



Welcome. Within all cultures and deep within all of our roots, is 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** | pardon peppers | breadcrumbs | pecorino romano | parsley | 9
- Fried Castelvetrano Olives** | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 8
- Spinach Artichoke Dip** | spinach | cured artichokes | roasted garlic | baguette crostini | 12
- Antipasto Platter** | artisan cured meats & cheeses | pickled red onions | mustard | 20
- Nonna's Meatballs en Sugo** | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 12
- Fritti** | local calamari | red peppers | red onions | semolina flour crust | remoulade | 14
- Chipotle Honey Glazed Prawns** | marinated with tropical fruit salsa | 16
- Garres' Prime Sirloin Carpaccio** | fresh thyme | fresh lime | aioli | served with baguette | 14
- Garlic Edamame** | steamed edamame | sautéed in garlic | 9
- Crab Cakes** | Dungeness crab | chipotle and ginger aioli | watercress | 15
- Baked Brie** | filo dough | brie | Jamaican relish | crostini | 12

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

All 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 2018

DAILY SPECIALS

Soup of the Day | cup 6 | bowl 8

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

Flatbread | 14 | **Pizza** | 19 | of the day

Risotto of the Day | a.q.

Weekday Half Sandwich Special | choose | cup of soup | mixed green salad | caesar salad | 12

SALADS

Add | Grilled Chicken | 6 | Marinated Prawns | Seared Salmon | or Ahi Tuna | 10

Louis Salad | shredded romaine | hardboiled eggs | cherry tomatoes | bell peppers | Louis dressing | half 9 | full 12

Wine Country Salad | mixed greens | crumbled gorgonzola | figs | candied pecans | honey balsamic vinaigrette | half 9 | full 14

Caesar Salad | chopped romaine | focaccia croutons | pecorino romano | classic dressing | half 9 | full 13

Baby Spinach Salad | avocado | goat cheese | cherry tomatoes | pine nuts | orange champagne vinaigrette | half 9 | full 14

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

Cobb Salad | romaine lettuce | bacon | cherry tomatoes | bleu cheese crumble | cucumber | chicken | balsamic vinaigrette | full 19

Watermelon Salad | watermelon | baby arugula | mint | pine nuts | crumbled goat cheese | truffle orange vinaigrette | one size only 9

SANDWICHES

Weekday Half Sandwich Applies To Turkey Sandwich, Citrus Braised Pulled Pork and All Natural Cowboy Burger

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 | 14

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

Blackened Salmon | salmon filet | chipotle aioli | watercress | tomato | grilled ciabatta | 15

Caprese | heirloom tomatoes | fresh mozzarella | pesto | balsamic reduction | focaccia bread | 14

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

Tuscan Chicken Sandwich | chicken breast | roasted bell peppers | watercress | provolone cheese | grilled ciabatta bread | 15

Fish Taco | corn tortilla | pacific snapper | green cabbage | salsa roja | chipotle aioli | 16

All Natural Cowboy Burger | half pound | applewood smoked bacon | mushrooms | brie | tomato | remoulade | brioche bun | 16

Tri Tip | caramelized onions | blue cheese crumble | sourdough baguette | 16

Veggie Burger | meatless | roasted tomatoes | onion strings | watercress | brioche bun | 16

FLATBREAD & PIZZAS

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

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

Margherita | marinara sauce | sliced tomatoes | mozzarella | pesto | 12f | 18p

Molinari Pepperoni | marinara sauce | mozzarella | 13f | 18p

Hawaiian | marinara | mozzarella | sliced ham | fresh pineapple | 14f | 19p

CAFÉ FAVORITES

Carbonara | chicken | prosciutto | mushrooms | shallots | garlic | poached egg | spinach linguini | 17

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 pasta pick | 15
add Nonna's Meatballs (2) | 6

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

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 | 17

Jambalaya | prawns | andouille sausage | chicken | sweet peppers | mushrooms | tomatoes | green onion | spicy tomato cream sauce | long grain rice | 18

Beef Scallopini | beef tenderloin | butter lemon wine sauce | capers | angel hair pasta | 18

Cake Cutting Fee: \$2.00