



Served starting at 9am
Sunday

THE GRILL

WENTE FAMILY VINEYARDS

STARTERS

BRUSSELS SPROUTS & ASPARUGUS - 18.00
Crispy Brussels sprouts and Sauteed Asparagus Tossed in Chili-Lime Vinaigrette

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 TOAST & CITRUS SALAD -16.00 -AGI
Toasted Sourdough / Avocado puree / Little
gem / Citrus segments / Radish / Jalapeno
Citrus Vinaigrette / Cotija cheese

ROMAINE CAESAR SALAD - 15.00 - AGI
Romaine / Caesar Dressing / Parmesan
Cheese Brioche Crouton

SANDWICHES & BURGERS

*Served With Your Choice of Brown Butter Breakfast Potatoes, French Fries, Potato
Chips or Side Salad. Gluten Free Bun Available for 2.00*

BREAKFAST SANDWICH - 20.00 CG / AGI
Scrambled Eggs / Prosciutto / Honey Dijon Aioli / Mixed Greens / Brioche Bun / Cheddar

BRUNCH BURGER - 22.00 CG / AGI
Angus Beef / Fried Egg / Bacon / Cheddar / Mixed Greens / Brioche Bun

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

BLACK BEAN BURGER - 19.00- VEG
House-made Black Bean & Flax Seed Patty / Chipotle Buttermilk Ranch / Avocado Spread / Iceberg
Lettuce Tomato / Brioche Bun

BISTRO STEAK SANDWICH - 22.00
Tender Bistro Steak in Garlic Herb Blend / Brioche Bun / Provolone Cheese / Chimichurri

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

MAIN DISHES

HUEVOS RANCHEROS - 18.00
Tostadas / Black Beans / Eggs / Ranchero Sauce
Queso Fresco / Cilantro

GARDEN VEGGIE SCRAMBLE - 20.00 - VEG
Mixed Greens / Seasonal Vegetable / Tomato
Goat Cheese / Potatoes & Toast

CHURRO FRENCH TOAST - 20.00 - CG
Two Slices of Brioche Bread Pudding Fried in
Brown Butter / Crème Anglaise / Cinnamon Sugar
Strawberry Jam / Side of Bacon

BISCUIT & SAUSAGE GRAVY - 19.00-CG
Buttermilk Biscuit / Two Eggs

CHILAQUILES VERDE - 18.00
Tortilla Chips / Queso Fresco / Eggs
Pickled Red Onion / Cilantro Crema

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

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

SIDES

SIDE SALAD / CAESAR	7.00	SIDE EGGS	7.00	TOAST & JAM	7.00
FRENCH FRIES	7.00			BREAKFAST POTATOES	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.

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, MONTEREY	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 Blanchard Perez Cava / Orange	17.00
APEROL SPRITZ BlanchardPerezCava / Aperol / Soda / Orange	17.00
WETMORE LEMONADE Tito's Vodka / Lemonade / Sprite / Wetmore Cabernet / Lemon Slice	16.00
LOUIS MEL SPRITZER: Wente VineyardsLouisMelSauvignonBlanc/Elderflower/LemonJuice / Lemon Peligrino Lemon wheel garnish	16.00
WENTE BLOODY MARY Kettle One Vodka / Filthy Bloody Mary Mix / Hot Sauce / Bleu Cheese Stuffed Olive / Celery / Bacon / Celery Salt Rim	17.00
MARTINI GIN / Cinzarno Dry Vermouth / Blue Cheese Stuffed Olives	15.00
GRILL CADILLAC MARGARITA CasamigosBlancoTequila/TripleSec/MargaritaMix/OrangeJuice / Grand Marinier / Lime & Orange Garnish Blueberry Mojito Bacardi White Rum / Blueberry Puree / Lime / Club Soda / Mint & Blueberries	17.00 16.00

DRAFT BEER

MODELO 8.00	SIERRA NEVADA HAZY LITTLE THING	BLUE MOON	8.00
IPA8.00	ALTAMONT BEER WORKS MAUI WAUI 10.00	COORS LIGHT	8.00
		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.