

the Bistro

AT VINA ROBLES

Shared Plates

CHEESE & CHARCUTERIE BOARD \$30

WINE SUGGESTION - 2021 ROSÉ
Cured meats- Artisan cheeses- Marinated olives-
Marcona almonds- Mustards- Terra Bella jam- Rustic crostini

AVOCADO HUMMUS \$12

WINE SUGGESTION - 2021 VERDEJO
Avocado- Cilantro- Lemon- Garbanzo- Pita- Carrot- Celery

AVOCADO TOAST \$13

WINE SUGGESTION - SPARKLING ROSÉ
Avocado- Persian cucumber- Radish- Shaved beet

CRAB CAKES \$19

WINE SUGGESTION - 2021 VERMENTINO
Lump and claw meat- Chipotle citrus aioli

HOUSE TRUFFLE CHIPS \$12

Truffle oil- Black truffle sea salt- Caramelized onion dip

POMMES FRITES \$10

Garlic- Rosemary- Parmesan- Lemon aoli

BURRATA BRUSCHETTA \$13

WINE SUGGESTION - 2020 CHARDONNAY
Roma- Basil- Roasted garlic- Burrata cheese- Rustic crostini

Entrées

ICEBERG WEDGE SALAD \$16

WINE SUGGESTION - 2021 ALBARIÑO
Heirloom tomato- Pickled onion- Candied bacon-
Blue cheese dressing- Big Rock Blue

VINA CAESAR SALAD \$17

WINE SUGGESTION - 2020 CHARDONNAY
Gem lettuce- Heirloom cherry tomato- Avocado- Grana Padano-
Garlic crouton- Whole grain dressing

SPICY CHICKEN SANDWICH \$20

WINE SUGGESTION - 2021 VIOGNIER
Cabbage slaw- Spicy pickles- White cheddar- Harissa aioli- Ciabatta

GRILLED CHICKEN SANDWICH \$20

WINE SUGGESTION - 2019 ZINFANDEL
Gruyere- Bacon- Gem lettuce- Heirloom cherry tomato-
Avocado- Basil aioli- Ciabatta

PORTOBELLO VEGGIE SANDWICH \$18

WINE SUGGESTION - 2019 CABERNET SAUVIGNON
Roasted portobello mushrooms- Grilled vegetables- Arugula-
Herbed goat cheese- Whole wheat ciabatta
*Served cold

VINA ROBLES BURGER \$25

WINE SUGGESTION - 2018 SUENDERO
8 oz grass-fed beef- VR Cab caramelized onions- Portobello
mushroom- Raclette- Arugula- Roasted garlic aioli- Brioche
*Plant-Based Beyond Burger patty substitute available

ÄPLERMAGRONEN \$19

WINE SUGGESTION - 2018 SYRAH, TERRA BELLA
Swiss Alpine Macaroni and Cheese- Melted Swiss- Gruyere-
Parmesan- Penne- Potato- Caramelized onion- Pancetta

Desserts

CAST IRON COOKIE \$13

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

MAPLE CRÈME BRÛLÉE \$13

WINE SUGGESTION - 2019 PETITE SIRAH
Tahitian vanilla custard- Candied bacon

Sides

HOUSE SALAD \$9
HALF AVOCADO \$3
THICK-CUT BACON \$8
CHICKEN BREAST \$10
SHRIMP \$11

Snacks

MARCONA ALMONDS \$8
Olive oil- Crispy rosemary- Sea salt
MARINATED OLIVES \$8
Mediterranean spices- Olive oil

Beverages

COKE / DIET COKE / SPRITE \$3
ICED TEA \$6
AQUA PANNA \$6
PELLEGRINO SPARKLING \$6
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.