



SHARED PLATES

tannin potato chips 2.00/person

pommes frites with aioli & ketchup 2.50/person

antipasto platter 5.00/person
cured meats, house pickled items, brined veg

cheese platter 6.50/person
worldly cheeses, fruit, candied nuts, onion jam, crackers

marinated olives 5.00/person

fruit platter 3.50/person
assortment of fruits

CHEF'S DIP

hummus; red pepper & confit garlic
hummus, grilled pita 5.00/person

crab dip; creamy crab dip, parmesan
brulee, crostini 7.00/person

artichoke dip; bacon & spinach
artichoke dip, crostini OR grilled pita 7.00/person

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SMALL PLATES

brie 2.00/piece

baked brie, onion jam on crostini

cheese and crackers 2.00/ piece

chive and honey goat cheese, confit grape tomato, house crackers

tuna 3.50/piece

rare tuna, cilantro lime slaw, potato chip

chicken 2.50/piece

herbed grilled chicken, marinated zucchini and squash, white wine cream sauce

arancini 2.50/piece

fried rice balls, parmesan, lemon caper aioli

veggie 2.00/piece

chard pearl onions and mushrooms, cheese spread, crostini 2.00/piece

shrimp 2.50/piece

paprika shrimp, oregano cream sauce

prime dry age sliders 8.00/person

cheddar cheese and tomatoes

dessert

seasonal dessert selection available upon request

an additional \$6/person fee will be charged for any desserts brought in for an event

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TANNIN
WINE BAR & KITCHEN

LUNCH

18/person

FIRST COURSE

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

kale, broccoli, brussels sprouts salad

pickled apple & fennel, walnuts, cranberries, mustard dressing, mint syrup

SECOND COURSE

tannin 8oz burger

cheddar, grilled tomato, crispy bacon, onion bun

turkey melt

roasted poblano, white cheddar, arugula, pickled onion

pita-torta

beef carnitas, refried beans, pico de gallo

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

*seasonal dessert selection available upon request

*vegetarian options available upon request

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TANNIN
WINE BAR & KITCHEN

DINNER

30/person

FIRST COURSE

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

kale, broccoli, brussels sprouts salad

pickled apple & fennel, walnuts, cranberries, mustard dressing, mint syrup

SECOND COURSE

tannin 8oz burger

smoked cheddar, grilled tomato, crispy bacon, onion bun

roasted chicken thigh

spanish rice, peas, red bell pepper, sweet potato, oregano cream sauce, confit tomatoes

crispy skin salmon

couscous, golden raisins, charred tomato sauce & shiitake mushroom sauce

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

*seasonal dessert selection available upon request

*vegetarian options available upon request

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TANNIN
WINE BAR & KITCHEN

DINNER

45/person

FIRST COURSE

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

kale, broccoli, brussels sprouts salad

pickled apple & fennel, walnuts, cranberries, mustard dressing, mint syrup

SECOND COURSE

roasted chicken thigh

spanish rice, peas, red bell pepper, sweet potato, oregano cream sauce, confit tomatoes

aged kc strip

mashed potatoes, asparagus, red wine steak sauce

crispy skin salmon

couscous, golden raisins, charred tomato sauce & shiitake mushroom sauce

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

*seasonal dessert selection available upon request

*vegetarian options available upon request

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TANNIN
WINE BAR & KITCHEN

DINNER

55/person

FIRST COURSE

crab dip

parmesan brulee, crostini

house salad

spinach, goat cheese honey, seasonal fruit, radish, house red wine vinaigrette

kale, broccoli, brussels sprouts salad

pickled apple & fennel, walnuts, cranberries, mustard dressing, mint syrup

SECOND COURSE

aged kc strip

mashed potatoes, asparagus, red wine steak sauce

paprika crusted tuna

broccoli, bok choy, medium boiled egg, turnip fennel sauce

dry age pork chop

parmesan winter squash, green beans, onion brown gravy

THIRD COURSE

peanut butter cookie

fresh baked chocolate fudge stuffed

*seasonal dessert selection available upon request

*vegetarian options available upon request

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