



FEATHERSTONE  
RANCH  
VINEYARDS

## Boards

**Charcuterie- Large** 4-6 people **\$45**

Meats & Cheeses, Fruit, Raspberry Chipotle Jam with Brie, Olives, Pickled Okra

Assorted Crackers (Gluten Free crackers-\$3)

**Charcuterie- Small** 1-2 people **\$24**

Meats & Cheeses, Fruit, Olives, Pickled Okra

Assorted Crackers (Gluten Free crackers-\$3)

**Greek Mezze Trio** **\$38**

House made Tzatziki, Hummus & Olive Oil/Sun-Dried Tomato Tapenade, served with warm pita and fresh vegetables (Gluten Free crackers-\$3)

## Lite Bites

**Tomato Bruschetta** **\$18**

Toasted bread topped with tomatoes, garlic, arugula, fresh basil and burrata, mozzarella & ricotta cheeses, with balsamic glaze drizzle (pairs well with our Albariño, Mourvèdre Rosé & Picpoul Blanc)

**Prosciutto & Pear Bruschetta** **\$18**

Toasted bread topped with prosciutto, pear arugula, burrata, mozzarella & ricotta cheeses, with honey drizzle (pairs well with our Mourvèdre Rosé and Trebbiano)

**Shrimp Ceviche** **\$19**

Avocado, tomato, jalapeno, red onion, cilantro & shrimp marinated in citrus juices, served with chips (pairs well with our Albariño & Picpoul Blanc) **GF**

**Roasted Shishito Peppers** **\$15**

Blistered Shishito Peppers finished with a citrus, soy glaze **GF**

## Salads

**Goat Cheese & Pepitas Salad** **\$19**

Crisp seasonal greens, carrot ribbons, radishes, goat cheese & toasted pepitas. Tossed in a White Wine & Honey Vinaigrette (pairs well with our Albariño, Mourvèdre Rosé & Trebbiano) **GF**

**Our kitchen handles common allergens, including nuts, dairy, gluten, soy, shellfish, and eggs. While we take precautions cross-contamination may occur. Please inform your server of any allergies or dietary restrictions.**

## Pizzas

**Italian Sausage & Pesto** **\$28**

Garlic roasted tomato sauce, mozzarella, Italian sausage, pesto (no nuts.) Garnished with fresh spinach (pairs well with our Sangiovese)

**Sun Kissed Tomato & Spinach** **\$28**

Garlic roasted tomato sauce, mozzarella, EVOO, fresh spinach, and sun dried tomatoes (pairs well with our Cabernet Franc)

**Classic Pepperoni** **\$28**

Garlic roasted tomato sauce, mozzarella, parmesan, pepperoni, with honey drizzle (pairs well with our Tempranillo)

**Caprese** **\$28**

Garlic roasted tomato sauce, mozzarella, parmesan, fresh tomatoes & basil, with balsamic drizzle (pairs well with our Sangiovese and Albariño)

**Korean Gochujang Braised Beef** **\$32**

Bulgogi braised beef, mozzarella cheese blend, carrots, purple cabbage kimchi, green onions, cilantro (pairs well with our Tempranillo and Tannat)

**Cauliflower Gluten Free Crust add \$4**

## Dessert

**Chocolate Chip Banana Bread** **\$12**

**Oreo Cheesecake** **\$14**  
(inspired by our Oreo cows)

## Drinks

Sparkling Blackberry Lemonade \$3

Topo Chico \$3

Coke or Diet Coke \$2

Bottled Water \$2

