



*Welcome. Within all cultures and deep within all of our roots, is love of sharing food and wine with family and friends. Nowhere does that feeling resound more than in the hearts of Bob and Gina and our family here at Garré Winery. Some of Bob's earliest memories are of family dinners and sitting at his grandmother Nonna Rosa's table. He listened to the stories told by his father and uncles about their lives; stories of making the family wine and of the family dinners in the days gone by. In those stories there was always one amazing common denominator: the love of food and the family with whom you share it.*

*On behalf of all of us at Garré Winery, thank you for sharing your time with us and we look forward to seeing you next time!*

## **APPETIZERS**

**Fried Castelvetro Olives** | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 9

**Spinach Artichoke Dip** | spinach | cured artichokes | roasted garlic | baguette crostini | 13

**Antipasto Platter** | *serves up to 3 people* | artisan cured meats & cheeses | roasted tomatoes | roasted bell peppers | pickled red onions | olives | mustard | 20

**Nonna's Meatballs en Sugo (4)** | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 14

**Chipotle Honey Glazed Prawns** | marinated with tropical fruit salsa | 17

**Prawns Cocktail** | jumbo prawns | homemade cocktail sauce | 17

**Truffle Parmesan Fries** | truffle oil | parmesan | parsley | 10

**Sweet Potato Fries** | served with a lemon garlic aioli | 10

**Garlic Edamame** | steamed edamame | sautéed in garlic | 11

**Calamari Fritti** | calamari | onions | all lightly breaded | chipotle aioli | 16

**Baked Brie** | filo dough | brie cheese | blackberry chipotle relish | crostini | 16

**Sesame Crusted Ahi Tuna** | served with a crispy wonton | ponzu sauce | 17

## **SALADS**

**Add | Grilled Chicken** | 7 | **Grilled Prawns** | **Seared Salmon** | **Ahi Tuna** | 12

**Wine Country Salad** | mixed greens | crumbled gorgonzola | figs | candied pecans | honey balsamic vinaigrette | half 10 | full 14

**Caesar Salad** | chopped romaine | focaccia croutons | pecorino romano | classic dressing | half 10 | full 14

**Baby Spinach Salad** | baby spinach | apple | bacon | hardboiled egg | cranberry | candied pecans | molasses vinaigrette | half 10 | full 15

**Mixed Green Salad** | cherry tomatoes | cucumber | croutons | vinaigrette | half 9 | full 13

**Cobb Salad** | romaine lettuce | cherry tomatoes | bleu cheese crumble | avocado | hardboiled eggs | chicken | bacon | balsamic vinaigrette | half 14 | full 20

**Beet Salad** | gold & red beets | crumbled goat cheese | pistachios | pickled onions | balsamic reduction | one size 11

Cake Cutting Fee: \$2.00

All parties of 8 or more have an automatic service charge of 20%

All our Garré wines are available for purchase in our tasting room

Consuming raw or undercooked proteins may increase your risk for food borne illness

## Lunch

### DAILY SPECIALS

**House Soup** | Smoked Tomato Bisque | **Soup of the Day** | cup 7 | bowl 10

**Flatbread** | 14 | **Pizza** | 22 | of the day

**Weekday Half Sandwich Special** | choose | cup of soup | mixed green salad | caesar salad | 14

### SANDWICHES & BURGERS

Weekday Half Sandwich Applies to Turkey Sandwich, Citrus Braised Pulled Pork and All-Natural Cowboy Burger

Choose a Side | mixed greens | caesar | house made potato chips | cup of soup | french fries |  
*sub. sweet potato fries* | 2

**Citrus Braised Pulled Pork** | chipotle bbq sauce | aged cheddar | caramelized onions | brioche bun | 16

**Turkey** | sliced turkey breast | tomato | lettuce | mustard aioli | provolone | sliced sourdough | 16

**Blackened Salmon** | salmon filet | chipotle aioli | baby arugula | tomato | grilled ciabatta | 17

**Portabella Sandwich** | marinated portabella | roasted tomatoes and bell peppers | spinach | provolone | pesto | ciabatta bread | 16

**Ultimate Grilled Cheese** | whole milk mozzarella | provolone | smoked mozzarella | pesto | sliced sourdough | marinara dipping sauce | 14

**Pastrami** | pastrami | sauerkraut | swiss cheese | mustard aioli | marbled rye bread | 16

**All Natural Cowboy Burger** | half pound | applewood smoked bacon | mushrooms | brie | tomato | remoulade | brioche bun | 17

**Tri Tips Sandwich** | sliced tri tips | caramelized onions | mozzarella | sourdough roll | au jus | 16

**Cajun Chicken Sandwich** | grilled chicken breast | pepper jack | lettuce | tomato | chipotle aioli | brioche bun | 16

**Veggie Burger** | meatless | roasted tomatoes | caramelized onion | baby arugula | brioche bun | 16

### FLATBREAD & PIZZAS

**Garres' Famous Smoked Salmon** | fried capers | dill | kalamata olives | crème fraiche | 16f | 19p

**Roasted Mushrooms & Duck Confit** | mozzarella | poached garlic | 15f | 21p

**Margherita** | marinara sauce | sliced tomatoes | mozzarella | pesto | 12f | 18p

**Molinari Pepperoni** | marinara sauce | mozzarella | 13f | 18p

**Hawaiian** | marinara | mozzarella | sliced ham | fresh pineapple | 14f | 19p

**Meat Lovers** | ham | bacon | pepperoni | duck | 16f | 22p

**Veggie** | artichoke hearts | bell peppers | onions | mushrooms | olives | 15f | 19p

**Gluten Free** | rice flour crust | marinara sauce | mozzarella | choose 3 toppings | 18p

### CAFÉ FAVORITES

**Carbonara** | chicken | prosciutto | mushrooms | shallots | garlic | poached egg | spinach linguini | 18

**Seafood Rigatoni** | prawns | salmon | calamari | mussels | saffron-tomato broth | shaved parmesan | 21

**Nonna's Gravy** | Bob's grandmother's recipe | porcini mushrooms | meat bolognese | rigatoni | 17  
add Nonna's Meatballs (2) | 6

**Pan Seared Wild Salmon** | crispy stacked potato | haricots verts | sun dried tomatoes | fried onions | 22

**Chicken Marsala** | mushrooms | shallots | garlic | marsala wine | spinach linguini | shaved parmesan | 18

**Florentine Ravioli** | four cheese & spinach ravioli | grilled gold zucchini | fried artichokes | baby spinach | vodka tomato cream sauce | shaved parmesan | 18

**Jambalaya** | prawns | andouille sausage | chicken | sweet peppers | mushrooms | tomatoes | green onion | spicy tomato cream sauce | long grain rice | 19

**Risotto** | roasted garlic | beech mushroom | parmesan | 13 |  
add Chicken | 7 | Salmon | Prawns | Ahi Tuna | 12

**Cheese Tortellini** | cheese tortellini | choice of marinara, bolognese or alfredo pesto sauce | 16

**Petrale Sole** | lightly breaded and pan seared | served scampi style over roasted garlic risotto | 21