

GREY

- 2019 SOUL MATE RED** 55
Grenache / Syrah / Mourvèdre
- 2020 BIG BAD** 55
Zinfandel / Petite Sirah
- 2019 ALPHA** 55
Cabernet Sauvignon
- 2019 LINEAGE** 55
Cabernet Sauvignon / Malbec / Merlot / Petit Verdot

BARTON

- 2021 BROKEN ROAD** 38
Viognier
- 2021 TINY DANCER** 40
Picpoul Blanc
- 2020 CALIFORNIA LOVE** 65
Grenache / Counoise
- 2019 DANGER ZONE** 65
Mourvèdre
- 2019 STAYIN' ALIVE** 65
Merlot
- 2019 PARADISE CITY** 68
Syrah
- 2019 BACK IN BLACK** 68
Petit Verdot
- 2019 THE DANCE** 73
Cabernet Sauvignon

Interested in something extra special..? Flip the menu for a look at our **Library List!** (Less than a case of each...) Get it while you can!

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- sparkling water** 3
 - bottled water** 1.50
 - izze** 3
 - pure leaf tea** 3

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- italian cookies** 8

Our wines are made from 100% locally sourced grapes of the highest quality and our food is just the same. The Central Coast is home to some of the best produce, cheeses and farmers in the nation. Our menu is based on freshness, seasonality and creativity.

BARTON'S KITCHEN

PAIRING MENU created by Chef Gregg Wangard

- SMOKED SALMON** 27
cucumbers, jalapeños, crackers, meyer lemon aioli

- FLATBREAD WITH ITALIAN SAUSAGE + CAMELIZED ONION** 20
mozzarella, dijon aioli, lemon thyme

- ROASTED KIELBASA, LINGUICA + ITALIAN SAUSAGE** 25
mustards, artichoke dip, pretzel bread

- HEIRLOOM TOMATO + BURRATA** 18
shaved fennel, basil, aged balsamic

- PASO CHOPPED SALAD** 16
romaine, green onions, chickpeas, queso fresco, tomatoes, corn, cilantro, watermelon radish, coriander vinaigrette, butter flour tortilla

- RICOTTA RAVIOLI, SWEET CORN + TARRAGON CREAM** 28
sarvecchio, brown butter

- CARBONARA MAC + CHEESE** 18
smoked ham, snap peas, bellavitano gold, black pepper

- BARTON BRAISED BEEF SHORT RIBS** 36
crostinis, horseradish crema, gremolata + greens

- CHEESE + CHARCUTERIE** 32
selection of artisanal cheese, meats, spreads, breads + seasonal accompaniments

