

## For the Table

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### WINEGARTEN ORGANIC WINGS 12 | 20

mary's wings, smoked then fried, yuzu marmalade, scallion, & sesame

### CRISPY BRUSSELS SPROUTS 8

maple balsamic, toasted pistachio, zoe's bacon, & crispy onion

### KC PLATTER 22

seasonal selection of local and international cheese, charcuterie, crisp veggies, house pickles, avocado green goddess, & crostini

### THE CHEESE PLATE 12

seasonal selection of local and international cheese, fig jam, & crostini

### THE CHARCUTERIE PLATE 15

artisanal selection of cured meats, house pickles, & grain mustard

## Soup & Salads

*chicken, tri-tip, or pork belly | + \$6*

### WHITE GAZPACHO 12

walnut, green grapes, sweet onion, cucumber, pickled shallot, & saba

### FENNEL & APPLE SALAD 8 | 14

honey crisp, manchego cheese, arugula, & sherry vinaigrette

### GRILLED CAESAR 10 | 16

petite romaine, parmesan, crostini, & lemon anchovy dressing

### KC SLAW 7 | 13

napa cabbage, carrot, radish, peanuts, & apple cider vinaigrette

## Entrée

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*served with choice of side*

### BABY BACK RIBS 18

dry-rubbed half rack, & vanilla chipotle q'

### SKUNA BAY SALMON 22

grilled, chimichurri, & meyer lemon

### PETALUMA CHICKEN BREAST 18

brined, hard seared, chimichurri, & meyer lemon

### STEAK FRITES 28

flat iron, chimi-butter, maldon salt, & house frites

*Ask us about our seasonal paired menu  
with our tasting flights | \$50 pp*

COMING SOON

## Sandwiches

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*served with choice of side or kc slaw*

### WINE COUNTRY CHEESESTEAK 17

smoked tri-tip, pickled shallot, white cheddar, arugula, herb garlic aioli, & focaccia

### PORK BELLY BAHN MI 16

sesame mushroom paté, cucumber, pickled carrot & radish, jalapeño, & dutch crunch

### VEGAN "AL PASTOR" TACOS 16

celery root, pineapple, achiote, cilantro, onion, blue corn tortilla, & roasted pepper sauce

KIVEL  
STADT  
CELLARS  
Winegarten

## Sides

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### SHOESTRING FRITES 6

herbs de carneros

### SIMPLE SALAD 6

carrot, radish, & champagne vinaigrette

### SEASONAL VEGETABLE 6

today's selection

## Desserts

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### UBE CHEESE CAKE 7

oreo cookie crust, local honey

Executive Chef | Oscar Bendeck

Please be advised that eating raw or undercooked fish, shellfish, eggs, or meat can increase the risk of foodborne illness.

## Alcohol other than wine

<b>SONOMA SPRINGS</b> kölsch	8
<b>THREE WEAVERS</b> sun trap sour	8
<b>DRAKE'S</b> hefe	8
<b>NORTH COAST BREWING</b> le merle	10
<b>MOONLIGHT</b> death + taxes	10
<b>COOPERAGE</b> rotating hazy ipa	10
<b>GOWAN'S</b> gravenstein cider	10
<b>JIANT</b> hard kombucha	10

## Non-Alcohol

<b>REVIVE</b> kombucha	5
<b>WATER</b> sparkling or still	5
<b>JUICE</b> apple, orange, or lemonade	3
<b>ARNOLD PALMER</b>	3
<b>COLD BREW</b>	5
<b>ICED TEA</b>	3



Check out our awesome collection of wines that inspire us from Europe.



## Kivelstadt Cellars

	glass	500 ml	750 ml	1L
<b>WONDERING</b> carignane pet-nat	12	—	33	—
<b>THE FAMILY SECRET</b> sauvignon blanc	8	15	—	28
<b>TWICE REMOVED</b> rosé	8	15	—	28
<b>MOTHER OF INVENTION</b> white rhône blend	10	—	37	—
<b>KC LABS PINOT BLANC</b> skin fermented	10	—	27	—
<b>WAYWARD SON</b> orange wine	12	—	35	—
<b>KC LABS ZINFANDEL</b> carbonically fermented	10	18	—	35
<b>SIBLING RIVALRY</b> estate pinot noir	14	—	49	—
<b>KC LABS SYRAH</b> carbonically fermented	10	18	—	35
<b>OLDE WYVE'S TALE</b> old vine carignane	12	—	35	—
<b>KC LABS PINOT NOIR</b> carbonically fermented	10	18	—	35
<b>FATHER'S WATCH</b> red rhône blend	10	18	—	35
<b>NATIVE SON</b> old vine charbono	12	—	28	—
<b>THE INHERITANCE</b> estate syrah	14	—	49	—
<i>Heritage Series</i> <b>1877 CARIGNANE</b>	14	—	49	—
<b>1950 CHARBONO</b>	14	—	49	—