



## ∞ Taste ∞

### **Any of our wines or craft beers on tap**

Our tasting room currently offers up to 14 single varietal wines and one proprietor's blend, most from California's Central Coast vineyards. All wines are available by glass or choose between flights of 4, 6, or 8. We also offer Ports and four local Craft Beers that are available by glass or flight.

**Glasses range from \$8-\$13 and flights range from \$15- \$32**

## ∞ Blend ∞

### **Ask us how you can create your own custom blend that suits your particular palate.**

The process starts by identifying 2-4 wines you want to blend with and creating a few 100ml blend batches using those wines. Once you have chosen your preferred blend we can produce a bottle (or more) for you.

## ∞ Create ∞

### **Add a unique and personalized touch to any bottle of wine!**

We offer customized labels that include a photo and/or message— perfect for a memento or special gift. We can bottle as much of your custom blend as you like, from one bottle to several cases.

**Pre-printed labels are \$4, completely custom are \$8. Please ask your server for examples and options.**



## *Host your Event at The Wine Experience*

With 520 square feet in the bar area and another 400 feet in a private classroom setting, we can host private parties up to 60 people! **We Serve Both Wine and Beer for Events** up to 14 Monterey County and California Central Coast wines and 4 local craft beers are served on tap. **We Offer an Array of Appetizers** or we can work with any caterer of your choice for the event!

Visit our website, call or email us for more information!



## WINE FLIGHTS

*A great value for sampling our wines. Choose any wines from below.*

<b>FLIGHT OF 4 WINES</b> (4 50ml glasses)	<b>\$15</b>
<b>FLIGHT OF 6 WINES</b> (6 50ml glasses)	<b>\$20</b>
<b>FLIGHT OF 8 WINES</b> (8 50ml glasses)	<b>\$25</b>

## WINES

	GLASS (150ML)	SMALL CARAFE (500ML)	BOTTLE (750ML)	LARGE CARAFE (1000ML)
<b>SPARKLING WINE - BLANC DE BLANC</b> <i>Non-vintage- Healdsburg, Sonoma County</i>	\$10	***	\$38	***
<b>RIESLING</b> 2018 Lepe Cellars - Monterey County <i>Honey &amp; floral aromas with mineral &amp; white stone fruit</i>	\$9	\$21	\$27	\$35
<b>VERDEJO</b> 2018 Seabold Cellars - Monterey County <i>Light with rich notes of white pepper &amp; apple blossom</i>	\$8	\$19	\$25	\$33
<b>CHARDONNAY</b> 2018 Lepe Cellars - Monterey County <i>Tropical fruit flavors aged in neutral oak</i>	\$9	\$22	\$30	\$39
<b>ROSÉ OF MALBEC</b> 2017 Seabold Cellars- San Benito County <i>Flavors of young cherries, and wild strawberries</i>	\$8	\$19	\$25	\$33
<b>PINOT NOIR</b> 2017 Seabold Cellars - Monterey County <i>Morello cherries, dried black berries, smooth but textured</i>	\$13	\$32	\$42	\$55
<b>CABERNET FRANC</b> 2017 Joullian Vineyards- Monterey County <i>Seductive, smokey, black raspberry and dark chocolate</i>	\$12	\$29	\$38	\$50
<b>MERLOT</b> 2017 Cabana Winery- Livermore Valley <i>Ripe fruits and tannins lend to a rich lush feel</i>	\$10	\$25	\$33	\$43
<b>PETITE SIRAH</b> 2018 <b>The Wine Experience</b> - Monterey County <i>Dark stone fruit with toasty oak</i>	\$12	\$29	\$38	\$50
<b>MALBEC</b> 2014 Puma Road - Paicines <i>Dark cherries, leather and smooth tobacco finish</i>	\$13	\$32	\$42	\$55
<b>CABERNET SAUVIGNON</b> 2015 Eden Canyon - Paso Robles <i>Dark fruit with a hint of black licorice</i>	\$12	\$29	\$38	\$50
<b>PETIT VERDOT</b> 2014 Puma Road - Paicines <i>Dark lush wine, a hard to find Bordeaux classic</i>	\$13	\$32	\$42	\$55
<b>HOUSE RED</b> Non-Vintage - Proprietor's Blend	\$11	\$26	\$35	\$44

### ADD LOCAL CHOCOLATES TO PAIR WITH YOUR WINE FLIGHT

4 CHOCOLATES + \$10

6 CHOCOLATES + \$15

8 CHOCOLATES +20

## PORTS

<b>PORT FLIGHT</b> (Three 40ml pours)	<b>\$20</b>	
	<b>GLASS</b>	<b>BOTTLE</b>
<b>PASOPORT 2010 ANGELICA WHITE</b> (60ml)	<b>\$12</b>	<b>\$49</b>
<b>PASOPORT 2010 RUBY PORT</b> (60ml)	<b>\$9</b>	<b>\$40</b>
<b>PASOPORT 2010 VIOLETA PORT</b> (60ml)	<b>\$9</b>	<b>\$40</b>

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## BEERS

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<b>BEER FLIGHT</b> (Four 4 oz. pours)	<b>\$15</b>
<b>CARMEL VALLEY BREWING BLONDE</b> (12 oz.)	<b>\$7</b>
<b>MAD OTTER PALE ALE</b> (12 oz.)	<b>\$7</b>
<b>ALVARADO ST. BREWERY MONTEREY BEER LAGER</b> (12 oz.)	<b>\$7</b>
<b>ALVARADO ST. BREWERY MAITAI PA IPA</b> (12 oz.)	<b>\$8</b>
<b>LOCAL BREWED SOUR</b> (CAN ONLY, NOT INCLUDED IN BEER FLIGHT)	<b>\$8 – \$9</b>

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## SMALL BITES

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**ROASTED MARCONA ALMONDS**  
WITH TRUFFLE SALT  
**\$5**

**MARINATED TANGERINE & CHILI**  
**GREEN OLIVES**  
**\$5**

**MEDLEY OF GREEK OLIVES**  
**\$5**

**COMBO GREEK OLIVES**  
ASSORTMENT OF MARINATED TANGERINE  
CHILI & MEDLEY OF GREEK OLIVES  
**\$8**

**WARM ARTICHOKE DIP**  
ARTICHOQUES, GOAT CHEESE &  
PARMESAN TOPPED W/GREEN ONIONS  
**\$10**

**BAKED BRIE**  
CHOICE OF:  
APRICOT PEACH PEPPER JELLY  
TOPPED WITH ALMONDS

- OR -  
PESTO, ROASTED TOMATOES, &  
PINE NUTS  
**\$10**

**SEASONAL BURRATA CHEESE WITH**  
**FRESH TOMATOES & GARLIC**  
TOPPED WITH HONEY, BALSAMIC GLAZE AND  
BASIL. SERVED WITH CROSTINI.  
**\$12**

**ANTIPASTO BURRATA**  
SERVED WITH GREEK OLIVES, SALAMI,  
PROSCIUTTO, & TOMATOES WITH CROSTINI  
**\$20**

**FLATBREAD**  
ROASTED TOMATO PESTO WITH PINE NUTS,  
FRESH MOZZARELLA & BALSAMIC DRIZZLE  
**\$14**

**CHEESE FLIGHT**  
THREE ARTISANAL CHEESES,  
APRICOT PEACH PEPPER JELLY. SERVED  
WITH CROSTINI  
**\$14**

**CHARCUTERIE FLIGHT**  
THREE ARTISANAL MEATS,  
PICKLED VEGGIES & GRAIN MUSTARD.  
SERVED WITH CROSTINI  
**\$14**

**COMBINATION FLIGHT**  
TWO ARTISANAL MEATS & THREE  
ARTISANAL CHEESES AND CROSTINI  
**\$20**

**\*\*We stop serving food 1 Hour  
before closing\*\***

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## FOOD PAIRING

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### **4 WINES AND SMALL BITES PAIRING**

**2018 RIESLING**  
*PAIRED WITH GOAT BRIE CHEESE WITH HONEY*

**2017 CABERNET FRANC**  
*PAIRED WITH DRY ITALIAN SALAMI*

**\$22**

**2018 CHARDONNAY**  
*PAIRED WITH SHARP WHITE CHEDDAR WITH  
BALSAMIC GLAZE*

**2015 CABERNET SAUVIGNON**  
*PAIRED WITH SEASONAL CHOCOLATE*

**ADD RUBY PASOPORT FOR \$32**  
*PAIRED WITH BLEU CHEESE*

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## CHOCOLATES

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**LULA'S CHOCOLATE**  
ASSORTED SEA SALT CARAMELS,  
ASSORTED TRUFFLES, AND MANY MORE

**GOUFRAIS CHOCOLATE**  
COCOA CONFECTIONERY,  
GERMAN CHOCOLATES

**MAE'S BONBON**  
CHOICE OF PASSION FRUIT MANGO, SUS-  
PENDED VANILLA, HAZELNUT, COFFEE LOV-  
ERS, ORANG & WHITE CHOCOLATE LEMON

**ASK ABOUT MORE CHOCOLATE SELECTIONS**



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## BEVERAGES

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### SAN PELLEGRINO SPARKLING WATER

SM \$2.00    LG \$4.00

### SPARKLING SODA

LEMON, LIME

- OR -

ORANGE

**\$2.50**

### JUICES/COKE

APPLE - OR -

COKE/DIET COKE

**\$1.50**

### SPARKY'S ROOT BEER

LOCALLY BREWED IN PACIFIC GROVE

**\$2.50**

**BOTTLED WATER \$1.00**

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## GROWLER CLUB

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### **\*\* Join Our Growler Club And Get More Wine For Your Money \*\***

Purchase a 1Liter wine growler for \$12, fill at cost of 750ml bottle. Refilling Wine Growlers saves money and helps the environment.

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## MAGNUM POUCHES

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### **1.5 Liter pouches (equal to 2 bottles)**

Perfect when you want to take your wine on the go, such as hiking, camping, and beach parties!  
Price varies per wine, but 10% off!



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## WINE CLUB

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### **Join Our Wine Club**

**9 bottles a year**, 3 shipments w/ 3 bottles every February, May, & October

**20% off** most items in shop including other wines, beer, & merchandise

**Complementary wine tasting** of 4 for club member & a guest

Price range varies \$60 - \$95 per shipment + tax and shipping fees if applicable

Ask your server about our wine club today!

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## TEAM BUILDING/ GROUP BLENDING

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### **Wine Blending by Reservation**

We will provide everything you need and coach you in the process of blending wine. Our wine blending sessions will give you a chance to experience a crucial part of the wine making process, and you can leave with a bottle of wine to drink that day. Work on the perfect blend with a group of friends or coworkers, or simply concoct a little something for a special event to impress your friends!

**Rates start at:** \$40 per person for onsite blending and \$50 if we bring the blending party to you (not including tax & gratuity).

**INTERESTED IN OUR EVENT LEASING OPTIONS?  
CALL OR EMAIL TO MAKE A RESERVATION!**

**INFO@THEWINEEXPERIENCE.ORG**