

MARZAE AT THE WINERY

DRINKS LIST | APRIL '24



WINE FLIGHTS

Marzae Intro

Half pours of R. typhina, P. strobus, & V. labrusca

\$28

TOP SHELF WINE COCKTAILS

Americano Spritz

Marzae Americano | Soda | Simple Syrup | Orange

\$14

Aperitivo No. 1 Americano

On the rocks | Take home a bottle for \$44

\$14

Local Negroni

Marzae Americano | Bully Boy Estate Gin

\$16

Boston Boulevardier

Marzae Americano | Boston Harbor Putnam Rye

\$16

Somerville Sbagliato

Marzae Americano | White Piquette | Simple Syrup

\$16

LOW & NO ALC §

Urban Pharm Shrub Soda

Blueberry + Basil *OR*
Watermelon, Mint + Salt

\$8

Sparkling Water

\$2

HOUSE AMAROS

Flight of 3 Half Pours

\$15

Full Pour of One Option (Citrusy | Woodsy | Anise)

\$12

20% AUTOMATIC SERVICE CHARGE APPLIED ON BILL

PLEASE NOTE WE TAKE CARD OR EXACT CHANGE ONLY

§ N/A PRODUCTS ARE A RESULT OF NATURAL FERMENTATION AND MAY CONTAIN TRACE AMOUNTS OF ALCOHOL

MARZAE AT THE WINERY

CURRENT WINES | APRIL '24



	GLASS/SAMPLE/BOTTLE 120ML/60ML/750ML	TAKE HOME/ REFILL PROGRAM
V. labrusca 2023 Chilled red; Full carbonic co-ferment of Marquette + Montmorency Cherry Cherry pie & fruit punch	\$13 / \$7.5 / \$66	\$28/\$26.6
R. typhina 2023 Deep rosé co-ferment Bright cherry, savory	\$13.5 / \$8 / \$68	\$29/\$27.6
P. strobus 2023 White Lightly aromatic, citrus, apple	\$14 / \$8.5 / \$70	\$28 (underfills only)/ \$28.5
White Piquette Low ABV canned white piquette co-ferment Funky tropical fruit, crushable <small>*please note, will develop off flavors at home within 15-30 min of being open so drink cold & quick (we sulfite to prevent this in the tasting room)</small>	\$16 (250ml)	\$9 or \$28/4-pack
Rosé Piquette Low ABV canned red piquette/cider/wild blueberry co- ferment Cranberry, spice, juicy, complex	\$18 (250ml)	\$10 or \$32/4-pack
E. leei 2023 White pet nat Briocche, lemon, melon	-- / -- / \$75	\$32
S. nigra 2023 Riesling et al. orange wine partially aged in concrete Floral, stone fruit, tea	\$14.5 / \$9 / \$73	\$31/\$29.5
V. trilobum Rose-ish pet nat of Blaufrankisch, Riesling, Chenin, & Marquette Watermelon & a touch of lime, dry	-- / -- / \$77	\$33

RETAIL DETAILS:

- REFILL PROGRAM HAS ONE-TIME \$10 SIGNUP COST, NOT AVAILABLE FOR ALL WINES; TAKE HOME A REUSABLE BOTTLE AND TRADE OUT NEXT TIME YOU COME IN!
- 5% DISCOUNT ON 6+ BOTTLES | 10% DISCOUNT ON 12+ BOTTLES

MARZAE WINERY MENU



FOOD | APRIL '24

Lupini Beans (Chili/Lime, Garlic/Rosemary, Hot Chili, or Sea Salt/Vinegar)	\$8
Olives (Green, Pimento, Lemon/Garlic, or Kalamata)	\$8
Tinned Crispy Fries	\$6
Matiz Crunchy Corn Nuts	\$10
Nuts Matiz Marcona Almonds / *The Best* Truffle & Pecorino Mixed Nuts	\$16 / \$12
Upcycled Crackers & Dip Crackers: Brewer's Foods (Somerville) Sesame Pretzel or Sea Salt Dip Options: Smokey Eggplant/Roasted Red Pepper/Truffle-Artichoke-Parm	\$14
Fishwife Cantabrian Anchovies + Torta de Aceite Add Aioli or Tomato Bruschetta (+\$8)	\$22
Potatas Nana Chips & Tinned Fish	\$18/Sardhina Sardines \$21/See Current Tins List \$24/See Current Tins List
Cheese Selection By Eve & Murray's (Acton) Served with Brewer's Foods crackers & choice of dried organic fruit (fig/apricot/date/cherry)	\$26-\$30
Goodnow Farms (Sudbury) Limited Edition Ethical Dark Chocolate (Uganda or India)	\$16
Q's Sweet Nuts (Somerville) (Candied Pecan or Mexican Chocolate Almonds)	\$5

We source as locally and sustainably as possible & compost waste. We try to call out some of our finds accordingly on the menu and encourage questions to learn more about our offerings.

WE CANNOT GUARANTEE ANYTHING HAS NOT BEEN EXPOSED TO POTENTIAL ALLERGENS

MARZAE WINERY MENU

FOOD OPTIONS | APRIL '24



SARDINES BY SARDINHA

MSC Certified + Olive Oil + Smoke

Vinegar Sauce

Mini Sardines

Organic Olive Oil

Curry Sauce

Organic Olive Oil + Organic Pepper

Lemon

Olive Oil + Oregano

Spicy Tomato

Spicy Olive Oil + Pickles

Skinless Boneless

\$21 TINS

Whole Mackerel + Olive Oil + Lemon

Tuna + Organic Olive Oil

Mackerel + Organic Olive Oil

Tuna + Escabeche

Cockles + Brine

Fishwife Smoked Mackerel

\$24 TINS

Ventresca (Tuna Belly) + Organic Olive Oil

Stuffed Squid + Tomato Sauce

Cod + Olive Oil + Garlic

Fishwife Smoked Salmon

Fishwife Smoked Trout

Fishwife Smoked Salmon+ Fly By Jing Chili Crisp

Fishwife Smoked Albacore Tuna

CHIP FLAVORS

Black Garlic

Red Pepper

Cod Skin + Tomato + Oregano

Plain

Truffle

Caper

EVE & MURRAY'S SELECTION

Old Chatham Creamery - Hudson Valley - Camembert \$26
Try it with R. typhina or V. labrusca

Vermont Creamery - Vermont - Cheddy Topper, cheddar infused
with Heddy Topper IPA \$26
Great with White Piquette

Jasper Hill - Vermont - Alpha Tolman Alpine-style cheese \$30
Pair with P. strobus or Rose Piquette