



# IDLE HOUR WINERY & KITCHEN

SINCE 2008

A MEDITERRANEAN-INSPIRED SELECTION OF FOOD & WINE

## SHAREABLES

*Pairs well with our wine tasting! 6 wines / \$12*

### CHARCUTERIE BOARD

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

**For Two \$18 ~ For Four \$34**

### ANTIPASTI PLATTER \$16

Marinated Feta, Artichokes, Olives, Sundried  
Tomatoes, Rustic Bread

Add Salami, Prosciutto or Soppressata \$4 ea.

## FLATBREADS

**7-Inch \$10 ~ 12 Inch \$16 (GF available)**

### SPICY MARGHERITA

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

*pairing: 2017 Tempranillo \$9*

### GREEK PIZZA

Artichoke Hearts, Kalamata Olives, Sun Dried  
Tomatoes, Feta Cheese, Red Onion, Hummus &  
Garlic Oil,

*pairing: 2019 Cuvée Rouge \$9*

## SMALL PLATES

### IDLE HOUR PAPAS \$10

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

*pairing: 2019 Cuvée Rouge \$9*

### SPINACH & ARTICHOKE DIP \$12

Sun Dried Tomatoes, Cream Cheese, Goat  
Cheese & Parmesan with house made  
Tortilla Chips

*pairing: 2019 Rosè of Grenache \$8*

### THE DUO \$12

Garlic & Red Pepper Tapenade & Roasted Red  
Pepper Hummus, Pita Bread & Cruditè (VE)

*pairing: 2019 Cuvée Rouge \$9*

### SHRIMP SAUTÈ \$14

Cast Iron Shrimp with Garlic Butter  
& French Batârd Bread

*pairing: 2019 Vin Blanc \$8*

### RUSTIC BREAD

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

Add Marinated Olives \$4

### CHIPS & SALSA

House made Tortilla Chips  
& Pico de Gallo \$7 (VE)

VE - Vegan, GF - Gluten Free, K - Keto

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## SOUPS & SALADS

**SOUPS: Served Chilled, Bowl \$9, Cup \$5**

### WATERMELON-JALAPEÑO GAZPACHO

With Watermelon Confit & Cilantro Oil (VE, GF)

pairing: **2019 Rosè of Grenache \$8**

### CAPRESE SALAD \$12

Marinated Mozzarella Balls, Heirloom Tomatoes, Olive Oil & Balsamic Reduction (K)

pairing: **2019 Vin Blanc \$8**

### CITRUS AND HONEY SALAD \$12

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

pairing: **Mas Fi Cava \$9**

### HARVEST GREEK SALAD \$12

Heirloom Tomatoes, Cucumber, Red Onion, House made Croutons, Feta & Lemon Vinaigrette (GF)

pairing: **2019 Vin Blanc \$8**

### HOUSE SALAD, Full \$10 Side \$5

**House Vinaigrette, Balsamic or Ranch**

Mixed Greens, Dried Cranberries, Red Onion, Tomatoes, Bleu Cheese Crumbles (GF)

## IDLE HOUR WINES

### WHITES & SPARKLING WINES

ON TAP:

**2021 Malvasia Bianca \$8/gl, \$26/carafe**

BY THE GLASS/BOTTLE:

**2021 Chenin Blanc, Pet Nat \$8/\$28**

**NV Blanc de Blanc \$38**

### ROSÈS & RED WINES

**2021 Rosè of Grenache \$8/\$28**

**2019 Pinot Noir \$10/\$40**

**2017 Tempranillo \$8/\$30**

**2019 Cabernet Franc. \$8/ \$30**

**2019 Alicante Bouschet \$9/\$36**

**2019 Cuvée Rouge \$9/\$36**

## OTHER WINES

**Mas Fi Cava, Spain \$8/gl, \$26/carafe**

**2019 J Ramos Alvariño, Portugal \$28**

**2018 Wine & Soul Manoella, Portugal \$34**

## SANDWICHES

### Choice of Soup or Salad

#### VEGGIE PITA \$13

Grilled Vegetables, Spring Mix, White Bean Purée, Roasted Red Bell Pepper & Green Goddess Dressing

pairing: **2019 Vin Blanc \$8**

#### TURKEY PESTO MELT \$16

Mozzarella, Dubliner, Cheddar, Pesto Crema & Tomato Jam on Sourdough

pairing: **2019 Pinot Noir \$10**

#### THE ITALIAN \$16

**Hot or Cold**

Ham, Salami, Provolone, Arugula, Italian Peppers, Balsamic Vinaigrette and Dijon Aioli on a Bolillo from Max's Bakery

pairing: **2019 Cabernet Franc \$9**

## BOTTLED BEERS \$6

**Stella Artois, Lager**

**Firestone DBA, A light, refreshing Ale**

**Firestone 805, Pale Ale**

**Lagunitas IPA, India Pale Ale**

**Dos Equis, Lager**

**Michelada: \$9**

**Dos Equis Lager with Spicy tomato juice**

## OTHER BEVERAGES

**Mimosa Bar - Create your own! \$32**

One bottle of Cava & 3 juices

**Blanco Vermouth & Bitters, \$10**

**Rosso Vermouth & Bitters, \$10**

**Coffee/Tea \$2, La Croix \$3, 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.