



IDLE HOUR WINERY & KITCHEN

SINCE 2008

SAVORY

CAST IRON SHAKSHUKA \$14

Cast iron skillet of Two Poached Eggs over a Tomato Sauce of Spanish Paprika & Cumin, Cayenne, Red Bell Pepper, Garlic, Onion + Warm Baguette

IDLE HOUR \$14

Two Eggs your way, Lyonnaise Potatoes + choice of one side.

CITRUS + HONEY SALAD \$12

Orange Supremes, Goat Cheese Mousse, Candied Walnuts, Mixed Greens + Honey White Balsamic Vinaigrette

ROASTED ARTICHOKE SALAD \$12

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

Sides Available: \$4 each

Bacon (2), Sage Sausage Links (2), Lyonnaise Potatoes

SWEET

BUTTERMILK PANCAKES \$14

House made Strawberry Jam & Ricotta stuffed Brioche Toast with Micro Basil & Powdered Sugar

TOAST YOUR WAY \$14

AVOCADO TOAST

Two Eggs Poached, Pickled Red Onion, Arugula with Red Pepper Hummus on Toasted Sourdough

CROQUE MADAME

Open-Faced Black Forest Ham & Swiss Melt on Toasted Sourdough Bread with Two Fried Eggs & Bechamel Sauce on top.

APRICOT + BRIE + HONEY

Apricot & Golden Raisin Compote + Toasted Almonds, Danish Brie, Honey Balsamic Glaze on Nut & Grain Bread with choice of one side.

Gluten Free Bread \$2

MIMOSAS & APPETIZERS

Mimosa Bar - Create your own! \$38

One bottle of Cava & 3 juices
Orange, Pineapple or Cranberry Juice

CHARCUTERIE BOARD

3 Cheeses with Nuts, Fruit, Spiced Honey + Crackers.

For Two \$22 ~ For Four \$42

Add Salami, Prosciutto or Soppressata \$4 ea.

WINE MENU

TASTING DAILY, 11-5 PM \$15, WINE CLUB COMPLIMENTARY

SPARKLING

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

WHITES

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

ROSÉS & REDS

			TO GO
19 Tiger Lily, <i>chilled red.</i>	\$12	\$42	\$30
19 Malbec, <i>Madera</i>	\$12	\$42	\$30
21 Carignan, <i>Madera</i>	\$14	\$44	\$32
21 Vin Rouge, <i>65% Petite Syrah, 35% Carignan</i>	\$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

*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.

BEERS \$8, MIMOSAS + OTHER DRINKS

Stella Artois, Lager, Firestone 805, Pale Ale
Firestone DBA, A light, refreshing Ale
Lagunitas IPA, India Pale Ale
Mimosa Bar - Create your own! \$32
One bottle of Cava & 3 juices
Blanco or Rosso Vermouth & Bitters, \$10
Aperol Spritz (with Cava), \$12
Coffee/Tea \$3.50, **La Croix** \$4,
Orange, Pineapple or Cranberry Juice \$4