

THE GRILL

at WENTE FAMILY VINEYARDS

STARTERS

CRISPY BRUSSELS & ROASTED DELICATA SQUASH - 18.00

Tossed in Chipotle Honey & Spiced Pepitas - CN

DIP TRIO - 15.00

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

CHIPS & GUACAMOLE - 11.00

Tortilla Chips / Fire-Roasted Tomato Salsa - V

CHIPOTLE BUFFALO CHICKEN WINGS - 18.00

Carrot & Celery Sticks / Ranch

FROM THE GARDEN

VINEYARD APPLE SALAD - 16.00

Mixed Greens / Blue Cheese

Maple Vinaigrette / Candied

Pecans - CN

BABY ROMAINE CAESAR SALAD - 15.00

Romaine / Caesar Dressing / Brioche

Crouton - AGI

SANDWICHES & BURGERS

Served With Your Choice of Side. Gluten Free Bun Available for 4.00.

SMOKED HAM & APPLE MELT - 19.00

Aged Sharp Cheddar / Carmelized Onion / Granny Smith Apple Butter / Toasted Sliced Sourdough - CG

BLACK BEAN BURGER - 19.00

House-made Black Bean & Flax Seed Patty / Chipotle Buttermilk Ranch / Avocado Spread / Iceberg Lettuce

Tomato / Brioche Bun - VEG

BISTRO STEAK SANDWICH - 22.00

Tender Bistro Steak in Garlic Herb Blend / Brioche Bun / Provalone Cheese / Chimichurri

CHEESE STEAK SANDWICH - 23.00

Braised Top Round / Provolone & American Cheese / Sauté Onions and Peppers / Hoagie Roll - CG

WENTE CALIFORNIA CLUB - 19.00

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

PIMENTO SMASH BURGER - 22.00

Black Angus Beef / Pimento Cheese / House-made B&B Pickle / Applewood Bacon / Red Onion

Marmalade Brioche Bun - CG

MAIN DISHES

LOMBARD WEDGE SALAD - 20.00

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

COBB SALAD - 21.00

Romaine & Mixed Greens / Grilled Chicken / Avocado / Tomatoes / Applewood Bacon / Chipotle

Blue Cheese Vinaigrette

DR. PEPPER RIBS - 28.00

Glazed Pork Spare Ribs In Dr. Pepper-Hoisin BBQ Sauce / French Fries / Crispy Onions / Cilantro - AGI

SALMON & BRASSICAS- 30.00

Seared Salmon / Charred Brussel's Sprouts & Broccolini / Lemon-Caper Compound Butter

SMOKY SPICED PORK CHOP - 29.00

Thick-cut bone-in pork chop / Slow-cooked and Seared with Warm Spices / Charred Broccolini

Sweet-tart Ancho Cherry Glaze / Candied Pepitas / Cilantro

ALTAMONT FISH & CHIPS - 21.00

Mauai Wauai IPA Beer Batter / Rock Cod / French Fries / Old Bay Tartar Sauce - CG

SIDES

SIDE HOUSE / CAESAR SALAD 7.00

POTATO CHIPS 7.00

FRENCH FRIES 7.00

SWEET POTATO HASH 7.00

VEG - Vegetarian / V - Vegan / CG - Contains Gluten / AGI - Available Avoiding Gluten Ingredients / CN - Contains Nuts. 18% Gratuity Will Be Added to Parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Cashless payments only, Apple Pay, Google Pay, Visa, Master Card, Amax, Discover, and Wente Vineyards Gift Cards.

THE GRILL

at WENTE FAMILY VINEYARDS

WENTE FAMILY VINEYARD'S WINES

SPARKLING

WENTE FAMILY VINEYARDS SPARKLING BRUT, ARROYO SECO, MONTEREY

GLASS / BOTTLE
18.00 / 65.00

WHITE

2024 ERIC'S UNOAKED CHARDONNAY, LIVERMORE VALLEY

16.00 / 45.00

2024 LOUIS MEL SAUVIGNON BLANC, CENTRAL COAST

10.00 / 25.00

2023 MORNING FOG, CHARDONNAY, CENTRAL COAST

10.00 / 25.00

2023 RIVA RANCH VINEYARD CHARDONNAY, ARROYO SECO, MONTEREY

13.00 / 35.00

2024 RIVERBANK RIESLING, CENTRAL COAST

10.00 / 25.00

2024 PACIFIC MIST, PINOT GRIGIO, CENTRAL COAST

10.00 / 25.00

2024 NIKI'S ROSE, PINOT NOIR ROSE, ARROYO SECO, MONTEREY

16.00 / 45.00

RED

2022 SOUTHERN HILLS CABERNET SAUVIGNON, Livermore Valley

11.00 / 30.00

2022 SANDSTONE MERLOT, Central Coast

11.00 / 30.00

2022 MOUNT DIABLO RED BLEND, Central Coast

11.00 / 30.00

2022 WETMORE VINEYARD CABERNET SAUVIGNON, Livermore Valley

15.00 / 40.00

2022 RIVA RANCH PINOT NOIR, Arroyo Seco, Monterey

15.00 / 40.00

2023 ALY'S PINOT NOIR, Arroyo Seco, Monterey

18.00 / 65.00

SPECIALTY COCKTAILS

MIMOSA

Blanchard Perez Cava / Orange

17.00

APEROL SPRITZ

Blanchard Perez Cava / Aperol / Soda / Orange

17.00

WETMORE LEMONADE

Ketle One Vodka/ Lemonade / Sprite / Wetmore Cabernet / Lemon Slice

16.00

WINTER CRANBERRY SPRITZ

Blanchard Perez Cava, Spain / Cranberry Juice / Aperol / Club Soda / Orange Slice

17.00

MOSCOW MULE

Ketle One Vodka / Fever Tree Ginger Beer / Lime

15.00

WENTE BLOODY MARY

Kettle One Vodka / Filthy Bloody Mary Mix / Hot Sauce / Bleu Cheese Stuffed Olive/ Celery
Bacon / Celery Salt Rim

17.00

TRANSFUSION

Ketel One Vodka / Grape Juice / Ginger Ale / Lime

16.00

HORNITOS CADDILIAC MARGARITA

Hornitos Reposado Tequila / Triple Sec / Finest Call Margarita Mix / Orange Juice / Grand
Marinier / Lime & Orange Garnish

16.00

DRAFT BEER

ALTAMONT BEER WORKS MAUI WAUI 10.00

MODELO 8.00

SIERRA NEVADA HAZY LITTLE THING IPA 8.00

ANGRY ORCHARD HARD CIDER 10.00

BLUE MOON 8.00

COORS LIGHT 8.00

NON-ALCOHOLIC BEVERAGES

ICED TEA 4.00

SOFT DRINK 4.00

SPARKLING PELLEGRINO 5.00

LEMONADE / STRAWBERRY LEMONADE 4.00

*Cashless Payments Only, Apple Pay, Google Pay, Visa, Master Card, Amax,
Discover, and Wente Vineyards Gift Cards. Please Enjoy Responsibly. 18% Gratuity
Will Be Added to Parties of 6 or more.*