

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

 @Doublehelixnv

DOUBLEHELIXWINE.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 \$8.99

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 per person / 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.

SWEET SOMETHINGS

COCONUT CRÈME BRÛLÉE GF \$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.



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 \$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

ASSORTED BRUSCHETTA \$15.99

served on oven-fresh grilled baguette

choose any 3, minimum 3 pieces per order

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

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 \$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

TACOS

served on soft corn tortillas

CARNITAS TACOS \$14.99

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

LOBSTER TACOS \$21.99

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

CRISPY TACOS \$13.99

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

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

PERSONAL PIZZAS

CHEESE \$12.99

san marzano tomato sauce + fontina cheese

PEPPERONI \$14.99

san marzano tomato sauce + pepperoni + fontina cheese

SALAD

GRILLED CHICKEN CAESAR \$16.99

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

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.