



STARFIELD VINEYARDS

STARTERS & SHAREABLE PLATES

RETAIL/CLUB

24 CARROT FARMS SHISHITOS \$10/\$8
Oven roasted shishito peppers, drizzled with avocado aioli & topped with grated cotija cheese & pickled red onions.

24 CARROT FARMS ZUCCHINI FRIES \$10/\$8
Fresh green zucchini breaded with panko & fried, served with a red pepper romesco sauce, & garnished with pepitas and parsley.

TOMATO & BASIL PESTO FOCACCIA \$7/\$6
House-made focaccia bread, dressed with heirloom cherry tomatoes, basil pesto, & parmesan cheese.

CALIFORNIA CAPRESE DIP \$12/\$10
A delicious twist on bruschetta! Fresh burrata mozzarella infused with lemon zest & olive oil, topped with diced farm fresh heirloom tomatoes, basil pesto, & arugula. Served with toasted country bread for dipping.

DRUNKEN WATERMELON SALAD \$10/\$8
21 & up only! Fresh watermelon & ripe strawberries are marinated in our 2020 Cinsaut Rosé, sprinkled with black lava salt & fruity pink peppercorns, and finished with a chiffonade of basil.

STRAWBERRY BEET BRUSCHETTA \$8/\$6
Bright strawberries & roasted golden & red beets marinated in orange juice and blood orange olive oil. Served atop toasted baguette covered with herbed goat cheese, all topped with a chiffonade of arugula, pistachios, balsamic glaze & sea salt. Comes 3 pieces to an order. Extra piece \$3

CREAMY SPINACH DIP \$11/\$9
A cool & creamy combination of spinach, cheddar cheese, bell peppers, sweet onions, crisp carrots, & water chestnuts. Served with crackers.

CHEESE PLATE \$24/\$22
An array of artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, cornichons, honey, fruit preserves, house-marinated olives, house-pickled grapes & crackers.

CHARCUTERIE PLATE \$20/\$18
A savory assortment of cured meats! The charcuterie is paired with a rotating artisan cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers.

SIDES & SNACKS

SIDE OF APPLE CILANTRO COLESLAW \$4
DIRTY CHIPS – BBQ, Cracked Pepper \$1.5
MARINATED OLIVES \$5
MARCONA ALMONDS \$MP
CORNICHONS \$4
GLUTEN FREE CRACKERS – Assorted Flavors \$7 – \$9
RUSTIC BAKERY CRACKERS – Assorted Flavors \$6-\$10

MAINS

RETAIL/CLUB

PULLED PORK SLIDERS \$14/\$12
Niman Ranch pulled pork, house-made apple cilantro coleslaw, & fried onions on toasted brioche buns. Comes with 2 sliders per order, with a side of chips. Dairy free. Gluten sensitive option available

CHERRY CHICKEN PECAN SALAD \$14/\$12
Tender spring greens with gorgonzola, sweet & tart dried cherries, Applegate chicken breast, & savory pecan halves, all tossed with a pear & shallot vinaigrette. Served with crostinis. Gluten sensitive option available upon request.

24 CARROT FARMS BABY KALE CAESAR \$12/\$10
A mix of crisp Romaine lettuce & kale, garlic infused croutons, shredded parmesan, & tossed with a zesty Caesar dressing. Add Chicken \$4

PARMESAN CRUSTED CHICKEN BREAST \$14/\$12
8-ounce chicken breast roasted with a crispy breading & served with a Summer vegetable succotash & red pepper romesco sauce.

KINGS MEATS DUO OF ROASTED SAUSAGES \$14/\$12
Traditional Bratwurst & Sweet Maui sausages roasted in house, served with apple cilantro coleslaw & apple mustard sauce.

KINGS MEATS TERIYAKI TRI TIP \$20/\$18
7 ounces of sweet & savory marinated tri tip, accompanied by garlic roasted fingerling potatoes, scallion chimichurri, & topped with sesame seeds.

KINGS MEATS BBQ PORK RIBS \$18/\$16
Half rack of St. Louis style ribs with a house-made BBQ sauce & served with freshly baked cornbread, topped with honey butter.

SWEET TREATS

RETAIL/CLUB

BOURBON VANILLA BREAD PUDDING \$6/\$4
Decadent and rich! Chunks of sourdough bread, raisins, orange zest, & vanilla bean puree enrobed in a bourbon cream sauce.

SALTED CARAMEL BROWNIES \$6/\$4
Deliciously sweet & salty! Fudgy brownies drizzled with buttery salted caramel, served warm with a drizzle of raspberry & chocolate sauce.

CHOCOHIGOS – CHOCOLATE COVERED FIGS \$9
These hand-dipped delights are a chewy & crunchy treat from Valencia, Spain. Fruity dried Pajarero figs are bathed in decadent dark chocolate.

CHUAO CHOCOLATIER ARTISAN CHOCOLATES \$5.5
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!

NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO – Assorted Flavors \$2
PELLEGRINO SPARKLING WATER \$3
MARTINELLI'S APPLE JUICE \$3
HARNEY & SONS BLACK TEA \$3

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.