

Meat & Vino Market

Meat & Vino Market is a boutique style butcher shop with an emphasis on pairings. With our high-end meats, cheeses, charcuterie, wines, and craft beer comes education. At Meat & Vino Market our goal is to educate the customer on what wines and craft beers pair best with the type of cut that is purchased. Each customer will receive pairing pointers for palate perfection at point of sale. This alone makes going to the butcher shop an experience. Our plan is to have a variety of wines and craft beers from different regions of California and the world, while also giving local winemakers and brew masters an opportunity to showcase their wines and craft beers in retail. This will allow the community to become familiar with their local producers while also supporting small business. We will be a cornerstone market for those who appreciate good quality.

Meat & Vino Market was established to elevate the choices you have in Long Beach and surrounding cities with the highest quality meats and wines. Exceptional meals are more than feeding your hunger, we feel a great meal can feed your soul. Aside from meats, wines and craft beers, Meat and Vino Market will have a variety seasonings. These seasonings were selected carefully for great quality and not mass produced. Our focus is including small producers who are not in major retail chains. Along with the seasonings we will have a small section of cooking oils, meat thermometers, grill gloves, Meat and Vino clothing and merchandise. Meat and Vino will be an owner operator business. I will be there full time along with 2 butchers. Our hours of operation will be Monday – Thursday 10am – 7pm and Friday – Sunday 8am – 8pm.

I would love the opportunity to have customers who are inquiring about certain wines an opportunity to taste. By no means am I requesting a tasting room for sit down tastings. Customers at times are hesitant to purchase a bottle of fine wine at higher price points without knowing the label. I have no plans or space to add a free-standing bar area in the shop, the shop is only 750sqft. When I say taste I truly mean just that. At point of sale I can offer a customer who is requesting a

certain wine a taste to help acquire what they are looking for. This can be easily done using a Coravin device. Coravin allows a person to extract wine without removing the cork therefore I can pour a small amount of wine while conserving the rest of the bottle. This will allow me to have a small selection of wines I am willing to let customers try without the worry of knowing I need to pour the bottle before it goes bad. This adds no pressure to push tastings on customers. These samples will be reserved for customers who truly understand the value of wine.