



A FINGER LAKES TASTING ROOM & PANTRY

F.L.X. PROVISIONS

Hours

Friday & Saturday: 12pm – 10pm-ish

Thursday, Sunday & Monday: 12pm – 8pm-ish

Tuesday & Wednesday: Closed

Easy Bites Menu

Starters

Add a half loaf of toasted bread for \$4

Homemade Chips – \$4
taters, heat, salt mix

Crisped Chickpeas – \$4
*roasted and fried then tossed in F.L.X. Fry Bird
Brine Spice*

Brown Butter Nuts – \$6
only the finest nuts, salt, brown butter, love

Marcona Almonds – \$5
almonds, salt, olive oil

Anchovies!!!!!!!!!!!! - \$6

Jamón de Cebo Ibérico – \$18
Grain-fed Ham

Jamón de Bellota – \$35
Acorn-fed Ham

Small Plate Discovery

Served with nerdiness and love

Spanish Charcuterie Tasting – \$10
rotating artisan cuts plus pickles and mustard

Spanish Olive Tasting – \$10
Manzanilla, Gordal, Arbequina olives

Tinned Spanish Goodies

(Add crostini's + \$2 or toasted bread for \$4)

Sardines in Hot Sauce – \$9

Octopus in Olive Oil – \$20

Mussels in Pickled Sauce – \$11

Stuffed Red Peppers – \$12
with Hake and Shrimp

White Tuna Fillet in Olive Oil – \$28

Anchovy Stuffed Green Olives - \$8

Substance

A little something to hold you over.

Chicken Panino
Chicken, bacon, swiss cheese, tomatoes, love
\$8

Cheese Panino
3 cheeses, heat, love
\$8

Local Cheese Board
Cheese (duh), house-made jam, pickles
Market Price (add chicken liver paté + \$7)

Sweet

Treat yo-self! You're awesome! Yay! You deserve it!

Roasted Homemade Marshmallows
honey, vanilla, fire, showmanship
\$3 (order of 2)

By-The-Glass List

Limited Availability, Heavily Rotating

| <u>Bubbles!!!!!!!!!!!!!!</u> | <u>Price</u> |
|---|--------------|
| <i>Living Roots, Cayuga White, Pet-Nat, Finger Lakes 2019</i> | <i>\$7</i> |

White

| | |
|---|------------|
| <i>Boundary Breaks, Gewurztraminer, Finger Lakes 2018</i> | <i>\$7</i> |
| <i>L'Effet Papillon, Grenache Blanc+, Roussillon, France 2019</i> | <i>\$9</i> |
| <i>Element, Riesling, Finger Lakes 2014</i> | <i>\$9</i> |
| <i>Oliver Merlin, Chardonnay, "La Roche", Mâcon, France 2017</i> | <i>\$9</i> |

Pink

| | |
|--|------------|
| <i>Standing Stone, Saperavi, "Rosé", Finger Lakes 2019</i> | <i>\$6</i> |
|--|------------|

Red

| | |
|---|------------|
| <i>Element, Cab Franc+, "CS/WS" Finger Lakes 2016</i> | <i>\$8</i> |
| <i>Domaine Chapel, Gamay, Beaujolais, France 2018</i> | <i>\$7</i> |
| <i>Nathan K, Pinot Noir, Finger Lakes 2017</i> | <i>\$9</i> |

Nerdy Sh*t

(these change very, very quickly... sorry, not sorry)

| |
|--|
| <i>Valdespino, Palomino Fino, "Innocente", Jerez, Spain 2017 - \$7</i> |
| <i>Element, Riesling, Finger Lakes, 2009 - \$15</i> |
| <i>Chateau du Jau, Syrah+, "Talon Rouge", Roussillon, FR 2001 - \$25</i> |

Draft Beers

Two house-made sours, one awesome stout. Rotating!
Featuring ROC Brewing Weekend Speedo, Tangerine Sour IPA!!!!

Bottled Beers

*Too many to place on a list, please inquire and our team
will recommend the perfect crispy brew.*

Mezcal, ALL DAY

*Some of the rarest, best mezcal to ever enter your mouth,
served neat or with grapefruit and gusano salt! Please inquire!*

Ask us about sherry and become our best friend! #drinkmoresherry

Wine Tastings?!

In the Finger Lakes?! What?!

Limited Availability, Rotating

4x 40ml pours + a personal wine nerd

Pan-Finger Lakes Flight

Two whites, two reds, all dry, all awesome.

\$15

International Intrigue Flight

A guided trip through the world of wine.

\$15

Element Exclusive Flight

House-made, low intervention, dry styles.

\$15

“Dealers Choice” Flight

Whatever we’re really digging... trust us!

\$20

“Nerdy Sh*t” Flight

Older vintages, obscure styles, for your inner geek.

\$25

F.L.X. **HOSPITALITY**

F.L.X. Fry Bird | F.L.X. Table | F.L.X. Winery | Element Winery | F.L.X. Culture House
Feast & Co. Catering | F.L.X. Winery @ROC Brewing | F.L.X. Corning

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