

# *Barrel and Bliss*

## **WELCOME**

*Thank you for being our guest at  
Barrel and Bliss.*

*With seasonal offerings and a  
rotating selection of menu items,  
there is something new to discover  
with every visit.*

*We value artistic expression,  
freedom, and individuality. We hope  
you leave filled with love and joy.*

*Please follow us on Instagram for updates regarding special events and tell your friends to come visit us soon.*

*@barrel\_and\_blissedh*

## *Summer Wine Menu*

<b><u>Sparkling</u></b>	<b>Origin</b>	<b>Glasses</b>	<b>Bottle</b>
Taittinger La Francaise Brut Champagne	France	n/a	\$90
Schramsberg Mirabelle North Coast Brut Rose Blend	North Coast	\$20	\$63
Bisot Jeio Prosecco Brut Glera 90pt	Italy	\$15	\$40
Paco & Lola Cava Brut	Spain	\$17	\$51
<b><u>White</u></b>			
Frank Family Chardonnay	Napa	\$22	\$65
Hartford 2023 Chardonnay	Russian River	\$17	\$55
Madrona Chardonnay	Camino	\$14	\$45
KaMaris 2023 Rose	Russian River	\$13	\$45
St. Supery Napa Valley Sauvignon Blanc	Napa Valley	\$13	\$45
Threadcount Sauvignon Blanc	Paso Robles	\$13	\$45
Pine Ridge Napa Valley Chenin Blanc Viognier	Napa Valley	\$13	\$45
DuMOL Sonoma Coast Chenin Blanc 2023	Sonoma	\$30	\$95
E16 2022 Grenache Blanc	El Dorado	\$17	\$55
Bella Glos Pinot Noir Blanc	Russian River	\$18	\$55
<b><u>Red</u></b>			
Walt La Brisa Pinot Noir 2022	Napa	\$20	\$65
Kamaris 2023 Pinot Noir	Russian River	\$15	\$50
Bella Glos Pinot Noir Dairyman	Russian River	\$22	\$70
	North Coast		
Markham Six Stack Merlot	AVA	\$15	\$50
Frank Family Cabernet Sauvignon 2023	Napa	\$22	\$70
Lava Cap Cabernet Sauvignon 2023	Sonoma	\$17	\$60
Oberon Cabernet Sauvignon 2022	Napa	\$20	\$65
Boeger 2023 Barbera – 90pt	Placerville	\$12	\$40
E16 2022 El Dorado Barbera	El Dorado	\$15	\$50
Belledor 2020 Tempranillo	Amador	\$15	\$50
Miraflores Rojo Blend	El Dorado	\$15	\$50
Miraflores 2019 Zinfandel	El Dorado	\$16	\$50
Narrow Gate 2019 Primitivo	El Dorado	\$15	\$50
E16 2022 Grenache	El Dorado	\$15	\$50

### **Build Your Own Flight**

*Pick 4 wines – Three oz pours each – \$35*  
Create your perfect tasting experience from our curated wine list. Mix and match reds, whites, rosés, and sparkling's new favorites.

### **Take Home Bottle Bundle**

*We don't believe in wine clubs. Just great wine.*  
Select 3 or more bottles to take home and receive 20% off your entire bundle.  
Pick your favorites. Sip on your terms.

## *Wine Cocktails \$17*

**White Sangria** - White wine, strawberry puree, orange slice, Seedlip 45, sparkling water.

**Peach Gimlet** - Peach puree, zero proof gin, Prosecco top, shaken over ice. Coup cup

**French 530** - House-made cherry-infused zero-proof gin, topped with Prosecco. Effervescent and elegant.

## *Spritz & Mimosas \$16*

**Watermelon Spritz** - White Wine. Watermelon, Agave, Prosecco

**Red Wine Spritz** - A bold mix of red wine, Cheerwine, cherry bitters over ice for a fizzy, fruity finish.

**Passion Fruit Spritz** - Passionfruit puree, white wine, Prosecco

**Strawberry Spritz** - Strawberry puree, white wine, Prosecco

**Malibu Mimosa** - Prosecco, coconut, pineapple juice

**Pomegranate Mimosa** - Pomegranate juice, Prosecco

## *Sober Curious Elixirs \$14*

**Charred Lemon G&T**

Zero-proof gin and tonic, charred lemon, and rosemary. Herbaceous and refreshing.

**Ripe Tide**

Mango purée, pomegranate juice, fresh orange juice, and Red Bull. Tropical with a boost.

## *Other*

**Tripp Elixir** - Lions Mane, Magnesium, Ashwagandha - **\$8**

**Rotating Non-Alcoholic Beer** - **\$5**

**Bottled Water** - **\$3**

**Sparkling Water** - **\$4**

## *On Tap \$10*

**Almanac Hugs Hefeweizen** – 5.1% ABV

**Almanac True American Lager** – 5.0% ABV

**North Coast Pacific Magic IPA** – 6.8% ABV

**East Bro Red IPA** – 6.6% ABV

**Voodoo Ranger Juicy IPA - 6.8%ABV**

ABV

**Sincere Passion Fruit Cider – 5.9%**

**New Glory Gummy Worm Hazy Pale Ale - 6%ABV Kyla Hard Kombucha Lavender Lemon**

## *Small Plates Perfect for Pairing*

### **Baked Brie Spread – \$23**

Warm brie topped with fig jam, bacon crumble, and arugula. Served with sliced ciabatta.

### **Blackberry Goat Cheese Toasty – \$16**

Crostini topped with fresh blackberries, goat cheese, arugula, and an EVOO drizzle.

### **Prosciutto & Potato Chip Platter – \$15**

Prosciutto layered on kettle chips with shredded parmesan and a sweet gherkin pickle on the side.

### **Tomato Burrata – \$18**

Sliced fresh tomato, creamy burrata, basil, sea salt & pepper, EVOO, and balsamic drizzle. Served with sliced baguette.

### **Cheese, Nuts & Olive Trio – \$10**

A simple trio of cheddar, mixed nuts, and marinated olives.

### **Artichoke Beignets - \$13**

Crispy cheese and artichoke beignets served with a marinara dipping sauce.

### **Beer Pretzel with Cheese Sauce - \$8**

### **Sliced ½ baguette with Salted Butter - \$6**

### **Mini Charcuterie – \$13**

Salami, cheese, pickled items, crackers

## *Sweets \$3*

La Grande confectionery Truffles

## *Snacks \$10*

Wine Chips - Assorted flavors

Tipsy Mix- Wine pairing trail mix

\*\*\*Please notify your server of allergies\*\*\*