



# BARTON'S KITCHEN

## HOUSE SPECIALTY

### MACARONI-N-CHEESE \$12

CHANGES SEASONALLY

SMOKED BRISKET, BACON, HOUSE SAUCE, FRIED OKRA

SUGGESTED PAIRING : 2017 GREY WOLF ZINFANDEL



### THE HOUSE LINEUP \$14

WITH CHOICE OF ONE SIDE

#### TURKEY CLUB

SMOKED TURKEY, BACON, AVOCADO, TOMATOES,  
RED LEAF LETTUCE, ROASTED GARLIC  
MAYONNAISE, SOURDOUGH

SUGGESTED PAIRING : 2017 BARTON "BROKEN ROAD" VIOGNIER

#### GRILLED CHEESE

HAVARTI, SWISS, CARMELIZED APPLE-ONION  
CHUTTNEY, SLICED BRIOCHE

SUGGESTED PAIRING : 2017 BARTON "HOLIDAY" CLAIRETTE BLANCHE

#### CURRY CHICKEN WRAP

ROASTED CHICKEN, ARUGULA, SLICED GRAPES,  
SLIVERED ALMONDS, SPINACH TORTILLA

SUGGESTED PAIRING : 2017 GREY WOLF WHITE BLEND

#### BBQ PULLED PORK

ROASTED PORK SHOULDER, KRO-BAR BOURBON  
BBQ SAUCE, COLESLAW, BRIOCHE BUN

SUGGESTED PAIRING : 2017 GREY WOLF ZINFANDEL

#### WOLF BURGER

MEATLOAF PATTY, SHARP CHEDDAR CHEESE,  
SHREDDED LETTUCE, SECRET SAUCE, PRETZEL  
BUN (ADD BACON FOR \$2)

SUGGESTED PAIRING : 2017 GREY WOLF CABERNET SAUVIGNON

#### MUFFULETTA

OUR TAKE ON THE TRADITIONAL NEW ORLEANS  
SANDWICH. OLIVE SALAD, SOPRESSATA, GENOA  
SALAMI, SMOKED HAM, SWISS CHEESE, PROVOLONE  
CHEESE, SESAME BUN

SUGGESTED PAIRING : 2017 BARTON "RIVER" VIOGNIER

### SALADS \$10

ADD A PROTEIN FOR \$4

#### HARVEST SALAD

BUTTERNUT SQUASH, BABY  
SPINACH, APPLES, RED ONION,  
PEPITAS, HONEY MUSTARD DRESSING

SUGGESTED PAIRING : BARTON "LANDSLIDE"  
CHENIN BLANC

#### BEETS

RED WINE VINAIGRETTE, ARUGULA,  
GOAT CHEESE, PICKLED RED ONIONS

SUGGESTED PAIRING : 2016 GREY WOLF GRENACHE

### SIDES \$5

#### QUINOA SALAD

DRIED CRANBERRIES,  
SUNFLOWER, SEEDS, LOCAL  
FRESH HERB MIX, HONEY  
MUSTARD VINAIGRETTE

#### COLE SLAW

SHAVED CABBAGE,  
BUTTERMILK DRESSING,  
POPPY SEEDS, CELERY SALT

#### HOUSE PICKLES

SEASONAL VARIETY

#### HOUSE SALAD

LOCAL MIXED GREENS, RED  
ONIONS, CUCUMBERS,  
CROUTONS, TOMATOES, RED  
WINE VINAIGRETTE

### ZAPP'S CHIPS \$4 REGULAR, BBQ, SALT & VINEGAR, VOODOO

### PLATTERS

ALL COME WITH HOUSE PICKLES AND BREAD

#### CHEESE PLATE \$12

FRENCH BRIE, SONOMA  
GOAT CHEESE, TOMATO JAM

#### CHARCUTERIE PLATE \$12

GENOA, SOPRESSATA,  
WHOLE GRAIN MUSTARD

#### HOUSE PÂTÉ \$12

BLACK TRUFFLE CHICKEN  
LIVER PATE, PICKLED  
STRAWBERRY JAM

#### WOLF PLATTER \$30

COMBINATION OF ALL  
THREE PLATTERS

### FOR THE PUPS \$10

12 AND UNDER

TOMATO SOUP AND GRILLED CHEESE

KIDS MACARONI AND CHEESE  
OR BUTTERED PASTA WITH A SIDE OF  
SLICED APPLES OR CARROTS

\* SPECIAL REQUESTS AND SUBSTITUTIONS AVAILABLE UPON REQUEST AND AVAILABILITY.

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