

SNACKS

MARINATED OLIVES

herbs, citrus, fennel 5

BLISTERED PADRON PEPPERS

pimenton aioli, migas, fried garlic, lemon 10

THRICE COOKED FRIES

roasted garlic aioli, bravas sauce 6

ICED OYSTERS

1/2 dzn mp
lemon, cocktail, mignonette



@STEMWINEBAR

SALUMI + CHEESE BOARD

13 small 24 large
today's selection of local salumi
and artisan cheese and traditional
accompaniments

PROSCIUTTO DI GEORGIA

Aged Italian style artisan ham
made by Marietta's very own star
butcher, Patrick Gebrayel!
half 8 full 14

SMALL PLATES

DEVEILED EGGS 3 WAYS* the spanish, the french, the italian ^{gf} 6

BABA GANOUSH roasted eggplant, nicoise olive, toasted baguette 8

CRISPY ARTICHOKEs caper lemon aioli, parsley ^{gf} 8

SHAVED BRUSSELS SPROUTS warm bacon vinaigrette, apple, pine nuts, parmesan ^{gf} 9

SMOKED SUNCHOKES labneh, preserved lemon, sunflower seed za'atar ^{gf} 9

GULF SHRIMP "AL AJILLO"

garlic, chili, parsley, lemon, extra virgin olive oil ^{gf} 13

SEA SCALLOPS "A LA PLANCHA" roasted grapes, pickled celery, almond salbitxada ^{gf} 14

BOCADILLO jamón & white cheddar grilled sandwich, truffle aioli 12

GARLIC CHICKEN WINGS preserved lemon, black pepper, calabrian chiles, parsley ^{gf} 10

HOUSE MADE MORCILLA SAUSAGE 'fabada' spanish white bean stew 13

CHORIZO STUFFED MEDJOOl DATES smoked tomato sauce, ciabatta, nueske's bacon ^{gf} 12

THE STEM BURGER*

red wine braised shortrib, pork belly, comte, tomato onion jam, thrice cooked fries, aioli 17

SALTED CARAMEL FLAN

orange, cinnamon, vanilla 6

CHURROS & CHOCOLATE

traditional spanish churros, spiced sugar,
chocolate sauce 7

STICKY TOFFEE MEDJOOl DATE CAKE

olive oil ice cream, spiced walnut, toffee sauce 7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

gf = gluten friendly, indicates an item that is prepared without wheat gluten, or can easily be modified to accomodate a gluten intolerance.

Stem

WINE BAR



wine flights

sparklers

not just for celebrating anymore \$15

chardonnay 3 way

chardonnays from france, california & oregon \$13

el tempranillo vuelo

a tour of spanish reds from rioja \$16

WOW

white wines of the old world \$10

sex in three glasses

the pinot noir experience \$18

the italian stallion

red wines from italy \$16

our wine flights are designed with difference in mind. we want to express the diversity of grape varieties, the influence of location (terroir), and the impact of each winemaker's style

dessert wine

gordon estate ice wine \$12

this wine has a rich, luxurious mouth feel with a lingering stone fruit, lychee with a honeyed finish (2014)

la fleur d'or sauternes \$14

a wonderful example of the magic that is botrytis (2013)

sherry & more

rare wine co. new york malmsey madeira \$9

liquid honey, acidity jolt

alvear 1927 solera pedro ximenez \$10

a montilla moriles solera system that was started 86 years ago!

port

sandeman 30yr tawny port \$14

sweet plum, dried berry, black pepper

passagem 2011 vintage port \$15

dark chocolate, black cherries and plums, plenty of fruit with elegance and finesse

cocktails

the italian \$11.95

a house created sparkling wine cocktail using only Italian ingredients: cocchi rosa, blood orange liqueur, prosecco, lemon expression

aviation \$11.95

one of the few good things to come out of prohibition, a delightfully light & uplifting cocktail: gin, luxardo maraschino, lemon, creme de violette

sazerac \$12.95

straight out of new orleans, this potent tippler is named for the coffee shop where it was invented: rye, sugar, absinthe, bitters, lemon peel

bourye midtown \$16.95

our version of the famous classic manhattan -- delicious and stirred: high west bourye, cocchi di torino vermouth, barrel aged bitters

draft beer

'golden spiral' blonde ale \$6.5

from the earth brewery • roswell, ga • 5.1%

'sneaky wheat' pale wheat \$7.0

scofflaw brewery • atlanta, ga • 8.5%

'lieutenant dank' american ipa \$9.0

wicked weed brewery • asheville, nc • 6.5%



@STEMWINEBAR