

THE VINTNER'S KITCHEN

SIGNATURES

SPICED NUTS 4

MEDITERRANEAN HUMMUS 7

Scratch-made hummus, with garlic confit
& warmed spiced pita

Extra pita points 1

BAVARIAN-STYLE PRETZEL 6

with creole mustard

Add warm jalapeño/blue cheese/bacon pimento 1.5

PIMENTO CHEESE 7

Queen Charlotte's pimento with spiced tortilla chips
Jalapeño/bacon/blue cheese

NACHOS 9

Chorizo chilli, tortilla chips, pepper jack cheese,
topped with house-made pico, red onions,
jalapeños & sour cream

Sub chicken add 1

VINTNER'S SMOKED WINGS 9

Dry rubbed and oven fried, ranch or blue cheese

Toss them in house buffalo add .50

BBQ CHICKEN QUESADILLA 9

Roasted chicken, pepper jack, pico & BBQ sauce

PULLED PORK QUESADILLA 11

Slow-cooked pork shoulder, pico de gallo,
roasted corn, pickled red onions, poblano peppers,
pepper jack, avocado crema

P.B.L.T 9

Queen Charlotte's bacon pimento cheese, bacon,
arugula, tomato, balsamic reduction,
on toasted baguette roll

Served with chips

CHICKEN MELT 9

Grilled chicken breast, brie, bacon, apple slices,
arugula with drunken mustard on baguette roll

SPANISH ARTICHOKE DIP 8

House-made spinach & herbed artichoke
with spiced pita and lemon

BARBACOA TACOS (2) 8

Slow-cooked brisket with chimichurri, topped with
a cabbage slaw and avocado crema on a flour tortilla

FLATBREADS

"ALL THINGS GOOD" 13

Pesto, jamon serrano (dry cured ham),
roasted tomatoes, mozzarella, balsamic reduction
Sub chicken at no extra cost

BUFFALO BLUE 13

Roasted chicken, house buffalo sauce,
pico, jalapeños, mozzarella, Point Reyes blue

MUSHROOM 13

Mushroom blend, garlic confit, mozzarella,
Parmesan Reggiano, truffle oil

SPICY SAUSAGE 13

Andouille sausage, house marinara
mozzarella, chili flakes

MARGHERITA 12

House marinara, tomatoes, mozzarella, basil

FLAMBÉE 12

Crème fraîche, blend of mozzarella and Gruyère,
caramelized onions, bacon

SPINACH & GOAT CHEESE 12

Garlic oil, fresh spinach, goat cheese & mozzarella

SALADS

FARMERS MARKET SALAD 8

Spring mix, roasted tomatoes, onions, parmesan, al-
monds, dijon cider vinaigrette

ARUGULA SALAD 8

Baby arugula, toasted pecans, dried cranberries,
fresh goat cheese, balsamic vinaigrette



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ARTISAN CHEESE PLATES

Select your cheese from the list below. Plates include olives, marcona almonds, grapes, jam and crackers.

ONE OUNCE PORTIONS

3 cheeses 14 • 4 cheeses 16 • 5 cheeses 18

TWO OUNCE PORTIONS

3 cheeses 20 • 4 cheeses 23.5 • 5 cheeses 27.5

McCall's Irish Cheddar
(firm, floral, smooth)

Cambozola Blue Black Label
(subtle blue, triple cream texture)

**Grande Reserve
Champagne Cheddar**
(creamy, tangy, sharp)

**Red Dragon Cheddar with
Ale & Mustard Seed**
(buttery, spicy)

Reypenaer Gouda 1 yr
(rich, nutty, creamy, bold)

Sottocenere with black truffles
(tangy, savory, truffles)

**Sartori Bellavitano
Kentucky Bourbon**
(rich, creamy, nutty, boozy)

Schellen Bell Swiss Alpine r*
(firm, bold, tropical)

Saint Andre Triple Cream
(buttery, smooth briny)

**Manchego (Sheep)
aged 3 months**
(fruity, nutty, sweet, tangy)

Drunken Goat (Goat)
(delicate, smooth, subtle)

Parmesan Reggiano
(firm, mellow, nutty)

**Barely Buzzed Cheddar
with espresso & lavender**
(floral, creamy, roasted)

**Van Kass
Goat Gouda**
(creamy, nutty, mild)

Belgioioso Mozzarella
(soft, smooth, light)

Sweet Grass Green Hill Brie
(buttery, earthy, double cream)

Point Reyes Original blue r*
(Buttery, creamy, savory)

r*= Made with raw milk

Cheese is produced from cow's milk unless specified. All cheese is available for retail sale. Pricing is available upon request.

HAND-CRAFTED CHARCUTERIE

SALAMI SAMPLER 7

Ask about our vast assortment
of beers and beverages!

Every dish will arrive as prepared
to ensure the utmost quality

