



Welcome. Within all cultures and deep within all of our roots, is the love of sharing food and wine with family and friends. Nowhere does that feeling resound more than in the hearts of Bob and Gina and our family here at Garré Winery. Some of Bob's earliest memories are of family dinners and sitting at his grandmother Nonna Rosa's table. He listened to the stories told by his father and uncles about their lives; stories of making the family wine and of the family dinners in the days gone by. In those stories there was always one amazing common denominator: the love of food and the family with whom you share it.

On behalf of all of us at Garré Winery, thank you for sharing your time with us and we look forward to seeing you next time!

APPETIZERS

Wood Oven Roasted Cauliflower | padron peppers | breadcrumbs | pecorino romano | parsley | 9

Fried Castelvetrano Olives | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 7

Warm Dungeness Crab Dip | spinach | cured artichokes | roasted garlic | baguette crostini | 14

Antipasto Platter | artisan cured meats & cheeses | pickled red onions | mustard | 18

Nonna's Meatballs en Sugo | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 11

Fritti | local calamari | red peppers | red onion | semolina flour crust | remoulade | 13

Chipotle Honey Glazed Prawns | marinated with tropical fruit salsa | 14

Tuna Tartare | sashimi ahi | cucumber | jicama | avocado | chili soy sauce | 13

Wood Oven Roasted Snap Peas | white truffle oil | cracked black pepper | pecorino romano | 9

Garres' Prime Sirloin Carpaccio | fresh thyme | fresh lime | aioli | served with baguette | 11

All parties of 8 or more have an automatic service charge of 20%

All of our Garré wines are available for purchase in our tasting room

Consuming raw or undercooked proteins may increase your risk for food borne illness

Lunch | Summer | 2017

DAILY SPECIALS

Soup of the Day | cup 6 | bowl 8

House Soup | Smoked Tomato Bisque | cup 6 | bowl 8

Flatbread | 12 | **Pizza** | 18 | of the day

Risotto of the Day | a. q.

Weekday Half Sandwich Special | choose | cup of soup | mixed green salad | caesar salad | 11

SALADS

Add | Grilled Chicken | 5 | Marinated Prawns, Seared Salmon, or Ahi Tuna | 9

Chop House Salad | chopped romaine | toscano salami | smoked mozzarella | kalamata olives | garbanzo beans | cherry tomatoes | peperoncini | house made honey balsamic vinaigrette | half 9 | full 14

Wine Country Salad | mixed greens | crumbled gorgonzola | figs | candied pecans | honey balsamic vinaigrette | half 9 | full 12

Caesar Salad | chopped romaine | focaccia croutons | pecorino romano | classic dressing | half 10 | full 13

Baby Spinach Salad | avocado | goat cheese | cherry tomatoes | pine nuts | orange champagne vinaigrette | half 9 | full 12

Mixed Green Salad | cherry tomatoes | cucumber | croutons | vinaigrette | half 8 | full 11

Thai Salad | napa cabbage | mixed greens | cucumber | carrots | peppers | peanuts | cilantro | mint | peanut dressing | half 9 | full 12

SANDWICHES

Weekday Half Sandwich Excludes Portabella Mushroom and Blackened Salmon Sandwiches

Choose One Side | mixed greens | caesar | house made potato chips | french fries | cup of soup

Citrus Braised Pulled Pork | chipotle bbq sauce | aged cheddar | charred onions | brioche bun | 13

Turkey | sliced turkey breast | tomato | lettuce | mustard aioli | provolone | sliced sourdough | 13

Blackened Salmon | salmon filet | chipotle aioli | baby arugula | tomato | grilled ciabatta | 15

Portabella Mushroom | marinated & grilled portabella | oven roasted tomatoes | fresh mozzarella | pesto | baby arugula | grilled ciabatta | 14

Ultimate Grilled Cheese | whole milk mozzarella | provolone | smoked mozzarella | pesto | sliced sourdough | marinara dipping sauce | 13

Free Range Chicken Breast | applewood smoked bacon | arugula | oven dried tomatoes | toasted garlic aioli | brioche bun | 15

The Godfather | spicy coppa | toscano salami | prosciutto | mortadella | melted provolone | arugula | tomatoes | aioli | sourdough baguette | 16

All Natural Cowboy Burger | half pound | applewood smoked bacon | mushrooms | brie | tomato | remoulade | brioche bun | 15

FLATBREADS & PIZZAS

Garres' Famous Smoked Salmon | fried capers | dill | kalamata olives | crème fraiche | 16f | 19p

Roasted Wild Mushroom & Duck Confit | mozzarella | poached garlic | 14f | 20p

Margherita | marinara sauce | sliced tomatoes | mozzarella | pesto | 11f | 17p

Molinari Pepperoni | marinara sauce | mozzarella | fresh basil | 10f | 16p

CAFÉ FAVORITES

Carbonara | chicken | prosciutto | mushrooms | shallots | garlic | poached egg | spinach linguini | 16

Seafood Rigatoni | prawns | salmon | calamari | mussels | saffron- tomato broth | shaved parmesan | 19

Nonna's Gravy | Bob's grandmother's recipe | porcini mushrooms | meat bolognese | daily chef's pasta pick | 15
add Nonna's meatballs (2) | 6

Pan Seared Wild Salmon | crispy stacked potato | haricots verts | sun dried tomatoes | fried onions | 19

Chicken Marsala | mushrooms | shallots | garlic | marsala wine | angel hair pasta | shaved parmesan | 15

Florentine Ravioli | four cheese & spinach ravioli | grilled gold zucchini | fried artichokes | baby spinach | vodka tomato cream sauce | shaved parmesan | 16

Jambalaya | prawns | andouille sausage | chicken | sweet peppers | mushrooms | tomatoes | green onion | spicy tomato cream sauce | long grain rice | 17



Cocktail Hour | Summer | 2017

APPETIZERS

- Wood Oven Roasted Cauliflower** | padron peppers | breadcrumbs | pecorino romano | parsley | 9
- Fried Castelvetrano Olives** | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 7
- Warm Dungeness Crab Dip** | spinach | cured artichokes | roasted garlic | baguette crostini | 14
- Antipasto Platter** | artisan cured meats & cheeses | pickled red onions | mustard | 18
- Nonna's Meatballs en Sugo** | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 11
- Fritti** | local calamari | red peppers | red onions | semolina flour crust | remoulade | 13
- Chipotle Honey Glazed Prawns** | marinated with tropical fruit salsa | 14
- Tuna Tartare** | sashimi ahi | cucumber | jicama | avocado | chili soy sauce | 13
- Wood Oven Roasted Snap Peas** | white truffle oil | cracked black pepper | pecorino romano | 9
- Garres' Prime Sirloin Carpaccio** | fresh thyme | fresh lime | aioli | served with baguette | 11

FLATBREADS & PIZZAS

- Flatbread** | 14 | **Pizza** | 20 | of the day
- Garres' Famous Smoked Salmon** | fried capers | dill | kalamata olives | crème fraiche | 15f | 19p
- Roasted Wild Mushroom & Duck Confit** | mozzarella | poached garlic | 14f | 20p
- Margherita** | marinara sauce | sliced tomatoes | mozzarella | pesto | 11f | 17p
- Molinari Pepperoni** | marinara sauce | mozzarella | fresh basil | 11f | 17p

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All of our Garre wines are available for purchase in our tasting room

Cake Cutting Fee: \$2.00

Dinner | Summer | 2017

STARTERS

Soup of the day | cup 6

House Soup | Smoked Tomato Bisque | cup 6

Wine Country Salad | organic mixed greens | crumbled gorgonzola | figs | candied pecans | honey balsamic vinaigrette | 9

Caesar Salad | chopped romaine | focaccia croutons | pecorino romano | classic dressing | 10

Maytag Salad | iceberg lettuce wedge | diced red onion | bacon crumbles | diced tomato | blue cheese crumbles | blue cheese dressing | 9

Baby Spinach Salad | avocado | goat cheese | cherry tomatoes | pine nuts | orange champagne vinaigrette | 9

FLATBREADS & PIZZAS

Garres' Famous Smoked Salmon | fried capers | dill | kalamata olives | crème fraiche | 17f | 22p

Wild Mushroom & Duck Confit | mozzarella | poached garlic | 15f | 21p

Margherita | marinara sauce | sliced tomatoes | mozzarella | pesto | 13f | 18p

Molinari Pepperoni | marinara sauce | mozzarella | fresh basil | 12f | 18p

CAFÉ FAVORITES

Risotto of the Day | a. q.

Jambalaya | prawns | andouille sausage | chicken | sweet peppers | mushrooms | tomatoes | green onion | spicy tomato cream sauce | long grain rice | 19

Carbonara | roasted chicken | prosciutto | oven roasted wild mushrooms | poached egg | spinach linguini | 18

Nonna's Gravy | Bob's grandmother's recipe | porcini mushrooms | meat bolognese | daily chef's pasta pick | 15 **add Nonna's meatballs (2)** | 6

Chipotle Prawns | sautéed jumbo prawns | spicy chipotle cream sauce | yukon gold mashed potatoes | corn relish | 21

Pan Seared Wild Salmon | crispy stacked potato | haricots verts | sun dried tomatoes | fried onions | 21

Chicken Marsala | mushrooms | shallots | garlic | marsala wine | angel hair pasta | shaved parmesan | 17

All Natural Cowboy Burger | half pound | smoked mushrooms | brie | tomato | applewood smoked bacon | remoulade | french fries | 17

Barbecued Beef Short Ribs | cooked for hours until fork tender | whipped yukon gold potatoes | seasonal vegetables | 22

Grilled Center Cut Black Angus Strip Loin | 12oz | mushroom demi glaze | gorgonzola mashed potatoes | seasonal vegetables | 28

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