables

## Grazing Board | 21

Selection of 3 Cheeses

### Add Charcuterie | Add 5

Selection of 3 Cheeses Plus Chefs' selection of aged and cured meats; May include cured salmon

- 6mo. Aged Manchego (Spain)
- Black Bomber Extra Mature Cheddar (United Kingdom)
- House Made Farmer's Cheese
- Sixty Day Stella Blue Cheese (Wisconsin)
- Burrata (Italy)
- Honey Bee Goat Gouda (Holland)
- Brie (France)
- Mermaid Malbec (Virginia)

**Served with the Chef's Selection of Accompaniments (may contain peanuts or tree nuts).**

## SALADS

### Mermaid House | 11 — Mixed

Greens | Tomato | Carrot | Red Onion | Cucumber | Hickory Smoked Almonds | Croutons | Honey Walnut Vinaigrette

### Classic Caesar | 9 — Crisp Romaine

Heart | Parmesan Asiago | Croutons | Caesar Dressing

### Beet Salad | 13 — Red & Gold Beets |

Burrata | Mixed Greens | Candied Pecans | Toast Points | Honey Walnut Vinaigrette

### Kale Salad | 15 — Oat Clusters | Dried

Cherries | House Farmer's Cheese | Hickory Almonds | Red Onion | Avocado | Pickled Onion | Raspberry Balsamic

### Additions

Chicken | 6 Shrimp | 10 \*Tuna | 9 \*Steak | 9

### Spin/Art Dip | 15 — Creamy Spinach & Artichoke Dip | Fresh Made Corn Chips

Toast Points

### Mermaid Fries | 10 — Arugula Pesto | Crumbled Chorizo | Sriracha Sour Cream

### Parmesan Truffle Hummus | 12 — Warm Naan | Olives | Fresh Veggies

### Wine Bar Cheese | 9 — Pecan Crusted Mermaid Malbec Cheese | Dried Fruit

Crackers

### \*Ahi Tuna | 15 — Sesame Soy Seared Tuna | Seaweed Salad | Sliced Avocado

Pickled Carrot and Onion | Sushi Rice

### Brie en Croûte | 17 — Puff Pastry Baked Brie | Dried and Fresh Fruit | Smoked

and Candied Nuts | Crackers | Homemade Strawberry Jam (Allow 15 minutes)

### Olive Tray | 10 — Assorted Olives | Assorted House Pickled Veggies

### \*Tuna Bite Nachos | 20 — Blackened Tuna | Fresh Fried Tortilla Chips | Beer

Cheese | Shredded Cabbage | Pineapple Pico | House Pickled Jalapeños

Sriracha Sour Cream | Fresh Avocado

### Avocado Toast | 13 — Toasted French Bread | Avocado | House Made

Farmer's Cheese | Tomato Jam | Pickled Onions | Crumbled Bacon | Sunny Side

Up Egg

### Bavarian Pretzel Twists | 15 — Fresh Baked Pretzels | Beer Cheese | Malbec

Mustard Sauce

## Flatbreads

### \*SteakHouse | 14 — Sliced Beef | Arugula Pesto | Smoked

Gouda | Cheddar | Red Onion | Tomato

### Mermaid's Margherita | 11 — Mozzarella | Tomato | Roasted

Garlic | Fresh Basil | Parmesan

### BBQ Chicken | 11 — Sliced Chicken | Red Wine BBQ Sauce

Smoked Gouda | Red Onion | Cilantro

### Grilled Cheese Pizza | 11 — French Brie | Cheddar | Smoked

Gouda | Zesty Tomato Jam | Bacon

\*Consuming raw or undercooked meat or seafood may cause illness

## Light Fare

Light Fare items are served open to close, 6 days a week and include house cut fries or a house salad.

Tuesday through Friday, from 12 PM to 4 PM, these dishes come with a free glass of one of the following wines!

**Bricco dei Tati Rosé** | **Montpellier Viognier**  
**Dinarells Red Blend** | **Uva Non Grata Gamay**

**Chicken Salad Sandwich | 12** Classic Deli Style with a Little Twist  
Lettuce | Tomato | Brie | Apples | Sourdough

**Grilled Cheese | 13** Sharp Cheddar | Smoked Gouda | French Brie  
Zesty Tomato Jam | Bacon | Sourdough

**\*Mermaid Burger | 14** Classic... 8oz Patty | Lettuce | Tomato  
Onion | Cheddar Cheese

**\*Southern Belle | 15** 8oz Patty | Red Wine BBQ | Smoked Gouda |  
Fried Onions

**Grilled Chicken Sandwich | 13** Pan Seared Chicken | Arugula Pesto  
Smoked Gouda | Lettuce | Tomato | Onion

**\*Tuna Sandwich | 12** Fresh Grilled Tuna | Fermented Sweet Pepper  
Aioli | Seaweed Salad | Pickled Onion

**\*Mermaid Tacos | 12** Blackened Tuna | Cabbage | Fresh Avocado |  
Pineapple Pico | Sriracha Sour Cream | Flour Tortillas | Crispy Tortilla  
Strips

## Plant Based Selections

**Fried Brussels Sprouts | 9** – Crispy  
Brussels sprouts fried to perfection

**Gyojin Ramen | 15** - Sesame Miso  
Broth | Mushrooms | Onions | Red  
Cabbage | Carrots | Kale | Jade  
Pearl Rice Noodles

**Buddha Bowl | 14** – Sesame  
Avocado | Quinoa Salad | Balsamic  
Kale | Sushi Rice | Blackened  
Pecan Slaw

## ENTREES

*available Tuesday through Sunday after 4pm*

### Chicken Pasta | 19

Pan Seared Chicken | Chorizo | Garlic | Shallots | Kale | Tomato | Cavatappi | Blackened Cream Sauce

### Lamb Shank | 26

Bone-In Cocoa Coffee Braised | Demi-Glace | Parmesan Truffle Mashed Potatoes | Grilled Carrots

### \*Blackened Tuna | 24

Blackened Tuna | Pineapple Pico | Honey Coconut Quinoa | Baby Carrots

### \*Flat Iron Steak | 33

8oz Herb Seared Beef | Smoked Pork and Veal Demi | Garlic Truffle Mashed Potatoes | Baby Carrots

### Shrimp & Grits | 23

Half pound of shrimp | Shallots | Tomatoes | Chorizo | Kale | Garlic | Gouda | Black Cheddar Grits | Pan Sauce

*\*Consuming raw or undercooked meat or seafood may cause illness*

# DESSERTS

WHITE CHOCOLATE CHEESECAKE | 9

S'MORES BROWNIE | 8

CAMPFIRE KETTLE | 16

CHOCOLATE FONDUE, PAIRED WITH CHEF'S DIPPABLES

A \$25 FEE WILL BE CHARGED FOR OUTSIDE DESSERTS

## PAW-SOME FRIENDS MENU

THE MISSED-STEAK | 20

UNSEASONED, GRILLED FLAT IRON STEAK SERVED RARE OVER WHITE RICE

DOGGOS CON POLLO | 9

UNSEASONED, GRILLED CHICKEN BREAST OVER WHITE RICE

GAME OF BONES | 7

HOMEMADE COOKIES, SERVED IN A DOGGIE BAG FOR NOW AND LATER

DOG-TRICKS AND CHILL | 7

FROZEN PEANUT BUTTER AND BANANA PURÉE