

DINNER

SMALL PLATES

FLASH FRIED CALAMARI* 13
sesame salt, sambal aioli

CHICKPEA HUMMUS 9
grilled pita and pickled house vegetables

🍷 **STEAMED MAINE MUSSELS*** 14
smoky tomato basil pesto broth, sourdough

CRISPY SHRIMP* 12
crepes, basil, yuzu avocado, citrus aioli

AHI TUNA POKE* 14
avocado, cucumber, ponzu, black sesame, nori, crispy wontons

SWEET SOY GLAZED PORK BELLY* 11
fennel slaw, smoked trout, caviar

CHARRED OCTOPUS*🍷 14
romesco, fingerling potatoes, pickled cauliflower, kalamata

*Artisan Charcuterie
& Cheese Board*

FULL BOARD
(3 meats, 4 cheeses)
\$34

or order a la carte

CHARCUTERIE

prosciutto di parma.....5
felino salami.....5
spicy coppa.....5

CHEESE

sweetgrass dairy green hill brie5
cypress grove humboldt fog6
carpuela manchego 9 month (raw)*.. 5
point reyes original blue5

SOUPS & SALADS

SOUP DU JOUR seasonal garnish..... mkt

TOMATO BASIL SOUP🍷 crème fraîche, basil oil, parmesan 7

WEDGE SALAD🍷 iceberg, cherry tomato, applewood smoked bacon, chives, buttermilk blue cheese dressing 10

ROASTED BEET SALAD🍷 goat cheese, pine nuts, frisée, champagne beet vinaigrette 9

🍷 **KALE SALAD**🍷 mandarin orange dressing, crystallized ginger, feta, local radish 9

HOUSE CAESAR parmesan, croutons..... 8

ENTRÉES

🍷 **CHARRED SALMON***🍷 boulangère potatoes, sautéed purple cabbage, dijon butter26

🍷 **CHILEAN SEA BASS***🍷 orange miso, pickled shitake, charred baby bok choy36

SHRIMP SCAMPI* citrus velouté, confit tomato, basil, handmade linguini24

SEARED SCALLOPS*🍷 butternut squash risotto, mascarpone, pistachio.....29

ROASTED CHICKEN*🍷 whipped potatoes, carrots, green beans, grilled lemon, natural jus 23

LOCAL PORK RIB CHOP* adam cox farm pork, root vegetable hash, bacon, seasonal greens, coca-cola bbq26

BLACK & BLUE BURGER* black angus beef, blue cheese butter, tomato jam, arugula (🍷gluten free buns available).... 15

GRILLED LAMB*🍷 7oz grass-fed sirloin, confit fingerling potatoes, kale, cherry tomatoes, olive jus 25

STEAK FRITES* 6oz ny strip mignon, housemade steak sauce, dijon, chive, parmesan truffle fries 25

🍷 **GUINNESS BRAISED BRISKET***🍷 whipped potatoes, carrots, green beans, horseradish crème fraîche24

ENTRÉE SALADS

🍷 **SEARED AHI TUNA SALAD*** shaved jalapeno, ginger, radish, avocado, soy ginger vinaigrette24

🍷 **MAINE LOBSTER COBB***🍷 bacon, egg, blue cheese, avocado, pickled shallots, creamy herb dressing26

SIDES

TRUFFLE MAC AND CHEESE..... 8

BABY BOK CHOY w/ORANGE MISO & SHITAKE🍷..... 8

ROOT VEGETABLE HASH w/SMOKED BACON🍷 7

HAZELNUT DUKKAH ROASTED CARROTS🍷 7

PARMESAN TRUFFLE FRIES 7

LEMON GARLIC HARICOT VERTS🍷 7

🍷 Gluten Free Option 🍷 = Paces & Vine Signature Dishes 20% Gratuity Added To Parties of 8 or More
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

instagram: @pacesandvine

WINE

SPARKLING

glass / bottle / flight

| | |
|--|---------|
| PROSECCO: Lovo, <i>glera, veneto, italy</i> | 10 / 40 |
| CHAMPAGNE: Lallier Grande Reserve <i>grand cru, brut nv, champagne, france</i> | 16 / 64 |
| ROSÉ: Lucien Albrecht Cremant d'Alsace Brut, <i>pinot noir, alsace, france</i> | 12 / 48 |

WHITE

| | |
|--|-------------|
| PINOT GRIGIO: Montasolo, <i>veneto, italy</i> | 9 / 36 / 5 |
| CRISP ITALIAN: Giordano Lombardo Gavi di Gavi, <i>cortese, piedmont, italy</i> | 12 / 48 / 6 |
| RIESLING (OFF-DRY): Spreitzer, <i>rheingau, germany</i> | 12 / 48 / 6 |
| UNIQUE WHITE: Enderle & Moll "Müller," <i>baden and mosel, germany</i> | 11 / 44 / 6 |
| SAUVIGNON BLANC (NEW ZEALAND): Giesen, <i>marlborough, new zealand</i> | 9 / 36 / 5 |
| SAUVIGNON BLANC (SANCERRE): Henri Bourgeois, <i>loire, france (organic)</i> | 15 / 60 / 8 |
| CHARDONNAY (UNOAKED): Brocard "Kimmeridgien," <i>burgundy, france</i> | 10 / 40 / 5 |
| CHARDONNAY (OAKED): Cambria Katherine's Vineyard, <i>santa maria valley, ca</i> .. | 11 / 44 / 6 |
| CHARDONNAY (OAKED): Beringer Luminus, <i>oak knoll district, napa valley, ca</i> | 15 / 60 / 8 |

ROSE

| | |
|--|-------------|
| PROVENÇAL ROSÉ: Figuière Première, <i>mourvedre blend, provence, france (organic)</i> .. | 11 / 48 / 6 |
|--|-------------|

RED

| | |
|--|-------------|
| PINOT NOIR (BURGUNDY): Faiveley Bourgogne, <i>pinot noir, burgundy, france</i> | 14 / 56 / 7 |
| PINOT NOIR (FRUITY): Sean Minor, <i>central coast, ca</i> | 11 / 44 / 6 |
| PINOT NOIR (OREGON): Anne Amie "two estates," <i>willamette valley, oregon</i> | 15 / 60 / 8 |
| MALBEC: Andeluna 1300, <i>uco valley, mendoza, argentina</i> | 10 / 40 / 5 |
| ITALIAN: G.D. Vajra Dolcetto d'Alba, <i>piedmont, italy</i> | 12 / 48 / 6 |
| FRENCH BLEND: Brunel Côtes du Rhône, <i>grenache blend, rhone, france</i> | 11 / 44 / 6 |
| SPANISH: Azul y Garanja Tempranillo, <i>navarra, spain (IL, organic)</i> | 11 / 55 / 6 |
| BORDEAUX: Chateau Bonnin Lussac Saint-Emilion, <i>bordeaux, france</i> | 14 / 56 / 7 |
| MERLOT: Drumheller, <i>columbia valley, washington</i> | 9 / 36 / 5 |
| RED BLEND (CALIFORNIA): Chronology, <i>petite sirah/cab/grenache/etc., ca</i> | 14 / 56 / 7 |
| CABERNET SAUVIGNON (WASHINGTON): Forgeron, <i>walla walla valley, wa</i> | 11 / 44 / 6 |
| CABERNET (PASO ROBLES): Justin Cabernet, <i>paso robles, california</i> | 15 / 60 / 8 |
| CABERNET (NAPA VALLEY): Von Strasser Diamond Mountain, <i>napa valley, ca</i> | 18 / 72 / 9 |

PREMIUM POURS

PERTINACE BAROLO 2013

21/GLASS . . . 84/BOTTLE - *nebbiolo, piedmont, italy*

FREEMARK ABBEY CABERNET SAUVIGNON 2016

24/GLASS . . . 96/BOTTLE - *napa valley, california*

SWEET & FORTIFIED (3oz unless otherwise noted)

| | |
|--|----|
| SAUTERNES: La Fleur d'Or, <i>bordeaux, france</i> | 10 |
| RUBY PORT: Smith Woodhouse "Lodge Reserve," <i>portugal</i> | 8 |
| TAWNY PORT (20 YEAR): Graham's 20, <i>portugal</i> | 12 |
| 1982 COLHEITA PORT: Krohn, <i>portugal</i> | 18 |
| SWEET SHERRY: Lustau Pedro Ximénez San Emilio, <i>jerez, spain</i> | 9 |

BEER

DRAUGHT

| | |
|---|---|
| Stella Artois <i>euro pale lager, 4.8%, leuven, belgium</i> | 7 |
| Delirium Tremens <i>belgian blond ale, 8.5%, melle, belgium (9oz)</i> | 8 |
| Sweetwater 420 <i>extra pale ale, 5.7%, atlanta, ga</i> | 7 |
| Creature Comforts Tropicalia IPA <i>6.6% athens, ga</i> | 8 |
| Scofflaw POG Basement IPA <i>7.5%, atlanta, ga</i> | 8 |
| Great Divide Velvet Yeti Nitro Stout <i>american stout 5%, denver, co</i> | 8 |

BOTTLES

| | |
|---|---|
| Becks Non-Alcoholic <i>malt beverage, 0.2%, bremen, germany</i> | 5 |
|---|---|

CANS

| | |
|--|---|
| Orpheus Transmigration of Souls Double IPA <i>10%, atlanta, ga</i> | 8 |
| Mother Earth Sin Tax Imperial Peanut Butter Stout <i>8.1%, vista, ca</i> | 7 |

CIDER

| | |
|---|---|
| Trehorn Dry Cider <i>gluten free, 5.9%, atlanta, ga</i> | 7 |
|---|---|

COCKTAILS

Paces 75 11

gin, lemon juice, sparkling wine, hibiscus

Ginger Margarita 11

tequila, liqueur d'orange, ginger, lime

Pretty In Pear 11

pear-infused vodka, mint, lemon, lime, st. george spiced pear liqueur

Chemical Reaction 11

the chemist barrel rested gin, lavender, lemon

Smoke On The Water 12

mezcal, agricole rum, cane syrup, grapefruit, lime, cardamom bitters

Air B&B 11

plantation 5 year barbados rum, crème de banana, crème de cassis, lime

If I Were A Rich Man 12

asw fiddler bourbon, cinnamon, lemon, egg white, syrah

The Grantham 11

bourbon, rosemary, earl grey simple, lemon, laphroig spritz, big cube

House Barrel-Aged Old Fashioned 12

whip saw rye whiskey, almond vanilla rooibos tea, orange bitters

The Perfect Pig 20

house barrel-aged whistle pig 10 year perfect manhattan with la quintinye vermouth rouge, hammer & tongs sac'résine fine vermouth, angostura bitters

AFTER DINNER

The Flapper 7

la quintinye vermouth royal rouge, orange peel, big cube

Café Paces 8

baileys, kahlua, latte

Girl Scout Cookie 9

crème de cacao, crème de menthe, frangelico, cream

Toasted Mocha 8

kahlua, amaretto, hot chocolate