



## LUNCH MENU



### SOUPS + SALADS

- WATERMELON GAZPACHO 8  
ONION SOUP 9  
GRUYERE CHEESE - CROSTINI  
SLATE GARDEN SALAD 8  
TOMATOES - CUCUMBERS -  
CARROTS - LEMON DIJON  
VINAIGRETTE (GF) (V)  
WATERMELON +  
ARUGULA SALAD 10  
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 - CASTELOES - LA TUR  
MEATS: CHORIZO - SERRANO - FENNEL SALAMI  
\*\*CAJUN SHRIMP 12  
LIME - GARLIC - CAJUN SPICES - CROSTINI  
PAN SEARED SCALLOPS 13  
POLENTA CAKE - BUR BLANC (GF)  
\*\*SMOKED CHICKEN EGG ROLLS 12  
CAROLINA BBQ SAUCE

### HANDHELDS + ENTREES

- \*\*FISH TACOS 11  
3 CORN TORTILLAS - BEER BATTERED COD -  
CHIPOTLE AIOLI - LETTUCE - PICO DE GALLO  
\*\*CHICKEN BACON TACOS 11  
3 CORN TORTILLAS - GRILLED CHICKEN - CRISPY BACON -  
LETTUCE - PICO DE GALLO - CHIPOTLE AIOLI  
TUNA STEAK BURGER 18  
6OZ AHI TUNA - CARAMELIZED ONIONS -  
CHIPOTLE AIOLI - BRIOCHE BUN - FRIES OR SALAD  
\*\*SLATE CHEESEBURGER 13  
LOCAL ANGUS BEEF - LTO - BRIOCHE BUN -  
HORSERADISH SAUCE - GRUYERE - FRIES  
+2/EACH - EGG - APPLEWOOD BACON  
GNOCCHI VERDE 18  
FRESH & SUN-DRIED TOMATOES - PEPPERS - FRESH PARMESAN (V)  
STEAK FRITES 20  
HANGER STEAK - CHIMICHURRI - FRIES

*dannyledos*  
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.

