



# STARFIELD VINEYARDS

## STARTERS & SHAREABLE PLATES

RETAIL/CLUB

<b>24 CARROT FARMS SHISHITOS</b>	<b>\$10/\$8</b>
<i>Oven roasted shishito peppers, drizzled with avocado aioli &amp; topped with grated cotija cheese &amp; pickled red onions.</i>	
<b>24 CARROT FARMS ZUCCHINI FRIES</b>	<b>\$10/\$8</b>
<i>Fresh green zucchini breaded with panko &amp; fried, served with a red pepper romesco sauce, &amp; garnished with pepitas and parsley.</i>	
<b>TOMATO &amp; BASIL PESTO FOCACCIA</b>	<b>\$6/\$5</b>
<i>House-made focaccia bread, dressed with heirloom cherry tomatoes, basil pesto, &amp; parmesan cheese.</i>	
<b>CALIFORNIA CAPRESE DIP</b>	<b>\$12/\$10</b>
<i>A delicious twist on bruschetta! Fresh burrata mozzarella infused with lemon zest &amp; olive oil, topped with diced farm fresh heirloom tomatoes, basil pesto, &amp; arugula. Served with toasted country bread for dipping.</i>	
<b>FIG BRUSCHETTA</b>	<b>\$9/\$7</b>
<i>Seasonal &amp; delicious. Toasted baguette is dressed with goat cheese &amp; topped with fresh figs, chopped walnuts, honey, &amp; arugula, all drizzled with balsamic glaze. Comes 3 pieces to an order. Extra piece \$3</i>	
<b>CREAMY SPINACH DIP</b>	<b>\$11/\$9</b>
<i>A cool &amp; creamy combination of spinach, cheddar cheese, bell peppers, sweet onions, crisp carrots, &amp; water chestnuts. Served with crackers.</i>	
<b>CHEESE PLATE</b>	<b>\$24/\$22</b>
<i>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 &amp; crackers.</i>	
<b>CHARCUTERIE PLATE</b>	<b>\$20/\$18</b>
<i>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, &amp; crackers.</i>	

## SIDES & SNACKS

<b>SIDE OF APPLE CILANTRO COLESLAW</b>	<b>\$4</b>
<b>DIRTY CHIPS – BBQ, Cracked Pepper</b>	<b>\$1-5</b>
<b>MARINATED OLIVES</b>	<b>\$5</b>
<b>MARCONA ALMONDS</b>	<b>\$MP</b>
<b>CORNICHONS</b>	<b>\$4</b>
<b>GLUTEN FREE CRACKERS – Assorted Flavors</b>	<b>\$7 – \$9</b>
<b>RUSTIC BAKERY CRACKERS – Assorted Flavors</b>	<b>\$6-\$10</b>

## NON-ALCOHOLIC BEVERAGES

<b>SAN PELLEGRINO – Assorted Flavors</b>	<b>\$2</b>
<b>PELLEGRINO SPARKLING WATER</b>	<b>\$3</b>
<b>MARTINELLI'S APPLE JUICE</b>	<b>\$3</b>
<b>HARNEY &amp; SONS BLACK TEA</b>	<b>\$3</b>

## MAINS

RETAIL/CLUB

<b>CHERRY CHICKEN PECAN SALAD</b>	<b>\$14/\$12</b>
<i>Tender spring greens with gorgonzola, sweet &amp; tart dried cherries, Applegate chicken breast, &amp; savory pecan halves, all tossed with a pear &amp; shallot vinaigrette. Served with crostinis. Gluten sensitive option available upon request.</i>	
<b>24 CARROT FARMS BABY KALE CAESAR</b>	<b>\$12/\$10</b>
<i>A mix of crisp Romaine lettuce &amp; kale, garlic infused croutons, &amp; shredded parmesan, all tossed with a zesty Caesar dressing. Add Chicken \$4</i>	
<b>BIBB GREEK SALAD</b>	<b>\$11/\$9</b>
<i>Tender bibb lettuce, fresh cherry tomatoes &amp; cucumbers, marinated olives, &amp; crumbled feta cheese tossed in a house-made avocado-yogurt dressing.</i>	
<b>PULLED PORK SLIDERS</b>	<b>\$14/\$12</b>
<i>Niman Ranch pulled pork, house-made apple cilantro coleslaw, &amp; fried onions on toasted brioche buns. Comes with 2 sliders per order, with a side of chips. Dairy free. Gluten sensitive option available</i>	
<b>PARMESAN CRUSTED CHICKEN BREAST</b>	<b>\$14/\$12</b>
<i>8-ounce chicken breast roasted with a crispy breading &amp; served with a summer vegetable succotash &amp; red pepper romesco sauce.</i>	
<b>KINGS MEATS DUO OF ROASTED SAUSAGES</b>	<b>\$14/\$12</b>
<i>Traditional Bratwurst &amp; Sweet Maui sausages roasted in house, served with apple cilantro coleslaw &amp; apple mustard sauce.</i>	
<b>KINGS MEATS BONE-IN PORK ROAST</b>	<b>\$18/\$16</b>
<i>Bone-in pork loin is roasted to perfection &amp; finished in a honey garlic sauce. Served with a side of roasted broccolini from 24 Carrot Farms.</i>	
<b>KINGS MEATS BBQ BRISKET</b>	<b>\$20/\$18</b>
<i>Tender beef brisket, covered in a house-made red wine BBQ sauce &amp; served with potato &amp; egg salad</i>	

## SWEET TREATS

RETAIL/CLUB

<b>APPLE PIE ICE CREAM</b>	<b>\$6/\$5</b>
<i>A true Apple Hill delight! Cinnamon apple &amp; vanilla flavored ice cream, topped with a cinnamon apple compote, graham crackers, &amp; drizzled with caramel sauce.</i>	
<b>BOURBON VANILLA BREAD PUDDING</b>	<b>\$6/\$5</b>
<i>Decadent and rich! Chunks of sourdough bread, raisins, orange zest, &amp; vanilla bean puree enrobed in a bourbon cream sauce.</i>	
<b>SALTED CARAMEL BROWNIES</b>	<b>\$6/\$5</b>
<i>Deliciously sweet &amp; salty! Fudgy brownies drizzled with buttery salted caramel, served warm with a drizzle of raspberry &amp; chocolate sauce.</i>	
<b>CHOCOHIGOS – CHOCOLATE COVERED FIGS</b>	<b>\$9</b>
<i>These hand-dipped delights are a chewy &amp; crunchy treat from Valencia, Spain. Fruity dried Pajarero figs are bathed in decadent dark chocolate.</i>	
<b>CHUAO CHOCOLATIER ARTISAN CHOCOLATES</b>	<b>\$5.5</b>
<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>	

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.