

IDLE HOUR WINERY



SINCE 2008
& KITCHEN

A MEDITERRANEAN-INSPIRED SELECTION OF FOOD & WINE

Dishes will be served Family Style

To Start

BAKED CAMEMBERT \$17

Cast Iron Camembert with Apricot, Golden Raisin Compote with Balsamic Glaze, Honey drizzle & Toasted Almonds

pairing: 2022 Roussanne \$44/bottle \$14/glass

CHORIZO AL VINO TINTO \$16

Spanish Chorizo in Red Wine with Manchego and Rustic Bread.

pairing: 2019 Malbec \$42/bottle \$12/glass

SEARED PORK BELLY + SLAW \$18

Crispy, Sticky Sambal soy, Almonds, Scallions.

pairing: 2021 Carignan \$44/bottle \$14/glass

BURRATA + BLISTERED TOMATO \$16

Fresh Burrata, Blistered Grape Tomatoes, Spanish EVOO, Maldon Salt + French Batard bread

pairing: 2019 Tiger Lily \$42/bottle \$12/glass

Meat + Fish + Pasta to Share

EGGPLANT PARMESAN STACKED \$26

Roasted eggplant, Mozzarella melt, Marinara, Garlic croutons

pairing: 2021 Cuvee Rouge, \$44/bottle \$14/glass

ANGEL HAIR AGLIO Y OLIO \$24

Smashed garlic, Sundried tomatoes, Cremini mushrooms, Durum Angel Hair. **DOUBLE \$44**

pairing: 2019 Malbec \$42/bottle \$12/glass

In The Middle

IDLE HOUR CAESAR SALAD \$22

Add Grilled Chicken \$8 or Sautèed Garlic Shrimp \$12

Hearts of Romaine, Parmesan Reggiano, Anchovy fillet, House

*Caesar dressing, Asiago Croutons

pairing: 2022 Roussanne \$44/bottle \$14/glass

GARDEN SALAD \$16 House Vinaigrette, Balsamic or Ranch, Add Grilled Chicken \$8 or Sautèed Garlic Shrimp \$12

Mixed Greens, Dried Cranberries, Red Onion, Tomatoes, Gorgonzola Crumbles

pairing: 2021 Vin Blanc \$40/bottle \$12/glass

WILD MUSHROOM SHERRY SOUP \$14/bowl, \$9/cup

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

pairing: 2021 Cuvee Rouge, \$44/bottle \$14/glass

ROSEMARY FOCACCIA + OLIVES \$12

House made butter, Maldon Salt, Mediterranean olives.

GRILLED CAB RIBEYE + CHICKEN BREAST + SHRIMP

Enjoy one, two or all three of these grilled meats, Roasted Asparagus and our house made Smoked Romesco + Chimichurri sauces!

SINGLE : BEEF 10 oz, \$40 Mary's Organic CHICKEN 8 oz, \$29,

SHRIMP 8 oz. \$29

DOUBLE 16 oz \$58(Beef + \$22) TRIPLE 20-24oz \$87 (30oz Beef + \$33)

pairing: 2021 Cuvee Rouge, \$44/bottle \$14/glass

ROASTED SALMON

House compound dill butter, Chive, Lemon Garlic Dijon Broccolini.

SINGLE 6 oz \$30 DOUBLE 12 oz \$60 TRIPLE 18 Oz. \$90

pairing: 2022 Roussanne \$44/bottle \$14/glass

COCKTAILS Aperol Spritz: Aperol with Cava \$12 Rosè Spritzer: Rosè with Club Soda \$12

Idle Queen: Rosso Vermouth, Cava & Bitters \$12 Kalimotxo: A Basque specialty of Malbec & Coca Cola \$12



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

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

Blanco or Rosso Vermouth: Italian specialty Vermouths on ice \$10



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SINCE 2008 2008

WINE MENU

SPARKLING

	GL	BTL
Henri Champliau, <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