


STARFIELD
 VINEYARDS

STARTERS & SHAREABLE PLATES

BONA FIDE MEALS

	<u>RETAIL/CLUB</u>
SMALL CHEESE PLATE	\$24/\$22
<i>Designed for 2-3 people. An array of artisan, hand-selected cheeses accompanied by house pickled grapes, dried apricots, dried cranberries, Marcona almonds, pistachios, honey, fruit preserves, olives, and crackers.</i>	
LARGE CHEESE PLATE	\$42/\$40
<i>Designed for 4-6 people. Loaded with a selection of delicious cheese ranging from soft to aged, accompanied by house pickled grapes, dried apricots, dried cranberries, Marcona almonds, pistachios, honey, fruit preserves, olives, and crackers.</i>	
CHARCUTERIE PLATE	\$20/\$18
<i>Designed for 2-3 people. This savory assortment of cured meats is the perfect addition to your cheese plate! The charcuterie is paired with house marinated olives, house pickled grapes, Dijon mustard, cornichons, Marcona almonds, & crackers and bread.</i>	
CUSTOM CHEESE PLATE	\$M.P.
<i>Build your own vino snackable with your favorite cheeses and meats from the Starfield deli case! See reverse for a full cheese and charcuterie list or ask your server for their recommendations! Check out the sides and snacks section for add-ons!</i>	
ROASTED BRUSSELS SPROUTS SALAD	\$12/\$10
<i>Roasted Brussels sprouts topped with shaved Manchego cheese, diced bacon, & toasted hazelnuts. Finished with a cranberry balsamic glaze.</i>	
MUSHROOM TOASTIES	\$14/\$12
<i>Freshly toasted baguettes topped with Laura Chenel's herbed goat cheese & a butter-sautéed mushroom duet, finished with minced Italian parsley. Comes 3 to an order. Extra Toastie \$4</i>	
CREAMY SPINACH DIP	\$10/\$8
<i>A cool & creamy combination of spinach, bell peppers, sweet onions, crisp carrots, & water chestnuts. Served with crackers.</i>	

	<u>RETAIL/CLUB</u>
GRILLED REUBEN	\$14/\$12
<i>Grilled Niman Ranch Pastrami served on toasted, sliced marble rye with melted swiss cheese, sauerkraut, & thousand island dressing.</i>	
PULLED PORK SLIDERS	\$14/\$12
<i>Niman Ranch pulled pork, house-made apple cilantro coleslaw, & fried onions on toasted brioche buns. Comes with 3 sliders per order. Dairy free. Extra slider – \$4 Gluten Sensitive – Sub buns for Romaine lettuce boats, omit onions</i>	
GRILLED CHEESE & TOMATO BISQUE	\$12/\$10
<i>Simple but delicious! Aged gruyere and cheddar melted in between two slices of fresh sourdough. Paired with a creamy tomato bisque for dipping and sipping.</i>	
FIGGY PIGGY & BUTTERNUT SQUASH SOUP	\$14/\$12
<i>Savory & sweet! This grilled cheese comes with Dalmatia fig spread & Creminelli prosciutto, layered between aged gruyere & cheddar, grilled in between 2 slices of fresh sourdough. Paired with a cinnamon spiced butternut squash soup, topped with crème fraiche & chives.</i>	
CHICKEN SALAD WRAP	\$12/\$10
<i>A delicious classic! Tender chicken breast tossed with a creamy paprika spiced mayo, crisp red onion, sweet grapes, garlicky chives, fresh celery, and chopped pecans, wrapped in a tomato and basil tortilla with fresh romaine. Add on Bacon & Avocado – \$3 Gluten sensitive – Sub wrap for Romaine lettuce boats.</i>	
CHERRY CHICKEN PECAN SALAD	\$14/\$12
<i>Tender spring greens with gorgonzola, sweet & tart dried cherries, Applegate chicken breast, and savory pecan halves, all tossed with a pear & shallot vinaigrette. Served with crostinis. Gluten sensitive upon request.</i>	

"EGGS" & WAFFLES

Experience the local delicacy, Passmore Caviar! Enjoy the caviar à la carte, or with a plate of playful accoutrements. Each plate comes with a variety of accompaniments to make your own caviar creation. Comes with cucumbers, buckwheat blini waffle, crème fraiche, red onions, house-pickled grapes, prosciutto, sea salt chips & chives. Plate is designed for 2 to share.

À LA CARTE/CAVIAR+PLATE

Whisky Roe	\$20/\$28
Passmore Select	\$50/\$58
Ranch Reserve	\$60/\$68

SWEET TREATS

SIDES & SNACKS

	<u>RETAIL/CLUB</u>
BOURBON VANILLA BREAD PUDDING	\$6/\$4
<i>Decadent and rich! Chunks of sourdough bread, raisins, orange zest, & vanilla bean puree enrobed in a bourbon cream sauce.</i>	
SALTED CARAMEL BROWNIES	\$4/\$3
<i>Deliciously sweet & salty! Fudgy brownies drizzled with buttery salted caramel, served with raspberry & chocolate sauce.</i>	
CHOCOHIGOS — CHOCOLATE COVERED FIGS	\$9
<i>These hand-dipped delights are a chewy & crunchy treat from Valencia, Spain. Fruity dried Pajarero figs are bathed in decadent dark chocolate. Try with a side of Balsamic glaze! Gluten free.</i>	
CHUAO CHOCOLATIER ARTISAN CHOCOLATES	\$5.5
<i>This chocolate is crafted with a proprietary blend of fair-trade certified chocolate, free of any additives or artificial flavorings! Ask your server which flavors we currently have!</i>	

SIDE OF SOUP	\$4
SIDE OF APPLE CILANTRO COLESLAW	\$4
FRESH BAKED BAGUETTE — Takes 5-8 min to bake	\$6
MARINATED OLIVES	\$4
MARCONA ALMONDS	\$3
SIDE OF HONEY	\$2
SIDE OF DRIED FRUIT	\$2
SIDE OF FRUIT JAM	\$1
BREAD & CRACKER PLATE	\$4
DIRTY CHIPS — BBQ, Cracked Pepper	\$1.5
GLUTEN FREE CRACKERS — Assorted Flavors	\$7 - \$9
CROCCANTINI CRACKERS — Assorted Flavors	\$7.5
RUSTIC BAKERY CRACKERS — Assorted Flavors	\$7.5-\$10
OLINAS CASHEW & ROSEMARY CRISPS	\$5.5

Menu items may contain or come into contact with WHEAT, FISH, SOY, EGGS, PEANUTS, TREE NUTS, and/or MILK. For more information, please request to speak with a manager.



STARFIELD

VINEYARDS



BUILD YOUR OWN WINO SNACKABLES

Hand-pick your favorite cheeses and meats or try something totally new! Our team can answer any questions and plate your selection for you. Check out the "Snacks & Sides" section on the front side of the menu for add-ons to your plate! Please note everything is à la carte. \$M.P.= Market Price.

CHEESES

HUMBOLDT FOG BY CYPRESS GROVE – \$M.P.

Soft-ripened goat cheese. Floral, herbaceous, & citrusy.
Pasteurized Goat's Milk • Vegetarian • Arcata, Ca

LAMB CHOPPER BY CYPRESS GROVE – \$M.P.

3 months aged. Nutty and subtly sweet.
Pasteurized Sheep's Milk • Vegetarian • Arcata, Ca

TRUFFLE TREMOR BY CYPRESS GROVE – \$M.P.

Soft-ripened goat cheese with heavy floral and mushroom notes.
Pasteurized Goat's Milk • Vegetarian • Arcata, Ca

***PURPLE HAZE BY CYPRESS GROVE – \$6.5**

Lush and fluffy chèvre, sprinkled with lavender and fennel pollen.
Pasteurized Goat's Milk • Vegetarian • Arcata, Ca

***SMOKED MOZZARELLA BY BELFIORE – \$4.5**

Apple, Cherry, and Alder wood smoked fresh mozzarella
Pasteurized Cow's Milk • Vegetarian • Northern CA

MANCHEGO CURADO BY EL TABLAO – \$M.P.

6 months aged. Semi-firm, nutty and buttery.
Pasteurized Sheep's Milk • La Mancha, Spain

X.O. GOUDA BY BEEMSTER – \$M.P.

26 months aged. Caramelly & nutty, with crunchy protein crystals.
Pasteurized Cow's Milk • Northern Holland

D'AFFINOIS BY FROMAGERIE GUILLOTEAU – \$M.P.

Soft, buttery, and mild, it's a silkier brie!
Pasteurized Cow's Milk • Vegetarian • France

PORT SALUT BY S.A.F.R. – \$M.P.

Semi-soft, mild, and velvety.
Pasteurized Cow's Milk • Vegetarian • Brittany, France

***MIMOLETTE EXTRA VIELLE BY ISIGNY – \$MP**

24 months aged. Fudge-like consistency, like savory butterscotch!
Pasteurized Cow's Milk • Normandy, France

***BARELY BUZZED BY BEEHIVE – \$6.5**

Cheddar rolled in espresso and lavender!
Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut

SMOKED APPLE WALNUT BY BEEHIVE – \$6.5

Aged cheddar smoked with walnut wood and apple slices!
Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut

MONTCHÈVRE CHEESES – \$4.5

Decadent, fruity, and slightly tangy. Ask your server for flavors!
Pasteurized Goat's Milk • Vegetarian • Belmont, Wi

MARINATED GOAT CHEESE BY CHEVOO – \$6.5

Marinated in EVOO, black truffle or smoked salt & rosemary.
Pasteurized Goat's Milk • Vegetarian • Northern CA

***SNOWDONIA CHEESES – \$9**

This is the pinnacle of aged cheddar. Ask your server for flavors!
Pasteurized Cow's Milk • Vegetarian • Wales

***LAURA CHENEL FRESH GOAT CHEESE – \$5.5**

Sweet, zesty, & earthy goat cheese. Ask about our flavors!
Pasteurized Goat's Milk • Vegetarian • Northern CA

MEATS & PÂTÉ

LOUKANIKI SALAMI BY OLYMPIA PROVISIONS – \$9

This gourmet Greek salami is cured meat perfection. Flavored with smokey cumin, garlic, and orange zest. (4.5oz)

FINOCCHIONA SALAMI BY OLYMPIA PROVISIONS – \$9

A delicate salami, classically flavored with a combination of garlic, black pepper, and fennel. (4.5oz)

PROSCIUTTO BY CREMINELLI – \$6.5

Slow cured, air-dried, melt in your mouth goodness. Sliced paper-thin. (2oz)

TARTUFO SALAMI BY CREMINELLI – \$12

Earthy black summer truffles and organic spices infuse this uncured salami. Bold & decadent, it's perfect for any truffle lover. (5.5oz)

***CASALINGO SALAMI BY CREMINELLI – \$10**

This smooth-textured, mild salami is a family recipe that pairs beautifully with Black Bomber cheese by Snowdonia. (5.5oz)

SOPRESSATA SALAMI BY CREMINELLI – \$10

This salami is inspired by Northern Italian style charcuterie. It is crafted with Sangiovese wine and garlic (5.5oz)

SOPRESSA SALAMI BY CREMINELLI – \$6

This salami is seasoned with wine, garlic, and black pepper. It is an Italian staple! (2oz)

***VARZI SALAMI BY CREMINELLI – \$6**

Perfect with our Cinsaut Rosè, this delicate salami is crafted with organic nutmeg and clove. (2oz)

COPPA BY MOLINARI – \$5

Delicious, dry-cured pork shoulder seasoned with a classic blend of spices. (2oz)

PHEASANT ROSEMARY PÂTÉ BY ALEXIAN – \$8

A delicious combination of spices, herbs, & port wine. All natural, no antibiotics, hormones, or preservatives. (5oz)

GRAND MARNIER PÂTÉ BY ALEXIAN – \$7.5

The orange notes from the Grand Marnier pair beautifully with the rich, meaty notes of the Pâté. (5oz)

FOREST MUSHROOM PÂTÉ BY ALEXIAN – \$6.5

Rich, earthy mushrooms and port wine flavor this bold yet delicate Pâté. (5oz)

JAMS, SPREADS, & TASTY TIDBITS

DALMATIA SPREAD – 8.5 oz – Assorted Flavors \$6.5

*DULCE ABUELA QUINCE PASTE – 10.6 oz \$10

LEMON DILL MUSTARD – 4 oz \$6

*FIG & OLIVE TAPENADE – 4 oz \$6

BLACKBERRY RASPBERRY CARDAMOM JAM – 9 oz \$9

SPICED PEACH & BOURBON JAM – 9 oz \$9

FLAVORED BALSAMIC – 250mL – Hickory, Cranberry \$9

FLAVORED OLIVE OILS – 250mL – Herb, Blood Orange \$9

*=STAFF FAVORITE!