



IDLE HOUR WINERY & KITCHEN

SINCE 2008

A MEDITERRANEAN-INSPIRED SELECTION OF FOOD & WINE

SHAREABLES

Pairs well with our wine tasting! 6 wines / \$15

CHARCUTERIE BOARD

3 Cheeses with Nuts, Fruit, House Made Jam,
Spiced Honey & Crackers.

For Two \$22 ~ For Four \$42

Add Salami, Prosciutto or Soppressata \$4 ea.

FLATBREADS

7-Inch \$12 ~ 12 Inch \$18 (GF available)

Add Pepperoni \$4 SM or \$8 LG

SPICY MARGHERITA

Tomato Sauce, Heirloom Tomatoes, Basil,
Mozzarella, Chili flake, Chili Oil
& Balsamic Reduction

pairing: 2021 Carignan \$14

GREEK PIZZA

Sund-dried tomatoes, Artichoke hearts
Kalamata olives, Mushroom Feta Cheese, Arugula
Red Pepper Hummus and Garlic Oil

pairing: 2021 Cuvee Rouge \$14

KALE & MUSHROOM

Sautéed mushrooms, Kale, Goat cheese mousse,
Garlic Confit, EVOO & Flake salt

pairing: 2021 Cuvee Rouge \$14

SMALL PLATES

IDLE HOUR PAPAS \$12

Roasted Potatoes, Bacon, Pickled
Onion, Chipotle Aioli & Cilantro

pairing: 2019 Malbec \$12

CHORIZO AL VINO TINTO \$16

Cast Iron Spanish Chorizo in Red Wine with
Manchego & Rustic Bread

pairing: 2019 Malbec \$12

SHRIMP SAUTÈ \$14

Cast Iron Shrimp with Confit Garlic, Chili Flake,
Compound Butter, Lemon & Baguette

pairing: 2021 Roussanne \$14

BAKED CAMEMBERT \$17

Cast Iron Camembert with Apricot & Golden Raisin
Compote, Balsamic Reduction, Honey & Toasted
Almonds with Rosemary Croccantini Crackers

pairing: 2021 Vin Blanc \$12

RUSTIC BREAD

With Olive Oil & Balsamic Vinegar \$6 (VE)

Add House Marinated Olives \$4

We do have Vegetarian, Vegan & GF bread options. Please ask your server.

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SOUPS & SALADS

SOUPS: Bowl \$9, Cup \$5

WILD MUSHROOM SHERRY SOUP

Fresh mushrooms, Amontillado Sherry,
Green Onion, Red chili oil.

pairing: **2021 Cuvee Rouge \$14**

CITRUS AND HONEY SALAD \$12

Orange Supremes, Goat Cheese Mousse,
Candied Walnuts, Mixed Greens,
Honey White Balsamic Vinaigrette (GF)

pairing: **2021 Vin Blanc \$12**

ROASTED ARTICHOKE SALAD \$12

With Artichoke Hearts, Arugula, Sun-dried
Tomato, Red Bell Pepper, Champagne
Vinaigrette over White Bean Purée

pairing: **2022 Roussanne \$14**

HOUSE SALAD, Full \$10 Side \$5

House Vinaigrette, Balsamic or Ranch
Mixed Greens, Dried Cranberries, Red Onion,
Tomatoes, Gorgonzola Crumbles (GF)

pairing: **2021 Vin Blanc \$12**

SANDWICHES

Choice of Soup or Salad

GRILLED CHICKEN ANTIPASTI \$16

Hot or Cold

Chicken breast, Provolone, Antipasti of
Artichoke Hearts, Sun-dried tomatoes,
mushrooms and kalamatas & Pesto on Ciabatta

pairing: **2022 Roussanne \$14**

ITALIAN PANINI \$18

Hot or Cold

Black Forest Ham, Salami, Pepperoni, Roasted
Red Peppers, Pepperoncinis, Basil Aioli &
Provolone on Sourdough

pairing: **2021 Carignan \$14**

**JOIN US FOR
DINNER SERVICE,
WED-SAT EVENINGS 5-8PM**

BOTTLED BEERS \$8

Stella Artois, Lager

Firestone DBA, A light, refreshing Ale

Firestone 805, Pale Ale

Lagunitas IPA, India Pale Ale

WINE & BEER COCKTAILS



& OTHER DRINKS

Mimosa Bar - Create your own! \$38

One bottle of Cava & 3 juices

Idle Queen: Rosso Vermouth,

Cava & Bitters \$12

Aperol Spritz: Aperol & Cava \$12

Kalimotxo: A Basque specialty of
Malbec & Coca Cola. \$12

Americano Bianco: Rinomato, An Italian
vino aperitivo over sparkling wine \$12

Rosè Spritzer: Rosè with Club Soda \$10

Shandy: A British specialty of
Lager beer & Ginger beer \$10

Blanco Vermouth & Bitters, \$10

Rosso Vermouth & Bitters, \$10

Coffee/Tea \$3, La Croix \$4, Juice \$4

*The Madera County Health Department would like you to know that consuming raw or undercooked products increases the risk for food borne illnesses. Please inform your server of any food allergies prior to ordering. We politely decline substitutions, however, we can omit ingredients whenever possible. 20% Gratuity added to parties of 6 or more at one table.

KIDS MENU

Cheese Pizza 7" \$10 12" \$16
Housemade Tomato Sauce with Mozzarella
Grilled Cheese \$12
Shredded Mozzarella on Sliced Sourdough with Grapes

DESSERTS & SWEET WINES

**CALLEBAUT FLOURLESS
CHOCOLATE TORTE \$12**

*62% Dark chocolate, Green Extra
Virgin Olive Oil, Maldon Salt*

**MEYER LEMON CURD & ROSEMARY
SHORTBREAD BAR \$12**

*House made Meyer Lemon Curd over
Rosemary Shortbread Bars with Lemon dust*

IDLE HOUR & QUEEN'S INN UPCOMING EVENTS

SUMMER 2024 EVENTS

MAY 25th: 25 Whack a Mole at the Queen's Inn Wine Bar, 6:30-10pm

JUNE 1st: Train Wreck at the Queen's Inn Wine Bar, 6:30-10pm

8th: Celtic Alchemy at the Queen's Inn Wine Bar, 6:30-10pm

Thursday, the 13th, Rich Severson, Guitar College at the Queen's Inn Wine Bar, 6-10pm

15th: TBD

22nd: Vince Warner at the Queen's Inn Wine Bar, 6:30-10pm

29th: Shades of Blue at the Queen's Inn Wine Bar, 6:30-10pm

JULY 6th: Dirty Cello at the Queen's Inn Wine Bar, 6:30-10pm

7th: Dirty Cello at Idle Hour Sunday Brunch, 11-1:30pm

13th: Square One at the Queen's Inn Wine Bar, 6:30-10pm

20th: Mystery City (formerly Montage) at the Queen's Inn Wine Bar, 6:30-10pm

27th: Boha Reggae at the Queen's Inn Wine Bar, 6:30-10pm

AUGUST 3rd: What Comes Next at the Queen's Inn Wine Bar, 6:30-10pm

10th: Yard Dogs at the Queen's Inn Wine Bar, 6:30-10pm

17th: Natural Bridge Band at the Queen's Inn Wine Bar, 6:30-10pm

24th: Private Event

31st: Central Valley Groove Smooth Jazz at the Queen's Inn Wine Bar, 6:30-10pm



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SINCE 2008 2008

WINE MENU

TASTING SIX WINES \$15, WINE CLUB COMPLIMENTARY

SPARKLING

	GL	BTL
Henri Champliou, <i>Cremant de Bourgogne, Burgundy France</i>		\$42
Mas Fi Cava, <i>Spain</i>	\$9	\$34

WHITES

			TO GO
21 Vin Blanc, (<i>Malvasia Bianca & Roussanne</i>) #1	\$12	\$40	\$28
22 Roussanne, <i>Santa Ynez Valley</i> #2	\$14	\$44	\$34
21 La Doria Gavi, <i>Piedmont, Italy</i>	\$10	\$38	

REDS

			TO GO
19 Tiger Lily, <i>chilled red.</i> #3	\$12	\$42	\$30
19 Malbec, <i>Madera</i> #4	\$12	\$42	\$30
21 Carignan, <i>Madera</i> #5	\$14	\$44	\$32
21 Cuvee Rouge, <i>65% Petite Syrah, 35% Carignan</i> #6	\$14	\$44	\$32
22 Grenache Noir, <i>Santa Ynez</i>		\$68	\$50
21 Beckman Vineyards Cuvee Le Bec, <i>Santa Ynez</i>	\$16	\$52	

**JOIN OUR WINE CLUB TODAY AND RECEIVE 25%
DISCOUNT OFF BOTTLES AND 30% OFF A CASE**

WE CAN SHIP TO THE FOLLOWING STATES: AK, AZ, CO, DC, FL, GA, HI, IA, ID, IL, IN, KS, KY, LA, MA, MD, ME, MN, MO, NC, ND, NE, NH, NM, NV, NY, OH, OK, OR, PA, SC, TN, TX, VA, VT, WA, WI, WV, WY