



STARFIELD VINEYARDS

STARTERS AND SHAREABLE PLATES

RETAIL/CLUB

SMALL CHEESE PLATE

\$24/\$22

Designed for 2-3 people. An array of artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, marcona almonds, pistachios, honey, fruit preserves, olives, and crackers.

LARGE CHEESE PLATE

\$42/\$40

Designed for 4-6 people. Loaded with a selection of delicious cheese ranging from soft to aged, accompanied by dried apricots, dried cranberries, marcona almonds, pistachios, honey, fruit preserves, olives, and crackers.

CHARCUTERIE PLATE

\$20/\$18

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, Dijon mustard, cornichons, herbed marcona almonds, crackers and bread.

CUSTOM CHEESE PLATE

\$M.P.

Build your own vino snackable with your favorite cheeses and meats from the Starfield deli case! See reverse of this menu for a full cheese and charcuterie list or ask your server for their recommendations! Check out the sides and snacks section for add ons to your custom cheese plate!

CREAMY SPINACH DIP

\$10/\$8

A cool & creamy combination of spinach, bell peppers, sweet onions, crisp carrots, & crunchy water chestnuts. Served with crackers.

BURRATA BRUSCHETTA

\$12/\$10

Fresh vine-ripened tomatoes, creamy burrata mozzarella & herby pesto finished with a chiffonade of basil and a drizzle of balsamic glaze. Served on crostinis. Comes 3 to an order. Extra slice of bruschetta \$3

FRESH BAKED BAGUETTE

\$5

Baked fresh to order! Please note each baguette requires 8 minutes to bake. Only available Friday-Sunday.

SIDES & SNACKS

APPLE CILANTRO COLESLAW

\$4

BREAD & CRACKER PLATE

\$4

DIRTY CHIPS – Sea Salt, BBQ, Cracked Pepper

\$1.5 - \$2.5

MARINATED OLIVES

\$4

CORNICHONS

\$3

MARCONA ALMONDS

\$3

FREE FOR ALL GF CRACKERS

\$9

GF OAT THINS – Roasted Garlic and Plain

\$7

SIDE OF HONEY

\$2

SIDE OF DRIED FRUIT

\$2

SIDE OF MUSTARD

\$1

SIDE OF FRUIT JAM

\$1

BONA FIDE MEALS

RETAIL/CLUB

PULLED PORK SLIDERS

\$14/\$12

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

BLT

\$12/\$10

Staff favorite! Featuring Daily's Hardwood smoked bacon, crisp romaine, fresh vine-ripened tomatoes & a creamy avocado-cilantro-gorgonzola spread on sliced sourdough.

ROASTED TURKEY PESTO COLESLAW

\$12/\$10

Oven roasted turkey with Gold Rush creamery swiss, house-made apple cilantro coleslaw, & pesto aioli on sliced ciabatta.

CHERRY CHICKEN PECAN SALAD

\$14/\$12

Tender spring greens tossed with gorgonzola, sweet & tart dried cherries, Applegate chicken breast, and savory pecan halves. Served with a pear & shallot vinaigrette. Gluten free.

SWEET TREATS

RETAIL/CLUB

BOURBON VANILLA BREAD PUDDING

\$6/\$4

Decadent and rich! Chunks of French bread, sweet raisins, and luxurious vanilla puree enrobed in a bourbon cream sauce. The perfect dessert to share!

SALTED CARAMEL BROWNIES

\$4/\$3

Uber rich and deliciously sweet and salty! Fudgy brownies layered with buttery, salted caramel. Comes warm and gooey to your table.

CHOCOHIGOS – CHOCOLATE COVERED FIGS

\$8

These hand-dipped delights are a chewy & crunchy treat from Valencia, Spain. Fruity dried pajarero figs are bathed in decadent dark chocolate. Gluten free.

CHUAO CHOCOLATIER ARTISAN CHOCOLATES

\$5

This chocolate is crafted with a proprietary blend of fair-trade certified chocolate, free of any additives or artificial flavorings! These culinary creations come in playful flavors like Pretzel Toffee Twirl, Potato Chip, Honeycomb, and Baconluxious!



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 — \$5.5**

Lush and fluffy chèvre, sprinkled with lavender and fennel pollen.
Pasteurized Goat's Milk • Vegetarian • Arcata, 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 — \$8.5**

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

*** BARELY BUZZED BY BEEHIVE — \$5.5**

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

SMOKED APPLE WALNUT BY BEEHIVE — \$5

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

MONTCHÈVRE CHEESES — \$4

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

MARINATED GOAT CHEESE BY CHEVOO — \$5.5

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

*** SNOWDONIA CHEESES — \$8.5**

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

MEATS & PÂTÉ

LOUKANIK SALAMI BY OLYMPIA PROVISIONS — \$8.5

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

PROSCIUTTO BY CREMINELLI — \$5.5

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

TARTUFO BY CREMINELLI — \$11

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

*** CASALINGO BY CREMINELLI — \$9**

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

SOPRESSATA SALAMI BY CREMINELLI — \$9

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

VARZI SALAMI BY CREMINELLI — \$5.5

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

NAPOLI SALAMI BY OLLI SALUMERIA — \$10

This applewood-smoked salami has a subtle smokey flavor, perfect for those who like lightly flavored salami. (4oz)

CALABRESE SALAMI — \$16

This spicy salami is rich and savory with moderate heat. Made with Sangiovese wine, garlic, and paprika. (6oz)

COPPA BY MOLINARI — \$4

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

PHEASANT ROSEMARY PÂTÉ BY ALEXIAN — \$7.5

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

GRAND MARNIER PÂTÉ BY ALEXIAN — \$7

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)

***=STAFF FAVORITE!**