



BEVERAGE MENU

WHITES & SWEETS

2017 Sauvignon Blanc \$30/\$10

2017 Merlot Rosé \$30/\$10

2017 Riesling \$30/\$10

2017 Gewürztraminer \$30/\$10

2017 Reference Chardonnay \$34/\$12

FEATURED WINE

2017 Tempranillo Rosé \$16/\$8

REDS

2015 Grenache \$30/\$10

2017 Romanza \$30/\$10 (*Red, White, or Pink*)

2014 Group Therapy \$38/\$12

2015 WHP Cabernet Sauvignon \$47/\$14

2016 WHP Syrah \$47/\$14

SPARKLING

2016 Ruby Cuvée \$30/\$10

2017 Brut \$32/\$10

2018 Pinot Grigio \$36/\$10

BEERS

Blood Orange Wit - Refuge \$12

Belgian style wheat beer brewed with blood oranges

Hell or High Mango - 21st Amendment \$10

Wheat Beer brewed with Mango

Tierra Madre – Mother Earth \$10

Mexican Lager

Stone Buenaveza – Stone \$10

Classic Salt and Lime Lager

Stone Delicious IPA – Stone \$10

A citrusy India pale ale

Pale Ale 394 – Alesmith \$10

SD style pale ale named after Tony Gwynn's
batting average of 394

SPECIALTIES

Mimosa \$10

Hibiscus \$10

GrapeSeed Spa Sippy Cup \$15

GrapeSeed Spa Tumbler \$40

NON-ALCOHOLIC

Bottled Water \$4

Sparkling Cider \$4

Assorted Juices \$4



MENU

Chips, Salsa & Guacamole \$15

Tortilla Chips, Pico de Gallo, Guacamole, Lime

Traditional Hummus \$9

Pita Chips, Harissa Oil

Tuscan Caesar Salad \$12

Add Chicken Breast \$8

Hearts of Romaine, Egg, Parmesan Cheese, Olive Bread Crouton, Estate Olive Oil

Classic Vineyard Salad \$14

Add Chicken Breast \$8

Field Greens, Cucumbers, Red Grapes, Dried Cranberries, Local Chèvre, Candied Pecans, White Balsamic Vinaigrette

Fruit and Cheese Plate \$18

Chef Selection of Cheeses, Dried Fruits, Smoked Almonds, Fresh Berries