



# LUNCH MENU



## SOUPS + SALADS

PORTUGUESE GREEN SOUP 8  
KALE - POTATO - LINGUIÇA

ONION SOUP 9  
GRUYERE CHEESE - CROSTINI

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

ARUGULA SALAD 8  
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 - BURRATA - LA TUR  
MEATS: SALCHICHON DE VIC - SERRANO - FENNEL SALAMI

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

CHARRED OCTOPUS 14  
MASHED POTATOES

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

\*\*DUCK EGG ROLLS 12  
HOISIN SOY CHILI 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 -  
HERB MAYO - GRUYERE - FRIES  
+2/EACH - EGG - APPLEWOOD BACON

ASPARAGUS RISOTTO 18  
ASPARAGUS PURÉE - POACHED ASPARAGUS -  
PARMESAN (GF) (V)  
CHICKEN OR SHRIMP + 6, SCALLOPS + 8

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.

