

THE GRILL

WENTE FAMILY VINEYARDS

STARTERS

BRUSSELS SPROUTS & ASPARAGUS - 18.00
Brussels Sprouts and Sauteed Asparagus Tossed in Chili-Lime Vinaigrette

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

AVOCADO & CITRUS SALAD - 16.00
Little Gem Lettuce / Avocado / Citrus Segments / Shaved jalapeno & Radish Queso Fresco / Pepita Brittle / Citrus - Jalapeno Vinaigrette

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 2.00

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 / Provolone Cheese / Chimichurri

WENTE CALIFORNIA CLUB - 19.00
Grilled Chicken Breast / Applewood Bacon / Tomato / Avocado Spread / Aged Sharp Cheddar / Sliced Brioche -CG

BIRDIE SMASH BURGER - 21.00
Black Angus Beef / Lettuce / Tomato / Pickle / Applewood Bacon / American Cheese / Carmelized Onion Jam / Brioche Bun - CG

PIMENTO SMASH BURGER - 22.00
Black Angus Beef / Pimento Cheese / American 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 / Blue Cheese Dressing

GRILLED SHRIMP SALAD - 22.00
Romaine / Grilled Shrimp / Avocado / Tomato / Apple wood Bacon / Chipotle Ranch Dressing

DR. PEPPER RIBS - 28.00
Pork Spare Ribs Glazed In Dr. Pepper-Hoisin BBQ Sauce / French Fries / Crispy Onions / Cilantro - AGI

SALMON & ASPARGUS- 30.00
Roasted Salmon / Sautéed Asparagus & Peas / Lemon-Dill Compound Butter

SPRING HARVEST BOWL - 23.00
Quinoa / Roasted Asparagus / Sweet Pea / Avocado / Crispy Chickpea / Lemon- Herb Yogurt / Sunny-up Egg / Herb Garnish

ALTAMONT FISH & CHIPS - 21.00
Maui Wauai IPA Beer Batter / Rock Cod / French Fries / Old Bay Tartar Sauce - CG

SIDES

SIDE HOUSE / CAESAR SALAD 7.00
FRENCH FRIES 7.00

POTATO CHIPS 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	GLASS / BOTTLE
WENTE FAMILY VINEYARDS SPARKLING BRUT, ARROYO SECO, MONTEREY	18.00 / 65.00
BLANCHARD PEREZ CAVA, SPAIN	17.00 / 45.00
WHITE	
2024 ERIC'S UN-OAKED CHARDONNAY, LIVERMORE VALLEY	16.00 / 45.00
2024 LOUIS MEL SAUVIGNON BLANC, CENTRAL COAST	10.00 / 25.00
2024 MORNING FOG, CHARDONNAY, CENTRAL COAST	10.00 / 25.00
2024 RIVA RANCH VINEYARD CHARDONNAY, ARROYO SECO, MONTEREY	13.00 / 35.00
2023 RIVERBANK RIESLING, CENTRAL COAST	10.00 / 25.00
2025 PACIFIC MIST, PINOT GRIGIO, CENTRAL COAST	10.00 / 25.00
2024 NIKI'S ROSE, PINOT NOIR ROSE, ARROYO SECO, MON	16.00 / 45.00
RED	
2021 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	17.00
Blanchard Perez Cava / Orange	
APEROL SPRITZ	17.00
Blanchard Perez Cava / Aperol / Soda / Orange	
WETMORE LEMONADE	16.00
Tito's Vodka / Lemonade / Sprite / Wetmore Cabernet / Lemon Slice	
LOUIS MEL SPRITZER:	16.00
Wente Vineyards Louis Mel Sauvignon Blanc / Elder flower / Lemon Juice / Lemon Peligrino	
Lemon wheel garnish	
WENTE BLOODY MARY	17.00
Kettle One Vodka / Filthy Bloody Mary Mix / Hot Sauce / Bleu Cheese Stuffed Olive / Celery / Bacon	
Celery Salt Rim	
MARTINI	15.00
Gin / Cinzarno Dry Vermouth / Blue Cheese Stuffed Olives	
GRILL CADILLAC MARGARITA	17.00
Casamigos Blanco Tequila / Triple Sec / Margarita Mix / Orange Juice / Grand Marinier / Lime	
& Orange Garnish	
Blueberry Mojito	16.00
Bacardi White Rum / Blueberry Puree / Lime / Club Soda / Mint & Blueberries	

DRAFT BEER

MODELO	8.00	BLUE MOON	8.00
SIERRA NEVADA HAZY LITTLE THING IPA	8.00	COORS LIGHT	8.00
ALTAMONT BEER WORKS MAUI WAUI	10.00	ANGRY ORCHARD HARD CIDER	10.00

NON-ALCOHOLIC BEVERAGES

ICED TEA	4.00	SPARKLING PELLEGRINO	5.00
SOFT DRINK	4.00	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.