



Take-Out Lunch Menu

Available 11:30 am - 3:00 pm

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

SEASONAL FRUIT PLATE 14

Sliced seasonal fruit, red grapes, strawberries, muffin

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 Add Shrimp 9

SOUTH COAST CAESAR SALAD 14

Hearts of romaine, egg, parmesan cheese, olive bread crouton, Estate olive oil

Add Chicken Breast 8 Add Shrimp 9

SANDWICHES

French fries, sweet potato fries or potato chips

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

gf - Gluten Free

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



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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

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.