

SLAY

Slay Estate & Vineyard Wines by the glass & bottle

2025 Rosé of Pinot Noir - 2025, Sta. Rita Hills 18 / 72
2023 Chardonnay - Sta. Rita Hills 25 / 100
2022 Pinot Noir - Sta. Rita Hills 25 / 100

To Go
Slay Wine By the Bottle - Purchase for 25% Off

Slay Wines are available for purchase
at our restaurant or visit
www.slayestateandvineyard.com

Wine List

CORKAGE: \$40 per 750ml bottle, Maximum 2 bottles. \$80per 1.5L bottle, Maximum 1 bottle.

Champagne & Sparkling

NV	FRATELLI COSMO, Prosecco, Italy	16/64
NV	ROEDERER, Brut Sparkling Wine, AndersonValley	22/90
NV	VEUVE CLICQUOT, Yellow Label, Brut,Reims	175
NV	BILLECART -SALMON, Brut Reserve,Mareuil-Sur-Ay	155
2013	DOM PERIGNON, Brut, Épernay	450

Rosé

2025	SLAY ESTATE & VINEYARD, Rosé of Pinot Noir, Sta. Rita Hills	18 / 72
2024	TABALIPA WINE CO., Rosé of Syrah, Santa Ynez Valley	16 / 64

Chardonnay

2023	LOUIS LATOUR, Grand Ardeche, France	17/68
2023	SLAY ESTATE & VINEYARD, Sta. Rita Hills	25/100
2024	ZOTOVICH, Sta. Rita Hills	72
2021	TYLER MAE ESTATE, Sta. Rita Hills	155
2023	VOYZ'N WINES, Hines Mail Road Vineyard, Sta. Rita Hills	150
2022	SCHUG, Carneros	75
2022	CLOS PEGASE, Mitsuko's Vineyard, Carneros, Napa Valley	70
2023	FRANK FAMILY, Carneros	80
2023	FROG'S LEAP, Carneros-Napa Valley	75
2023	DOMAINE DROUHIN, Arthur, Dundee Hills	275
2020	LOUIS LATOUR, Mersault-Genevrieries, Cote-D'Or	310
2023	OLIVIER LEFLAIVE, Puligny-Montrachet, Cote-D'Or	

White Varietals

2022	PinotGrigio, BARONE FINI, Italy	16/64
2023	Sauvignon Blanc, CENTRAL COAST WINE WORKS, Santa Ynez Valley	18/72
2024	Sauvignon Blanc, TABALIPA, Santa Barbara	20 / 80
2022	Pinot Gris, SILVAN RIDGE, Willamette Valley	15/60
2022	Chenin Blanc, THATCHER, Shell Creek Vineyard, Paso Robles	17/70
2024	Picpoul/Clairette Blanche, En Blanco, CIENTO CELLARS, Nolan Ranch, Alisos Canyon	80
2024	Sancerre, LA LÉGENDE DE ST-MARTIN, Loire Valley, France	90

Cabernet Sauvignon

2023	FRANK FAMILY, St. Helena, Napa Valley	90
2022	BELLA UNION, Napa Valley	110
2022	ATLAS PEAK, Napa Valley	22/88
2022	THE PRISONER, Napa Valley	115
2023	FAUST, Napa Valley	110
2022	FROG’S LEAP, Rutherford-Napa Valley	140
2023	DAOU, Paso Robles	17/68
2021	WILLIAM ROBERT, Split Rock Ranch, Paso Robles	85
2021	DAOU Soul of a Lion, Paso Robles	295
2019	BR COHN, Olive Hill Vineyard, Sonoma Valley	120
2021	SCHUG, Sonoma County	95
2021	A. RAFANELLI, Dry Creek Valley, Sonoma County	131
2020	JORDAN, Alexander Valley	140
2021	GIRARD, Napa Valley	90

Red Varietals

2022	Merlot, L’ECOLE NO 41, Columbia Valley	18 / 72
2023	Merlot, PESTONI HOWELL MOUNTAIN ESTATE, Napa Valley	120
2022	Merlot, CLOS PEGASE, Napa Valley	82
2023	GSM Blend, Corazon, CIENTO CELLARS, Paso Robles	95
2023	Zinfandel, SALDO By The Prisoner, Oakville, Napa Valley	18/72
2024	Zinfandel Juvenile, TURLEY, California	80
2022	Syrah, TABALIPA WINE CO., Santa Ynez Valley	180
2022	Syrah, JAFFURS, Central Coast	18/72
2019	Petite Sirah, WILLIAM ROBERT, Split Rock Ranch, Paso Robles	75

Pinot Noir

2022	PATZ & HALL, Sonoma Coast	80
2023	SCHUG, Carneros	75
2023	RICHIOLI, Russian River Valley	150
2022	SLAY ESTATE & VINEYARD, Sta. Rita Hills	25/100
2024	ZOTOVICH, Sta. Rita Hills.	80
2023	BENTON LANE, Willamette Valley, OR	77

Italian Reds

2022	LUCA BOSIO, Barbaresco, Piedmont	25 / 100
2021	RUFFINO, Riserva Ducale, ORO, Chianti, Tuscany	100
2022	ANTINORI TIGNANELLO, Sangiovese, Tuscany	350
2019	IL POGGIONE, Brunello di Montalcino, Tuscany	180
2020	CASANOVA DI NERI, Brunello di Montalcino, Tuscany	225
2017	CA’ROME, Vigna Cerretta, Barolo, Piedmont	192
2021	MARCHESI DI GRESY, Martinenga, Barbaresco, Piedmont	220
2020	TENUTA SANT’ ANTONIO, Antonio Castagnedi, Amarone della Valpolicella, Veneto	135

Bordeaux Blends

2020	ALEKSANDER, By Sasha Vujacic, Paso Robles	30/120
2017	ALEKSANDER Reserve, By Sasha Vujacic, Paso Robles	240
2021	JUSTIN, Isosceles, Paso Robles	150
2022	QUINTESSA, Rutherford, Napa Valley	575
2023	DOMINUS, Christian Moueix, Napa Valley	695
2021	LANCASTER ESTATE, Alexander Valley	140
2015	CHÂTEAU GLORIA, St. Julien	175
2012	CHÂTEAU LEOVILLE POYFERRE, St. Julien*	360
1995	CHÂTEAU DUCRU-BEAUCAILLOU, St. Julien*	885
2014	CHÂTEAU LYNCH BAGES, Pauillac	675
2005	CHÂTEAU MOUTON ROTHSCHILD, Pauillac	3400
2012	CHÂTEAU CHEVAL BLANC, St. Emilion	1650
2016	CHÂTEAU PETRUS Pomerol	5900

*Limited Availability

COCKTAILS & BEER

SPECIALTY DRINKS 18

VELVET BLACKBERRY MARTINI

*Stuga Vodka, Blackberry Simple Syrup
Lemon Juice, Elderflower Liqueur, Prosecco*

SUMMER SPLASH MARGARITA

*Blanco Tequila, Watermelon, Cucumber
Lime Juice, Triple Sec*

KIWI GIMLET

*Beefeater Gin, Kiwi Simple Syrup
Lime Juice*

PEACH ME SOUR

*Elijah Craig Bourbon, Peach Simple Syrup
Lemon Juice, Egg White*

SMOLDERING NEGRONI

*BNAAA Mezcal, Campari, Sweet Vermouth
Grapefruit Juice*

OCEAN BREEZE MARTINI

*Stuga Vodka, Lemon Juice
St-Germain, Tabalipa Sauvignon Blanc*

BEER

MAYBERRY IPA 7.2% West Coast IPA 15

ALLAGASH WHITE 5.2% Belgian Wheat 11

STELLA ARTOIS 5.2% Belgium Pilsner 11

BIG NOISE 4.6% American Lager 11

MICHELOB ULTRA 4.2% Light Lager 9

BEST DAY BREWING N/A, Kölsch Style, 0.0% 10

STELLA ARTOIS, Alcohol Free, 0.0% 11

ZERO PROOF COCKTAIL 15

PENTIRE SPICY MARG

PENTIRE Adrift, Agave, Lime Juice, Chili Bitters

PENTIRE BEACH HOUSE PALOMA

PENTIRE Seaward, Pink Grapefruit Juice, Lime Juice, Agave

PENTIRE COASTAL SPRITZ

PENTIRE Coastal, Tonic or Soda

BY THE GLASS

BUBBLES

FRATELLI COSMO, Prosecco, Italy 16

NV ROEDERER Brut, Anderson Valley 22

ROSÉ

2025 SLAY ESTATE & VINEYARD, Rosé, Sta. Rita Hills 18

2023 TABALIPA Wine Co. Rosé of Syrah, Santa Ynez Valley 16

WHITE

2023 SLAY ESTATE & VINEYARD, Chardonnay, Sta. Rita Hills 25

2022 LOUIS LATOUR, Chardonnay, France 17

2024 TABALIPA, Sauvignon Blanc, Santa Barbara 20

2023 CENTRAL WINE WORKS, Sauvignon Blanc, Santa Ynez Valley 18

2025 BARONE FINI, Pinot Grigio, Valdadige, Italy 16

2022 SILVAN RIDGE, Pinot Gris, Willamette Valley 15

2022 THATCHER, Chenin Blanc, Shell Creek Vineyard, Paso Robles 17

RED

2022 DAOU, Cabernet Sauvignon, Paso Robles 17

2022 ATLAS PEAK, Cabernet Sauvignon, Napa Valley 22

2022 L'ECOLE NO 41, Merlot, Columbia Valley 18

2022 SLAY ESTATE & VINEYARD, Pinot Noir, Sta. Rita Hills 25

2022 JAFFURS, Syrah, Central Coast 18

2022 LUCA BOSIO, Barbaresco, Italy 25

2020 ALEKSANDER By Sasha Vujacic 30

Bordeaux Blend, Paso Robles

CORKAGE: \$40 per 750ML Bottle, Max 2 Bottles. \$80 per 1.5ML, Max 1 Bottle

SLAY

steak + fish house

Dishes include Fresh Ingredients from our Farm, Slay Estate & Vineyard Sta. Rita Hills, AVA.

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RAW BAR ... OYSTERS ... CAVIAR

Oysters* of the day

Apple Mignonette

(6) 28 (12) 54

Baked Oysters (5) 28

Sambuca Creamed Spinach

Hollandaise, Parmesan

Shrimp Cocktail 26

Chilled Wild Shrimp

Fresh Grated Horseradish

Petrossian Royal Ossetra

Caviar Service* 148

Traditional Accompaniments

Crudo* of the day 27

Avocado, Watermelon

Radish

Chilled Platter* 75

(4) Oysters, (4) Shrimp, (6) Crudo

Cocktail Sauce

TO SHARE

Parker House Rolls (4) 9

Sweet Butter

Clams Casino (5) 22

Baked Clams, Shallots, Bacon, Garlic, Panko

Crispy Greens 17

Chard, Spinach, Tatsoi, Parmesan, Sea Salt, Lemon

Steak Tartare* 28

Capers, Shallots, Dijon Ice Cream, Hand Rolled Crackers

Burger's Smokehouse Bacon & Eggs 21

Jalapeño & Cheddar Deviled Eggs, Home Made Jam

Cast Iron Seared Avocado 19

Summer Tomatoes, Fresh Mozzarella, Basil

Cast Iron Charred Shrimp (3) 26

Garlic, Calabrian Pepper Butter

Fried Calamari 20

Pepperoncini, Lemon Aioli

PEI Mussels 28

Simmered with Fennel, Garlic, Tomato-Wine Broth

Jumbo Lump Crab Cake 26

No Filler, Lemon Mustard Aioli, Appleslaw

Steak Bites 18

Soy, Ginger, Molasse, Apple Cider Vinegar Slaw

Garozzo's of Kansas City Grilled Sausage 17

Roasted Peppers & Caramelized Onion, Demi-Glace

FOR THE TABLE

Beer Battered Onion Rings *Blue Cheese Dip* 14

Fries *House-made Ketchup* 12

Twice Baked Cheddar & Chive Potato 10

Cream Spinach *Alfredo Style* 12

Sautéed Spinach *EVO* 10

Sautéed Mushrooms 10

Mushroom Sauce 6

SALADS

Shrimp (3) 18 ... Chicken Breast (1/2) 16 ... Salmon Filet 23 ... Steak (See Steaks & Chops)

SEV Clipped Lettuce 18
Radicchio, Frisée, Radishes, Herb Vinaigrette

Caesar* 17
Baked Focaccia & Grana Padano Croutons

Simple Mixed Lettuce 18
Romaine, Iceberg, & Garden Greens, Shaved Carrot, Apple Cider Vinaigrette

SEV Red Baby Beets 19
Micro Feta, White Balsamic Vinaigrette

Iceberg "Wedge" 17
Blue Cheese & Chopped Pepper Bacon

Warm Spinach 19
Pepper Bacon, Parmesan, Garlic Chips, Herbed Breadcrumbs, House Vinaigrette

ENTREES

Baked Chicken Parmigiana 44
Pan Roasted Tomato Sauce, Melted Cheese, Today's Pasta

Cioppino 44
White Fish, Mussels, Clams, Shrimp, Tomato-Wine Broth, Crostini

Spiced Baked Salmon 46
Sage Ranch Honey Mustard, Steamed Brown Rice, Spinach

Panko Crusted Filet of Sole 42
Sautéed Veggies, Citrus-Wine Sauce

Pan Seared Cape Cod Scallops 46
Bacon & Veggie Succotash, Grain Mustard- Citrus Sauce

STEAKS & CHOPS

Steaks served with a Twice Baked Potato & Vegetable of the Day

Prime Peppered Flat Iron* 49
7 oz. Peppercorn Sauce, Fries, House-Made Ketchup

Creekstone Farm Filet Mignon*
7 oz. Center Cut 62
10 oz. Center Cut 72

Prime Coffee Rubbed USDA Rib Eye Steak* 78
14oz. Center Cut

Prime USDA New York Steak* 77
12oz. Center Cut

Stuffed Pork Chop 39
Golden Raisin & Granny Smith Apple Stuffing, Soy and Molasses

Australian Rack of Lamb* 64
Rice Pilaf & Mint Pesto