



ROSE VINEYARDS  
AND WINERY

## D A I L Y M E N U

*Ask your Server for our Daily Specials!*

### S N A C K S

- MARINATED OLIVES.** Mixed Olives & Roasted Red Peppers,  
Roasted Garlic Oil, Oregano, Basil & Aleppo Chili Flakes. \$9
- CORNBREAD.** Cinnamon Honey Butter. \$8
- PÂTÉ & BREAD.** Farm Sourced Chicken Liver & Apple Pâté,  
and Freshly Baked Ciabatta, Multigrain,  
Cranberry Walnut Bread. \$10
- SOFT BAKED PRETZEL.** Butter & Sea Salt, Beer Cheese. \$10
- BREAD BASKET.** Freshly Baked Ciabatta, Multigrain,  
Cranberry Walnut Bread.  
**Full Basket \$9 Half Basket \$5**
- CELLAR SNACK MIX.** Rosemary & Sage Roasted Snack Mix. \$7

### H A N D H E L D S

*Gluten Free Bun Available +\$2*

- GRILLED CHEESE.** Chef's Daily Presentation on  
Fresh Sourdough. \$16
- RUSTIC BAGUETTE.** Roasted Tomatoes, Bufala Mozzarella,  
Fresh Basil, Olive Oil, Balsamic Glaze, Sea Salt, Baguette. \$14  
**ADD:** Prosciutto de Parma \$4 / Chicken \$8 / Roast Beef \$4
- ROAST BEEF.** House Made Roast Beef, Cheddar Cheese,  
Roasted Tomatoes, Pickled Red Onions, Arugula,  
Horseradish Aioli, Rosemary Focaccia. \$18
- CHICKEN SALAD WRAP.** Poached Chicken, Arugula,  
Granny Smith Apples & Dried Cranberries,  
Cranberry Sage Aioli, Flour Tortilla. \$16

### D E S S E R T S

- BREAD PUDDING.** Chef's Daily Presentation. \$12
- AFFOGATO.** 2oz Pour of Any Wine or Espresso over  
Bourbon Vanilla Gelato. \$8
- CHEESECAKE.** Junior's New York Cheesecake, Cherries. \$12
- PEANUT BUTTER PIE.** House-made Whipped Cream. \$12

### B O A R D S

*Add Chicken Liver Pate \$4*

- CHEESE BOARD.** Roquefort Bleu, Arethusa Camembert,  
Arethusa Tapping Reeve, Manchego, Honeycomb,  
Marcona Almonds, House-Made Red Onion Jam,  
Assorted Dried Fruits, Freshly Baked Ciabatta, Multigrain,  
Cranberry Walnut Bread. \$24
- CHARCUTERIE BOARD.** Prosciutto de Parma, Sopressata,  
Pepperoni, Whole Grain Mustard, Cornichons,  
Red Onion Jam, Freshly Baked Ciabatta, Multigrain,  
Cranberry Walnut Bread, Everything Seasoned Butter,  
Flaked Sea Salt Olive Oil. \$23
- COMBO BOARD.** A Healthy Mix of Both! \$33
- MEZZE.** Roasted Garlic & Rosemary Hummus, Orzo Salad,  
Tzatziki, Roasted Cauliflower Tabbouleh, Mixed Olives,  
Crudit , Naan Bread. \$19

### S O U P / S A L A D

- SOUP DU JOUR.** Chefs Daily Presentation. \$12
- HOUSE SALAD.** Cherry Tomato, Cucumber, Red Onion,  
Goat Cheese, Croutons, Mixed Greens,  
Honey Balsamic Dressing. \$16  
**ADD:** Chicken \$8
- MEDITERRANEAN QUINOA BOWL.** Cucumbers, Feta,  
Mixed Olives, Red Onions, Tomatoes, Arugula, Quinoa,  
Tzatziki, Red Wine Vinaigrette. \$18

### C O F F E E

- Regular Coffee \$3.50  
Espresso \$3.50  
Iced Coffee \$4.00  
Cappuccino \$4.5  
Latte \$4.50