

# THE GRILL AT WENTE

VINEYARDS

## AUTUMN SELECTIONS: WENTE VINEYARD'S WINES

	GLASS / BOTTLE
2021 MOUNT DIABLO RED BLEND, CENTRAL COAST	11.00 / 30.00
2020 RIVA RANCH PINOT NOIR, ARROYO SECO, MONTEREY	15.00 / 40.00
2021 ALY'S PINOT NOIR, ARROYO SECO, MONTEREY	18.00 / 65.00
2018 NTH DEGREE PINOT NOIR, ARROYO SECO MONTEREY	110.00

### STARTERS

#### DIP TRIO - 15.00

*Artichoke Dip / Roasted Red Pepper Feta Dip  
Hummus / Grilled Pita - AGI*

#### SOUTHERN-STYLE FRIED OYSTERS- 18.00

*Cornmeal Dusted / Chipotle Buttermilk Ranch - CG*

#### HOUSE-MADE GUACAMOLE - 10.00

*Tortilla Chips / Fire-Roasted Tomato Salsa - V*

#### CHIPOTLE BUFFALO CHICKEN WINGS - 16.00

*Carrot & Celery Sticks / Ranch*

#### DR. PEPPER RIBS - 20.00

*Sous-vide Pork Spare Ribs / Dr. Pepper-Hoisin  
BBQ Sauce / Crispy Onions / Cilantro - AGI*

### FROM THE GARDEN

#### VINEYARD APPLE SALAD - 13.00

*Spring Greens / Point Reyes Blue Cheese / Maple Walnut  
Vinaigrette / Candied Pecans - CN*

#### BABY ROMAINE CAESAR SALAD - 14.00

*White Anchovy Caesar Dressing / Pumppernickel Crouton - AGI*

#### LOMBARD WEDGE SALAD - 14.00

*Baby Iceberg Lettuce / Sweet 100 Tomato / Applewood Bacon  
Smoked Blue Cheese Vinaigrette*

#### ROASTED BEET & GOAT CHEESE SALAD - 13.00

*Laura Chenel Goat Cheese / Arugula /  
Orange Marmalade Vinaigrette*

#### COBB SALAD - 15.00

*Romaine & Spring Mix / Grilled Chicken / Avocado / Tomatoes  
Applewood Bacon / Smoked Blue Cheese Vinaigrette*

## BURGERS & SANDWICHES

*Served With Your Choice of Side. Gluten Free Bun Available for 1.50.*

#### PIMENTO SMASH BURGER - 21.00

*Black Angus Beef / Pimento Cheese / House-made B&B Pickle / Applewood Bacon / Red Onion Marmalade / Brioche Bun - AGI*

#### BLACK BEAN BURGER - 18.00

*House-made Black Bean Patty / Avocado Spread / Tomato / Gluten Free Bun - V*

#### LOBSTER GRILLED CHEESE - 28.00

*Havarti / Scallions / Brioche- CG*

#### LIVERMORE CHICKEN SALAD - 19.00

*Red Grapes / Apples / Pecans / Wheatberry Bread - CN, AGI*

#### HOT ITALIAN - 22.00

*Shaved Ribeye / Giardiniera / Provolone / Hoagie Bun*

#### WENTE CALIFORNIA CLUB - 18.00

*Grilled Chicken Breast / Applewood Bacon / Heirloom Tomato / Avocado Spread / Aged Sharp Cheddar / Brioche -CG*

## MAIN DISHES

#### FISH & CHIPS - 21.00

*Beer Battered Cod / French Fries / House-made Tartar Sauce - CG*

#### STEAK FRITES - 29.00

*Grilled Flat-Iron Steak / Hand-Cut Fries / Sauce au Poivre*

#### CHICKEN POT PIE - 19.00

*Mushrooms / Root Vegetables / Wente Chardonnay / Fresh Herbs / Puff Pastry - CG*

#### MEATBALLS AL FORNO & POLENTA - 18.00

*House-made Meatballs / Crushed Pomodoro Sauce / Creamy Polenta - CG*

#### LAURA CHENEL GOAT CHEESE & EGGPLANT INVOLTINI - 22.00

*Mozzarella / Sweet 100 Pomodoro - VEG*

## SIDES

SIDE HOUSE / CAESAR SALAD 6.00

FRENCH FRIES 6.00

BAKED POTATO SALAD 6.00

CREAMY POLENTA 6.00

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VINEYARDS

## WENTE VINEYARD'S WINES

### SPARKLING

WENTE VINEYARDS SPARKLING BRUT, ARROYO SECO, MONTEREY GLASS / BOTTLE  
18.00 / 65.00

### WHITE

2023 ERIC'S UNOAKED CHARDONNAY, LIVERMORE VALLEY 16.00 / 45.00

2023 LOUIS MEL SAUVIGNON BLANC, CENTRAL COST 10.00 / 25.00

2023 MORNING FOG, CHARDONNAY, CENTRAL COAST 10.00 / 25.00

2021 RIVA RANCH VINEYARD CHARDONNAY, ARROYO SECO, MONTEREY 13.00 / 35.00

2022 RIVERBANK RIESLING, ARROYO SECO, MONTEREY 10.00 / 25.00

2020 NTH DEGREE CHARDONNAY, LIVERMORE VALLEY 25.00 / 80.00

### RED

2020 SOUTHERN HILLS CABERNET SAUVIGNON, LIVERMORE VALLEY 11.00 / 30.00

2019 SANDSTONE MERLOT, CENTRAL COAST 11.00 / 30.00

2021 MOUNT DIABLO RED BLEND, CENTRAL COAST 11.00 / 30.00

2020 WETMORE VINEYARD CABERNET SAUVIGNON, LIVERMORE VALLEY 15.00 / 40.00

2020 RIVA RANCH PINOT NOIR, ARROYO SECO, MONTEREY 15.00 / 40.00

2021 ALY'S PINOT NOIR, ARROYO SECO, MONTEREY 18.00 / 65.00

## SPECIALTY COCKTAILS

APEROL SPRITZ 16.00

*Blanchard Perez Cava / Aperol / Soda / Orange*

LEMON SPRITZ 18.00

*Chandon Sparkling Brut / Lemon S Pellegrino / Lemon Juice / Lemon*

SUNRISE G&T 15.00

*Aviation American Gin / Aperol / Q Mixer Tonic / Orange Garnish*

BLOODY MARY 16.00

*Ketel One Vodka / House Mix / Pickled Green Bean / Olives / Bacon (+3.00)*

CADILLAC MARGARITA 16.00

*Hornitos Reposado Tequila / Lemon Lime Juice / Triple Sec / Grand Marnier*

MAKERS HARVEST WHISKEY 15.00

*Maker's Mark Whiskey / Pecan Cinnamon Simply Syrup / Bitters / Coke / Orange Peel / Apple Cider Rim*

TRANSFUSION 16.00

*Ketel One Vodka / Grape Juice / Ginger Ale / Lime*

MOSCOW MULE 14.00

*Ketel One Vodka / Ginger Beer / Lime Juice / Lime Wheel*

## DRAFT BEER

*Rotating Taps - Selections May Change*

ALTAMONT BEER WORKS MAUI WAUI 10.00

MODELO 8.00

COORS LIGHT 8.00

BLUE MOON 8.00

SIERRA NEVADA HAZY LITTLE THING IPA 8.00

## NON-ALCOHOLIC BEVERAGES

ICED TEA 3.00 SPARKLING PELLEGRINO 4.00

SOFT DRINK 3.00 LEMONADE / STRAWBERRY LEMONADE 3.00