

FLIGHT & PAIRING MENU
\$19 flight only / \$32 wine & tapas pairing

BUBBLES

Canella Prosecco, Italy paired with Camarones (shrimp) al Aguachile / Alexandria Brut Sparkling, Napa paired with green apple, triple cream and roasted garlic amuse-bouche / Henriot Champagne, France paired with house made potato chips

COLTERENZIO ITALIAN WINE

Alto Adige DOC – Northern Italy

Pinot Bianco paired with Brillat Savarin Triple Cream / St Magdalena (90% Schiava) paired with Molinari Dry Salami / Lagrein paired with Humboldt Fog

BEER

Allagash White Wheat ale paired with Humboldt Fog / St. Bernadus Abt 12 Belgian Trappist Paired with Brillat Savarin Triple cream / East Brother Oatmeal Stout Paired with House made Chocolate Brownie

FEATURED TAPAS

CARPACCIO / \$16

Paper thin ribeye with lime and fresh onion, cilantro, and tomato pico de gallo

CHIPOTLE MUSHROOM PASTA / \$12

Campanelle pasta, sauted garlic mushrooms, and creamy chipotle sauce

FEATURED DESSERT

TRIPLE LAYER BROWNIE / \$12

House made gooey brownie with caramel sauce and coffee crème. Topped with berry compote and served with vanilla ice cream

FEATURED COCKTAILS

GOLDEN RUSH / \$10

Whiskey, honey simple syrup, lemon

ELDERFLOWER SPRITZ / \$9

Sparkling, Fentimans Elderflower, lemon, herbs



IMAGINARY MERLOT

Try our Imaginary merlot, while it's just that, imaginary, it helps nourish our restaurant community through the non-profit Restaurants Care, which assists California restaurant workers facing hardship. 100% of donations goes to Restaurants Care

VISIT US

144 LINDEN AVE. LONG BEACH CA 90802 WWW.DISTRICTWINE.COM
FOLLOW US @DISTRICTWINE 562.612.0411