



Take-Out Brunch Menu

Available 8:00 am - 3:00 pm

EARLY FARE

ROLLING HILLS BANANAS FOSTER PANCAKES 15

Buttermilk pancake, vanilla bean sauce, bananas
foster sauce, choice of bacon or sausage

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, import and domestic cheese,
dried fruit and nuts

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

SOUP OF THE DAY 9

Chef's special soup of the day

ENTRÉES SALADS

TOSSED TURKEY COBB SALAD 19

Romaine lettuce, diced turkey breast, 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

ENTRÉES

Available After 11:30 am

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

SIDES

APPLEWOOD SMOKED BACON,

LINK SAUSAGE, CHICKEN APPLE SAUSAGE 6

BASKET OF FRESH BAKED MINI MUFFINS (4) 6

COUNTRY POTATOES 5

TWO EGGS (ANY STYLE) 5

SIDE OF SLICED FRUIT 5

TOAST OR ENGLISH MUFFIN 5

(Rye, sourdough, white, or wheat)

gf - Gluten Free

 Features our South Coast Olive Oil Co. estate-grown olive oil.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions. An 18% service charge will be added to each take-out order.



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BEER & WINE

WHITE WINE BY GLASS / BOTTLE

Sauvignon Blanc 10 / 30

Reference Chardonnay 12 / 34

Sans Chêne Chardonnay 10 / 30

Carter Estate Chardonnay 14 / 40

Grenache Blanc 10 / 30

Pinot Grigio 10 / 30

Viognier 12 / 34

Riesling 10 / 30

Muscat Canelli 10 / 30

Gewürztraminer 10 / 30

Dry Gewürztraminer 11 / 32

White Romanza 10 / 30

RED WINE BY GLASS / BOTTLE

Pinot Noir "Santa Lucia Highlands" 15 / 53

Wild Horse Peak Cabernet Sauvignon 14 / 47

Wild Horse Peak Merlot 12 / 34

Wild Horse Peak Meritage 14 / 47

Wild Horse Peak Syrah 14 / 47

Wild Horse Peak Zinfandel 10 / 30

Penrose Blend Carter Estate 14 / 47

South Coast Winery Grenache 10 / 30

Wild Horse Peak Tempranillo 10 / 30

Wild Horse Peak Touriga Nacional 12 / 34

Red Romanza 10 / 30

ROSÉ BY GLASS / BOTTLE

Rosé of Tempranillo 10 / 30

Merlot Rosé 10 / 30

Grenache Noir Rosé 10 / 30

BUBBLES BY GLASS / BOTTLE

Brut Sparkling 10 / 32

Vineyard Rosé Sparkling 10 / 32

Sparkling Pinot Grigio 10 / 36

Ruby Cuvée 10 / 36

Sparkling Gewürztraminer 10 / 36

BEER ON TAP

Rotating interesting craft beers.

Please see server for selections.

BOTTLES & CANS

Mikkeller California Dream | Pilsner 10

Stone Buenaveza | Mexican Style Lager 6

Mother Earth Cali Creamin' | Cream Ale 7

Pizza Port Chronic Amber | Amber Ale 8

Mikkeller Windy Hill | Hazy IPA 9

Beachwood Brewing CitraholiC | West Coast IPA 10

Alesmith Nut Brown | Brown Ale 7

Fremont Brewing Darkstar | Imperial Oatmeal Stout 10

Oskar Blues Wild Basin Black Raspberry | Hard Seltzer 6

Brooklyn Brewery Special Effects | N.A. 6



For our guests who prefer a digital menu

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