

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

JOIN WINE CLUB!

Wine Club members get a \$25 referral fee for every single person they have join our club! We always ask people why the join, and if they name drop you, you get a \$25 gift certificate to Shiraz... every time! Ask us about our most popular program!

DID YOU KNOW...

- We have 8 wines by the glass every day
- We now have beer available in cold singles too
- \$5 Cheese plates ready to eat every Friday
- You can sit upstairs and enjoy your drinks
- Patio furniture coming April 12...

UPCOMING EVENTS



SATURDAY, APRIL 5

In addition to the first Saturday wine tasting, from 1 - 5 p.m. we'll also be serving up balsamic vinegars in exciting new forms and flavors with special guests from The Flavors of Lonata del Garda. Special dinner ideas too!

**SATURDAY, APRIL 12
GRILL & CHILL AT SHIRAZ!**

1-5 p.m. on the patio
We'll be grilling on Salt Rox and serving beer from Terrapin, PBR, and Guinness. Come sample the food, have a beer, and hang out on the new patio seating! Salt Rox is a Himalayan Salt Block that works on your grill, stovetop, or oven. We'll cook mushrooms, squash, steak, and chicken on the grill for you. Free gifts with purchase with Salt Rox, PBR, Terrapin, and Guinness!
Only \$5/person for the tasting
\$1 & \$2 beers all day!
(As always, we'll have wine by the glass too)
Please RSVP so we have plenty of food!

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

SATURDAY, MAY 3

In addition to the first Saturday wine tasting, we will be selling provisions for your Cinco de Mayo weekend: ingredients for fish tacos, special queso, and small batch salsa, and even the makings for Margaritas with Vinho Verde!

**THURSDAY, MAY 22
OUR FIRST EVER GROSSES GEWACHS TASTING!**

Try the very best white wines in the world. We will be serving 4 Grand Cru GGs ranging from \$47 to \$80, plus 2 superb aged Rieslings. And the fanciest cheese plates you've ever had!
This is the first tasting of its kind in the USA!! Join us. RSVPs needed.
In the Shiraz loft. Tastings at 5, 6, and 7 p.m.; limited to 14 people per time.
5 p.m. limited to wine club members
only \$35 per person

Call us for reservations at 706-208-0010.

Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.



www.shirazathens.com

APRIL 2014

Wine Club is the best deal in town!

This month, our wine club gets \$58 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR

APRIL

**A Proper Claret 2012
Santa Cruz, CA**

62% Cabernet, 22% Petit Verdot, 8% Tannat
From Bonny Doon's Randall Graham is a "blend of intelligence and elegance". Aromas of underbrush, chicory and tar have a balance of structure and texture on the palate. The warm intensity of the dark fruit with bright acid soften into clean red fruit. Try it with pork chops, mushroom pasta, or hard cheeses.

**\$19.99
this month = \$17.99**

**Marchetti Montepulciano 2010
Marche, Italy**

90% Rosso Conero (Montepulciano), 10% Sangiovese
I usually find the smoothest, most elegant, best valued Montepulcianos from Marche--too bad they're so darn hard to find! Tarry, ripe, and dark, with intense flavors of cola, bacon and plums. Chewy but fruity, the finish lingers with spicy notes. A wine to pair with absolutely any food.

\$14.99 *limited

Monte Tondo Soave Classico 2011

100% Garganega
Soave is one of the perfect aperitifs. Flowers, roasted almonds and hazelnuts, and dried apricots have a rich note on the front--but the chalky soil minerality adds a crispness to the finish. Clean and fresh through and through, citrus peel adds a little weight. Fish and salads are excellent matches.

\$14.99 *limited

This Month's FEATURES:

**Manifesto! by Jamey Whetstone
North Coast, California**

Sauvignon Blanc 2012
A firm wine with melon and pear-driven fruit, along with a clean and zippy finish of lemon. - \$13.99

Chardonnay 2012
Unoaked, with loads of yellow apple and a clean finish. Medium-bodied and rich on the palate. - \$13.99

Cabernet 2011
Currant and black cherry fruit is nicely balanced by oregano and sage. A touch of acidity keeps it light at the end. \$17.99

Zinfandel 2011
A mouthful of fruit. Heft, juiciness, boysenberry, and mulberry are rich and almost chewy. - \$17.99

Wine Club deal of the month = all Manifesto! wines are \$9.99 a bottle!

case deals apply on top of all feature discounts

CRU LEVEL WINES

For club members to upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

Wine Club Cru Level RED!

**Grifoll-Declara Tossals 2006
Montsant, Spain**

37% Grenache, 35% Carinena, 15% Cabernet, 10% Tempranillo, 3% Syrah
The high elevations near Priorat make hefty wine. Dried herbs, sweet peppers, vanilla, earth, and a dose of tannin. Mulberry and cherry - huge, dry, and structured, with a smooth finish. Rich, plummy, silty & deep if you give it time to open. Ready to drink now, pair it with a fried green tomato sandwich or pork chops.
\$29.99 *limited

Wine Club Cru Level WHITE!

**Clos Cuirouilh Jurancon Sec 2012
Pyrenees-Atlantiques, France**

80% Gros Manseng, 20% Petit Manseng
This estate has been making wine since the 1800s. A frisky-fresh apricot/pear dry, fruit-forward wine with firm tannin and pumpkin-nutmeg cooking spices. Full, crisp, and clear like lemon ice and pineapple sorbet. Put this freshness with shellfish, goat cheese, or peach-bacon salad.

**\$26.99 *limited
Cru white deal of the month = \$23.99**

Beer Club's Picks for APRIL



Did you know wine club members who also join beer club get 10% off all beer purchases every day?

HEAVY SEAS BALTIMORE, MARYLAND

Loose Cannon Hop3 IPA

Clean, fresh, and bracing--this beer is citrusy and tropical, with a fresh acidity that isn't only about the hops. It does have a citrus bite at the finish. Their flagship.
\$9.99 / 6 pack

Cutlass Amber Lager

Not tart or bitter like most lagers, this one is medium-bodied and smooth. Crispness with just enough toasted malty balance. Formerly called Marzen.
\$9.99 / 6 pack

DOGFISH HEAD MILTON, DELAWARE

90 Minute IPA

There's an extra malt component here, which balanced out the hefty 90 IBUs, making the beer seem far less hoppy. A mellow yet strong beer, with notes of brandied fruit and biscuit.
\$9.99 / 4 pack

Piercing Pils

Dogfish has a deft hand with fruit. What you don't taste is the pear or the tea--instead you taste the delicate fruit and elegance the two bring to the picture. Refreshing, complex, and smooth. A Pilsner-Perry hybrid.
\$9.99 / 4 pack

NEW GLASSWARE AT SHIRAZ!



Special accessory items for your loved ones: The ultimate stemware for casual entertaining and everyday sipping, these beautiful, extremely durable glasses will maintain their sparkling clarity through years of daily use. Schott Zwiesel, a German company known for glassware innovation since 1872, creates the break-, chip- and scratch-resistant stemware using patented Tritan titanium technology.

Each glass features a varietal-specific bowl designed to showcase the bouquet and flavor of wines. Graceful stems are proportioned for optimal stability. Made in Germany, this lead-free crystal glassware is favored by premier restaurants and hotels around the globe. Dishwasher safe.

New Schott Zweisel glasses are only \$11.99 a stem! These will also be our glasses for wine club to use in all tastings.

WHY FOLLOW US ON FACEBOOK?

- exclusive weekly promotions
- here today, gone tomorrow sales
- what's on the tasting bar every day
- picture recaps from events
- it's a great way to keep an eye on our pulse!

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE
TASTING WILL STAR THE WINE CLUB PICKS!
JOIN US ANYTIME BETWEEN 1 AND 5 P.M.**

SHIRAZ'S RECIPES FOR APRIL

This month's featured food item is Merrilily Gardens Vidalia Onion Summer Salad Dressing. Use it as a veggie dip, dressing for pasta salad, or as a topping for baked onions. Owner Merrilee adds it to a gravy packet for a killer pot roast. Of course, it's great on a simple salad--or try one of our recipes below. Merrilily Gardens dressing is only \$7.99, and is automatically included in this month's wine club.

PEACH-BACON SALAD

8 oz bacon, cooked
3 large peaches, peeled and quartered
1 Vidalia onion, peeled and cut into rings
1 tsp olive oil (if cooking on stovetop)
1/2 c Merrilily Gardens Summer Salad Dressing
2 Tbsp each fresh mint & parsley

Set a grill or pan on med-high heat. Heat oil and cook onion slices for 5 minutes on each side. Put onions in a serving bowl and add peaches to grill or pan, cooking 2 minutes on each side. Chop herbs and bacon, toss all ingredients together and serve. *Vegetarian = replace bacon with shaved parmesan or Rick's Picks Smokra sliced lengthwise.

Serves 4

FRIED GREEN TOMATO SANDWICH

2 large green tomatoes
1 c milk
1 Tbsp vinegar
2 c Mills Farm cornmeal or polenta
2 Tbsp olive oil
1 Vidalia onion, sliced in rings
4 Tablespoons Merrilily Gardens Summer Salad Dressing
4 pieces green leaf lettuce
8 slices bacon, cooked
4 hamburger buns

Cut tomatoes into 8 slices. Put milk and vinegar in one small bowl and seasoned cornmeal in another. Heat oil in a large pan on medium. Soak the tomatoes in milk at least 5 minutes and roll well in cornmeal. Saute them 4 minutes on each side, only turning once. Drain on paper towels and add onion slices to pan, cooking 2 minutes on each side. For assembly, stack bun, lettuce, 1 T. dressing, bacon, and onion slices with a bun top for each serving.

VIDALIA PORK CHOPS

2 thick cut pork chops
1 c cabbage
1 pear
4 oz mushrooms
1 Tbsp olive oil
1 Tbsp butter
4 Tbsp Merrilily Gardens Summer Salad Dressing

Heat an oven-safe pan on medium high and preheat the oven to 425 F. Add oil to the pan, season pork with salt and pepper, and sear 5 minutes on each side. Put 1 T dressing on each piece and move to the oven for 7 minutes. Meanwhile, chop cabbage, mushrooms, and pears. Turn oven eye on medium-high. Put the pan back on the stove, remove meat, and add butter. When it melts, add mushrooms, cabbage, and pear. Toss and cook for 5 minutes. Add other half dressing and serve alongside pork chops.

CHICKEN WITH ONION GRAVY

3 chicken breasts, boneless and skinless
1 Tbsp olive oil
4 oz Merrilily Gardens Summer Salad Dressing
4 oz milk

Cut the chicken into strips and season with salt and pepper. Heat a pan on low with olive oil and cook chicken all the way through, about 10 minutes. Add dressing and milk halfway through, stirring occasionally. Serve over rice. *double the recipe, mix in some broccoli and top with cheese, and bake as a casserole for great leftovers!

**ASK US ABOUT WINE CLUB!
706-208-0010 OR
EMILY@SHIRAZATHENS.COM**