

Slate

by Nik Fields

EXOTIC

Flat bread Oven roasted Caribbean spiced chicken, mozzarella, red onions, purple cabbage, carrots, arugula, pineapple mango vinaigrette

◆ Wine: Off-dry Riesling

SULTRY

Salmon with Lemon Pesto Flatbread

Silky roasted salmon rests on a crisp flatbread, draped in bright lemon pesto that lingers softly on the palate. Clean, smooth, and effortlessly seductive.

◆ Wine: Sauvignon Blanc

VELVET

Silky prosciutto layered with sweet figs and tangy goat cheese, kissed with peppery arugula and a glossy balsamic glaze. Sweet, savory, and dangerously smooth flat bread

◆ Wine: Chardonnay

VICE

Earthy wild mushrooms melt into goat cheese with slow caramelized onions and fresh thyme, finished with a decadent truffle oil drizzle. Deep, Luxurious, Unforgettable

◆ Wine: Pinot Noir

LAST BITE

Juicy cherry tomatoes folded into lush pesto and fresh basil, piled high on warm, crisp bread. Bright, herbaceous, and irresistibly fresh.

◆ Wine: Sauvignon Blanc

Flame + Bottle =
Full Affair

Shared Seduction

- 2 wood-fired flatbreads or 2 bruschetta slates
- 2 bottles
- Feeds 3-4

THE FLAME

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LIMITED TEMPTATION

IGNITE

Fire kissed seared salmon with smoky broccolini and velvety whipped sweet potatoes, lavishly stroked with garlic herb butter or Caribbean-spiced rum butter. Deep flavor. Clean heat. Pure seduction.

Entwine with: Chenin Blanc

SWEET ENDING

Buttery lemon pound cake layered with Grand Marnier-smoked peaches and finished with soft vanilla whipped cream. Sweet heat, slow smoke, no regrets.

Entwine with: Moscato d'asti

THE FLAME

A fleeting indulgence crafted in small batches. Rich, seductive, and never promised twice. When desire meets timing, this is what happens.

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NICE & SLOW

Slate version of the classic sidecar - French Cognac, orange liqueur, coke

BLUSH

White Wine spritzer

LACE

Lavender lemon drop

FILTHY

Slate version of a dirty martini: gin, blue cheese stuffed olives

FLIRT

Chocolate Martini - yes, you can add espresso

FRENCH KISS

Gin, champagne, hibiscus rose syrup

SLOW BURN

Smokey Margaritas- Mezcal, Pineapple, ginger & chili with a tajin rim

HONEY

Bourbon, strawberry puree, honey syrup

WATCH THE SUNSET

Tequila sunrise

NIGHT CAP

Slate version of a Long Island

SAVAGE

Slate version of a watermelon mai tai

ménage à trois

Three sips. One irresistible flight.

Lemon drop (Custom)

Margarita (Custom)

Sangria (red, white, Rose)

Popsicle mimosa (pineapple, strawberry, lime)

Wine (Custom)

COCKTAILS

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Globally sourced. Intentionally curated by
Chef & Sommelier Nik Fields.

WHITES

Chenin Blanc- South Africa - Mulderbosch
Pinot Grigio -France- Coppola Francis
Riesling- Germany-Shades of Blue
Riesling- Oregon -Elsa Hills
Gewürztraminer- Germany- Pierre Sparr
Chardonnay- South Africa- Excelsior
Chardonnay- France-Louis Jabot Bourgogne
Moscato D'asti- Italy -Santo
Orange Moscato - Italy - Stella Rosa
Blackberry Orange- Italy- Fruit Farm
Sauvignon Blanc- New Zeland- Mulderbosch

REDS

Cabernet Sauvignon- Italy - James Harden
Cabernet Sauvignon - Chicago- Love Cork Screw
Pinotage- South Africa- Stellar Organics
Malbec- Argentina
Merlot- South Africa- Stellar Organics
Sweet Shiraz- South Africa- Stellar Organics
Shiraz- South Africa- Stellar Organics
Syrah- Australia-
Pinot Noir- Oregon - Underwood
Plum Wine - Japan- Takara
Red Blend- Italy - James Harden
Chianti- Italy- Kobrand
Tempranillo - Spain

BUBBLES

Prosecco - Italy - James Harden
Cava- Spain- Poema
Sparkling Rose' Prosecco - Italy - Stella Rosa
Brut Blanc de Blanc -Italy - Luc Belaire Reserve
Sparkeling Rose' -Italy - Luc Belaire Reserve
Sparkeling Rose' - Italy LIV

ménage à trois

Select Three sips. One irresistible flight.

Ask about our Alcohol Free Wine & Spirits

THE VINE