



APPETIZERS

Soup of the Day

Made fresh daily Cup 3 Bowl 4

Vineyard House Green Salad

Choice of dressing 4

Wedge Salad

Iceberg lettuce, drenched with house made ranch dressing, bacon and blue cheese 5

Crab and Shrimp Cakes

Served with avocado puree, roasted red pepper sauce 11

Sampler Platter

Crispy artichoke hearts, fried calamari, loaded potato skins, beef skewers and basil pesto bruschetta 18

Grown-up Fried Mozzarella

Crispy fried fresh mozzarella with roasted garlic, rosemary and raspberry-red wine reduction 7

Mom's Meatballs

Four slow cooked beef meatballs in our house red wine tomato sauce with garlic rubbed toasties 11

SANDWICHES

Served until 3pm. All sandwiches served with beer fries.

Grilled Italian Turkey Pesto

Smoked turkey topped with melted provolone cheese and basil pesto aioli on parmesan crusted sourdough 11

California Clubhouse

Turkey, bacon, avocado, lettuce and tomato on toasted sourdough 12

Santa Fe Chicken

Grilled naturally-raised chicken breast, roasted red pepper, chipotle aioli with pepper jack cheese on ciabatta 11

Valley Raisin Growers'

Grilled ham, Swiss and Cheddar cheese on triple-stacked raisin bread 10

48 Hour Pastrami

House cured pastrami with homemade whole grain mustard, pepperoncini, Provolone cheese, lettuce, tomato, onion, served on rye 11

CHEF'S PIATINI

Spicy Duck Tacos

Seared duck breast with our house made spicy kimchi, pickled onions and cilantro on blistered corn tortillas 15 GF

Sea Scallops

Chef's choice preparation of four sweet sea scallops with local seasonal accompaniment 18

Mushroom Toast

Grilled, house made ciabatta smothered in sautéed locally sourced mushrooms, topped with a rich fried egg 15

Peking Duck Stir Fry

Seared orange-ginger glazed White Peking duck breast tossed with onions, peppers, garlic and pan-fried noodles 18

Sriracha Maple Fried Chicken

Crispy fried naturally raised chicken breast drizzled with sweet and spicy sriracha maple dressing over beer battered fries 18

PASTA

The Vineyard's Signature Lasagna

Made here with hand-rolled from-scratch pasta, sausage, beef, ricotta and mozzarella cheeses, with meat sauce 18

House Made Meat Ravioli

Handmade ravioli stuffed with beef, chicken and spinach, topped with house made meat sauce 17

Chicken Carbonara

Naturally raised grilled chicken breast, cured pork and fettuccine pasta tossed in a toasted black pepper Parmesan cream sauce, topped with a "perfect" egg 19

Shrimp Scampi

Pan seared prawns over a roasted garlic, white wine sauce, with mushrooms, tomato and basil served with house made papperdelle pasta 23

Braised Beef Maltagliati

Slowly braised beef tossed with house made pasta, mushrooms and local vegetables 25 GF

Cup of soup

Classic meatloaf with an Italian twist, topped with sweet tomato jam over toasted polenta and local vegetables

Cookies 20.17

VINEYARD TRADITIONS

Steak Salad

Harris USDA Prime sirloin with grilled scallions, locally sourced petite lettuces, shaved cabbage and carrots tossed in a fresh coriander-chile pesto, drizzled with peanut satay sauce 18

Valley Chicken Salad

Naturally raised chicken breast with local baby lettuces, dried figs, caramelized onions, toasted local almonds, arugula tossed with honey-thyme mustard. 16 GF

Citrus Salmon Salad

Fresh pan-seared salmon over local greens tossed with cabbage, carrots and San Joaquin Valley citrus segments in a sweet and tangy Asian vinaigrette 18

The Vineyard Burger

1/2 lb Harris Ranch natural Choice beef with beer fries and a house Chernobyl pickle 13
add cheese 13.50 • add bacon and cheese 15

Today's Fresh Fish

Ask server for details

Lemon Rosemary Chicken

Naturally raised chicken breast marinated with our estate grown Meyer lemons, rosemary and local Rosenthal Farms olive oil served with roasted garlic risotto and fresh local vegetables 22

Braised Lamb Shank

Slow-cooked with local red wine, carrots, onion, tomato with Italian herbs and spices served over creamy polenta and fresh local seasonal vegetables 25 GF

Rib Eye Steak

14 oz. Harris Ranch Natural USDA Choice beef, topped with smoked brown butter served with local vegetables and crushed potatoes 29 GF

Lobster Risotto

Broiled Atlantic lobster tail served over lobster-infused risotto with drawn butter and local vegetables 34 GF



WINES BY THE GLASS

Parking Lot Red

Our house grown red wine . This vintage is a blend of Nero di Avola, Barbera and Petite Sirah from Laurie's Vineyard 7

Pinot Grigio

Zenato, Venetie, Italy 2015 8

Riesling

Dr. Loosen, Blue Slate, Germany 2014 9

Sauvignon Blanc

Elizabeth Spencer, Mendocino, 2015 8

Chardonnay

Wente, Livermore Valley, 2015 8

Merlot

Ancient Peaks, Paso Robles, 2014 9

Pinot Noir

Cru, Montage, Monterey, 2013 9

Syrah

Fasi Crest, Madera, 2013 12

Cabernet Sauvignon

Moody Press, California, 2014 8

Cabernet Sauvignon

Slingshot, Napa, 2014 10

Zinfandel

Rancho Zabaco, Sonoma, Dry Creek, 2014 9

HOUSE SPECIAL COCKTAILS

Vineyard Martini

The classic blend of Grey Goose Vodka and Quady Dry Vermouth 10

Top Shelf Manhattan

Maker's Mark Bourbon, Quady Sweet Vermouth with a splash of cherry juice and dash of bitters 10

Lemon Drop

Absolut Citron vodka, triple sec, lemon juice, and sugar 9

Moscow Mule

Absolut vodka, ginger beer and lime over ice 7

Sweetheart Martini

Midori, Malibu rum, sweet and sour and grenadine 8

French Martini

Absolut Vanilla vodka, Chambord and pineapple juice 8

Cosmopolitan

Absolut Orange vodka, triple sec, lime juice and cranberry juice 8

Apple Martini

Apple liqueur, hint of Midori, vodka and sweet and sour 8

BEERS

DRAFT

Cougar

Riley's Brewing Co Pale ale 6

Catching Up

Riley's Brewing Co Indian Pale Ale 6

99 Golden Ale

Tioga-Sequoia Brewing Golden Ale 6

Hanger 24

Orange Wheat Ale 6

BOTTLES

Bud Light 5

Budweiser 5

Coors Light 5

Michelob Ultra 5

Sierra Nevada Pale Ale 6

Corona Extra 6

Stella Artois 6

Heineken 6

Guinness 6

Riley's Brewing Sancha 6

Riley's Brewing Pineapple Sancha 6

Riley's Hard Root Beer 6

O'Douls non alcoholic 5