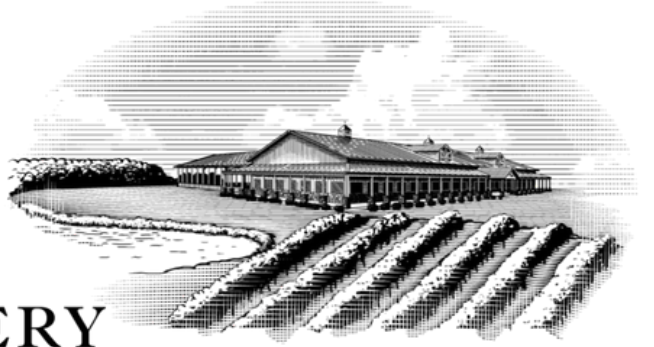


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Grafton
WINERY
the VINEYARDS



SHAREABLES

SOFT PRETZEL / CHEESE \$13

Warm Bavarian Pretzel served with Beer Cheese and grain mustard.

SPINACH ARTICHOKE DIP \$15

Creamy dip with spinach, artichoke hearts, and shredded parmesan. Served with naan bites.

ELOTE` STREET CORN DIP \$14

Our creamy, cheesy, flavorful hispanic dip with corn, peppers, onions, cheese. Just a bit of spice served with flatbread points.

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 **

BLACKENED AHI TUNA \$18

Ahi Tuna Steak (1/2 lb sushi grade) seasoned and pan seared. Sliced and served with our house Asian Slaw topped with crispy Ramen with a yum yum drizzle.

SHRIMP COCKTAIL \$14

Chilled, tender poached Colossal Shrimp served with Chef's Signature cocktail sauce and lemon. Parsley for garnish



SOME FOR ONE

JUST A NIBBLE \$7

Pepperoni, salami, cheese cubes, & crostini -- The Perfect Little Snack --

MARINATED OLIVES \$11

Our blend of marinated olives, feta cheese crumbles, lemon zest, and goat cheese. Served with crostini.

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. \$19

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

CHARCUTERIE

CHARCUTERIE AND CHEESE \$33

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.

VINEYARD BOARD \$32

Chef's choice of artisanal meats, cheese with accompaniments, grapes, honey, pretzel & beer cheese

GRAZING BOARD \$21

Meats, cheese, grapes, pretzel bites & beer cheese

ARTISINAL SMOKED SALMON CRUDITE` \$18

Salmon, tomato, radishes, cucumber, dill, goat cheese & crostini. Served cold

ADD 2 oz SALMON TO ANY BOARD \$ 3.50

SAMMIES

(Served with house chips)

HAM & TURKEY CLUB \$18

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 balsamic vinaigrette.

THE GRINDER \$17

Salami, Pepperoni, Mesquite Turkey, tossed chopped salad with Chef's signature dressing on a toasted Cuban sub!

FRENCH DIP \$17

Tender beef slices topped with melty cheese on a toasted baguette. Seved with au jus for dipping.

BANH MI` SLIDERS \$15

Vietnamese inspired melty mini croissant slider topped with pickle & house made slaw

CUBANO \$17

Cuban style sub sandwich with pulled pork, ham, Swiss cheese, sliced pickles & mustard on a toasted authentic Cuban Bread.

FLATBREADS

VINEYARD CLASSIC \$18

Chopped Pepperoni, Italian Sausage, mozzarella cheese, tomato basil sauce.

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.

BRIE & BLT \$17

Our tomato marmalade, smoked bacon crumbles, arugula, parmesan, basil garlic mayo crema, Brie slices.

VINEYARDS FLATBREAD \$18

Goat & Brie cheese, cranberry, bacon, sliced apple, nuts, drizzle of honey & onion jam

Escape From The
Everyday

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

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



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WINES

DRY REDS

CABERNET SAUVIGNON

2022 Vintage made from grapes grown in Livermore, 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 ~ \$38

GLASS ~ \$10

LOST BARRELS

A Bold Red Blend of 69% Cabernet Sauvignon, 13% Merlot, 12% Petit Verdot, 3% Zinfandel, and 3% Malbec. This blend will vary each year. Oak aged of course.

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 ~ \$31

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

RAZZY PEACH SPLASH

BOTTLE ~ \$21

GLASS ~ \$7

DRY WHITES

CHARDONNAY

Made from 2023 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

VIDAL BLANC

A blend of 90% Vidal grapes and 10% Chardonei 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 ~ \$21

GLASS ~ \$7

PG

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

BOTTLE ~ \$23

GLASS ~ \$7

CHARDONEL

A white hybrid grape, a cross between Chardonnay and Seyval Blanc, produces a high quality wine with a lush texture, crisp acidity, with hints of pear and apple. Lightly aged in oak. Grown in our own vineyard.

BOTTLE ~ \$30

GLASS ~ \$9

DRY VIGNOLES

Produced from grapes grown in our own vineyard. A medium bodied, crisp white wine with tropical flavors and aromas with a hint of tartness.

BOTTLE ~ \$21

GLASS ~ \$9

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 ~ \$21

GLASS ~ \$7

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 ~ \$27

GLASS ~ \$7

RIVERBEND RED

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

BOTTLE ~ \$27

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 ~ \$28

GLASS ~ N/A

**** All wines are subject to availability ****

WINE TASTINGS

SIP & DIP \$19.00

DISCOVERY TASTING

(CHOOSE 6) \$12.00

SIGNATURE FLIGHTS \$10.00

STAFF FAVORITES (VARIETY)

SUMMER STROLL (SWEET)

WINEMAKER REDS (DRY REDS)

CRISP & CLASSIC (DRY WHITE)

COCKTAILS

VINEYARD ESPRESSO MARTINI \$12

Espresso liqueur, vodka, espresso

APPLE-TINI \$12

Vodka, Apple Crisp Simple Syrup, Lemon
Vodka, Apple Crisp Wine

LEMON DROP MARTINI \$12

Deep Eddy Vodka, simple syrup,
orange liqueur

DIRTY MARTINI \$12

Gin or Vodka, Dry Vermouth Spritz,
Vineyard Olive

COSMOPOLITAN \$12

Vodka, orange liqueur, cranberry juice,
lime juice

BLACKBERRY BARREL SMASH \$12

Bourbon, GW Blackberry Wine, Lemon
Juice, Vineyards Simple Syrup, mint

MARGARITA \$12

Tequila, lime juice, Vineyard
simple syrup, orange liqueur.

GIN AND TONIC \$10

Gin and tonic, orange or lime
flavored wine floater available upon request

GW MANHATTAN \$12

Sazerac rye, orange liqueur, sweet
vermouth, bitters. Served Up or on a Cube

NEGRONI \$12

Gin, Campari, Spritz Vermouth,
Orange Peel

GW OLD FASHIONED \$12

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

SAZERAC \$12

Sazerac Rye, Absinth, Sugar Cube, Bitters

VINEYARDS 75 \$10

Gin, Lemon, Vineyards
Simple Syrup, GW Peach Bubble

BLOODY MARY \$12

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

BLEMONADE \$10

GW Blackberry wine, lemonade,
bourbon or vodka

VINEYARD SPRITZ \$12

GW PG, Aperol, club soda, orange

VINEYARD SUNSET \$11

Tequilla, Orange Juice & slice,
Grenedine, cherry

VINEYARD MULE \$12

GW Peach Wine, Ginger Beer, Lime



ZERO PROOF

GOLDEN HOUR MULE \$10

Mango Juice, Ginger Beer,
Lime

TROPICAL ON TAP \$10

Pineapple Juice, Lime,
Sparkling Soda

BLUSHING ARNOLD

PALMER \$5

Lemonade, Tea, Grenadine

BEER

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

Ask about our wine seltzer



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