



SHARABLES

FRESH KUMAMOTO

Six fresh shucked Kumamoto oysters with mignonette & cocktail sauce
pairs with 2023 Sauvignon Blanc
24

ARTISAN BOARD

Chef's selection of cheeses, cured meats,
marcona almonds & fruit
pairs with 2020 Estate Grenache Blanc
36

BRIE & HONEY

Fruit, marcona almonds & crisps
pairs with 2023 Estate Sauvignon Blanc
19

FIG, BRIE & PROSCIUTTO

Crostini with balsamic glaze
pairs with 2023 Blanc de Blanc
19

ESTATE OLIVE OIL SAMPLER

Tasting of four olive oils & balsamic vinegar served with bread
pairs with 2023 Grenache Rosé
18

SALADS & FLATBREAD

SPRING HARVEST SALAD

Chilled baby romaine, snap peas, and shaved heirloom carrots tossed with salt-cured feta and estate chive vinaigrette. Finished with toasted shaved almonds.
pairs with 2023 Sauvignon Blanc
20

CLASSIC CAESAR

Sweet gem lettuce, parmesan, croutons,
house caesar dressing
pairs with 2023 Estate Sauvignon Blanc
18

SAUSAGE & ARUGULA FLATBREAD

Savory pork sausage, melted mozzarella & fontina cheese, and balsamic-grilled onions.
Finished with a nest of fresh baby arugula and a drizzle of extra virgin olive oil.
pairs with 2023 Barbera
23

SANDWICHES

LOBSTER ROLL

Chilled lobster in a light lemon-herb mayo on a warm buttery bun
pairs with 2023 Napa Valley Chardonnay
34

THE CLUB


Chicken breast, avocado, tomato, bacon, lettuce & herb aioli on sourdough
pairs with 2023 Estate Grenache Rose
22

PRIME RIB MELT

Sliced prime rib, fontina cheese, caramelized onions,
arugula and garlic aioli on rustic bread
pairs with 2022 Estate Cabernet Sauvignon
26

** served with potato chips or caesar salad **

Dietary Note: Our kitchen handles dairy, eggs, wheat, soy, nuts, and seafood. Consuming raw or undercooked eggs may increase foodborne illness risks. Service: A \$4 per guest fee applies to outside desserts. A 20% service charge is added to parties of 6 or more.



WEEKEND BRUNCH

served until 2pm

SPRING QUICHE & HARVEST SALAD

Buttery pastry filled with seasonal savory custard, served alongside a crisp bouquet of baby romaine, sugar snap peas, and shaved heirloom carrots. Tossed in our bright estate-chive vinaigrette and finished with salt-cured feta and toasted shaved almonds.

24

LOBSTER BENEDICT

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, melted cheese and avocado with mixed greens
pairs with 2022 Estate Grenache Rosé

20

STEAK OMELETTE

Fluffy three-egg omelet filled with chef-selected steak, caramelized onions, roasted peppers, and melted cheese. Finished with fresh herbs.

pairs with 2022 Estate Cabernet Sauvignon

26

SWEETS

VANILLA BEAN GELATO

pairs with
2023 Blanc de Blanc
8

CHOCOLATE CHIP COOKIE

Perfect for sharing!
pairs with
2022 Estate Cabernet Sauvignon
10

FRENCH MACARONS

Six assorted flavors
pairs with
2023 Estate Blanc de Noir
16



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!