

the Bistro

AT VINA ROBLES

Shared Plates

CHEESE & CHARCUTERIE BOARD \$28

WINE SUGGESTION - 2020 ROSÉ, HUERHUERO VINEYARD
Cured meats- Artisan cheeses- Marinated olives-
Marcona almonds- Mustards- Terra Bella jam- Rustic crostini

PUMPKIN HUMMUS \$10

WINE SUGGESTION - 2019 GRENACHE, TERRA BELLA VINEYARD
Roasted pumpkin puree- Garbanzo- Pepitas- House pita chips

AVOCADO TOAST \$12

WINE SUGGESTION - BRUT
Avocado- Persian cucumber- Radish- Shaved beet

CRAB CAKES \$17

WINE SUGGESTION - 2020 VERMENTINO, HUERHUERO VINEYARD
Lump and claw meat- Chipotle citrus aioli

HOUSE TRUFFLE CHIPS \$10

WINE SUGGESTION - 2019 THE ARBORIST
Truffle oil- Black truffle sea salt-
Housemade caramelized onion dip

POMMES FRITES \$8

WINE SUGGESTION - BRUT
Garlic- Rosemary- Parmesan- Lemon aioli

Entrées

ICEBERG WEDGE SALAD \$15

WINE SUGGESTION - 2020 ALBARIÑO, HUERHUERO VINEYARD
Heirloom tomato- Pickled onion- Candied bacon-
Blue cheese dressing- Big Rock Blue

FALL HARVEST SALAD \$16

WINE SUGGESTION - 2020 CHARDONNAY, MISTRAL VINEYARD, MONTEREY
Kale- Spinach- Arugula- Honey crisp apple- Asian pear-
Pomegranate- Pepitas- Herb goat cheese- Cider vinaigrette

SPICY CHICKEN SANDWICH \$19

WINE SUGGESTION - 2020 VIOGNIER, HUERHUERO VINEYARD
Cabbage slaw- Spicy pickles- White cheddar- Harissa aioli- Ciabatta

GRILLED CHICKEN SANDWICH \$19

WINE SUGGESTION - 2020 VIOGNIER, HUERHUERO VINEYARD
Gruyere- Bacon- Gem lettuce- Heirloom cherry tomato-
Avocado- Basil aioli- Ciabatta

FALAFEL WRAP \$16

WINE SUGGESTION - 2020 SAUVIGNON BLANC, JARDINE VINEYARD
Crispy housemade falafel- Warm pita bread- Lettuce- Tomato- Tzatziki

VINA ROBLES BURGER \$23

WINE SUGGESTION - 2019 CABERNET SAUVIGNON
8 oz grass-fed beef- VR Cab caramelized onions- Portobello
mushroom- Raclette- Arugula- Roasted garlic aioli- Brioche
*Plant-Based Beyond Burger patty substitute available

FRENCH ONION SOUP \$12

WINE SUGGESTION - 2017 PETITE SIRAH, CRESTON VALLEY VINEYARD
Slow simmered onions- Beef broth- Gruyere- Rustic crostini

ÄPLERMAGRÖNEN \$18

WINE SUGGESTION - 2019 THE ARBORIST
Swiss Alpine Macaroni and Cheese- Melted Swiss- Gruyere-
Parmesan- Penne- Potato- Caramelized onion- Pancetta

Desserts

CAST IRON COOKIE \$12

WINE SUGGESTION - SEGREDO
Vanilla ice cream- Praline walnuts- Cocoa

CURED LEMON CRÈME BRÛLÉE \$12

WINE SUGGESTION - 2018 LATE HARVEST SAUVIGNON BLANC
Moroccan cured lemon- Tabitian vanilla custard

Sides

HOUSE SALAD \$9
HALF AVOCADO \$3
THICK-CUT BACON \$6
CHICKEN BREAST \$9
SHRIMP \$10

Snacks

MARCONA ALMONDS \$7
Olive oil- Crispy rosemary- Sea salt
MARINATED OLIVES \$7
Mediterranean spices- Olive oil

Beverages

COKE / DIET COKE / SPRITE \$3
ICED TEA \$3
AQUA PANNA \$6 (half liter)
PELLEGRINO SPARKLING \$6 (half liter)
COFFEE / HOT TEA \$3

18% gratuity added for parties of six or more. Maximum of two credit cards for split checks. Menu subject to change.
PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS.