

# MERMAID WINERY WINE CLUB

AT MERMAID WINERY, WE STRIVE TO GROW YOUR KNOWLEDGE OF 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!

## MONTHLY CLUBS

### RED & WHITE CLUB

2 RED BOTTLES & 1 WHITE BOTTLE

45 | MONTHLY

### PETIT CLUB

1 RED BOTTLE & 1 WHITE BOTTLE

30 | MONTHLY

### PREMIUM CLUB

2 PREMIUM RED BOTTLES

75 | MONTHLY

### SWEET CLUB

3 SWEET BOTTLES

45 | MONTHLY

## QUARTERLY CLUBS

### RED & WHITE CLUB

2 RED BOTTLES & 1 WHITE BOTTLE

45 | QUARTERLY

### MERMAID CLUB

1 WHITE & 1 RED MERMAID BOTTLE

65 | QUARTERLY

## WINE CLUB BENEFITS

15% DISCOUNT ON FOOD, WINE, AND MERCHANDISE

20% DISCOUNT ON REORDERS OF YOUR WINE CLUB WINES FOR THE FOLLOWING MONTH

EXCLUSIVE TASTINGS THE LAST WEDNESDAY AND THURSDAY OF EVERY MONTH

50% OFF IN-HOUSE BOTTLES TUESDAYS FROM 5 – 8 PM

(DOES NOT APPLY TO WINE CLUB WINES)

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

SWAP OUT BOTTLES TO DOUBLE OR TRIPLE UP ON YOUR FAVORITE!  
(WHILE SUPPLIES LAST)

# 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 | CRUMBLLED SAUSAGE  
PARMESAN | SRIRACHA SOUR CREAM

CHEF'S HUMMUS | 7  
WARM NAAN | OLIVES | FRESH VEGETABLES

MIMOSA | 5  
ORANGE | CRANBERRY | PINEAPPLE  
GRAPEFRUIT

HIBISCUS MIMOSA | 7

SPECIALTY MIMOSA | 7  
BUBBLEGUM | COCCHI ROSA  
COCCHI GRAPEFRUIT

GLASS OF WINE | 5  
WEREWOLF PINOT NOIR | ZOMBIE ZIN  
SKELETON GRUNER | BLOOD ORANGE ROSÉ  
TATI ROSÉ | GEN 5 RED BLEND  
UVA NON GRATA GAMAY | MONTPELLIER VIOGNIER

BARTENDERS CHOICE | 7  
WHITE | RED | SPARKLING

HIGHBALLS | 7

## GRAZING BOARDS

*Alongside the chef's selection of accompaniments – may contain peanuts or tree nuts*

*GRAZING BOARD | 21    ADD CHARCUTERIE | ADD 5*

### SELECT 3 CHEESES:

- 6MO. AGED MANCHEGO (SPAIN)
- HOUSE MADE FARMERS CHEESE (VIRGINIA)
- BURRATA (ITALY)
- HONEY BEE GOAT GOUDA (HOLLAND)
- BRIE (FRANCE)
- 60 DAY AGED STELLA BLUE CHEESE (WISCONSIN)
- BLACK BOMBER EXTRA MATURE CHEDDAR (IRELAND)

- MERMAID MALBEC (VIRGINIA)

### CHARCUTERIE MEATS:

- \*HOUSE CURED SALMON (VIRGINIA)
- \*CAPICOLA (ITALY)
- \*SOPPRESSATA (ITALY)

*\*CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY CAUSE ILLNESS*

*\*SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE\**

# MERMAID WINERY

## STARTERS AND SHARABLES

### SPINACH & ARTICHOKE DIP | 15

Creamy Spinach & Artichoke Dip | Toast Points | Corn Chips

### CHEF'S HUMMUS | 12

Warm naan | Olives | Fresh vegetables

### MERMAID FRIES | 10

Arugula pesto | Crumbled sausage | Parmesan | Sriracha sour cream

### WINE BAR CHEESE | 9

Mermaid Malbec Cheese with Candied Pecans and an assortment of fruit

### CALAMARI | 15

Fried calamari | Fermented sweet pepper aioli

### AHI TUNA | 15

\*Sesame soy seared Tuna | Seaweed salad | Sliced avocado | Carrots | Sushi rice | Sriracha

### BRIE EN CROÛTE | 17

Puff pastry baked Brie | Dried and fresh fruit | Smoked and candied nuts | Crackers | Strawberry Jam

### OLIVE TRAY | 10

Assorted Olives

### MUSSELS | 15

Tomato | Garlic | Shallot | Kale | Chorizo | Cream

### TUNA BITE NACHOS | 20

Fresh corn tortilla chips | Beer cheese | Shredded cabbage | Charred pineapple pico house pickled jalapeños | Sriracha sour cream | Fresh avocado | \*Blackened tuna

### AVOCADO TOAST | 13

Grilled French bread | Smashed avocado | House made farmer's cheese | Tomato jam  
Crumbled bacon | Over easy egg

### BAVARIAN PRETZEL TWISTS | 15

Fresh baked pretzels | Beer cheese | Malbec mustard sauce

### MERMAID TACOS (2) | 12

\*Blackened tuna | Cabbage | Fresh avocado | Charred pineapple pico | Sriracha sour cream |  
Flour tortilla | Crispy tortilla strips (Vegetarian served with Cajun seared potato)

*\*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEAT MAY CAUSE ILLNESS*

\*SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE\*

# MERMAID WINERY

## SALADS & SOUP

### MERMAID HOUSE | 11

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

### CLASSIC CAESAR | 9

Crisp Romaine Hearts | Parmesan | Croutons  
Caesar Dressing

### BEET SALAD | 13

Red & Gold Beets | Burrata | Micro greens  
Candied pecans | Toast points  
Honey Walnut Vinaigrette

### KALE SALAD | 15

Oat Clusters | Dried Cherries | Goat Cheese  
Hickory Smoked Almonds | Strawberries  
Red Onion | Avocado | Raspberry Balsamic

### SOUP DU JOUR | 9

Chef's selection of the day

### SALAD ADDITIONS:

Chicken | 6 \*Steak | 9 \*Salmon | 9 Shrimp | 10  
Crabcake | 12

*Additions are added to the price of your salad - \*Consuming raw or undercooked meat may cause illness*

## PLANT BASED

### 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

\*SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE\*

# MERMAID WINERY

## ENTRÉES

SERVED AFTER 4 PM

### CHICKEN PASTA | 19

Grilled Chicken | Peppers | Onions | Shallot | Garlic | Chorizo | Tomatoes  
Kale | Cavatappi | Blackened cream sauce

### ATLANTIC SALMON | 28

\*2 grilled filets | Honey coconut quinoa | Arugula | Apple | Almond | Goat cheese  
Raspberry micro salad

### CRABCAKE DINNER | 33

Two Pan Seared Cakes | Tomato Jam | Black Cheddar Grits | Grilled Carrots

### BLACKENED TUNA | 24

\*Blackened seared tuna | Charred Pineapple Pico | Honey coconut quinoa | Grilled Carrots

### SHRIMP 'N GRITS | 23

Half pound of shrimp | Shallots | Tomatoes | Chorizo | Kale | Garlic gouda  
Black cheddar grits | Pan sauce

### SCALLOP DINNER | 33

Pan seared sea scallops | Strawberry jam | Quinoa | Sautéed Kale

### DUCK | 27

\*Crispy duck breast | Chardin golden raisin and cranberry reduction |  
Parmesan truffle mashed potatoes | Grilled Carrots

### FLAT IRON STEAK | 33

\*8 oz herb seared beef | Smoked pork and veal demi |  
Garlic truffle mashed potatoes | Roasted carrots

### LAMB SHANK | 26

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

### BISON BURGER | 22

\*6 oz Lean Bison | Charred Pineapple Pico | Sliced avocado | Sriracha Sour Cream  
House Made Farmers Cheese

### SALMON STACK | 18.50

\*Grilled Salmon | French bread | Tomato Jam | Arugula | Goat cheese | Almonds  
Raspberry balsamic

### GRILLED CHEESE | 15

Sharp Cheddar | Smoked gouda | French brie | Zesty tomato jam | Bacon | Sourdough

\*SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE\*

# MERMAID WINERY

## DESSERTS

CARROT CAKE | 9

CREAM CHEESE FROSTING | PINEAPPLE MERMALADE

CRÈME BRÛLÉE | 9

SERVED WITH SEASONAL FRUIT

CHOCOLATE CAKE | 9

WHITE CHOCOLATE CHEESECAKE | 9

GELATO (3 SCOOPS) | 7

CHOOSE FROM:

PISTACHIO | VANILLA | CHOCOLATE | SALTED CARAMEL | LEMON SORBET

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

\*SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE\*