



# Welcome

## OUR VISION

An Italian “Pub” where “everyone knows your name” and we serve more wine than beer. Whether this is your first time or your hundredth, come in and enjoy a relaxing environment where you can enjoy a tasty beverage and meal or a snack. Connect with members in the community, or just enjoy a book in the corner. Truth be told, the owners aren't from around here; but they have a strong sense of being welcomed into the Newberry community and they enjoy being part of The City of Friendly Folks.

EXPLORE OUR MENU—Please don't ask for a “house wine” or “Bud Light”- we have over twenty delicious wines by the glass (even more by the bottle), lots of different types of beers, various liquors, specialty coffees and awesome food options. Not sure what you want, ask us for a recommendation!

“CHEERS” ALL YOU LIKE—but please be respectful of the other patrons and use headphones with phones, tablets and computers.

HAVE FUN—Sit back, relax and enjoy. If you are sitting outside or in the back, ask about our buzzer system.

NO RUSH—please tell us when you are ready to check out and we will check you out tableside.

## Drink Options

Hot or Iced Tea	\$1.95
Bottled Water	\$0.95
San Pellegrino	\$1.95
Chocolate Milk	\$1.95
Hot Chocolate	\$2.95
Izze (Ask about Flavors)	\$1.95
Juice (OJ or Cranberry)	\$1.95
Sodas (Coke, D. Coke, Sprite, Ginger Ale)	\$1.95

## Coffee

Nespresso (great coffee, owners fav)	\$3.95
Pour over or French Press	\$4.95/\$5.95
Iced Coffee	\$3.95
Espresso - Single/Double Shot	\$1.95/\$2.95
Latte or Cappuccino	\$4.95/\$5.95
Specialty Latte (12 oz or 16 oz)	\$5.45/\$5.95
7th Heaven (macadamia nut, white chocolate, caramel)	
Aloha (coconut & macadamia nut)	
German Chocolate (dark chocolate, coconut, macadamia nut)	
Nutty Turtle (caramel, dark chocolate and caramel)	
Red Velvet (dark chocolate, vanilla)	
Warm Coconut Blond (white chocolate and coconut)	
White Chocolate Macadamia Nut (white chocolate and macadamia nut)	
White Heaven (caramel, vanilla, white chocolate)	

### Flavor Options (\$0.50 each flavor)

Caramel, Coconut, Dark Chocolate, Macadamia Nut, Vanilla, White Chocolate

## Beers & Ciders

Lager—Yuengling Light	\$5
Lager—Augustiner Edelstoff	\$5
Ale—Highland Ale	\$5
Kolsh—Reissdorf	\$7
Stout—Milk	\$5
IPA—Lakefront	\$5
IPA—Lagunitas	\$5
JK Skruppy Apple Cider	\$6

Availability may be limited

## Featured Cocktails

Bloody Mary*
Gin and Tonic (Bombay Sapphire or Hendrix)*
Hot Tub (coffee, Bailey's, Frangelico, Kahlua)
Margarita (1800 Silver)
Martini (Gin or Vodka)
Rockin' Raspberry (Stoli Raspberry & Sprite)
White Russian (Vodka, Kahlua, Half and Half)
Scotch Flight (Sampler 3—1 oz tastings)

### Liquor Options

Bombay Blue Sapphire, Hendrick's Gin, Bacardi Light, Bacardi Dark, 1800 Silver, Patron Silver, Tito's Vodka, Basil Hayden, Woodford Reserve, Jack Daniels, Jameson, Famous Grouse, Glenlivet 12 and great Scotch (ask about options including \*non-alcoholic)

## Starters

**Gourmet Deviled Eggs**—\$9.95—Experience the next level in deviled eggs (includes 4). Ask your server about the flavor options (Greek, Pesto Parm, Pimento, etc.).

**Charcuterie**—\$9.95—A wonderful selection of meats, cheeses, fruit and crackers.

**Prosciutto Pops**—\$9.95—Thinly sliced prosciutto ham wrapped around bite-size mozzarella, drizzled with balsamic vinegar.

**Spinach & Artichoke Dip**—\$9.95—Spinach, parmesan cheese and artichokes combined into a creamy dip warmed and served with chips.

**Carpese Skewers**—\$9.95—Bite size Caprese Salad. Mozzarella, fresh basil (in season) and cherry tomatoes on a skewer and drizzled with balsamic vinegar.

**Cheesy, Pesto Croissant**—\$9.95—Pesto, topped with creamy Havarti, tomatoes, and basil on a croissant, toasted to perfection and drizzled with balsamic glaze, our flat bread pizza version.

**Chips and Guac**—\$6.95—Tortilla chips and organic delicious Guacamole.

**Baguette and Butter**—\$4.95—Hot, fresh mini (8 inch) baguette and Irish salted butter. Great by its self add it to the dip or charcuterie.

## Sides/Extras

Deviled eggs (2)—\$4.95

Guacamole— \$2.95

Pretzel or Tortilla Chips—\$2.95

Sour Cream—\$1.50

## Sweet Selections

Options change frequently so ask your server about the our selection for the week.

## Delicious Food

**Marvelous Spinach Salad**—\$10.95—Baby spinach lightly coated with your choice of our custom dressings and feta cheese. Dried cherries, pecans and grape tomatoes make this salad a full meal.  
—Add chicken or shrimp (\$3.95)

**Summer Salad**—\$10.95—Baby spinach lightly coated with orange glaze. Fresh fruit, pecans, grape tomatoes and guacamole is a great summer choice.  
—Add chicken or shrimp (\$3.95)

**“Chopped” Salad**—\$10.95—Baby spinach lightly coated with Half Full’s “special sauce” along with a diced egg, ham and cheddar cheese.

**Awesome “HEC” Sandwich**—\$10.95—Rosemary ham, thinly sliced hard-boiled egg, covered in melted cheddar on a croissant with our special sauce. Served with a side of chips.

**Best Chicken Sandwich**—\$10.95—Delicious rotisserie chicken combined with your choice of buffalo wing sauce and Feta or Jerk Sauce and Havarti. Toasted to perfection on a croissant and serviced with fresh baby spinach. Served with a side of chips.

**Remarkable Hot Ham and Cheese**—\$10.95—A BEST SELLER! Sliced rosemary ham, covered in melted cheddar and Havarti cheese on a croissant with our special sauce. Served with a side of chips.

**Tasty Street Tacos**—\$12.95—3 street tacos (think sliders for tacos) filled with your choice of either chicken, carnitas (slow roasted pork) or shrimp topped with -lime crème covered cabbage and cheese (one feta and two cheddar). Served with a side of chips and salsa.

**Top Notch Nachos**—\$12.95—Tortilla chips layered with melted cheese, topped with cilantro-lime crème covered cabbage. Served with a side of salsa. Chicken, Carnitas, or Shrimp



# 2024 Wine List

All of our wines are carefully selected by our proprietors Christy and Sean with the goal of supporting smaller wineries primarily in the Old World. We love Italian wines and in fact, Sean's Great Grandfather came from Lucca Italy and he still has family there. Depending on the wine, your options might include a small, medium and large options (5 oz, 8 oz and bottle).

Our selection includes sparkling, white, rose, orange, red and non-alcoholic wine. If you have question or would like a recommendation, just ask.

Since we source small vineyards, some options may not be available. And remember Thursday's are Thirsty Thursday's with \$10 off any bottle of wine!

## Sparkling, Rosé and Orange

### ***Pol, French Sparkling White Split (\$8) or Bottle (\$30)***

Light and crisp wine with bubbles. Make it a Mimosa, Bellini, or Poinsettia for (\$9).

### ***Pol, Rosé Sparkling, France (\$30)***

Strawberry and dry cherry flavors with floral notes accents the vivacious berry-texture on the palate.

### ***Pitule Moscato d'Asti Sparkling , Italy (\$30)***

Deliciously sweet with a delicate honey and peach finish and a slight spritz.

### ***Aime Roquesante Rose, Provence France (\$8, \$11, \$32)***

Watermelon and white cherry notes.. Light, fresh strawberry taste that is full in the mouth, with a sharp acidity that makes it refreshing.

### ***Garofoli "Komaros" Montepulciano Rosato, Italy (\$10, \$30)***

Full of zesty tension, vibrant acidity guiding its mineral-tinged orchard fruits effortlessly.

### ***Colliano Orange Wine, Slovenia (\$30)***

Distinct minerality, citrus, and thyme. Gentle tannins with long, fresh, and lasting finish.

## White Wine (more on last page)

### ***Don Rodolfo Moscato, Argentina (\$7, \$11, \$33)***

Sweetest wine on the menu with luscious peach and honeysuckle.

### ***St. Christopher Riesling, Germany (\$7, \$11, \$33)***

Pristine peach, tangerine, and blossom notes, balanced in sweetness and reverberating with acidity.

### ***Salomon Gruner Veltliner, Austria (\$8, \$10, \$32)***

Meant to be light, crisp, refreshing, and whimsical, the notes of sweet pea, white pepper, and lemon zest. Crisp, tart citrus flavor with a smooth slightly effervescent finish, great for cooling off!

### ***Casal Thaulero Pinot Grigio, Italy (\$7, \$11, \$33)***

Clean and zesty, a nice cocktail sipper, with flavors of green apples and pears.

### ***Ronco dei Tassi Pinot Grigio, Italy (\$9, \$12, \$36)***

Fresh pear and ripe apple on the nose give way to rich flavors of kumquat, quince and fresh herbs in the mouth are supported by a nice acidity

### ***Willm Alsace Pinot Blanc, France (\$9, \$33)***

Fresh and floral nose reminiscent of elderflower; notes of gooseberries. Fresh, dry and easy to drink.

### ***Fournier Sauvignon Blanc, France (\$8, \$12, \$33)***

More lime than grapefruit, great aromatic intensity with a loose fruity palate and a salivating acidity.

### ***Manu Sauvignon Blanc, New Zealand (\$8, \$12, \$33)***

Tropical fruits of mango and passion, apple and grapefruit.

### ***Protea Chenin Blanc 2023, South Africa (\$8, \$10, \$32)***

Nectarine, apricot, quince and touch of ripe honeyed sweetness to balance the vibrant, fresh acidity.

### ***Tommasi Lugana, Turbiana, Italy (\$9, \$12, \$36)***

Nose it is fruity and fragrant, with notes of tropical fruit and grapefruit. The taste is dry, harmonious and intense, persistent and mineral with the typical hint of almond finish

### ***Maison Castel Chardonnay, France (\$7, \$11, \$33)***

Intense and complex with exotic fruit aromas and subtle toasted overtones. Full-bodied and fresh with delicate aromas of vanilla and a long finish.

# Red Wine

## ***Clic Merlot, Italy (\$7, \$11, \$33)***

Abundant black berries and other dark berries, velvety texture and pleasantly light spicy notes.

## ***Franco Serra Barbera, Italy (\$7, \$11, \$33)***

Sweet spice, chocolate and red fruit aromas with hints of tobacco. Medium bodied and light tannins and well-balanced acidity.

## ***Sierra Batuco Carmenere, Chile (\$7, \$11, \$33)***

*Aromas cherry, plum, vanilla, and boysenberry with a satiny, dry medium body and a sleek, interesting, medium-length finish with nuances of crushed blackberry with dusty tannins and light oak.*

## ***Chateau St Lager Gamay, Beaujolais France (\$9, \$13, \$39)***

Juicy, black-cherry flavors give a wine dominated by attractive fruitiness. Soft tannins, zesty acidity.

## ***Esmonin Les Montvrieries Pinot Noir, Burgundy France (\$8, \$12, \$33)***

Bright red fruit notes of fresh cherry and strawberries. It is bright and smooth in the mouth.

## ***Sunspell Cabernet Sauvignon, Australia (\$8, \$12, \$33)***

Medium bodied, fullness and roundness of dark fruit. Acid is bright and tannins are supple, creating a softly drying finish.

## ***Zeni Valpolicella, Italy (\$9, \$13, \$39)***

Fine, fragrant, with fruity hints of blackberry and cherry. Dry, intense and harmonic.

## ***E. Guigal Côtes du Rhône, Rhone France (\$8, \$12, \$33)***

50% Syrah, 40% Grenache, 10% Mourvedre. Supple, red and blue fruit preserve flavors, bright mineral element. Supple tannins, floral-accented finish, which leaves cherry and spice notes behind.

## ***Petit Clos Malbec, France (\$9, \$13, \$39)***

Flavors of red fruits and plums. Good density of fruits. Well integrated tannins and spiciness.

## ***Garofoli Piancarda, Montepulciano, Marche, Italy (\$7, \$11, \$33)***

100% Montepulciano. Ripe plums, black cherries, sage and licorice. Salty minerals and tart wild berry fruits. A coating of grippy tannins to linger, along with hints of tangerine and inner herbal notes.

## Red Wine (more on last page)

### ***Les Becs Fins, Rhone Blend, France (\$10, \$33)***

70% Syrah and 30% Grenache. Flavors of black-plum preserves and crème de cassis are richly concentrated but vibrant, finishing on a delicate notes of smoke.

### ***Thet Rouge Blend, France (\$9, \$12, \$36)***

Cabernet Franc and Cabernet Sauvignon are the blend, fruity with cherries and balancing freshness. This is a light, smoky wine with red fruit acidity. The wine's tannins are soft, textured with acidity.

### ***Fattoria La Vialla Torbolone (Super Tuscan), Italy (\$9, \$12, \$36)***

70% Sangiovese, 20% Cabernet Sauvignon, 10% Merlot. Smoky and spicy with grippy, green fruit. Very fresh with gentle, ripe tannins and a well-balanced, spicy finish.

### ***Covila Rioja Reserva, Spain (\$9, \$12, \$36)***

Bouquet of fig, rosemary and tarragon. Bright pomegranate and red currant flavors, butterscotch, roasted red and yellow pepper. Savory dried herb notes and sturdy tannins.

### ***Vecchia Torre 'Barocco Reale' Primitivo, Italy (\$9, \$12, \$36)***

Hints of well-ripe red fruits. The taste is warm, robust and slightly soft.

### ***Monsalaia Maremma Toscana (Super Tuscan), Italy (\$8, \$12, \$33)***

Sangiovese, Cabernet Sauvignon and Merlot. ripe black fruit and vanilla alongside ripe tannins.

### ***Tezza Amarone della Valpolicella, Italy (\$48)***

Aroma of cherry jam, vanilla, licorice, tobacco. Warm, soft flavor, intense tannins.

## Non-Alcoholic Wine

### ***Luminara Chardonnay, Napa USA (\$26)***

Reflects Napa terroir with rich tropical aromas, a palate of Fuji apples and lemon cream

### ***Surely Sauvignon Blanc, Sonoma USA (\$25)***

Citrus meets pear and apple to create a crisp, bright, dry sip.

### ***Noughty Sparkling Rosé Tempranillo, Napa USA (\$25)***

The balance between sweetness and acidity is in perfect harmony.

### ***Surely Sparkling Rosé, Sonoma USA (\$9)***

Crisp, light notes of strawberry, pear & tropical fruits.

### ***Surely Sparkling White, Sonoma USA (\$9)***

The vibrant combination of lemon, peach, and passion fruit.

## ABOUT US

Half Full Coffee and Wine opened in Newberry South Carolina on a sunny Thursday afternoon in February 2012.

## ABOUT THE OWNERS

Our (Sean and Christy Pomeroy) journey to Newberry started in 2006, when we decided to move out of the DC area. We spent a weekend driving around SC exploring little towns and stumbled upon Newberry. In 2007 we purchased land and in 2008 we built a little vacation home. After building, we came down three times in six months and decided to move. We had always dreamed of starting a local business. So, in 2011 we decided to take a passion (for coffee and wine) and create Half Full Coffee and Wine Bar. After 12 years of evolution, we updated our name to better match what we are now—**Half Full Café and Wine Bar.**

## HOURS

Wednesday	4pm to 8pm
Thursday	4pm to 9pm
Friday	4pm to 10pm

## Merchandise

Tee Shirt (short sleeve)	\$19.95	Tee Shirt (long sleeve)	\$24.95
Half Full Mug	\$ 9.95	Wine Bag	\$ 3.50
Patter Fam Sauces (Jamaican Jerk, Spicy Orange Glaze, Berry Hot Jelly ) \$ 8.95			
Gift Certificates available in any denomination			

## REVIEW US

Tell people about your great experience at Half Full. Be sure to review us on Yelp, Facebook, Trip Advisor or Google.



# Limited Availability—Bottle Only

## White and Rosé Wine

### ***Threemile Vineyard Albariño 2022, Oregon (\$36)***

Refreshing, stone fruit, solid texture, hint of salinity and zippy acidity

### ***Dr. Konstantin Frank Riesling 2022, New York (\$31)***

Delicate and elegant, harmonizing lime zest, granny smith apples, and mineral stoniness from with fresh citrus and nectarine. The zingy freshness brings energy, brightness, and persistence.

### ***Domaine du Vieux Lazaret Chateauneuf-du-Pape, France (\$50)***

Amazing medium bodied white, very tasty (per Sean)!

### ***Hindsight Chardonnay, Napa Valley California (\$40)***

Aromas of green apple, pear and peaches. Palate, citrus and mineral notes. The wine is crisp and clean, with a hint of creaminess on the mid palate and a long, lingering finish.

### ***Domaine Vioarick Givry Blanc Chardonnay, France (\$50)***

From the birthplace of Chardonnay, Burgundy. A great chardonnay in its buttery, floral, fruity and vanilla side. A fresh and tangy finish with a lemony flavor. The minerality arrives at the very end

### ***COS "Rami" Orange Wine 2022, Sicily (\$38)***

50% Grecanico, 50% Insolia and macerated on skins for 7-10 days. Crisp, clean, orange peel, touch of tannin, honey, grapefruit, herbs.

## Red Wine

### ***William Downie "Cathedral" Pinot Noir, Australia (\$48)***

So floral and expressive with strawberry and cherry fruit. Supple and fine, and stony and mineral, with dried herbs and pepper as well as ripe strawberries.

### ***Brolo della Giare, Valpolicella Superior, Italy (\$38)***

Incredible concentration alongside a smooth texture, this offers up complex notes of dark cherry compote, cassis, and exotic spices.

### ***Berardenga Chianti Classico Riserva DOCG, Italy (\$47)***

Ruby red, with fine tonality and intensity. Spicy nose with notes of blossoms, wild berries, and mineral tones. Notes of spice and crisp fruit on the palate, with self-confident but supple tannins, and impressive structure and breed.