

Sip WINE BAR

SIP BOARDS

Pick 3 Cheeses including 1 Side (you select) \$21
Pick 5 Cheeses including 2 Sides (you select) \$35
Each board includes crackers, bread & olive oil. (Gluten-free? We have options!)

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

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

CHARCUTERIE

Any Meat for \$4

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, Franciscorta
Tempranillo, Riesling, Sherry
Riesling, Moscato, Fino Sherry

PÂTÉ

Includes cornichon pickles & grain mustard

\$9

SARDINES

\$7

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:

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

Water:

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

Soda:

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|-----------|-----|
| Coke | \$3 |
| Diet Coke | \$3 |
| Sprite | \$3 |

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 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!