

garré café

Lunch

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

FRIED CASTELVETRANO OLIVES

fried in semolina flour & buttermilk, served with meyer lemon dipping aioli | 12

CHARCUTERIE BOARD *serves up to 4 people*

salami rose, coppa, manchego, brie, smoked gouda, asiago, sharp cheddar, fig jam, cranberries, almonds, crostinis | 26

PROSCIUTTO BRUSCHETTA *4 slices*

fig jam, serrano ham prosciutto, brie, roasted bell pepper, balsamic reduction, olive oil, fresh basil, served on lightly toasted sliced baguette | 14

CARAMELIZED PEAR BRUSCHETTA *4 slices*

caramelized pear, goat cheese and balsamic reduction, served on lightly toasted sliced baguette | 12

NONNA'S MEATBALLS EN SUGO *4 meatballs*

San Marzano tomatoes, basil, reggiano parmesan and grilled bread | 14

SPECIALTY FRIES

Garlic Parmesan or Sweet Potato | 10

SPINACH ARTICHOKE DIP

spinach, cured artichokes, roasted garlic, served with baguette crostinis | 14

BAKED BRIE

brie cheese wrapped in filo dough, blackberry chipotle sauce, crostinis | 16

CALAMARI FRITTI

lightly breaded calamari, green beans, served with a chipotle aioli | 18

CHIPOTLE HONEY GLAZED PRAWNS

marinated with tropical fruit salsa | 18

GARLIC EDAMAME

steamed edamame, sautéed in garlic | 13

salads

WINE COUNTRY SALAD

mixed greens, crumbled gorgonzola, figs, candied pecans, honey balsamic vinaigrette | half 10 | full 14

COBB SALAD

romaine lettuce, cherry tomatoes, bleu cheese crumble, avocado, hardboiled eggs, chicken, bacon, balsamic vinaigrette | half 16 | full 22

BEEF SALAD

gold & red beets, arugula, radicchio, pickled onions, crushed pistachios, crumbled goat cheese, balsamic reduction | one size 12

CAESAR SALAD

chopped romaine, focaccia croutons, pecorino romano, classic dressing | half 10 | full 14

BABY SPINACH, ARUGULA & RADICCHIO SALAD

baby spinach and arugula, radicchio, diced apple, dried cranberries, crumbled goat cheese, candied walnuts, raspberry champagne vinaigrette | half 10 | full 14

MAYTAG SALAD

chopped iceberg, diced tomatoes, bacon crumbles, blue cheese crumbles, blue cheese dressing | one size 10

ADD ON | GRILLED CHICKEN | 8 | GRILLED PRAWNS | SEARED SALMON | AHI TUNA | 13

SOUP

HOUSE SOUP

tomato bisque | cup 7 | bowl 10

SOUP OF THE DAY

ask your server for today's special | cup 7 | bowl 10

Cake Cutting Fee: \$2.00

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

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

garné café

Lunch

sandwiches & burgers

TURKEY CLUB SANDWICH

sliced turkey, tomato, bacon, lettuce, mustard aioli, provolone, sliced sourdough | 17

TURKEY RUEBEN

sliced turkey, sauerkraut, swiss cheese, remoulade, rye bread | 17

CAJUN CHICKEN SANDWICH

grilled chicken breast, pepper jack cheese, lettuce, tomato, chipotle aioli, brioche bun | 17

ALL-NATURAL COWBOY BURGER

half pound, applewood smoked bacon, mushrooms, brie, tomato, remoulade sauce, brioche bun | 18

TRI TIPS SANDWICH

sliced tri tips, caramelized onions, mozzarella, sourdough roll, au jus | 18

PASTRAMI SANDWICH

pastrami, sauerkraut, swiss cheese, mustard aioli, marbled rye bread | 18

CITRUS BRAISED PULLED PORK

chipotle bbq sauce, aged cheddar, on a brioche bun | 17

BLACKENED SALMON SANDWICH

salmon filet, chipotle aioli, baby arugula, tomato, grilled ciabatta bread | 17

ULTIMATE GRILLED CHEESE SANDWICH

whole milk mozzarella, provolone, smoked mozzarella, pesto spread, sliced sourdough, marinara dipping sauce | 16

GRILLED PORTABELLA SANDWICH

grilled portabella mushroom, roasted tomato, spinach, mozzarella, ciabatta bread | 17

CHOOSE A SIDE | MIXED GREENS SALAD, CAESAR SALAD, HOUSE MADE POTATO CHIPS, CUP OF SOUP, FRIES
UPGRADE TO SPECIALTY FRIES | GARLIC PARMESAN OR SWEET POTATO FRIES | 2

flatbread & pizzas

SPECIAL OF THE DAY | ask your server for today's special | FLATBREAD | 17 | PIZZA | 25

SMOKED SALMON

smoked salmon, fried capers, dill, kalamata olives, crème fraiche | 16f | 19p

ROASTED MUSHROOMS & DUCK CONFIT

mozzarella, poached garlic | 16f | 22p

PEAR & GORGONZOLA

tomato basil sauce, mozzarella, roasted bosc pear, gorgonzola, caramelized onions, baby arugula | 15f | 19p

COMBINATION

tomato basil sauce, mozzarella, pepperoni, ham, bell peppers, mushrooms | 17f | 22p

MARGHERITA

tomato basil sauce, sliced tomatoes, mozzarella, pesto drizzle | 14f | 19p

MOLINARI PEPPERONI

tomato basil sauce, mozzarella, pepperoni | 15f | 20p

HAWAIIAN

tomato basil sauce, mozzarella, sliced ham, fresh diced pineapple | 15f | 19p

GLUTEN FREE

rice flour crust, tomato basil sauce, mozzarella, choose 3 toppings | 18p

café favorites

CARBONARA

chicken, prosciutto, mushrooms, shallots, garlic, egg yolk, linguini | 20

CHICKEN MARSALA

mushrooms, shallots, garlic, marsala wine, linguini, topped with shaved parmesan | 19

NONNA'S GRAVY

Bob's grandmother's recipe, porcini mushrooms, meat bolognese, penne | 19 | ADD ON | NONNA'S MEATBALLS (2) | 6

FLORENTINE RAVIOLI

four cheese & spinach ravioli, grilled gold zucchini, fried artichokes, baby spinach, vodka tomato cream sauce, topped with shaved parmesan | 20

GNOCCHI *gluten free*

potato dumplings, spinach, choice of pesto, alfredo or marinara sauce | 16 | ADD ON | CHICKEN | 8

SEAFOOD PASTA

prawns, salmon, calamari, mussels, saffron-tomato broth, topped with shaved parmesan, penne | 24

FISH & CHIPS

Alaskan cod lightly breaded in a tempura batter, tartar dipping sauce, side of fries | 18

PAN SEARED WILD SALMON

crispy stacked potato, haricots verts, sun dried tomatoes, fried onions | 25

JAMBALAYA

prawns, andouille sausage, chicken, sweet peppers, mushrooms, tomatoes, green onion, spicy tomato cream sauce, long grain rice | 21

ORANGE ROUGHY

pan seared fillet, zesty ginger mustard glaze with saffron rice | 24