

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

3 CURATED BOTTLES OF MERMAID WINE

2 WHITE AND/OR SWEET & 1 RED

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 | CRUMBLED 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
UVA NON GRATA GAMAY | MONTPELLIER VIOGNIER
TATI ROSÉ | GEN 5 RED BLEND

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)
- BLACK BOMBER EXTRA MATURE CHEDDAR (WALES)
- BLUE SHROPSHIRE CHEESE (ENGLAND)
- 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 | 16

Creamy Spinach & Artichoke Dip | Toast Points | Corn Chips

CHEF'S HUMMUS | 13

Warm naan | Olives | Fresh vegetables

MERMAID FRIES | 12

Arugula pesto | Crumbled sausage | Parmesan | Sriracha sour cream

WINE BAR CHEESE | 10

Mermaid Malbec Cheese with Candied Pecans and an assortment of fruit

CALAMARI | 17

Fried calamari | Fermented sweet pepper aioli

AHI TUNA | 15

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

BRIE EN CROÛTE | 20

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

OLIVE TRAY | 12

Assorted Olives

MUSSELS | 18

Tomato | Garlic | Shallot | Kale | Chorizo | Cream

TUNA BITE NACHOS | 22

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

AVOCADO TOAST | 16

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

BAVARIAN PRETZEL TWISTS | 18

Fresh baked pretzels | Beer cheese | Malbec mustard sauce

MERMAID TACOS (2) | 14

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

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MERMAID WINERY

SALADS & SOUP

MERMAID HOUSE | 12

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

CLASSIC CAESAR | 12

Crisp Romaine Hearts | Parmesan | Croutons
Caesar Dressing

BEET SALAD | 15

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

KALE SALAD | 17

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

SOUP DU JOUR | 10

Chef's selection of the day

SALAD ADDITIONS:

Chicken | 8 *Steak | 11 *Salmon | 11 Shrimp | 12

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

PLANT BASED

FRIED BRUSSELS SPROUTS | 10

Crispy brussels sprouts, fried to perfection

GYOJIN RAMEN | 16

Sesame Miso Broth | Mushrooms | Onions | Red Cabbage | Carrots | Kale | Jade Pearl Rice Noodles

BUDDHA BOWL | 16

Sesame Avocado | Quinoa Salad | Balsamic Kale | Sushi Rice | Blackened Pecan Slaw

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MERMAID WINERY

ENTRÉES

SERVED AFTER 4 PM

CHICKEN PASTA | 20

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

ATLANTIC SALMON | 30

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

BLACKENED TUNA | 26

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

SHRIMP 'N GRITS | 25

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

SCALLOP DINNER | 37

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

DUCK | 30

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

FLAT IRON STEAK | 36

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

LAMB SHANK | 30

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

BISON BURGER | 23

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

SALMON STACK | 20

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

GRILLED CHEESE | 17

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

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MERMAID WINERY

DESSERTS

CARROT CAKE | 10

CREAM CHEESE FROSTING | PINEAPPLE MERMALADE

CRÈME BRÛLÉE | 10

SERVED WITH SEASONAL FRUIT

CHOCOLATE CAKE | 10

WHITE CHOCOLATE CHEESECAKE | 9

GELATO (3 SCOOPS) | 10

CHOOSE FROM:

PISTACHIO | VANILLA | CHOCOLATE | SALTED CARAMEL | LEMON SORBET

CAMPFIRE KETTLE | 20

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