

Wines by the Glass

2018 Sauvignon Blanc	5
2016 Viognier	7
2017 Rosé	6
2017 Chardonnay	6
2016 Cabernet Sauvignon	8
2016 Merlot	8
2016 Reserve Malbec	15
2015 Reserve Tempranillo	15
2016 Reserve Cabernet Sauvignon	17
2016 TRILATERAL	16
2016 JUSTIFICATION	17
2016 SAVANT	16
2015 ISOSCELES	20

Fiji Water 1L	5
San Pellegrino 1L	6
Spearhead Coffee	4



Downtown Tasting Room



811 12th St., Paso Robles, CA 93446

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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

Big Sur

Cow & Goat's Milk

Stepladder Creamery, Cambria, CA

Paired with Pickled Cherries

Montgomery's Farmhouse Cheddar

Cow's Milk

Neal's Yard Dairy, UK

Paired with JUSTIN's Tomato Jam

Chevre

Goat's Milk

Stepladder Creamery, Cambria, CA

Paired with JUSTIN's Blood Orange Marmalade

Bianco Sardo

Sheep's Milk

Sardegna, Italy

Paired with Apple Mustarda

Pt. Reyes Bay Blue

Cow's Milk

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, Indiana

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: 2018 Sauvignon Blanc 5

9

Fried Challehocker

Cheese Bites | Tomato Jam

Suggested Wine Pairing: 2017 Chardonnay 6

12

Templeton Valley Farms Kale Dip

Kale | Burrata | Vegetable Chips

Suggested Wine Pairing: 2017 Rosé 6

14

Poutine

Frites | Alle-Pia Nduja Sauce

Fontina and Tellagio Cheese Sauce | Scallion

Suggested Wine Pairing: 2016 Reserve Malbec 16

16

Quartet of Taylormade Livestock

Lamb Meatballs

Tzatziki | Harissa Goat Cheese | Apple Chutney

Suggested Wine Pairing: 2015 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: 2017 Viognier 7

22

Handmade Chocolate Truffles

68% Cacao | Single Origin Chocolate

Morogorro, Tanzania

Suggested Wine Pairing: 2016 Reserve Cabernet Sauvignon 17

8