

WINE TASTINGS

OYC Favorites - \$12.50

Riesling, Vidal Blanc, Reserve Chardonnay, Cabernet Sauvignon, Merlot, Syrah

Sweet Selection - \$12.50

Peach Reserve, Apple White, What Exit Blush, Raspberry Blush, Blueberry, Blackberry Reserve

Seasonal Selection - \$15.00

DMC White, King DMC Reserve White, BeauJerséy Nouveau, King DMC Reserve Red, Spiced Apple Reserve, -7 Degrees

Reserve Selection - \$17.50

Vintner's White VII, Reserve Sauvignon Blanc, Reserve Rosè, Vintner's Red VII, Reserve Merlot, Reserve Cabernet Sauvignon

WINE, FOOD & DESSERT PAIRINGS

Sparkling Cupcake Pairing - \$22.50

2 oz pours of White, Rose & Blueberry Sparkling Wines paired with vanilla, chocolate, and red velvet mini cupcakes.

Dessert Wine & Truffle Pairing - \$25

Our red & white Port-style dessert wines, & our Ice-style wine paired w/handmade truffles from Fudge Shoppe. Includes Glass

Wine, Charcuterie & Chocolate Pairing - \$30

Reserve Sauvignon Blanc, Reserve Rosè, Cabernet Sauvignon, Syrah, Merlot & Raspberry Blush paired w/meats, cheeses, & chocolate truffles. Includes souvenir glass

Wine & Tapas Pairing - \$40

Authentic Spanish Tapas expertly paired with Vidal Blanc, Reserve Sauvignon Blanc, Reserve Rose, Cabernet Sauvignon, Darryl Mack Cellars Red, & Syrah wines. Includes souvenir glass

WINES by the BOTTLE & GLASS

Whites

	Bottle/Glass
2020 Vidal Blanc(W)(S)	\$21/\$10
2021 Pinot Gris	\$22
2019 Chardonnay(W)(S)	\$21/\$10
2019 Reserve Chardonnay	\$28/\$12
2021 Reserve Sauvignon Blanc	\$28/\$12
What Exit White(S)	\$15
2020 Riesling	\$20/\$10
Darryl Mack Cellars Blend (W)(S)	\$18
Vintner's White VII	\$26/\$10
King DMC Reserve White- New	\$28/\$12

Dessert Wines

Blackberry Reserve(S)	\$12.50/\$10
Peach Reserve (S)	\$12.50/\$10
Spiced Apple Reserve	\$16.50/\$10
Sparkling White	\$25/\$12
Sparkling Rosé	\$25/\$12
Sparkling Blueberry	\$25/\$12
Southpaw Red	\$31/\$12
Southpaw White	\$31/\$12
-7° (500 ML)	\$32/\$12

Reds

	Bottle/Glass
2021 Reserve Rosé	\$26/\$12
2019 Cabernet Sauvignon	\$26/\$10
2020 Reserve Cabernet Sauvignon	\$32/\$12
2020 Merlot(W)(S)	\$25/\$10
2020 Reserve Merlot	\$30/\$12
2019 Syrah(W)(S)	\$24/\$10
2020 Malbec	\$22
What Exit Red(S)	\$15
Darryl Mack Cellars Blend (W)(S)	\$18
Vintner's Red VII	\$26/\$10
King DMC Reserve Red	\$28/\$12
2022 BeauJerséy Nouveau(S)	\$20/\$10

Sweet Wines

What Exit Blush(S)	\$15
Apple White (W)(S)	\$15/\$8
Peach (W)(S)	\$15
Blueberry(W)(S)	\$15/\$8
Blackberry Red (W)(S)	\$15
Raspberry Blush (W)(S)	\$15/\$8

CHEF JOSE'S SPECIALS

Sparkling Trio Brunch for 2 (Sunday Only 12pm-3pm) \$55

Manchego, Chorizo, Serrano Ham, Toast, Avocado, Tomato and Cheese spreads, Tortilla Espanola, Smoked Salmon with Tarta de Santiago & Poached Pears for dessert + 2 Sparkling Trio Tastings

2 - Course Wine Pairing Experience (Monday Only) \$30

1st Course (choose 1 + a dry or sweet wine)

Spanish Meatballs with Rice

Potato Leek Soup *v*

Empanadas (choice of beef, chicken or vegetable *v*)

2nd Course (choose 1 + a dry or sweet wine)

Vegetable Paella *gf v*

Paella Del Chef *gf*

Oven Roasted Salmon with Mashed Potatoes *gf*

Chicken Breast with Chimichurri Sauce & Rice

Tapas

Tortilla Española *v/gf* \$12

Spanish Meatballs \$15

Beef Empanadas(2) \$12

Chicken Empanadas (2) \$12

Vegetarian Empanadas(2)*v* \$12

Paella & Entrees

Paella del Chef \$18

Chicken, chorizo, grouper, & shrimp *gf*

Vegetable Paella \$16

Yellow & green zucchini, asparagus, broccoli, carrots, & squash *gf v*

Roasted Salmon \$28

Oven roasted Salmon & mashed potatoes *gf*

Sandwiches

Baguettes w/ Side Salad & Balsamic Dressing

Grilled Chicken \$15

Chicken Breast, Lettuce, Tomato & Bravas Sauce

Grilled Chorizo \$15

Grilled Chorizo, Manchego Cheese & Bravas Sauce

Marty's Meatball \$15

Pork & Beef, Tomato Sauce, & Manchego

Vegetable \$15

Mixed Vegetables, Bravas Sauce & Manchego Cheese

Sweets & Snacks

Artisan Truffles \$12

Box of 6 from The Fudge Shoppe

What Exit Red Poached Pear *gf* \$8

Tarte de Santiago (Almond Cake) \$8

OYC Wine-Infused Cupcakes (2) \$6

Chocolate with Cabernet & Vanilla with Pinot Gris

Ice Cream \$6

Chocolate chip sandwich, Straw. or Choc. sundae

Chocolate Mousse Cake \$8

Hangover Pretzels \$7

Lemon pepper, Cayasabi, Sweet Heat, Cinnamon

Joe's Chips \$2

Soup & Salad

Potato Leek *v* \$8

Mixed Salad *v gf* \$12

with Manchego Cheese & Balsamic Dressing

Add chicken (\$3.00) or Shrimp (\$5.00) to any salad

Boards & Dips

Spanish Olives & Almonds *v/gf* \$8

Imported Olives & Almonds

Jamon Serrano y Chorizo \$26

Serrano Ham & Chorizo with Picos & Olives.

Mixed Artisan Board \$28

Spanish Chorizo, Serrano Ham, Gouda & Manchego

Cheeses, olive, almonds, grapes.

Cheese Board *v* \$25

Manchego, Gouda, & Mahon Cheeses, Almonds,

Olives, & Spanish Picos

Trio of Dips *v* \$13

Spinach Dip, Hummus, & Tzatziki, with Tortilla Chips