

# MERMAID WINERY

## Happy Hour

*Served Monday thru Friday | 4:30<sup>pm</sup> to 6:30<sup>pm</sup>*

### Spinach and Artichoke Dip | 6

toast points

### Mermaid Taco | 5

crispy fish | shredded cabbage | pickled red onion | chipotle ranch | flour tortilla

### Chef's Hummus | 6

warm naan | olives | fresh vegetables | olive oil

### Wine Bar Cheese | 6

sharp cheddar | red wine reduction | dried fruit | water crackers

### Mermaid Fries | 6

white cheddar curd | beef gravy | chive

### Drink Selections

Vista Point Pinot Grigio, IT | 5

Dignitat Grenache Blanc, SP | 5

Marius Grenache/Syrah, FR | 5

Salmon Creek Cabernet Sauvignon, CA | 5

Bartender's Choice Wine | 7

High Ball Cocktails | 7

Wine club members receive 50% off bottles during happy hour!

*\*Excludes Mermaid Wines and Champagne\**

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## CHEESE & CHARCUTERIE

Served with Chef's selection of accompaniments

*Choose three | 19 or Choose four | 25*

6 mo. aged Manchego (Spain)

Honey Bee Goat Gouda (Holland)

Smoked Chili Cheddar (Vermont)

Green Hill Camembert (Georgia)

Olli Calabrese (VA)

Porchetta (Italy)

St. Andre (France)

Can De Cabra (Spain)

Buttermilk Blue (WI)

Snowdonia Cheddar (UK)

Truffle Sangiovese Salami (VA)

Mortadella (Italy)

# MERMAID WINERY

CHEF BRIAN'S BREAD BASKET | 4.5

*House-Made Artisanal Bread | Changes Daily*

## STARTERS & SHARABLES

*Choose three | 21\* or Choose Four | 28\**

### **\*Spinach & Artichoke | 11**

toast points

### **\*Chef Inspired Hummus | 8**

warm naan | olives | fresh vegetables |  
olive oil

### **\*Olive Tray | 7**

assorted olives perfect for pairing

### **\*Poutin Fries | 9**

white cheddar curd | beef gravy | chive

### **\*Wine Bar Cheese | 8**

sharp cheddar | red wine reduction | dried  
fruit | water crackers

### **Local Oysters~ | 8**

Four raw oysters | seasonal mignonette | cocktail sauce | lemon wedge

### **Kickin' Chicken Wings | 12**

Four, double-fried whole wings | gojuchang sauce | shaved celery | crispy carrots

### **Beef Tartar~ | 16**

Egg yolk | Dijon wozy vinaigrette | red onion | pickled mustard seed | potato plank

### **Mermaid Oysters | 13**

Four crispy oysters | spinach | bacon | shallot | garlic | parmesan cream sauce

### **Calamari | 11**

Crispy tubes & tentacles | cocktail sauce

### **Smoked Salmon~ | 15**

house-cured salmon | tomato chow chow | zesty goat mousse | wild flower honey | house-made bread

### **Dionysus Mussels | 14**

tomato | shallot | garlic | spinach | chorizo | ground espelette pepper | white wine

### **Brie en Croute | 16**

dried fruit | pecan | brown sugar | wild flower honey | spiced pear reduction | water crackers

### **Mermaid Nachos | 16**

Fresh tortilla chips | shredded red cabbage | tomato | pickled red onion | jalapeño | shredded cheddar | house nacho cheese sauce | sour cream | guacamole

*Nacho Additions: Chicken | 5 Blackened Shrimp | 9 Grilled Steak~ | 12 Jumbo Lump Crab | 12*

# MERMAID WINERY

## SOUPS & SALADS

### **Soup Du Jour | 8**

Chef's selection of the day

### **Clam Chowder | 9**

New England Style | aged Sherry drizzle |  
oyster crackers

### **Beet Salad | 12**

red & gold beets | burrata | micro green |  
candied pecan | toast point | honey walnut  
vinaigrette

### **Wedge | 11**

baby iceberg | bacon | bleu cheese |  
tomato | red onion | crispy capers | tangy  
house bleu cheese dressing

### **Mermaid House | 10**

mixed greens | tomato | carrot | red onion  
cucumber | hickory smoked almonds |  
cider vinaigrette

### **Classic Caesar | 9**

crisp romaine heart | parmesan | house  
croutons | garlic dressing

*Add: Chicken | 5 Steak~ | 12 Salmon~ | 12 Shrimp | 9*

## LIGHT FARE

*Served with your choice of a side salad or house cut fries*

### **Mermaid Burger~ | 12**

8oz patty | lettuce | tomato | red onion  
melted cheddar | pretzel top bun

### **Mermaid Wagyu Burger~ | 18**

8oz Mishima Ranch wagyu | lettuce  
tomato | red onion | melted cheddar |  
pretzel top bun

### **Mermaid Taco | 13**

crispy fish | shredded cabbage | pickled  
red onion | chipotle ranch | flour tortillas

### **Cauliflower Taco | 11**

beer-braised cauliflower | pico de gallo  
shredded cabbage | chipotle ranch

### **Falafel Wrap | 10**

crispy falafel | tzatziki | lettuce | tomato  
| red onion | smoked almonds | flour  
tortilla

### **Crabcake | 15**

jumbo lump crab | lettuce | tomato | red  
onion | Cajun rémoulade

### **Chicken Caesar Wrap | 10**

herb roasted chicken | garlic dressing |  
crisp romaine | parmesan | flour tortilla

### **Mermaid Grilled Cheese | 12**

sharp cheddar | smoked gouda | French  
brie zesty tomato jam | bacon | sourdough  
bread

### **Chicken Salad | 10**

dill | honey | all-white meat chicken |  
lettuce | tomato | sourdough

### **Lamb Burger~ | 16**

harissa spiced lamb patty | lettuce |  
tomato red onion | tzatziki | pretzel top  
bun

*From 11<sup>am</sup> to 4<sup>pm</sup>, sandwiches are served with your choice of a glass of the following wine:*

- Vist Point Pinot Grigio • Dignitat Grenache Blanc
- Marius Grenache Syrah • Salmon Creek Cabernet Sauvignon

# MERMAID WINERY

## ENTRÉES

### Chicken Pasta | 18

herb roasted chicken | roasted  
tomatoes | broccolini | shallots | garlic |  
chorizo | penne | blackened cream  
sauce

### Cauliflower Steak | 16

broiled cauliflower steak | cardamom  
ginger coconut cream | garlicky collards  
| curried sweet potato purée

### Pork Chop~ | 27

grilled 10<sup>oz</sup> bone-in chop | garlicky  
collards | sweet potato hash | sage  
cream

### Wagyu Steak~ | 60

12oz. Mishima Ranch Wagyu NY Cut |  
roasted garlic mash | broccolini | sauce  
Diane

### Lamb ~ | 24

½ rack | fingerling potatoes | haricot  
vert | sage cream

### Duck~ | 23

persimmon ginger glaze | cardamom  
carrots | risotto | charred spring onion  
purée

### Banana Shrimp | 19

six banana-chip encrusted shrimp | chili  
coconut risotto | cucumber & mint  
salad | mango mojo sauce

### Salmon~ | 23

crispy skin-on filet | curried mango  
quinoa | shaved Brussels sprouts  
| raspberry gel

### Crabcake | 29

two jumbo lump crab cakes | fingerling  
potatoes | haricot verts | Cajun  
rémoulade

### Filet~ | 34

pair of grilled filet tournedos | roasted  
garlic mash | broccolini | sauce Diane

*~Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.*

# MERMAID WINERY

## Wine Club

At Mermaid Winery we strive to grow your knowledge on not just our wines, but also 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\* Mondays from 5-8pm
  - 50% off in house bottles\* during Happy Hour, Monday-Friday 4:30<sup>pm</sup>-6:30<sup>PM</sup>
  - 20% off in house bottles\* on Sunday movie nights
  - Exclusive invitations to signature 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  
2 bottles of red and 1 bottle of white

Premium Club - \$75 monthly  
2 bottles of limited high-end red wine

Mermaid Wines Only - \$65 quarterly  
1 bottle of red and 1 bottle of white

Shipping charges are extra.

\*Excludes Champagne and Mermaid Wines

# MERMAID WINERY

## PETITE & SWEET

CHOOSE 3 | 11 • CHOOSE 4 | 12

**Carrot Cake | 4**

*Cream Cheese Frosting, Pineapple Mermaid-lade*

**Stone Fruit Crumble | 4**

*Streusel-topped Cobbler, Whipped Cream*

**Crema Catalana | 4**

*Burnt Crispy Crust, Cinnamon & Lemon Zest Custard*

**The Black Forest | 4**

*Candied Dark Cherries, Pudding Cake, Whipped Cream*

**The Guilty Pleasure | 5**

*Brownie Bite, Vanilla Gelato, Hot Fudge, Pecans, Whipped Cream*

**German Chocolate Cake | 5**

*Coconut Ganache, Candied Pecans*

**Chocolate Brownie Bites | 4**

*Decadent Fudge Brownies*

**White Chocolate Cheesecake | 4**

*Salted Graham & Pretzel Crumbs, Dulce De Leche*

**Panna Cotta | 4**

*Vanilla Gelatin, Berry Coulis, Fresh Fruit*

**Hot Fudge Cake | 4**

*Chocolate Cake, Whipped Cream, Hot Fudge*

**Red Red Wine Velvet Cake | 5**

*Luscious Cake, Cream Cheese Frosting, Red Wine Reduction*

**Rice Crispy Treats | 4**

*For The Kid at Heart*

**Two Chocolate Chip Cookies | 4**

*Kid Tested. Nana Approved.*

**Two Scoops | 5**

*Pistachio Gelato, Vanilla Bean Gelato, Chocolate Gelato, or Lemon Sorbet*

## SHARABLES

**Petite Lineup | 15**

*A sampling of Cheesecake, Cookies, Brownies, Black Forest Cake, Carrot Cake and Crema Catalana.  
Perfect for Sharing (no substitutions please).*

**Campfire Kettle | 15**

*Red Wine Scented Chocolate Fondue for 2,  
Served with Chef's Dippables.*

## Finishers

Espresso Martini	\$11
Dark & Stormy	\$8
Virginia Negroni	\$12
Old Fashioned	\$9
Manhattan	\$11
Godfather	\$8

## Scotch

Maccalan 12	\$15
Glenlivet 12	\$12
Dahlwinnie 15	\$11
Laphroaige	\$10

## Specialty

Caves de Siréns	\$15
Mermangria	\$12
Deep Blue Sea	\$11
Shore Drive Martini	\$10
Mermaid Water	\$12