



MIRAMONTE WINERY

THE BEGINNING

Goat Cheese Parfait

artisan goat cheese, fire-roasted beets, chives, shallots, arugula, sherry vinaigrette **23 / CLUB: 20.70**

Winter Charcuterie Board

serrano ham, salami, bresaola, nduja, bacon jam, pickled vegetables, revolving cheese assortment, seasonal fruit, dijon & whole grain mustards, warmed sourdough **43 / CLUB: 38.70**

Fromage & Tomato

vine-ripened, hot-roasted tomatoes, evoo, balsamic drizzle, capers, seasonal herbs, warmed sourdough **32 / CLUB: 28.80**

Stuffed Mushrooms

baby bella mushroom, goat cheese, asiago, mozzarella with garlic brussels sprouts & balsamic drizzle. **19 / CLUB: 17.10**

Opah 'Friendship Fish' Tacos

three grilled opah tacos, organic corn tortillas, cilantro lime slaw, pineapple salsa **22 / CLUB: 19.80**

Mediterranean Nachos

homemade pita chips, tahini, tomato, snap peas, cucumber, feta, harrisa chickpeas, microgreens, za'atar **19 / CLUB: 17.10**

Classic Wings

a dozen classic wings, housemade blue cheese dressing, choice of sauce: buffalo, four torch (red wine), salt & vinegar **22 / CLUB: 19.80**

ADD-ONS

Chicken 8 Salmon 14
Fries 13 Onion Rings 13
Bread 7

THE FLATS

Oaxacan Honey & Pepperoni

old world pepperoni, feta, roasted garlic, chili, evoo, Oaxaca honey **22 / CLUB: 19.80**

BBQ Chicken

free range chicken, housemade BBQ, red onion, cilantro, poblano, marinara, & four cheese blend **22 / CLUB: 19.80**

The Formaggio

mozzarella, parmigiano reggiano, marinara **19 / CLUB: 17.10**
add traditional pepperoni +3

The Italian

salami, capocollo, italian pork sausage, tomato, onion, mozzarella, parmigiano reggiano, marinara **25 / CLUB: 22.50**

THE 'WICHES

Miramonte Burger

8 oz certified Angus beef patty, sharp English cheddar, lettuce, tomato, pickle, onion, housemade 1000 island **24 / CLUB: 21.60**

Mushroom Patty Melt

8 oz certified Angus beef, sautéed cremini mushrooms, onion, dijonnaise, grilled La Brea sourdough **25 / CLUB: 22.50**

Fried Chicken Sandwich

japanese-style fried chicken (crispy!), collards & cabbage slaw, rémoulade, pickles, onion **22 / CLUB: 19.80**

THE GREENS

Cane's Greek

arugula, quinoa, onion, cabbage, pepperoncini, cucumber, tomato, feta, dill, olive, tzatziki, red wine vinaigrette **22 / CLUB: 19.80**

Spinach Salad

organic spinach, egg, pickled onion & fennel, manchego, pancetta, whole grain maple-mustard vinaigrette **21 / CLUB: 18.90**

THE MAINS

Chicken Bucatini

grilled chicken breast, miramonte pinot gris, european butter, soffrito, seasonal herbs, shaved parmigiano reggiano, mizithra, aleppo pepper **29 / CLUB: 26.10**

South Pacific Fish & Chips

fried opah, french fries, tartar sauce **27 / CLUB: 24.30**

Cider-Glazed Salmon

8-oz fresh pan-seared salmon, chili-apple cider glaze, pesto jasmine rice, seasonal vegetable **38 / CLUB: 34.20**

THE END

Peanut Butter Chocolate

Pots de Crème

belgian (callebaut) chocolate, organic peanut butter whip, candied peanut tuile **14 / CLUB: 12.60**

Basque Cheesecake

seasonal berry mash, red wine glaze, chantilly whip **19 / CLUB: 17.10**

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