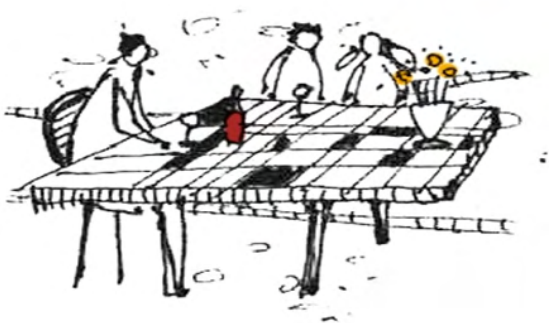


BISTRO MENU



Small Bites

-  **Truffle Kettle Chips** 13
- Baked Kettle Chips, Black Truffle Zest, Parmesan, Chive
-  **Olive & Almond** 12
- Castelvetrano, Marcona
-  **Deviled Egg** 10
- Four Deviled Eggs, Ham, Chive
-  **Chorizo Stuffed Mushroom** 11
- Portobello, Fontina, Romesco
-  **Bread & Butter** 10
- Fresh Bread, Herb Garlic Butter, Radish Chips
-  **Lamb Meatball** 13
- Two Meatballs, Kalamata Yogurt, Couscous
-  **Chicken Pâté** 15
- Butter Seal, Cognac, Mustard, Cornichons, Red Onion, Crostini



Salads

-  **Warm Goat Cheese Croutes** 14
- Bibb, Spring Mix, Cherry Heirloom, Red Wine Vinaigrette
-  **Endive & Apple** 13
- Spring Mix, Bleu Cheese Crumbles, Popped Amaranth, Sherry Vinaigrette
-  **Wedge** 19
- Iceberg, Lardon, Cherry Heirloom, Red Grape, Bleu Cheese, Chive, Tarragon
-  **Salmon Cobb** 20
- Scottish Smoked Salmon, Couscous, Pepitas, Currants, Parmesan, Corn, Arugula, Balsamic Tomato, Buttermilk Basil Dressing

Shareable Boards

- Served with seasonal fruit, spreads, bread, & crackers. Gluten-free crackers available.*
-  **House Board** 35
- Chef’s Selection of Two Cheeses & One Meat
-  **Charcuterie Board** 49
- Chef’s Selection of Cured and Smoked Meats & Artisanal Cheeses
- Build Your Own** 6/item
- Served with Bread & Crackers

Vitae Spirits

Craft • \$39/bottle • Taste 3 for \$11

- Platinum Rum • Un-aged, light & extremely adaptable
- Golden Rum • Sugarcane, molasses & toasted white oak
- Modern Gin • Infused with 18 different botanicals
- Orange Liqueur • Orange zest, sweet orange & spice
- Anisette • Anise seed, fennel seed & lemon zest
- Coffee Liqueur • Coffee beans from Panama & Columbia

Reserve • \$49/bottle • Taste 3 for \$15

- Barreled Champion Collab #3 • Light maltiness & hops
- Maple Cream • Maple syrup, cream & rum
- Barreled Coffee Liqueur • Roasted almonds, hazelnut
- Conifer• Aromatics of forest walks & green mosses
- Spiced Rum• Infused with warm aromatic spices
- Smoked Rum • Infused with cane juice & toasted oak
- Old Tom Gin• Vanilla, juniper and nutmeng aromas

Wine Pairing Key

-  Aromatic White
-  Non-Aromatic White
-  Rose
-  Light Red
-  Medium Red
-  Heavy Red
-  Sparkling
-  Piquette
-  Dessert

TRUST YOUR PALATE

But let us guide you! Each menu item and each wine has a colored wine glass icon next to it — match them for an easy pairing.

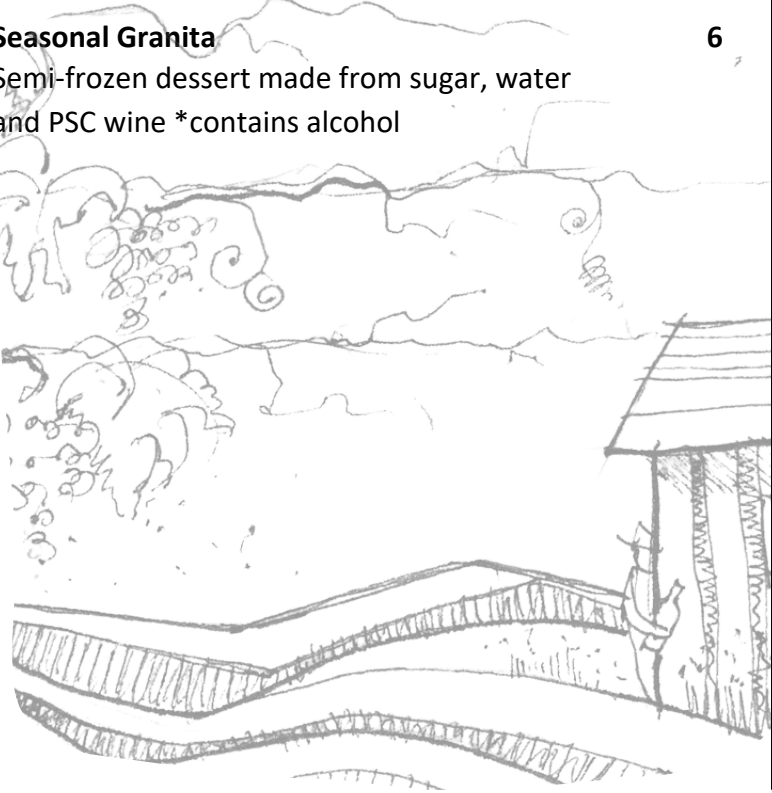
Plat Principle

	Herb Lemon Roasted Chicken Half Chicken, Au Jus with Potato Salad Please allow extra time to prepare.	22
	Vegan Pot-Au-Feu Mushrooms, Carrot, Celery, Parsnip, Butternut, Shallot, White Bean, & Red Potato Stewed in Herbed Broth, Gremolata Crumb, Basil Pistou	17
	Lobster Mac & Cheese Rotini, Lobster Bechamel, Butter Poached Lobster, Cheese Blend, Herbed Crumb Crust with Side Salad	25
	Beef Ragu & Pappardelle Braised in Tomato & Wine, Parmesan	22
	Roasted Vegetables Seasonal Vegetables Add Goat Cheese Mousse \$1.50	20

Desserts

	Chocolate Pot de Creme Topped with Nut Brittle	10
	French Apple Cake A la mode \$2	10
	Shannon’s French Vanilla Ice Cream Served in waffle bowl. Add chocolate, caramel, or hot honey for +\$1.	6

Seasonal Granita 6
Semi-frozen dessert made from sugar, water and PSC wine *contains alcohol



Brick Fired Pizza

	Fromage San Marzano Tomato Sauce, House Blend Cheese, Basil Pistou	17
	Chef Mushroom Roasted Garlic Puree, Mushroom Mix, Mozzarella, Caramelized Shallot, Thyme	18
	Charcuterie San Marzano Tomato Sauce, Mozzarella, 5 Cured Meats, Parmesan, Oregano	19
	Fig & Prosciutto Goat Cheese Mousse, Arugula, Walnut, White Truffle Oil	24
Add hot honey to any pizza \$1		

Paninis

Served with kettle chips. Add side salad \$5.

	Grilled Cheese Sourdough, Fontina, Taleggio, Lingonberry	15
	Pastrami Cheddar, Endive Slaw, Apple Mustard Chutney	17
	Portobella Roasted Seasonal Vegetables, Fontina, Arugula, Romesco Dip	19
	Wine Club Ham, Turkey, Bacon, Bibb, Tomato, Mayo, Mustard Violette	23

Drinks

Apple Juice	\$4
Iced Tea: Ask Server For Flavors	\$4
San Pellegrino: Ask Server For Flavors	\$4
Izze Sparkling Juice: Ask Server For Flavors	\$3
Root Beer	\$4
Sedona Sparkling or Spring Water (500mL)	\$4
Sedona Sparkling or Spring Water (750mL)	\$7
Press Coffee Roasters Cold Brew	\$7
Drip Coffee or Hot Tea	\$5

Wine Pairing Key

	Aromatic White		Light Red		Sparkling
	Non-Aromatic White		Medium Red		Piquette
	Rose		Heavy Red		Dessert

TRUST YOUR PALATE

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WINE MENU



CHILLED

Guided Tasting of all Five Wines: \$15

Glass / Bottle

	2021 Blanc de Noir Méthode Champenoise • 60% Pinot Noir, 40% Chardonnay	\$14 / \$45
	2022 Dos Padres Grenache Blanc • 100% Grenache Blanc	\$11 / \$34
	2021 Colibri Roussanne Free Run • 100% Roussanne	\$13 / \$40
	2022 Bruzzi Vidal Blanc Pick 1 • 100% Vidal Blanc	\$10 / \$29
	2022 La Flor Rosa • 27% Counoise, 25% Mourvèdre, 24% Sangiovese, 24% Other	\$8 / \$19

COMBO

Guided Tasting of all Five Wines: \$15

Glass / Bottle

	2022 Piquette de Mourvèdre • 97% Mourvèdre, 3% Vidal Blanc	\$8 / \$20
	2022 House Mountain Counoise Blanc de Noir • 100% Counoise	\$10 / \$32
	2022 Home Traminette • 100% Traminette	\$11 / \$34
	2022 Vino del Barrio Rojo • 32% Petite Sirah, 25% Mourvedre, 43% Other	\$8 / \$18
	2022 Vino De La Familia Rojo • 73% Petite Sirah, 24% Syrah, 3% Other	\$9 / \$27

RED

Guided Tasting of all Five Wines: \$15

Glass / Bottle

	2022 Cochise Grenache • 100% Grenache	\$10 / \$29
	2022 Cochise County Mourvèdre • 100% Mourvèdre	\$10 / \$29
	2022 CDP • 49% Grenache, 33% Mourvèdre, 18% Syrah	\$15 / \$50
	2021 Colibri Petit Verdot • 98% Petit Verdot, 2% Cabernet Sauvignon	\$18 / \$60
	2022 Santa Margarita Petite Sirah • 100% Petite Sirah	\$11 / \$36

RESERVE

Guided Tasting of all Three Wines: \$18

Glass / Bottle

	2019 Colibri Grenache Hill Block • 100% Grenache	\$18 / \$59
	2019 Coronado Vineyard Sangiovese • 100% Sangiovese	\$15 / \$48
	2019 Colibri Syrah Clone 99 Co-Ferment • 96% Syrah, 4% Roussanne	\$18 / \$59

Not included in Member Tastings. Purchases limited to one bottle per person.

MEMBER'S

Complimentary for PSC Wine Club Members

Glass / Bottle

	2022 Colibri Grenache Pick 2 • 100% Grenache	\$15 / \$49
	2020 House Mountain Syrah 525 Co-Ferment • 93% Syrah, 7% Roussanne	\$15 / \$49
	2021 House Mountain 525 Co-Ferment • 93% Syrah, 7% Roussanne	\$15 / \$50
	2019 House Mountain Syrah 525 Co-Ferment • 92% Syrah, 8% Malvasia Bianca	\$15 / \$50
	2021 Colibri Syrah Clone 99 • 100% Syrah	\$15 / \$49

 Aromatic White	 Sparkling	 Piquette	 Medium Red
 Non-Aromatic White	 Rose	 Light Red	 Heavy Red

Do we ship to your state?

AZ, CA, CO, DC, FL, IL, NH, NV, OR, TX & WA

Wine shipper boxes available for purchase for self-shipping needs.

Dessert Wine

 **2022 Bruzzi Vineyard Vidal Blanc del Hielo (375 mL) • 100% Vidal Blanc** \$18 / \$29

More coming soon! Stay tuned.

THE
MORE YOU
KNOW

ter·roir • /ter'wär/ • noun
:the complete natural environment in which a particular wine is produced, including factors such as the soil, topography, and climate.

Specialty Wine

 **2021 Vin de Filles**
93% Syrah, 7% Malvasia Bianca
\$18 / \$60



This unique wine was made by Arizona women to highlight the vitality & feminine strength within the world of wine. Our palates discover black cherry & cassis mingling with raw honey & wildflowers, a seriousness that aligns with our time in the cellar. These traits mimic the vibrant community of women who have come together to create this wine. Net profits will be donated to the Verde Valley Sanctuary, a local non-profit organization that provides support for victims of domestic violence & sexual assault.

Magnums

Large format 1.5L bottles aged to maturity

2014 Colibri Rotie • \$190

2011 Arizona Stronghold Vineyard Syrah 383 • \$175

2014 Campania • \$135

2017 Coronado Cabernet • \$145

Wine On Tap

Available by the glass, 375 mL carafe, or 750 mL carafe

 **2022 Mules Mistake**
43% Grenache, 31% Syrah, 26% Other

 **2022 Vino del Barrio Rojo**
32% Petite Sirah, 25% Mourvèdre, 43% Other

 **2022 La Flor Rosa**
27% Counoise, 25% Mourvedre, 48% Other

 **2022 Vino del Barrio Blanca**
30% Roussanne, 23% Malvasia Bianca, 47% Other

Glass (5 oz.): **\$8**

Half Carafe (375 mL): **\$13**

Full Carafe (750 mL): **\$18**

*same size as a bottle of wine

Brandy \$5 for 1/2 ounce taste

2011 Colibri Vineyard Brandy • \$75 (375mL)

Rich notes of toffee, caramel, vanilla, black walnuts & dried apricots.

NV Cochise County Brandy • \$58 (375mL)

Smooth & warm with strong vanilla bean, butterscotch, hazelnut & toasted oak.

Library Wines

These bottles have been cellared in a temperature-controlled library and are tasted annually to inform our team on their evolution. We then release them when we feel they have peaked.

WHITE

2014 Dos Padres Rousanne • \$55

2014 Dos Padres Vermentino • \$45

2014 Vino de la Familia Blanca • \$80

2015 Dragoon Marsanne • \$55

2015 La Serrana • \$45

2015 St. Claire Malvasia Sweet “Outcast” • \$45

2016 Bonita Chardonnay • \$55

2016 Dos Padres Malvasia • \$50

2016 Colibri Roussanne • \$50

2017 Home Vineyard Traminette • \$45

2017 Vino De La Familia Blanca • \$55

RED

2014 Bonita Cabernet Sauvignon • \$70

2014 House Mountain 525 • \$65

2016 Colibri 99 • \$65

2016 Colibri Mouvedre Wild Ferment • \$55

2016 Colibri Rotie • \$65

2016 Dos Padres 470 Pick 1 • \$60

2016 House Mountain 471 • \$60

2017 Dos Padres Syrah 470 Pick 1 • \$70

2017 Dos Padres Syrah 470 Pick 3 • \$70

PICNIC WINE



WHITE

Buy a bottle, glass, or carafe for enjoyment at one of our outdoor seating areas.

Glass / Bottle

	2022 Home Traminette • 100% Traminette	\$11 / \$34
	2022 Dos Padres Grenache Blanc • 100% Grenache Blanc	\$11 / \$34
	2021 Colibri Roussanne Free Run • 100% Roussanne	\$13 / \$40
	2022 Bruzzi Vidal Blanc Pick 1 • 100% Vidal Blanc	\$10 / \$29

ROSE		
	2022 La Flor Rosa • 27% Counoise, 25% Mourvèdre, 24% Sangiovese, 24% Other	\$8 / \$19
	2022 House Mountain Counoise Blanc de Noir • 100% Counoise	\$10 / \$32

RED		
	2022 Cochise County Grenache • 100% Grenache	\$10 / \$29
	2022 CDP • 49% Grenache, 33% Mourvedre, 18% Syrah	\$15 / \$50
	2022 Vino del Barrio Rojo • 32% Petite Sirah, 25% Mourvedre, 18% Pinot Noir, 25% Other	\$8 / \$18
	2022 Cochise County Mourvedre • 100% Mourvedre	\$10 / \$29
	2019 Colibri Grenache Hill Block • 100% Grenache	\$18 / \$59
	2019 Coronado Vineyard Sangiovese • 100% Sangiovese	\$15 / \$48
	2021 House Mountain Vin de Filles • 93% Syrah, 7% Malvasia Bianca	\$18 / \$60
	2021 Colibri Petit Verdot • 98% Petit Verdot, 2% Cabernet Sauvignon	\$18 / \$60
	2022 Vino De La Familia Rojo • 73% Petite Sirah, 24% Syrah, 3% Other	\$9 / \$27
	2022 Santa Margarita Petite Sirah • 100% Syrah	\$11 / \$36
	2019 Colibri Syrah Clone 99 Co-Ferment • 96% Syrah, 4% Roussanne	\$18 / \$59

SPARKLING & DESSERT		
	2021 Blanc de Noir Méthode Champenoise • 60% Pinot Noir, 40% Chardonnay	\$14 / \$45
	2022 Piquette de Mourvèdre • 97% Mourvèdre, 3% Vidal Blanc	\$8 / \$20
	2022 Bruzzi Vineyard Vidal Blanc del Hielo • 100% Vidal Blanc	\$20 / \$29

WINE ON TAP	Glass / Half Carafe / Full Carafe
	2022 Vino del Barrio Blanca • 30% Roussanne, 23% Malvasia Bianca, 47% Other \$8 / \$13 / \$18
	2022 La Flor Rosa • 27% Counoise, 25% Mourvedre, 24% Sangiovese, 24% Other \$8 / \$13 / \$18
	2022 Mules Mistake • 43% Grenache, 31% Syrah, 24% Mourvèdre, 2% Other \$8 / \$13 / \$18
	2022 Vino del Barrio Rojo • 32% Petite Sirah, 25% Mourvèdre, 43% Other \$8 / \$13 / \$18

Wine Pairing Key		Aromatic White		Light Red		Sparkling
		Non-Aromatic White		Medium Red		Piquette
		Rose		Heavy Red		Dessert

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PICNIC FOOD



Small Bites

 Truffle Kettle Chips	14
Baked Kettle Chips, Black Truffle Zest, Parmesan, Chive	
 Olive & Almond	13
Castelvetrano, Marcona	
 Deviled Egg	11
Four Deviled Eggs, Ham, Chive	
 Bread & Butter	11
Fresh Bread, Herb Garlic Butter, Radish Chips	
 Lamb Meatball	14
Two Meatballs, Kalamata Yogurt, Couscous	

Paninis

Served with kettle chips. Add side salad \$5.

 Grilled Cheese	16
Sourdough, Fontina, Taleggio, Lingonberry	
 Pastrami	18
Cheddar, Endive Slaw, Apple Mustard Chutney	
 Portobella	20
Roasted Seasonal Vegetables, Fontina, Arugula, Romesco Dip	
 Wine Club	24
Ham, Turkey, Bacon, Bibb, Tomato, Mayo, Mustard Violette	

House Sweets

 French Apple Cake	11
A la mode \$2	
 Shannon’s French Vanilla Ice Cream	7
Served in waffle bowl. Add chocolate, caramel, or hot honey for +\$1.	

Seasonal Granita	7
Semi-frozen dessert made from sugar, water and PSC wine *contains alcohol	

Salads

 Warm Goat Cheese Croutes	15
Bibb, Spring Mix, Cherry Heirloom, Red Wine Vinaigrette	
 Endive & Apple	14
Spring Mix, Bleu Cheese Crumbles, Popped Amaranth, Sherry Vinaigrette	

Shareable Boards

Served with seasonal fruit, spreads, bread, & crackers. Gluten-free crackers available.

 House Board	36
Chef’s Selection of Two Cheeses & One Meat	
 Charcuterie Board	49
Chef’s Selection of Cured and Smoked Meats & Artisanal Cheeses	

Brick Fired Pizza

 Fromage	18
San Marzano Tomato Sauce, House Blend Cheese, Basil Pistou	
 Chef Mushroom	19
Roasted Garlic Puree, Mushroom Mix, Mozzarella, Caramelized Shallot, Thyme	
 Charcuterie	20
San Marzano Tomato Sauce, Mozzarella, 5 Cured Meats, Parmesan, Oregano	
 Fig & Prosciutto	25
Goat Cheese Mousse, Arugula, Walnut, White Truffle Oil	



Wine Pairing Key

 Aromatic White	 Light Red	 Sparkling
 Non-Aromatic White	 Medium Red	 Piquette
 Rose	 Heavy Red	 Dessert

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