

TWIN ROCKS

ESTATE WINERY

WINE MENU

	GLASS	BOTTLE
N.V. BLANC DE BLANCS	\$12	\$32
2021 SPARKLING ROSÉ	\$15	\$45
2021 BLANC DE NOIR	\$15	\$45
2022 SAUVIGNON BLANC	\$12	\$32
2020 GRENACHE BLANC	\$12	\$32
2022 "LOTUS BLOSSOM" GRENACHE BLANC	\$15	\$40
2022 GRENACHE ROSE	\$12	\$32
2021 CHARDONNAY - NAPA VALLEY	\$16	\$50
2019 PINOT NOIR - SONOMA COAST	\$15	\$45
2020 LONE ROCK RED BLEND	\$10	\$30
2019 GRENACHE	\$14	\$42
2020 CABERNET SAUVIGNON	\$20	\$59
2020 PETIT VERDOT	\$20	\$59
2020 SONOMA CABERNET SAUVIGNON	\$23	\$65
2020 NAPA RED BLEND	\$25	\$75
2019 "RESERVE" CABERNET SAUVIGNON	\$35	\$125

SIGNATURE WINE FLIGHTS

WHITE WINE FLIGHT \$30 2 OZ. OF EACH WINE

Sauvignon Blanc, Lotus Blossom, Grenache Blanc, Chardonnay

RED WINE FLIGHT \$34 2 OZ. OF EACH WINE

Pinot Noir, Grenache, Lone Rock Blend, Cabernet Sauvignon

RESERVE WINE FLIGHT \$46 2 OZ. OF EACH WINE

Lotus Blossom, Napa Red Blend, Sonoma Cabernet Sauvignon, Estate Reserve Cabernet Sauvignon

DISCOVERY TASTING \$25

2021 Sparkling Rose 1 OZ. OF EACH WINE

2021 Chardonnay

2020 Lone Rock Red Blend

2020 Petit Verdot

ADD A FOOD PAIRING \$25

FOUR SMALL BITES PAIRED WITH EACH WINE
IN THE DISCOVERY FLIGHT

Roasted Beet and Burrata with Citrus Dressing

Butternut Squash Croquette

Confit Fingerling Potato with Pulled Pork

Duck Prosciutto

ONE
DISCOVERY
TASTING
FEE WAVED
WITH THE
PURCHASE
OF ONE
BOTTLE

ADDITIONAL BEVERAGES

Mimosa\$15

Available in Orange Juice, Pineapple or Blood Orange

Peach Bellini.....\$15

Bottled Beer\$6

Coke, Diet Coke, or Sprite.....\$2.50

Sparkling or Still Bottled Water.....\$4

Black Iced Tea or Arnold Palmer.....\$5



ARTISAN CHEESE & CHARCUTERIE BOARD | \$35
Selection of Three Cheeses and Three Cured Meats with Dried Apricots, Caramelized Pecans

BREAD & OLIVE OIL | \$10
Bread with a Tasting of Our Estate Olive Oils and Balsamic Vinegar

BRIE & HONEY | \$18
Wedge of Double Crème Brie with our Estate Honey, Dried Apricots, Marcona Almonds and Crostini

TSAR NICOULAI CAVIAR
1 oz. of Your Choice of Tsar Nicolai Caviar Served with Blinis, Truffle Potato Chips and Creme Fraiche

Classic\$50/oz.

Osetra\$85/oz.

Reserve\$95/oz.

Caviar Sampler.....\$115

1/2 oz. Each of Classic, Osetra and Reserve Caviars, Served with Blinis, Truffle Potato Chips, Cold Smoked Salmon and Creme Fraiche

***Come in to enjoy our a
la carte brunch menu
every Sunday from
11:00am-2:00pm***

OLIVE TAPENADE WITH PITA | \$9

ROASTED BEET SALAD | \$15

Roasted Red Beets with Herb Crème Fraiche and a Citrus Vinaigrette

PEAR & ARUGULA SALAD | \$14

Served with Blue Cheese Crumbles, Candied Pecans and Tossed in a Riesling Vinaigrette

PASTRAMI & SWISS SANDWICH | \$15

Served on Brioche Roll with Dijon Mustard, Aioli and House-made Fries

PULLED PORK SLIDERS | \$18

Served with Fries. Two per Order.

BACON & GOAT CHEESE FLATBREAD | \$20

Nine Slice Flatbread with Tomato Sauce, Mozzarella Cheese, Bacon, Goat Cheese, Arugula and a Balsamic Glaze

SPINACH & RICOTTA FLATBREAD | \$18

Nine Slice Flatbread with Garlic Olive Oil, Mozzarella, Ricotta Cheese and Red Chili Flakes

TRUFFLE FRIES | \$7

Served with Truffle Aioli

CHOCOLATE TRUFFLES | \$14

Six Assorted Flavored Truffles | Pairs Perfectly with our Red Wine Flight

SUGAR COOKIES | \$5

Freshly Baked Daily. Two Count.

CHOCOLATE CHIP COOKIES | \$5

Freshly Baked Daily. Two Count.