

WELCOMES YOU

DELI SELECTIONS

PULLED PORK SLIDERS \$12

Niman Ranch Pulled Pork, House Made BBQ Sauce, Fried Onions, Apple Cilantro Coleslaw on Freshly Toasted Brioche Buns. 3 Sliders per order. Pairs with our 2015 Premier Old Vine Zinfandel.

BLT \$12

Featuring Daily's Natural Hardwood Smoked Bacon, this BLT is a Delight! Crisp Romaine Lettuce, Ripe Tomatoes, a Sprinkle of Gorgonzola & Completed with a Creamy Avocado Lime Aioli made Fresh Every Day. Delicious with a Glass of our 2015 Zanini Zinfandel.

ROASTED TURKEY COLESLAW SANDWICH \$12

Oven Roasted Turkey with Swiss Cheese, Apple Cilantro Coleslaw & Pesto Aioli on Sliced Ciabatta. Pairs Well with our 2017 Viognier

BLACKBERRY CHICKEN PECAN SALAD \$12

Crisp Mix Greens, Sweet Blackberries, Savory Pecans, Crumbled Gorgonzola Cheese & Slices of Applegate's Grilled Chicken Breast. Dressed with Walnut Shallot Vinaigrette. Pairs Well with our 2014 Grandmère.

DRUNKEN WATERMELON SALAD \$12

Chilled Seedless Watermelon with Fresh Strawberries, Basil & Pink Peppercorns & Black Lava Salt served in a Splash of our 2017 Rosé. Bright & Fresh, this is Summer in a Bowl!
* Contains Alcohol. Must be 21 or Older. Virgin Option Available.

SIDES & SNACKS

SIDE OF TOMATO BISQUE \$6

APPLE CILANTRO COLESLAW \$3

MARINATED OLIVES \$4

MARCONA ALMONDS \$5

CORNICHONS \$6

DIRTY CHIPS; MESQUITE BBQ OR SEA SALT \$3

SIDE OF BALSAMIC VINAIGRETTE \$2

SIDE OF OLIVE OIL \$2

SIDE OF HONEY \$1

BAGUETTE \$5

BREAD & CRACKER PLATE \$3

GLUTEN FREE CRACKERS \$8

CHEF'S PLATES

CHEESE PLATE \$15

Featuring 4 Artisan Cheeses Selected by our Culinary Team to Complement our Wines

CHARCUTERIE PLATE \$15

A Savory Selection of Cured Meats, Pâté, Olives & Cheese Designed to Complement our Zinfandels

ANTIPASTO PLATE \$20

A Delightful Combination of 3 Cured Meats, 3 Artisan Cheeses, Marinated Olives, Roasted Flourina Peppers, Marcona Almonds & Cornichons Designed to Complement our Wines

CREAMY SPINACH DIP \$10

A Fresh Creamy Blend of Spinach, Sweet Onions, Carrots, Cheddar Cheese & Crunchy Water Chestnuts. Served with Freshly Baked Bread

BURRATA BRUSCHETTA \$12

Ripe Tomatoes, Pesto, Burrata Mozzarella with a Chiffonade of Basil & Balsamic Vinaigrette on Toasted Fresh Baguette. 3 per Order

SWEET TREATS

ANDRAE'S FUDGE BROWNIES \$4

A Favorite! Rich, Chocolatey & Addictive! A most Decadent & a Delicious Pairing with our 2006 Vintage Port.

GINGER SNAP COOKIES \$4

Baked to a Perfect Crisp, these Wonderful Cookies are Bursting with Flavor from their Rich Buttery & Molasses Base, with a Hint of Other Spices.

SUGAR LILLIE BAKERY CHOCOLATE DIPPED MACAROONS \$7

Chewy on the inside, crunchy on the outside, coconutty all the way through, these little gems come from a bakery in Shingle Springs. Toasty, Buttery, Dense, and Gluten free! 6 per order.

DARK CHOCOLATE TOFFEE PISTACHIOS \$5

Delicious California Pistachios are Coated in Rich Toffee & Dipped in a Layer of Premium Dark Chocolate. These Indulgent Treats are Irresistible for even the most Discerning Palates & make the Perfect Gifts.

DARK CHOCOLATE SEA SALT CARAMELS \$5

We Dip Buttery, Creamy Caramel in Rich Dark Chocolate & Sea Salt to make this Irresistible Treat. Our Dark Chocolate Sea Salt Caramels are a Sweet Indulgence Perfect for Gifts or Entertaining.

BEVERAGES

Pellegrino Sparkling Water \$2.00

Izze Blackberry Sparkling Water \$2.25

Izze Clementine Sparkling Water \$2.25

Izze Grapefruit Sparkling Water \$2.25

Orange Pellegrino \$1.50

Lemon Pellegrino \$1.50

Organic Black Tea \$3.00