



BEVERAGE MENU

WHITES & SWEETS

- 2018 Sauvignon Blanc \$30/\$10
- 2017 Gewürztraminer \$30/\$10
 - Ruby Tranquil \$30/\$10
- 2019 Grenache Blanc \$30/\$10
- 2017 Tempranillo Rosé \$30/\$10
 - 2017 Merlot Rosé \$30/\$10
 - 2017 Riesling \$30/\$10
- 2017 Reference Chardonnay \$30/\$10

REDS

- 2016 Grenache \$30/\$10
- 2017 Romanza \$30/\$10
 - Group Therapy \$38/\$12
- 2016 Wild Horse Peak Sangiovese \$47/\$14
- 2014 Wild Horse Peak Meritage \$47/\$14
- 2015 WHP Cabernet Sauvignon \$47/\$14
 - 2016 WHP Syrah \$47/\$14

SPARKLING

- Ruby Cuvée \$30/\$10
 - Brut \$32/\$10
- Vineyard Rosé \$32/\$10
- 2018 Pinot Grigio \$36/\$10

NON-ALCOHOLIC

- Bottled Water \$5
- Sparkling Cider \$5
- Assorted Juices \$5
- Sprite, Coke, Diet Coke, Ice Tea, Lemonade \$5

SPECIALTY DRINKS

- Mimosa \$10
- Hibiscus \$10
- Michelada \$10
- Red or White Sangria \$12
- Minty Melon Sangria \$12
- Pinot Colada \$12
- GrapeSeed Spa Tumbler \$40

BEERS

- Maui Brewing Seltzers \$10
 - Acai, Dragon Fruit, POG, or Citrus*
- Maui Brewing - Pineapple Mana Wheat \$10
 - Maui Gold pineapple gives a sweet aroma to this smooth-bodied, tropical brew*
- Hell or High Watermelon - 21st Amendment \$10
 - Wheat beer brewed with watermelon*
- 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*
- Stone Dayfall Belgian White – Stone \$10
 - Brewed with Bergamot orange peel and coriander*

An automatic 18% gratuity will be added to all food and beverage orders. Food purchase required with all alcohol orders.



MENU

LIGHT FARE

Chips, Salsa & Guacamole \$15

Tortilla Chips, Fresh Pico de Gallo, and Guacamole, Lime

Traditional Hummus \$9

Traditional hummus served with Pita chips

Fruit and Cheese Plate \$18

Chef Selection of Cheeses, Dried Fruits and Nuts, and Fresh Berries

GARDEN FARE

Tuscan Caesar Salad \$12

Hearts of Romaine, Hardboiled Egg, Parmesan Cheese, Garlic Crouton, with Caesar Dressing served on the side

Classic Vineyard Salad \$14

Field Greens, Cucumbers, Red Grapes, Dried Cranberries, Goat Cheese, Candied Pecans, with White Balsamic Vinaigrette served on the side

Add Chicken Breast \$8

SANDWICHES

Chicken Caesar Wrap \$14

Grilled Chicken, Romaine, Tomato, Parmesan, and Caesar Dressing wrapped in a Flour Tortilla. Served with your choice of chips

Chicken Salad Sandwich \$18

Diced Chicken Breast, Granny Smith Apples, Dried Cranberries, Candied Pecans, Green Leaf Lettuce, Tossed in a Mayo vinaigrette on a Croissant. Served with your choice of chips.

Classic Vineyard Burger \$18

Half Pound Burger, Lettuce, Tomato, Red Onion, on a Brioche Bun. Served with your choice of chips

Add: Avocado \$3 Add: Bacon \$3

Turkey BLT \$16

Oven Roasted Turkey Breast, Smoked Bacon, Lettuce, Tomato, Mayo, Sourdough. Served with your choice of chips

Add: Avocado \$3

DESSERT

Traditional New York Style Cheesecake \$9

Served with a Strawberry Puree