



SEPTEMBER 2026
www.shirazathens.com



SHIRAZ'S RECIPES FOR **SEPTEMBER**

• **WINE CLUB** •

OUR WINE CLUB HAS BEEN THE BEST DEAL IN TOWN FOR OVER TWO DECADES! FOR \$55 A MONTH, MEMBERS RECEIVE 3 WINES AND A FOOD ITEM VALUED AT \$55-70 FOR THE SET, ALONG WITH TASTING NOTES FOR THE WINES, COOKING IDEAS AND RECIPES FOR THE FOOD, AND A FOURTH WINE ON SALE FOR MEMBERS ONLY. EXTRA PERKS INCLUDE OCCASIONAL HAPPY HOURS, MONTHLY FREE TASTINGS, AND SPECIAL CASE DISCOUNTS. ASK US FOR MORE INFORMATION ON OUR MOST POPULAR PROGRAM!

WHY NOT UPGRADE A LEVEL?? FOR ONLY \$25 MORE, YOU CAN CHOOSE TO BE A CRU RED OR CRU WHITE MEMBER (OR CRU MAX FOR \$50 MORE!) A ROSE CLUB UPGRADE IS ONLY \$15 PER MONTH. CRU LEVEL MEMBERS RECEIVE EVERYTHING THAT OUR ORIGINAL MEMBERS RECEIVE, PLUS THE EXTRA WINE OR WINES IN THEIR SPECIAL CRU. PLUS UPGRADED MEMBERSHIPS GET AN EVEN BIGGER CASE DISCOUNTS - EVEN ON THE MONTHLY FEATURES!

A SPECIAL HAPPY HOUR FOR SHIRAZ'S 21ST ANNIVERSARY!

Sunday, September 20 1:00 - 6:00 p.m.

8 wine specials by the glass

Discounts on any wines by the glass

\$5 cheese plates to order

Specials on all kinds of features!

With food deals to take home

Including \$5 gifts all afternoon long

Wine Club Members get a special gift

RSVPs are essential - private event!

This month's featured food item is Sassy Onion Mustard. What a great way to add flavor to any dish that asks for mustard! This style is ideal on bratwurst or burgers, with pretzels, or on a turkey or roast beef sandwich. Score a pork loin, rub with mustard, add your favorite dry rub on top, and grill. Make French style potato salad by mixing olive oil to mustard for a no-mayo dressing. Give your deviled eggs a special touch. I use it as a dipping sauce with egg rolls and to drizzle over a stir fry. Or try any of our recipes below. Sassy Mustard is only \$8.99 a jar, and is automatically included in this month's wine club. It's the perfect all-around mustard-try it in hot too!

SASSY CHICKEN

2 Tablespoons olive oil
8 bone-in chicken thighs (or 1 broken down bird)
1 jar Sassy Mustard
1 teaspoon grated lemon zest
3/4 cup bread crumbs
1/4 cup minced parsley

Preheat oven to 350 F and oil a baking sheet. Generously coat the chicken pieces with mustard. Mix all other ingredients in a small bowl and roll the chicken in the crumb mixture, patting down so it sticks to the mustard. Put them on the sheet and bake for 45 - 50 minutes.

RAW BRUSSELS SPROUTS SALAD

1 pound Brussels sprouts
1/2 cup Sassy Onion Mustard
2 Tablespoons honey or syrup
1/2 cup olive oil
1/4 cup your favorite vinegar
salt and pepper to taste
1 avocado, cut into cubed
1 apple, cut into cubes
1 cup red grapes, washed
8 ounces bacon, cooked and chopped
1/4 cup cashews, roughly chopped
4 ounces goat cheese, crumbled

Wash the brussels sprouts and shred with a knife, mandolin, or grater in a food processor and put in a large salad bowl. Put mustard, sweetener, oil, vinegar, and seasoning in a jar and shake well. Pour over greens and massage to coat and soften the leaves. Add avocado, apple, grapes, and bacon and toss gently. Top with nuts and cheese and serve. *shaved sprouts and dressing massage can be done a day in advance*

DeLille Cellars Metier Sauvignon Blanc 2024
Columbia Valley, Washington

A clean, fresh style white from a cool climate AVA. Lemon, lemongrass, and pineapple are smooth and soft. Citrus pulp has notes of canteloupe with a purity of fruit and rich texture. Put it with root vegetables, Asian noodles, seafood, or mustard-drenched chicken.

\$18.99

Chateau Puybarbe Gaia 2019
Bordeaux, France

Mostly Merlot and Cabernet with Malbec and Cab Franc

Inky ruby color with candied fruit, caramel, and cocoa; Currants and vanilla bean are mixed with plums and red berries. Overtly fruity, it finishes with orange, cranberry, savory herbs, and bitter chocolate. Pair with duck, beef, mushrooms, salami, salmon... and anything grilled or blackened.

\$17.99

Vento di Mare Nerello Mascalese 2021
Mt Etna, Sicily, Italy

80% Roturiger, 20% Blaufrankisch

Lightly spiced, with dark cherry and red lace licorice. Super smooth and balanced, like a Pinot on steroids. The volcanic soil gives it its richness, making it perfect for people who love Barolo and Burgundy. Try with pasta in cream sauce, pork, roast poultry, or anything with mushrooms.

\$13.99

MONTHLY FEATURE

Tenuta Orsumella Corte Rivieri Riserva 2018
Chianti Classico, Tuscany, Italy

85% Sangiovese, 5% Cabernet

Elegant and full with smells of tobacco and grilled meat lacing the plum and black cherry notes. It has chalky tannins and a sweet note of violets on the finish. Complex, spicy, and intense, it's great with anything from classic pastas to simple grilled food. Try with delicate stews or roasts.

\$39.99

Wine Club deal of the month = \$19.99!

UPCOMING EVENTS



SATURDAY, SEPTEMBER 5

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room \$5 per person;
free for club members in good standing

SUNDAY, SEPTEMBER 20
SHIRAZ'S 21ST ANNIVERSARY HAPPY HOUR

1:00 - 6:00 p.m.

We'll have special wines by the glass, plus specials on all kinds of features! RSVP please - private event!

Rosé of the Month

Perola da Vinha Verde Rose N.V.
Vinhos Norte, Minho, Portugal
Borraçal, Padeiro de Basto

What a fun wine for the end of summer! Juicy, super tart, and full wine loaded with sour cherry fruit. It's a delightful wine to quench your thirst in hot weather. Put it with charcuterie plates, fresh fish, and oysters. Raw veggies are great too. Organic, unfinned, unfiltered.

\$15.99

Wine Club Cru Level RED!

Collezione di Famiglia Tinazzi 2023
Ripasso Baby Amarone della Valpolicella
Corvina, Molinara, Rodinella

A full, ripe red wine that's juicy and has dried fruit without a raisin quality that's in too many. Chocolate rose cream in a bottle. Super smooth, with orange peel, blackberry, and blueberry. Game, sausages, mushrooms, and hard cheeses are ideal. Risotto or BBQ are also classics.

\$31.99

Cru Red deal of the month = \$26.99!

Wine Club Cru Level WHITE!

Casarojo El Gordo Del Circo 2023
Rueda, Spain
100% Verdejo

Brooding at first - deep with spice and depth of baked yellow apple, fennel, and brioche. Rich with tropical mango and pineapple and ambrosia. As it opens, more clean and saline and citrusy. Put it with fresh Chevre, other light cheese, and vegetable appetizers. Good with all seafood, especially with citrus.

\$27.99

Cru White deal of the month = \$17.99!

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$55! PLUS, they get half off every feature, and early access to all our special sales and a free tasting the first Saturday of every month. And while the case discount is 10%, wine club saves 15% and 20% off for Cru level! Ask us about Cru--it's a way to drink better AND save more!

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