

# Sip WINE BAR

## SIP BOARDS

Pick 3 Cheeses including 1 Side (you select)	\$18
Pick 5 Cheeses including 2 Sides (you select)	\$29
<i>Each board includes crackers, bread &amp; olive oil. (Gluten-free? We have options!)</i>	

## CHEESE

Any Cheese for \$7

### CHEESE

Piave Vecchio  
Midnight Moon  
Manchego  
Délice de Bourgogne  
Humboldt Fog  
3-Year Aged Cheddar  
St. Agur Blue  
Cashel Blue  
5-Year Gouda  
Swiss

### DESCRIPTION

Cow Milk, Hard, Full-Flavored, Sharp  
Goat Milk, Firm, Nutty, Savory  
Sheep Milk, Semi-Soft, Tangy, Grassy  
Cow Milk, Creamy, Buttery, Smooth  
Goat Milk, Creamy, Herbaceous  
Raw Cow Milk, Firm, Milky, Salty  
Cow Milk, Soft, Salty, Tangy  
Cow Milk, Soft, Earthy, Creamy  
Cow Milk, Hard, Butterscotch  
Cow Milk, Semi-Soft, Buttercream

### RECOMMENDED PAIRING

Sparkling Rosé, Sangiovese, Zinfandel  
Syrah, Zinfandel, Sweet Sherry  
Tempranillo, Bordeaux Reds, Chianti  
Champagne, Cava, Chardonnay  
Sauv. Blanc, Chenin Blanc, Fino Sherry  
Cabernet Sauv., Chardonnay, LBV Port  
Gamay, Chardonnay, Syrah, Port  
Pinot Noir, Shiraz, Zinfandel, Madeira  
Cabernet Sauvignon, Riesling, Tawny Port  
Pinot Gris, Beaujolais, Merlot

## CHARCUTERIE

Any Meat for \$3

### MEAT

Prosciutto (3 slices)  
Sweet Soppressata (6 slices)  
Salami (6 slices)  
Hot Spanish Chorizo (6 slices)  
Serrano Ham (3 slices)

### DESCRIPTION

Dried-cured ham  
Dried-cured pork sausage  
Dried-cured pork sausage  
Dried-cured pork sausage  
Dried-cured ham

### RECOMMENDED PAIRING

Cava, Chenin Blanc, Lambrusco  
Syrah, Sangiovese, Gruner Veltliner  
Barbera, Sauv. Blanc, Francicorta  
Tempranillo, Riesling, Sherry  
Riesling, Moscato, Fino Sherry

## PÂTÉ

*Includes cornichon pickles & grain mustard*

\$9

## SIDES

Any Side for \$3

### **Bread (Additional):**

Baguette  
Crackers

### **Olives:**

Castelvetro  
Greek Mix

### **Veggies:**

Peppadew Peppers  
Cornichon Pickles

### **Spreads:**

Horseradish-Cheddar  
Garlic & Herb  
Fig Jam  
Honey  
Honey Comb - \$6

### **Fruits:**

Strawberries  
Grapes  
Dried Apricots

### **Nuts:**

Salted Spanish Marcona Almonds

## SWEETS

See our chalkboard for daily offerings

Any Sweet for \$6

## COFFEE & TEA

Tea	\$3
Americano	\$4
Espresso (Regular/Decaf)	\$3
Cappuccino (Regular/Decaf)	\$5

## BY THE GLASS & FLIGHTS

Wines by the glass rotate and are subject to change.

Most wines can also come as a half-bottle, bottle, or flights.

Please see the wine menu for current listing.

## BY THE BOTTLE

Please see the wine menu for current listing of available bottles.

Wines by the bottle are available by the glass with a two-glass minimum.

*\*Did you know you can buy full bottles to-go?\**

## BEVERAGES

### Beer:

30 Mile Brewery Selection ( <i>from Old Saybrook</i> )	\$7
Saison DuPont	\$8
Belgian Dark Le Chouffe	\$10

### Water:

Tap	
Bottled Still (750ml)	\$6
Bottled Sparkling (750ml)	\$8

### Soda:

Coke	\$3
Diet Coke	\$3
Sprite	\$3

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### THANK YOU FOR SUPPORTING LOCAL BUSINESSES IN OLD SAYBROOK!

All cheeses and accompaniments are provided by **Fromage Fine Foods** (873 Boston Post Road)

Sweets are provided by **Dagmar's Desserts** (75 Main Street)

Bread is provided by **Pursuit of Pastry** (719 Boston Post Road)

Looking for larger plates? Please use [ShorelineMenus.com](http://ShorelineMenus.com) to have your food delivered to this location.

### ENJOYED TODAY'S VISIT?

We love seeing your feedback! Please tag us in your pictures @sipsaybrook #sipsaybrook or consider leaving us a review on Yelp, Google or Facebook to help us grow. Thank you!