

# MENU

## SNACKS

<b>Mixed Spiced Nuts</b> .....	3
<i>Wine Pairing: Col de' Salici Rosé Prosecco   Beer Pairing: Cooper's Sparkling Ale</i>	
<b>Truffled Popcorn</b> .....	3
<i>Wine Pairing: Ernesto Catena 'Siesta' Extra Brut   Beer Pairing: Saison DuPont Farmhouse Ale</i>	
<b>Fried Garbanzo Beans, espellete pepper, garlic</b> .....	3
<i>Wine Pairing: Swanson Pinot Grigio   Beer Pairing: Duvel</i>	
<b>Marinated Olives</b> .....	4
<i>Wine Pairing: Feudi di San Gregorio Falanghina   Beer Pairing: Firestone Walker Pale 31 Pale Ale</i>	
<b>Burrata, arbequina olive oil, maldon sea salt, chili flake, crostini</b> .....	9
<i>Wine Pairing: Seghesio Fiano   Beer Pairing: La Chouffe Strong Pale Ale</i>	
<b>Tempura Fried Asparagus, fennel pollen aioli</b> .....	9
<i>Wine Pairing: Roederer Estate Brut Rose   Beer Pairing: La Fin Du Monde</i>	
<b>Sizzling Prawns, chili arbol, garlic, lemon, olive oil</b> .....	12
<i>Wine Pairing: Condesa Eylo Verdejo   Beer Pairing: North Coast PranQster Ale</i>	
<b>Salumi, spicy dried chorizo, rabbit mortadella, la quercia prosciutto, pork terrine, violet mustard, smoked raisin</b> .....	12/18
<i>Wine Pairing: Beronia Rioja Reserva   Beer Pairing: Erdinger Dunkelweizen</i>	
<b>Artisan Cheeses, house-made crackers, spiced apple butter, nuts - choice of 3, 5 or 8</b> .....	16/23/30
<i>Wine Pairing: Fisher 'Unity' Rosé   Beer Pairing: Delirium Tremens</i>	

## DINNER

Available after 5:30pm

<b>Chilled Gazpacho Consommé, heirloom tomatoes, dried nicoise olives, tomato sorbet</b> .....	7
<i>Wine Pairing: M. Chapoutier Rose   Beer Pairing: Czechvar Pilsner</i>	
<b>Garden Salad, young lettuces, shaved summer vegetables &amp; blossoms, sauvignon blanc vinaigrette</b> .....	7
<i>Wine Pairing: Berger Grüner Veltliner   Beer Pairing: Stone Brewing India Pale Ale</i>	
<b>Watermelon Salad, mizuna, pine nuts, feta, crispy prosciutto, saba</b> .....	9
<i>Wine Pairing: Frisk 'Prickly' Riesling   Beer Pairing: Lagunitas PILS</i>	
<b>Fava Bean Bruschetta, herbed mascarpone, preserved lemon, chive blossoms</b> .....	8
<i>Wine Pairing: Sol Rouge 'Gypsy Blanc' Marsanne/Rousanne   Beer Pairing: Weihenstephaner Hefeweizen</i>	
<b>Flatbread, spicy coppa, manchego, piquillo peppers, romesco, cilantro, mint</b> .....	10
<i>Wine Pairing: La Posta 'Pizzella Family' Malbec   Beer Pairing: Speakeasy Prohibition Ale</i>	
<b>Hawaiian Tuna Crudo, cucumber, avocado, sea beans, vanilla, shiso, lemon olive oil</b> .....	13
<i>Wine Pairing: Ponzi Pinot Blanc   Beer Pairing: Blanche de Chambly White Ale</i>	
<b>Manila Clams, smoked bacon, garlic, paprika beer broth</b> .....	13
<i>Wine Pairing: Fontanafredda 'Briccotondo' Barbera   Beer Pairing: Tripel Karmeliet</i>	
<b>Seared Moulard Duck Foie Gras, grilled peaches, hazelnut, brioche crumb, basil</b> .....	15
<i>Wine Pairing: Gosset Brut Champagne Excellence   Beer Pairing: Goose Island Matilda Belgian Ale</i>	
<b>BIN Burger, caramelized onion, cornichon, smoked gouda, french fries, roasted garlic aioli</b> .....	14
<i>Wine Pairing: JC Cellars 'Caldwell Vineyard' Syrah   Beer Pairing: Kwak Strong Ale</i>	
<b>English Pea Agnolotti, ricotta, pea tendrils, asparagus, summer truffle, parmesan broth</b> .....	16
<i>Wine Pairing: Melville 'Verna's' Chardonnay   Beer Pairing: Affligem Blonde</i>	
<b>Smoked Kurobuta Pork, crispy gnocchi, round carrots, nettles, trumpet mushrooms, red wine sauce</b> .....	20
<i>Wine Pairing: Brancaia 'Tre' Super Tuscan   Beer Pairing: Aventinus Weizenbock</i>	
<b>Grilled Black Angus Beef, summer bean 'cassoulet', butterbean puree, tarragon scented jus</b> .....	21
<i>Wine Pairing: Green &amp; Red 'Chiles Canyon' Zinfandel   Beer Pairing: Westmalle Dubbel</i>	
<b>Slow Poached Salmon, summer squash, faro, marinated little tomatoes, lemon olive oil, basil puree</b> .....	20
<i>Wine Pairing: Stoller Vineyards JV Pinot Noir   Beer Pairing: Blanche de Chambly White Ale</i>	

**BIN 38 uses local, sustainable & organic ingredients whenever possible**

