



Brunch Menu

EARLY FARE

ROLLING HILLS BANANAS FOSTER

PANCAKES \$15

Buttermilk pancake, vanilla bean sauce, bananas foster sauce, choice of applewood smoked bacon, sausage links or chicken apple sausage

HOT BROWN \$18

Sliced turkey breast, applewood smoked bacon, tomato, Gruyère cheese, brioche bread, Mornay sauce, over easy egg, side of fruit

CHILAQUILES \$15

Corn tortilla chips, drunken pinto beans (beer & bacon), 2 eggs any style, salsa verde, queso fresco, green onions
Add: Barbocoa \$2 / Chorizo \$2

VINEYARD BREAKFAST \$18

2 eggs any style, choice of applewood smoked bacon, sausage links, or chicken apple sausage
Choice of toast or pancakes, served with country potatoes

APPLEWOOD SMOKED

BACON OMELET \$16

Applewood smoked bacon, cheddar cheese, served with country potatoes

FLORENTINE OMELET \$16

Spinach, mushroom, Swiss cheese, served with country potatoes

LIGHT FARE

4X GOLDEN BEAR CHARCUTERIE FOR TWO \$28

4X GOLDEN BEAR CHARCUTERIE FOR FOUR \$42

Chef's choice of assorted dry meats, imported and domestic cheese, dried fruit and nuts

CAMBRIDGE SMOKED SALMON \$18

Toasted bagel, capers, tomato, red onion, cream cheese

SEASONAL FRUIT PLATE \$14

Sliced seasonal fruit, red grapes, strawberries, muffin

AVOCADO TOAST \$12

Sourdough, tomato, red onion, radish, cilantro, queso fresco, crushed red pepper, over easy egg

CALAMARI FRIES \$18

Marinara, lemon

BLACKENED CHICKEN FLATBREAD \$18

Mozzarella cheese, cipollini onion, grilled artichoke, pesto, oven roasted tomatoes

MARGHERITA FLATBREAD \$15

Fresh tomato, fresh mozzarella, basil

SOUP OF THE DAY \$9

Chef's special soup of the day



ENTRÉE SALADS

TOSSED TURKEY COBB SALAD \$19

Romaine lettuce, diced turkey breast, applewood smoked bacon, pickled onions, cherry tomatoes, blue cheese crumbles, egg, blue cheese dressing

THE VINEYARD ROSE SALAD \$15

Field greens, cucumbers, roasted grapes, dried cranberries, local chèvre, candied pecans, white balsamic vinaigrette
Add: Chicken Breast \$8 / Shrimp \$9

SOUTH COAST CAESAR SALAD \$14

Hearts of romaine, egg, parmesan cheese, olive bread crouton, Estate olive oil
Add: Chicken Breast \$8 / Shrimp \$9

SANDWICHES

available after 10:00am

french fries, sweet potato fries or potato chips

FRENCH BEEF DIP \$16

Swiss cheese, caramelized onion, au jus, hoagie roll

THE CLASSIC BURGER \$18

Lettuce, tomato, onion, cheddar cheese, house dressing, brioche bun

IMPOSSIBLE BURGER \$18

Arugula, pickled onions, marinated roasted tomato, pesto aioli, potato bun

HOUSE RUBBED SLOW ROASTED

TRI TIP SANDWICH \$17

Tomato roasted onion jam, garlic aioli, provolone, potato bun

SEARED SKUNA BAY SALMON \$32

Herb rice pilaf, roasted brussels sprouts, crispy leeks, brown butter sauce

MEDITERRANEAN CHICKEN \$28

Jidori chicken breast, roasted pee wee potatoes, artichokes, sun dried tomatoes, kalamata olives, capers, house butter, grilled lemon

PENNE PASTA \$26

Seasonal garden vegetables, parmesan cheese, garlic, parsley, pesto
Add: Chicken Breast \$8 / Shrimp \$9

SIDES

APPLEWOOD SMOKED BACON, LINK SAUSAGE, CHICKEN APPLE SAUSAGE \$6

BASKET OF FRESH BAKED MINI MUFFINS (4) \$6

COUNTRY POTATOES \$3

TWO EGGS (ANY STYLE) \$5

SIDE OF SLICED FRUIT \$5 TOAST OR ENGLISH MUFFIN \$5 (Rye, sourdough, white, or wheat)

For our guests who prefer a digital menu



BEVERAGES

LAVAZZA COFFEE \$3.75
ESPRESSO \$4
DOUBLE ESPRESSO, CAPPUCINO,
MACCHIATO, LATTE \$5
COLD BREWED \$3.50
Vanilla, Almond & Honey, Cinnamon Dolce
HOT CHOCOLATE \$3.50
HOT TEA \$3
SOFT DRINKS \$3

ASSORTED JUICES \$5
orange, grapefruit, cranberry, tomato
GREEN JUICE \$6
apple, celery, cucumber, kale, parsley, spinach, lemon
ALLAIN MILLIAT \$8
summer pear nectar, white peach nectar
MILK \$4
ICED TEA OR TROPICAL TEA \$3.50
LEMONADE \$3
Lavender, Strawberry, Watermelon

ALCOHOLIC BEVERAGES

MIMOSA & BELLINIS

Mango-Raspberry Mimosa 10
Pear Mimosa 10
White Peach Bellini 10

BLOODY MARY'S

CLASSIC 10
vodka, worcestershire, horseradish, tabasco,
lemon, celery salt, black pepper

BLOODY MARIA 10
tequila, worcestershire, horseradish, tabasco,
lemon, celery salt, jalapeno pepper

BUBBLES

Brut 10
Vineyard Rosé Sparkling 10
Pinot Grigio 10
Ruby Cuvée 10
Gewürztraminer 10

WHITE WINE

Sauvignon Blanc 10
Reference Chardonnay 12
Sans Chêne Chardonnay 10
Carter Estate Chardonnay 10
Grenache Blanc 10
Pinot Grigio 10
Viognier 12
Riesling 10
Muscat Canelli 10
Gewürztraminer 10
Dry Gewürztraminer 11
White Romanza 10

ROSÉ

Rosé of Tempranillo 10
Merlot Rosé 10
Grenache Noir Rosé 10

RED WINE

Pinot Noir "Santa Lucia Highlands" 15
Wild Horse Peak Cabernet Sauvignon 14
Rolling Hills Cabernet Sauvignon 12
Wild Horse Peak Merlot 12
Wild Horse Peak Meritage 14
Wild Horse Peak Syrah 14
Wild Horse Peak Zinfandel 10
Group Therapy Red Blend 12
Penrose Blend Carter Estate 14
Grenache 10
Wild Horse Peak Tempranillo 10
Wild Horse Peak Touriga Nacional 12
Red Romanza 10

BEER

ON TAP

Rotating interesting craft beers
Please see server for selections

BOTTLES & CANS

Beachwood Brewing CitraHolic | West Coast IPA 10
Founders CBS | BBA Stout 12
Firestone Walker 805 Blonde | Honey Blonde Ale 7
Mother Earth Cali Creamin' | Cream Ale 7
Mikkeller California Dream | Pilsner 10
Pizza Port Chronic Amber | Amber Ale 8
Founders Solid Gold | Lager 7
Refuge Brewing Blood Orange Wit | Witbier 8
Cigar City Maduro | Brown Ale 8
Alesmith Nut Brown | Brown Ale 7
Oskar Blues Wild Basin Black Raspberry | Hard Seltzer 6
Brooklyn Brewery Special Effects | N.A. 6