



# LUNCH MENU



## SOUPS + SALADS

SWEET CORN SOUP 8

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 - CASTELOES - LA TUR  
MEATS: CHORIZO - SERRANO - FENNEL SALAMI

\*\*CAJUN SHRIMP 12

LIME - GARLIC - CAJUN SPICES - CROSTINI

SEAFOOD CEVICHE 14

OCTOPUS - SALMON - SHRIMP - LIME - CORN CHIPS (GF)

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

SPRING RISOTTO 18

SHIITAKE MUSHROOMS - SQUASH - SUNDRIED TOMATOES (GF/V)  
CHICKEN OR SHRIMP + 6, SCALLOPS OR HANGER STEAK + 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.

