

Cheese & Charcuterie

Cheese Selection

Served with House-Made Crackers

Selection of 3 Gourmet Cheeses | 23

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 Mostarda

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 | 38

JUST Right for Sharing

Roasted Shishito Peppers

Togarashi | Upethi Balinese Sea Salt

Suggested Wine Pairing: Sauvignon Blanc 5

11

Seasoned Nuts

Za'atar and Fleur de sel Almonds

or

Vadouvan Cashew Sea Salt

Suggested Wine Pairing: Viognier 7

6

Truffle Focaccia

Buratta | Black Truffle | Roasted Garlic | Upethi Balinese Sea Salt

19

Suggested Wine Pairing: JUSTIFICATION 17

Dip Trio

Garlic Oil & Sea Salt Babba Ganoush | Tzatziki | Hummus | Garlic

Grilled Lavosh

Suggested Wine Pairing: Rosé 6

16

Truffle Fry

Frites | Gruyere Cheese Sauce

White Truffle Oil | Parmesan | Thyme | Chives

Suggested Wine Pairing: Rosé 6

15

Caprese Panini

Ciabatta Bread | Burrata | Sun-Dried Tomato | Mozzarella | Pesto

Prosciutto | Arugula

Suggested Wine Pairing: Rosé 6

14

Angus Beef Slider Quartet

White Cheddar | Pickle | Tomato Jam | Whole Grain Mostarda

&

Blue Cheese | Pickled Onion | HARRISA Apple Mostarda

Suggested Wine Pairing: Reserve Tempranillo 15

23

Estate Vegetable Flatbread

Squash | Sun-Dried Tomato | Buratta | Parmesan | Pesto

Suggested Wine Pairing: JUSTIFICATION 17

18

Handmade Chocolate Truffles

68% Cacao | Single Origin Chocolate - Morogorro, Tanzania

Suggested Wine Pairing: Reserve Cabernet Sauvignon 17

10

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



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20% gratuity added to parties of six or more