

WEEKEND BRUNCH

served until 2pm

SMOKED PEPPERED TRI TIP CONGEE

Slow-simmered rice porridge with smoked tri tip, olive oil, crispy shallots, and fresh green onions.

Pairs with Twin Rocks Grenache

15

HARVEST FRENCH TOAST

Cinnamon apple with toasted pecans and whipped cream

pairs with 2023 Blanc de Blanc

22

LOBSTER BENEDICT

Sliced Challah, poached egg, lobster, hollandaise and mixed greens

pairs with 2022 Estate Grenache Rosé

29

TWO FARM EGGS

Your way with bacon and toast!

pairs with 2020 Estate Grenache Blanc

16

MEDLEY OMELETTE

Seasonal vegetables, jack cheddar and avocado with mixed greens

pairs with 2022 Estate Grenache Rosé

20

SHORT RIB OMELETTE

Tender short ribs and caramelized onions tucked inside a creamy fontina omelette, topped with fresh herbs and a touch of horseradish cream

pairs with Estate Cabernet Sauvignon

24

SWEETS

CHOCOLATE CHIP COOKIE

Perfect for sharing!

pairs with

2022 Estate Cabernet Sauvignon

10

FRENCH MACARONS

Six assorted flavors

pairs with

2023 Estate Sparkling Rosé

16

VANILLA GELATO

pairs with

2023 Moscato

8

Executive Chef Minnie Nguyen



TWIN ROCKS

ESTATE WINERY

Private Events

Weddings, Corporate Gatherings, Birthdays or any occasion.

We'll make it unforgettable!

Michelle Klaff. Event Manager. 916-587-0618 ext.3

Join Our Wine Club

Enjoy exclusive discounts and access to special events.

Ask your server for more details!

SHARABLES

FRESH OYSTERS *Half dozen fresh shucked Kumamoto oysters with mignonette & lemon pairs with 2023 Lotus Blossom White Wine Blend*

24

ARTISAN BOARD *Chef's selection of cheeses, cured meats, marcona almonds & seasonal fruit pairs with 2020 Estate Grenache Blanc*

36

BRIE & HONEY *Seasonal fruit, marcona almonds & crisps pairs with 2023 Estate Sauvignon Blanc*

19

TRUFFLE FRIES *Truffle puree, parmesan cheese & garlic aioli pairs with 2023 Napa Valley Chardonnay*

18

FIG & BRIE CROSTINI *Brie, prosciutto layered over fig jam finished with balsamic glaze pairs with 2023 Blanc de Blanc*

19

ESTATE OLIVE OIL SAMPLER *Tasting of four oils & balsamic vinegar served with dipping bread pairs with 2023 Grenache Rosé*

17

SALADS

HARVEST *Arugula and kale with roasted carrots, Fuji apple, goat cheese, toasted pecans, and maple vinaigrette.*

pairs with 2023 Sauvignon Blanc

21

CLASSIC CAESAR *Sweet gem lettuce, parmesan, croutons, house caesar dressing & meyer lemon pairs with 2023 Estate Sauvignon Blanc*

18

FLATBREADS

MARGHERITA *Fresh mozzarella, cherry tomatoes, & fresh basil pairs with 2020 Grenache Blanc*

22

SAUSAGE PIZETTA *Italian pork sausage, mozzarella and ricotta cheese, Kalamata olives, basil and red onion*

pairs with 2022 Estate Cabernet Sauvignon

23

SANDWICHES

LOBSTER ROLL *Warm butter, mayonnaise & chives served with fries pairs with 2023 Napa Valley Chardonnay*

34

THE CLUB *Chicken breast, avocado, tomato, bacon, lettuce & herb aioli on sourdough with fries pairs with 2023 Estate Grenache Rose*

22

PRIME RIB MELT *Sliced Prime Rib, fontina cheese, caramelized onions, arugula and garlic aioli on rustic bread with fries*

pairs with 2022 Estate Cabernet Sauvignon

24

*** Substitute fries for Caesar salad ***

Food Allergen Notice:

Our products may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, shellfish, or fish. Consuming raw or undercooked eggs may increase the risk of illness, especially for those with weakened immune systems.

Outside Dessert Fee: \$4 per person

Groups of 6+: A 20% service fee applies if not booked through Tock.