

M
E
N
U



SHAREABLES

- MARINATED OLIVES** \$14
Our blend of marinated olives, feta cheese crumbles, lemon zest, and goat cheese.
Served with crostini.
- SPINACH ARTICHOKE DIP** \$15
Creamy dip with spinach, artichoke hearts, and shredded parmesan.
Served with naan bites.
- BAKED CHEESE** \$12
Hand sliced provolone cheese, baked off and drizzled with honey.
Served with crostini.
- BREAD AND OIL** \$12
Warm toasted baguette bread and our Chef's own recipe of dipping oil.
- TRIO OF DIPS** \$13
A triple combination of house made onion jam, tomato marmalade, and spinach artichoke dip. Served with crostini.
- GARLIC CHEESE BREAD** \$13
Shareable amount of artisan Cuban bread baked with our blend of garlic herb butter and mozzarella cheese, plus a tomato basil sauce for dipping.
- BRUSCHETTA** \$13
Marinated chopped tomato, fresh basil ribbons, balsamic reduction, and shredded parmesan. Served with crostini.
- CROSTINI BITES** \$15
In-house crostini toast topped with whipped goat cheese, onion jam, artisan meats, and balsamic reduction. Plated with arugula and chopped tomato.
- ** Extra Naan bites or crostini are available for an upcharge **



SOME FOR ONE

- JUST A NIBBLE** \$6
Pepperoni, salami, cheese cubes, & crostini
-- The Perfect Little Snack --
- SOFT PRETZEL** \$9
Warm Bavarian Pretzel served with Beer Cheese and grain mustard.
- GOAT CHEESE TRUFFLES** \$12
Whipped goat cheese, chopped nuts, cranberries and a drizzle of honey.
Served with crostini.

SIP N DIP
Wine Flight with small pairings.
Choose 3 wines (excluding Raspberry Kiss)
2 oz pours each plus bites. \$18

Bruschetta with Crostini
Grapes & Cheese with Honey
Goat cheese & Onion Jam with Artisan Cracker

SAMMIES

- (Served with house chips)

HAM & TURKEY CLUB \$17
Mesquite Carved Turkey, Black Oak Smoked Ham, hardwood bacon, tomato marmalade, onion jam, mozzarella, and arugula, finished with our in-house roasted garlic aioli! All on a toasted baguette.
Served Hot or Cold!
- ITALIAN** \$16
Pepperoni, Ham, Salami, mozzarella and arugula on a warm baguette. Garnished with giardiniera and balsamic vinaigrette.
- THE GRINDER** \$16
Salami, Pepperoni, Mesquite Turkey, tossed chopped salad with Chef's signature dressing on a toasted Cuban sub!
-- Make it a salad with No Bun! --

SAVE WATER,
DRINK WINE

** Some items are subject to change according to availability **

CHARCUTERIE

- CHARCUTERIE AND CHEESE** \$28
Chef's choice of artisanal meats, cheeses, grapes, and accompaniments.
- SWEET AND SAVORY** \$26
Bavarian pretzel, apple slices, artisan cheeses, mixed nuts, dried fruit, honey, olives, and an artisan Beer Cheese.
- ANTIPASTI** \$30
Artisanal meats and cheeses, pickled vegetables, sweet cherry pepper poppers, marinated olives, and lemon wedges.
- DECADENT DESSERT** \$26
Chocolates, artisan cheeses, nuts, seasonal fruit (dried for winter), Italian chocolate salami.
-- The cure for any Sweet Tooth! --

FLATBREADS

- CLASSIC PEPPERONI** \$17
Chopped pepperoni, mozzarella cheese, tomato basil sauce.
- BRIE & BLT** \$17
Our tomato marmalade, smoked bacon crumbles, arugula, parmesan, basil garlic mayo crema, Brie slices.
- VEGGIE** \$17
Tomato basil sauce, chopped red pepper, diced tomato, red onion, pepperoncini, chopped olives, and mozzarella.
- CAPRESE "MY WAY"** \$17
Mozzarella cheese, chopped tomato, basil pesto oil and balsamic reduction drizzles.
- CHICKEN SPINACH ARTICHOKE** \$17
Pulled chicken breast with spinach artichoke dip, topped with shredded parmesan.
- FARM & ORCHARD** \$17
Artisan chicken apple sausage, chopped spinach, whipped goat cheese, house made real onion jam, arugula, parmesan, and crisp apple slices.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINES

DRY REDS

CABERNET SAUVIGNON

2020 Vintage made from grapes grown in Paso Robles, California. Full bodied, high tannin with lots of acidity to interact with the oak-aging. The finish can last as long as a minute.

BOTTLE ~ \$36

GLASS ~ \$10

LOST BARRELS

A Red Blend made from several odd lot barrels of red wines from California grapes. This blend will vary in taste each year. Oak aged of course. This particular blend has more Zinfandel dominance.

BOTTLE ~ \$34

GLASS ~ \$10

HARBOR RED

A blend of Cabernet, Shiraz and Red Zinfandel. All grown in Lodi County California. Oak aged and blended with 1.5% Cabernet concentrate juice. A very fruit forward wine, great with all foods.

BOTTLE ~ \$29

GLASS ~ \$9

FRUIT WINES

Grape based wines flavored to taste. All are around 10% alcohol and over 6% residual sugar. None are aged in oak.

APPLE CRISP

BLACKBERRY

STRAWBERRY

PEACH

WATERMELON/STRAWBERRY

SANGRIA

BOTTLE ~ \$19

GLASS ~ \$7

DRY WHITES

CHARDONNAY

Made from 2020 grapes grown in the Lodi region in California. Chardonnay from this region have a natural higher acidity that retains a notable freshness, structure, and mouthwatering flavors. Barrel aged.

BOTTLE ~ \$30

GLASS ~ \$9

PG

Made from Italian Pinot Grigio juice producing a dry white wine with overtones of green melon, leading to a crisp, clean finish.

BOTTLE ~ \$23

GLASS ~ \$7

VIDAL BLANC

A blend of 90% Vidal grapes and 10% Chardonnay grapes, grown in our vineyard, combine to produce a full-bodied wine with fruity characteristics similar to Italian dry whites. Vidal's clean citrus flavors of lemon and grapefruit create a nicely balanced wine perfect with seafood and poultry.

BOTTLE ~ \$12

GLASS ~ \$5

SEASONAL

ASK YOUR SERVER



SEMI SWEET

VIGNOLES

Produced from grapes grown in our own vineyard. The luscious floral aroma and fruity flavors of citrus, pineapple and apricot are similar to a German Riesling.

BOTTLE ~ \$12

GLASS ~ \$5

CAPTAIN'S BLUSH

A blush wine made from the Catawba grape. Catawba grapes are very acidic so we balance with sugar. Not aged in oak.

BOTTLE ~ \$25

GLASS ~ \$7

RIVERBEND RED

A blend of several Mid-Western grapes. Sweetened for flavor and balance. Not aged in oak.

BOTTLE ~ \$25

GLASS ~ \$7



DESSERT

RASPBERRY KISS

Two-Time Double Gold Medal Winner

Raspberry and Chocolate blended together to create a truly unique Dessert Wine. Great to drink by itself or, pour over your favorite dessert.

BOTTLE ~ \$26

GLASS ~ N/A

** All wines are subject to availability **

COCKTAILS

BLOODY MARY

Vodka, Tomato juice, salt, pepper, lemon and lime.

\$12

APPLE-TINI

Vodka, Apple Crisp Wine floater, simple syrup, lemon juice

\$12

BLEMONADE

Blackberry wine, lemonade, bourbon or vodka

\$10

COSMOPOLITAN

Vodka, orange liqueur, cranberry juice, lime juice

\$12

MARGARITA

Tequila, lime juice, simple syrup, orange liqueur.

\$12

GIN AND TONIC

Gin and tonic, flavored wine, Floater available upon request

\$10

THE ULTIMATE MANHATTAN

Sazerac rye, orange liqueur, sweet vermouth, bitters

\$12

GW OLD FASHIONED

Bourbon, bitters, simple syrup, orange wedge, bourbon soaked cherry.

\$12

CHOCOLATE MARTINI

360 Chocolate Vodka, espresso and espresso liqueur

\$12

LEMON DROP MARTINI

Deep Eddy Vodka, simple syrup, orange liqueur

\$12

ESPRESSO MARTINI

Espresso liqueur, vodka, simple syrup

\$12

BEER

INDULGE IN A THOUGHTFULLY CURATED LINEUP OF EXCEPTIONAL BEERS FROM OUR DRAFT BEER SELECTION.

* Ask about our wine seltzer *



FOLLOW AND LIKE ON SOCIAL MEDIA!



@griftonwinery



@griftonwinery