

Wines by the Glass

Sauvignon Blanc	5
Viognier	7
Rosé	6
Cabernet Sauvignon	8
Merlot	8
Reserve Malbec	15
Reserve Tempranillo	15
Reserve Cabernet Sauvignon	17
TRILATERAL	16
JUSTIFICATION	17
SAVANT	16
ISOSCELES	20

Fiji Water 1L	6
San Pellegrino 1L	9
San Pellegrino 500mL	6
POM Juice	3.5
POM Super Tea	3.5



Downtown Tasting Room



811 12th St., Paso Robles, CA 93446

805.238.6932 | conciERGE@JUSTINwine.com

20% gratuity added to parties of six or more

Cheese & Charcuterie

Cheese Selection

Served with House-Made Crackers

Selection of 3 Gourmet Cheeses | 20

All 5 Gourmet Cheeses | 30

St. Luna

Farmgirl Creamery, Santa Margarita, CA

Paired with Pickled Cherries

Fiscalini Cloth Bound Cheddar

Fiscalini Creamery, Modesto, CA

Paired with JUSTIN's Tomato Jam

Chevre

Central Coast Creamery, Paso Robles, CA

Paired with JUSTIN's Blood Orange Marmalade

Ewenique

Central Coast Creamery, Paso Robles, CA

Paired with Apple Mustarda

Pt. Reyes Bay Blue

Point Reyes Farmstead Cheese Co., Point Reyes Station, CA

Paired with Templeton Valley Farm's Honey

Artisanal Charcuterie Plate

Full Charcuterie Plate | 25

JUSTIN's Signature Paté

JUSTIN Vineyards & Winery, Paso Robles, CA

Bacon-wrapped | Hazelnut | Dried Cherry

Duck Prosciutto

Smoking Goose, Indianapolis, IN

Cured Duck Breast | Star Anise | Orange | White Anise | Allspice

Finocchiona Salami

Alle-Pia, Atascadero, CA

Pork | Fennel | Chianti Wine

Accompaniments

Pickled Vegetables | Cherries | Olives | Red Onion

Cornichon | Seasoned Almonds | Ground Mustard

Sampling of All Charcuterie &
Selection of Any 3 Cheeses | 35

JUST Right for Sharing

Roasted Shishito Peppers

Togarashi | Upethi Balinese Sea Salt

Suggested Wine Pairing: Sauvignon Blanc 5

9

Fried Challehocker

Cheese Bites | Tomato Jam

Suggested Wine Pairing: Vignier 7

12

Templeton Valley Farms Kale Dip

Kale | Burrata | Vegetable Chips

Suggested Wine Pairing: Rosé 6

14

Poutine

Frites | Alle-Pia Nduja Sauce

Fontina and Tellagio Cheese Sauce | Scallion

Suggested Wine Pairing: Reserve Malbec 15

16

Quartet of Taylormade Livestock

Lamb Meatballs

Tzatziki | Harissa Goat Cheese | Apple Chutney

Suggested Wine Pairing: Reserve Tempranillo 15

18

Seared Bay Scallops on the Half Shell

English Peas | JUSTIN's Garden Dandelion Gremolata

Pickled Strawberry | Basil Pesto

Suggested Wine Pairing: Vignier 7

22

Handmade Chocolate Truffles

68% Cacao | Single Origin Chocolate

Morogorro, Tanzania

Suggested Wine Pairing: Reserve Cabernet Sauvignon 17

10