



A FINGER LAKES TASTING ROOM & PANTRY

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# F.L.X. PROVISIONS

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## 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*

**House-made Marinated Olives – \$6**

*olives, olive oil, herbs, thyme, time*

**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 Salad Panino**

*Chicken salad, sundried tomatoes, bacon, cheese curds, love*

**\$8**

**Veggie Panino**

*Curried sweet potato, pickled turnips, roasted peppers, 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>	\$7

## White

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

## Pink

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

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

## Nerdy Sh\*t

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

*Valdespino, Palomino Fino, "Innocente", Jerez, Spain 2017 - \$7*  
*Domaine Haut Bourg, Muscadet, Loire, France 2006 - \$15*  
*Bella Vineyards, Zinfandel+, "Hillside Cuvee", Alexander Valley, California 2005 - \$20*

## Draft Beers

*Two house-made sours and one awesome stout. Rotating!*

## 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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