

# DOUBLE HELIX WINE & WHISKEY LOUNGE

## MENU

### HOURS

Monday – Thursday | 3:30 pm – 11:30 pm

Friday – Saturday | 3:30 pm – 12:30 am

Sunday | 3:30 pm – 10:00 pm

 @Doublehelixlounge

   @Doublehelixnv

DOUBLEHELIXNV.COM

## ARTISANAL CHEESE SELECTIONS

served with seasonal condiments & grilled focaccia

### SWEET RED CHEDDAR \$8.99

Wellington, Great Britain

made from 100% Grass-fed, this sweet tone cheddar is nutty & has a rich finish.

*Suggested Wine Pairing: Cuvelier Los Andes, Argentina - Malbec*

### HATCH PEPPER GOUDA \$9.99

North Holland, Netherlands

a creamy pasteurized cow's milk Gouda infused with hatch peppers. Beautifully colored with annatto seed & crafted by beemster in north holland.

*Suggested Wine Pairing: Parcel 41, Napa - Merlot*

### TRUFFLE BOSCHETTO \$9.99

Tuscany, Italy

cow + sheep's milk blend, for an extra flavor, with folded pieces of black & white truffle; sweet & tender with plenty of earthy truffle flavor.

*Suggested Wine Pairing: La Fiera, Italy - Montepulciano*

### MANCHEGO \$9.99

La Mancha, Spain

made exclusively from the milk of sheep grazing upon the plains of la mancha, the land of don quixote; nutty, sweet & tangy with firm texture.

*Suggested Wine Pairing: Ramon Bilbao, Spain - Tempranillo*

### DUBLINER \$9.99

Dublin, Ireland

sharp cheddar with rich, mature rounded flavor with a hint of sweetness; aged 12 months.

*Suggested Wine Pairing: Evolution, Oregon - Pinot Noir*

### HERB GOAT CHEESE \$9.99

Sonoma County, CA, USA

fresh from sonoma county with a touch of vinegar & fresh herbs.

*Suggested Wine Pairing: Sofia, Sonoma - Rosé*

## CHARCUTERIE SELECTIONS

served with seasonal condiments & grilled focaccia

### SWEET SOPPRESSATA \$9.99

Calabria, Italy

coarsely ground pork sausage specially seasoned with garlic, savory spices & whole black peppercorns.

*Suggested Whiskey Pairing: Teeling Blackpitts, Ireland*

### SMOKED DUCK \$11.99

Harrington, Vermont

enjoy the layer of crudo + fat + skin in this naturally smoked Magret.

*Suggested Whiskey Pairing: Royal Brackla 12yr, Highlands*

### PROSCIUTTO \$9.99

Tuscany, Italy

cured on the bone, aged over nine months + sliced paper thin.

*Suggested Whiskey Pairing: Sagamore Rye Cask Strength, Maryland*

### HOT COPPA \$8.99

Puglia, Italy

a spicy dry-cured Italian salumi made from the pork shoulder or neck, seasoned with hot pepper & other spices like paprika & black pepper, then aged for tenderness & flavor.

*Suggested Whiskey Pairing: Noah's Mill, Kentucky Straight Bourbon*

## CHEESE + CHARCUTERIE PLATES

served with seasonal condiments & grilled focaccia

### DOUBLE TRIPLE \$48.99

Serves 2-4 people

*choice of 3 cheeses + 3 charcuterie selections.*

### ULTIMATE BOARD \$20.99

4 person minimum

*Made to order. Please allow 20 minutes for preparation.*

marinated citrus-chili olives + taquitos + arancini + hummus + meatballs + garlic knots + your choice of two charcuterie & two cheese selections.

## SMALL PLATES

### MEDITERRANEAN HUMMUS \$14.99

roasted peppers + feta cheese + grilled onions + evoo + fresh veggies + house-made flatbread

### ARANCINI \$12.99

risotto fritters with mascarpone + roasted mushrooms + truffle aioli. #1 item out of our kitchen!

### THREE AMIGOS <sup>GF</sup> \$14.99

*3 house-made dips made to order!*

chorizo bean + roasted salsa + abuela's guacamole + fresh corn chips

### QUEEN OLIVES \$12.99

marinated in a house-made chili citrus sauce + served with grilled baguette + honey butter

### HAND-CUT FRIES \$10.99

house-made french fries  
*upgrade* to parmesan + truffle aioli +\$1

## SALAD

### GRILLED CHICKEN CAESAR \$16.99

all natural grilled chicken breast + romaine wedges + hard boil egg + tomatoes + parmesan baguette croutons + house-made caesar dressing

## PERSONAL PIZZAS

### CHEESE \$12.99

san marzano tomato sauce + fontina cheese

### PEPPERONI \$14.99

san marzano tomato sauce + pepperoni + fontina cheese

## SHAREABLE PLATES

### CALAMARI \$15.99

crispy calamari + served with two house-made dipping sauces - smoked pepper & marinara

### MAMA'S MEATBALLS \$16.99

classic italian meatballs + san marzano tomato sauce + parmesan + melted fontina + served with garlic knots

### AHI TUNA \$18.99

ahi tuna + on crispy rice + marinated with sambal chili aioli + ponzu sauce + sriracha

### CARNITAS NACHOS <sup>GF</sup> \$14.99

slow-roasted shredded pork + house-made tortilla chips + oaxaca cheese + guacamole + sour cream sauce

### DRAGON SHRIMP TEMPURA \$15.99

over crispy rice + cucumbers + creamy sriracha + unagi + avocado + sesame seeds

## ASSORTED BRUSCHETTA

served on oven-fresh grilled baguette  
choose any 3, *minimum 3 pieces per order* \$15.99

**PROSCIUTTO** + house-made mustard + house-made pickles

**CAPRESE** tomatoes + mozzarella + balsamic + EVOO

**SMASHED AVOCADO** + diablo egg

**SALMON** cheese spread + lemon parsley oil

**MEDITERRANEAN** hummus + peppers + feta

**GOAT CHEESE** + warm grilled vegetables

## SLIDERS

2 sliders per order, served on brioche buns

### ITALIANO \$14.99

our award-winning sliders: angus beef + fried mozzarella + basil pesto + heirloom tomato + balsamic reduction

### BLAZIN' \$15.99

certified angus beef + bacon + chipotle aioli + guacamole

## TACOS

served on soft corn tortillas

### CARNITAS TACOS <sup>GF</sup> 3 for \$14.99

slow-roasted shredded pork + arbol marinade + pico de gallo + avocado lime purée

### LOBSTER TACOS 3 for \$21.99

beer battered lobster + pico de gallo + chipotle sauce + grated cheese

### CRISPY TACOS <sup>GF</sup> 4 for \$13.99

loaded with cheese + potatoes + chorizo + topped with avocado sauce + sour crema + hot sauce + roasted salsa

## SWEET SOMETHINGS

### COCONUT CRÈME BRÛLÉE <sup>GF</sup> \$10.99

house-made dessert consisting of a rich custard base + topped with a layer of hardened caramelized sugar. The custard base is freshly made coconut.

### CHOCOLATE CAKE \$10.99

fresh baked chocolate cake + vanilla ice cream.  
*Please allowed 15 min prep time.*

All menu items & prices are subject to change according to seasonality & availability. Our online menu at DoubleHelixWine.com reflects up-to-date pricing. Thank you for understanding.

**Disclaimer:** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.



**This icon means the menu item is gluten-friendly.** Gluten-Friendly Disclaimer: We offer menu items that are prepared without gluten-containing ingredients. However, our kitchen is a shared facility that handles wheat and other gluten products. While we take precautions to prevent cross-contact, we cannot guarantee that any item is 100% free of gluten. We do not recommend these items for individuals with celiac disease or extreme gluten sensitivities.