

IDLE HOUR WINERY



SINCE 2008
& KITCHEN

A MEDITERRANEAN-INSPIRED SELECTION OF FOOD & WINE

Dishes will be served Family Style

To Start

BAKED CAMEMBERT \$15

Cast Iron Camembert with Apricot & Golden Raisin
Compote with White Balsamic Glaze & Honey drizzle
pairing: 2021 Rose Saignee \$32/bottle \$9/glass

CHORIZO AL VINO TINTO \$16

Spanish Chorizo in Red Wine with Manchego and
Rustic Bread.
pairing: 2019 Malbec \$30/bottle \$9/glass

ROSEMARY FOCCACIA + OLIVES \$12

House made butter, Maldon Salt, Mediterranean olives.

BURRATA + BLISTERED TOMATO \$16

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

Meat + Fish + Pasta to Share

SEARED PORK BELLY + SLAW, Sous Vide \$24

Crispy, Sticky Sambal soy, Almonds, Scallions. **DOUBLE \$44**
pairing: 2021 Pinot Noir, \$40/bottle \$12/glass

EGGPLANT PARMESAN STACKED \$20

Grilled eggplant, Mozzarella melt, Marinara, Garlic croutons.
pairing: 2021 Pinot Noir, \$40/bottle \$12/glass

ANGEL HAIR AGLIO Y OLIO \$24

Smashed garlic, Sundried tomatoes, Cremini mushrooms,
Durum Angel Hair. **DOUBLE \$44**
pairing: 2019 Malbec \$30/bottle \$9/glass

In The Middle

IDLE HOUR CAESAR SALAD \$18

Add Grilled Chicken \$8 or Sautèed Garlic Shrimp \$12
Hearts of Romaine, Parmesan Reggiano, Anchovy fillet, House
*Caesar dressing, Asiago Croutons
pairing: 2022 Grenache Blanc \$34/bottle \$9.50/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: 2022 Grenache Blanc \$34/bottle \$9.50/glass

SALMOREJO, Spanish Chilled Soup \$9 cup

Andalusian Tomato Soup with egg, shallot + bacon on top
FOR TWO \$14
pairing: 2021 Rosé of Grenache, \$28/bottle \$8/glass

GRILLED 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, \$36 CHICKEN 8 oz, \$28, SHRIMP 6 oz. \$28

DOUBLE 14-16 oz \$56(Beef + \$16) TRIPLE 20-24oz \$84 (30oz Beef + \$24)
pairing: 2018 Wine + Soul Manoella Blend \$36/bottle \$10/glass

ROASTED SALMON

House compound dill butter, Chive, Lemon Garlic Dijon Broccolini.
SINGLE 6 oz \$26 DOUBLE 12 oz \$48 TRIPLE 18 Oz. \$68
pairing: 2021 Pinot Noir, \$40/bottle \$12/glass

COCKTAILS **Aperol Spritz:** Aperol with Cava \$12 **Rosè Spritzer:** Rosè with Club Soda \$10

Idle Queen: Rosso Vermouth, Cava & Bitters \$12 **Kalimotxo:** A Basque specialty of Malbec & Coca Cola \$11



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

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

WINE MENU

TASTING DAILY, 11-5 PM \$12, WINE CLUB COMPLIMENTARY

SPARKLING TO TASTE:

	GL	BTL
NV Blanc de Blanc, <i>Clements Hills</i>		\$38
LIBRARY WINE 10 Queen's Pinot Gris	\$9	\$32

WHITES

20 Pouilly-Fumé, Sauvignon Blanc, <i>Loire, France</i> <i>Domaine A. Cailbourdin</i>	\$13	\$44
22 Grenache Blanc, <i>Santa Ynez</i> <i>2023 Best of Class, Gold, 94 pts Sunset Int'l Wine Competition</i>	\$9.5	\$34
21 Mâcon-Villages, Chardonnay, <i>Burgundy, France</i> , <i>Domaine Frantz Chagnoleau</i>	\$14	\$48

ROSÉS & REDS

21 Rosé of Grenache, Saignée, <i>Old Vine</i>	\$9	\$32
21 Rosé of Grenache, <i>Old Vine, Madera</i>	\$8	\$28
21 Pinot Noir, <i>Central Coast</i>	\$12	\$40
19 Malbec, <i>Madera</i>	\$9	\$30
18 Wine & Soul Manoella, Red Blend, <i>Portugal</i>	\$10	\$36

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

BEERS \$8 & DRINKS

Stella Artois, Lager. Firestone DBA, A light, refreshing Ale.
Firestone 805, Pale Ale. Lagunitas IPA, India Pale Ale
Coffee/Tea \$3, La Croix \$4, Orange, Pineapple or Cranberry 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.