



LUNCH MENU



SOUPS + SALADS

PORTUGUESE GREEN SOUP 8
KALE - POTATO - LINGUIÇA

ONION SOUP 9
FONTINA CHEESE - CROSTINI

SLATE GARDEN SALAD 8
TOMATOES - CUCUMBERS -
CARROTS - LEMON DIJON
VINAIGRETTE (GF) (V)

BEET & ARUGULA SALAD 9
GOAT CHEESE - BALSAMIC
VINAIGRETTE (GF) (V)

ADDITIONS
CHICKEN, SHRIMP, OR
AHI TUNA + 6

EXPRESS LUNCHES

SALAD + SOUP 12

**HANDHELD + APPETIZER 18

**HANDHELD + DESSERT 18

PRIVATE DINING

WE ARE AVAILABLE FOR
PRIVATE EVENTS
FOR MORE INFORMATION
PLEASE EMAIL US AT
CONTACT@SLATEWINEBAR.COM

STARTERS

CHEESE OR CHARCUTERIE PLATTERS 18 EACH
CHEESES: MANCHEGO - BRIE - BURRATA
MEATS: SALCHICHON DE VIC - SERRANO - FENNEL SALAMI

**CAJUN SHRIMP 12
LIME - GARLIC - CAJUN SPICES - CROSTINI

**STEAMED WILD MUSSELS 9 (FULL ORDER WITH FRITES 16)
YOUR CHOICE OF WHITE WINE GARLIC OR
SPICY CHORIZO MARINARA SAUCE - CROSTINI

PAN SEARED SCALLOPS 13
POLENTA CAKE - BUR BLANC (GF)

**DUCK EGG ROLLS 12
HOISIN SOY CHILI SAUCE

HANDHELDS + ENTREES

**FISH TACOS 11
3 FLOUR TORTILLAS - BEER BATTERED COD -
SRIRACHA AIOLI - LETTUCE - PICO DE GALLO

**CHICKEN BACON TACOS 11
3 FLOUR TORTILLAS - GRILLED CHICKEN - CRISPY BACON -
LETTUCE - PICO DE GALLO - SRIRACHA AIOLI

TUNA STEAK BURGER 18
6OZ AHI TUNA - CARAMELIZED ONIONS -
SRIRACHA AIOLI - BRIOCHE BUN - FRIES OR SALAD

**SLATE CHEESEBURGER 13
LOCAL ANGUS BEEF - LTO - BRIOCHE BUN -
HERB MAYO - FONTINA - FRIES
+2/EACH - EGG - APPLEWOOD BACON

MUSHROOM RISOTTO 18
CHANTERELLES & PORCINIS - PARMESAN (GF) (V)
CHICKEN OR SHRIMP + 6, SCALLOPS + 8

STEAK FRITES 20
HANGER STEAK - CHIMICHURRI - FRIES

dannyledos
Restaurateur, Chef & Sommelier

CONSUMER ADVISORY: CONSUMPTION OF UNDER-COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.
(V) VEGETARIAN (GF) GLUTEN-FREE. 20% GRATUITY INCLUDED FOR PARTIES OF 5 OR MORE.

