



STARFIELD VINEYARDS

STARTERS & SHAREABLE PLATES

RETAIL/CLUB

- SMALL CHEESE PLATE** **\$24/\$22**
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.
- LARGE CHEESE PLATE** **\$42/\$40**
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.
- 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, house pickled grapes, Dijon mustard, cornichons, Marcona almonds, & crackers and bread.
- CUSTOM CHEESE PLATE** **\$M.P.**
Build your own wino 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!

HEIRLOOM TOMATO & PEACH BURRATA SALAD **\$10/\$8**

Summer on a plate! Marinated heirloom tomatoes layered with sweet and tart yellow peaches and creamy burrata, drizzled with balsamic glaze and finished with a chiffonade of garden-fresh basil. Upgrade by adding local Passmore Ranch Sturgeon caviar \$8

DRUNKEN WATERMELON SALAD **\$10/\$8**

21 & up only! Fresh watermelon & ripe strawberries are marinated in our 2019 Cinsaut Rosé, sprinkled with black lava salt & fruity pink peppercorns, and finished with a chiffonade of basil. A perfect start to your meal!

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

CREAMY SPINACH DIP **\$10/\$8**

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

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, served on locally sourced sourdough.
- CHICKEN SALAD WRAP** **\$12/\$10**
A delicious summer 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.
- CHERRY CHICKEN PECAN SALAD** **\$14/\$12**
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.

SWEET TREATS

RETAIL/CLUB

- BOURBON VANILLA BREAD PUDDING** **\$6/\$4**
Decadent and rich! Chunks of sourdough bread, sweet raisins, and luxurious vanilla puree enrobed in a bourbon cream sauce.
- SALTED CARAMEL BROWNIES** **\$4/\$3**
Uber rich and deliciously sweet and salty! Fudgy brownies drizzled with buttery, salted caramel, served with raspberry and chocolate sauce. 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** **\$5.5**
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!

"EGGS" & WAFFLES

Experience 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

SIDES & SNACKS

FRESH BAKED BAGUETTE — Takes 5-8 min to bake	\$5	MARINATED OLIVES	\$4
BREAD & CRACKER PLATE	\$4	DIRTY CHIPS — Sea Salt, BBQ, Cracked Pepper	\$1.5 - \$2.5
APPLE CILANTRO COLESLAW	\$4	GLUTEN FREE CRACKERS — Roasted Garlic or Rosemary	\$7 - \$9
MARINATED OLIVES	\$4	CROCCANTINI CRACKERS — Assorted Flavors	\$7.5
MARCONA ALMONDS	\$3	RUSTIC BAKERY CRACKERS — Assorted Flavors	\$7.5-\$10
SIDE OF HONEY	\$2	OLINAS CASHEW & ROSEMARY CRISPS	\$5.5
SIDE OF DRIED FRUIT	\$2	DALMATIA SPREAD — Assorted Flavors	\$5.5 - \$6.5
SIDE OF FRUIT JAM	\$1	DULCE ABUELA QUINCE PASTE	\$10



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

***SMOKED MOZZARELLA BY BELFIORE – \$4**

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 – \$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

***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

LOUKANIKA SALAMI BY OLYMPIA PROVISIONS – \$8.5

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

FINOCCHIONA SALAMI BY OLYMPIA PROVISIONS – \$8.5

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

PROSCIUTTO BY CREMINELLI – \$5.5

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

TARTUFO SALAMI 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 SALAMI 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 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 – \$5.5

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

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!**