



# VINEYARD TABLE & TASTING LOUNGE

## BITES

Marinated Fresh Mozzarella, California Olives <b>GF</b>	5	Harissa Hummus & Pita Chips <b>V</b>	10
Herb Roasted Nuts <b>GF, VG</b>	8	Pain Levan & Olive Bread, Wente Estate Extra Virgin Olive Oil <b>V</b>	6
Blistered Shishito Peppers <b>GF, V</b>	14		

## SHARES

Orzo Mac & Cheese <i>Pancetta, Fresno Chili, Green Onion, Gruyere, Pepitas</i>	14	Dry Aged New York* <i>Smashed Potatoes, Pole Beans, Wild Mushrooms, Za'Tar Relish <b>GF</b></i>	28
Artisanal Cheese & Charcuterie Board* <i>Traditional Accompaniments</i>	26	Roasted Walu Walu <i>Avocado Puree, Forbidden Rice, Tomato Potage <b>GF</b></i>	20
Tomato Salad <i>Romesco Sauce, Fried Halloumi, Pine Nuts, Arugula <b>V</b></i>	16	Smoked Pork Tenderloin <i>Cranberry Beans, Pancetta, Sweet Corn Relish <b>GF</b></i>	18
Diane's Garden Bowl <i>Garden Greens, Red Quinoa, Sunflower Seeds, Feta, Balsamic Vinaigrette <b>GF, V</b></i>	15	Crispy Chicken Breast <i>Herb Salad, Tomatoes, Madras Curry Vinaigrette</i>	20
Shrimp a la Plancha <i>Green Goddess, Chili Sauce, Cherry Tomatoes, Sourdough</i>	18	Buckwheat Soba Noodles <i>Jasmine Tea Dashi, Edamame, Tofu, Cashews, Yuzu Kosho <b>VG</b></i>	15
Crispy Pork Belly <i>Garden Peppers, Pluots, Herb Aioli, Pluot Gastrique <b>GF</b></i>	18		

## SWEETS

Ganache Tart, Salted Caramel, Dulce Whip, Berries	10	Lemon Panna Cotta, Stone Fruit, Thyme Honey	10
Ice Pop: Peach Served With Wente Brut <b>GF, VG</b>	8		

"Every single day, we strive to be better than the day before. That's what my family instilled in me.

For five generations, we've worked relentlessly to grow and produce great California Chardonnays.

We don't do it because we have to, we do it because we love to."

Karl D. Wente, 5th Generation Winegrower

18% GRATUITY ADDED TO GROUPS OF SIX OR MORE  
**GF** = GLUTEN FREE, **V** = VEGETARIAN, **VG** = VEGAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CHEF DE CUISINE - JOSIUA LEIDREITER  
GENERAL MANAGER - CAITLIN BOLIN

@WENTEVINEYARDS

@WENTE



## VINEYARD TABLE & TASTING LOUNGE

Wente Vineyards is the country's oldest, continuously operated family-owned winery, founded in 1883. Blending traditional and innovative winemaking practices, we draw from our estate vineyards in the Livermore Valley and Arroyo Seco, Monterey appellations to create an outstanding portfolio of certified sustainable fine wines.

## FLIGHTS

Journey Flight	20
<i>2018 Eric's Chardonnay, 2017 nth Degree Chardonnay, 2017 Small Lot Zinfandel, 2017 Cabernet Franc, 2017 Artist Series Sonata</i>	
Wente Chardonnay Clone	30
<i>2018 Small Lot Eric's, 2007 Stony Hill, 2017 Morning Fog, 2016 Murrieta's Well, &amp; 2017 n<sup>th</sup> DEGREE</i>	
n <sup>th</sup> DEGREE	40
<i>2017 Chardonnay, 2017 Pinot Noir, 2016 Merlot, 2016 Syrah, &amp; 2015 Cabernet Sauvignon</i>	

## WINES BY THE GLASS

2017 Riva Ranch Chardonnay	11
<i>Full of tropical notes, this is one of our most popular wines.</i>	
2018 Eric's Chardonnay	15
<i>Opens with notes of ripe Meyer lemon and Key Lime pie, rounded out with a bright acidity.</i>	
2017 Brut	15
<i>Our Arroyo Seco Sparkling is light, crisp and refreshing.</i>	
2017 GSM	22
<i>Full of warm spice and red fruits, it's structured with layers of complexity.</i>	
2016 Small Lot Petite Sirah	22
<i>Aromatics of black fruit with a touch of vanilla and black currant. It has big rich tannins with a dark chocolate finish and a hint of nutmeg.</i>	
2017 n <sup>th</sup> DEGREE Chardonnay	22
<i>Beautiful toast aromatic, reminiscent of crème brûlée or toasted marshmallow, rounded by the acidity of ripe lemon.</i>	
2017 n <sup>th</sup> DEGREE Pinot Noir	30
<i>From a cool coastal appellation, it displays finesse and power.</i>	
2015 n <sup>th</sup> DEGREE Cabernet Sauvignon	30
<i>Considered by many to be the best Wente Vineyards wine.</i>	

## WINES BY THE BOTTLE

	RETAIL	CLUB
2017 Riva Ranch Chardonnay	22	17 <sup>.60</sup>
2018 Eric's Chardonnay	30	27
2018 Niki's Pinot Noir Rosé	30	27
2018 Winemaker's Selection 4+5		30 <i>club exclusive</i>
2016 Charles Wetmore Cabernet Sauvignon	30	24
2017 Brut	40	36
2016 Small Lot Petite Sirah	45	40 <sup>.50</sup>
2016 Small Lot Cabernet Franc	50	45
2017 GSM	55	49 <sup>.50</sup>
2017 n <sup>th</sup> DEGREE Chardonnay	70	63
2017 n <sup>th</sup> DEGREE Pinot Noir	95	85 <sup>.50</sup>
2015 n <sup>th</sup> DEGREE Cabernet Sauvignon	120	108

## GARDEN COCKTAILS

Stone Fruit Margarita	16
<i>Silver Tequila, Plum and Garden Elderberry, Lime, Agave, Salted Rim</i>	
Cherry Envy	16
<i>Angel's Envy Bourbon, Drunken Cherries, Sweet Vermouth</i>	
Earl-y Riser	15
<i>Earl Grey-Infused Gin, Fernet, Froth, Lemon, Garden Thyme Infused Honey</i>	
The Real Deal	16
<i>Bourbon, House-Made Blackberry-Rosemary Purée, Lemon, Froth</i>	
House Gin & Tonic	15
<i>Gin, House Made Tonic, Lime</i>	
Strawberry Mojito	14
<i>Flor de Caña Soaked Strawberries, Lime, House Mint Bitters</i>	

## WENTE COCKTAILS

Wente Seasonal Sangria	14
<i>Red or White, Seasonal Fruit</i>	
Weekend Bubbles	14
<i>Vodka, House-Made Dragon Fruit and Sage Purée, Lemon, Wente Brut</i>	
Vacation Mode	14
<i>Pineapple-Infused Orange and Mandarin Vodkas, Wente Riverbank Riesling</i>	
Wente Old-Fashioned	15
<i>House-Made Blood Orange Bitters, Bourbon, Cherry</i>	
The Wente 75	14
<i>Wente Vineyards Brut, Brandy, Elderflower Liqueur, Lemon-Thyme Syrup</i>	

## NON-ALCOHOLIC BEVERAGE

Garden Lemonade or Mojito  
*ask your server for today's creation*

## BEER

Heretic	8	21st Amendment	8	Ace	8
<i>Craft Lager, Fairfield, CA 5.4%</i>		<i>Blood Orange IPA, San Francisco, CA 7%</i>		<i>Pear Hard Cider, Sebastopol, CA 5%</i>	
Lagunitas	8	Kombucha	8	Heineken 0	6
<i>Pils, Petaluma, CA 6.2%</i>		<i>Hibiscus Raspberry 4.5%</i>		<i>Non-Alcoholic, I Holland 0%</i>	