

WINE LIST

GREY

2019 INSTINCTUAL Grenache	50
2019 SOUL MATE RED Grenache / Syrah / Mourvèdre	50
2019 TERRITORY Zinfandel / Mourvèdre / Syrah / Petite Sirah	50

2019 PREDATOR Syrah	50
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2019 TUNDRA Petite Sirah	50
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BARTON

2020 HOLIDAY Clairette Blanche	40
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2019 MR JONES Grenache	60
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2020 PURPLE RAIN Pinot Noir	75
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2019 SIMPLE MAN Zinfandel	60
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2019 WATCHTOWER Syrah / Grenache / Mourvedre	60
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2018 PARADISE CITY Syrah	60
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2019 KASHMIR Syrah	75
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2019 STAYIN' ALIVE Merlot	65
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NON-ALCOHOLIC BEVERAGES

PELLEGRINO	3
BOTTLED WATER	1.50
SPARKLING WATER	2.50
IZZE	2.50
TEA	3
ICED COFFEE	3.50

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 Maegen Loring

ROASTED BRUSSELS SPROUTS *vegan, gluten free & dairy free Maple-Dijon drizzle, almonds and rosemary	12
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BUTTERNUT SQUASH SOUP *vegan, gluten free & dairy free Pumpkin seed pesto	10
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FALL FRUIT HARVEST SALAD *vegan, gluten free & dairy free Harvest greens, fall fruits, spiced candied pecans & pear vinaigrette Add chicken breast or smoked trout	16 +6
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MARGHERITA FLATBREAD *vegetarian Crushed tomato sauce, garlic, basil, oregano, mozzarella & Olea Farms basil olive oil	12
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FLATBREAD OF THE DAY Chef's special featuring locally sourced ingredients. Ask your wine educator for more details	16
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MAC AND CHEESE *vegetarian Handmade Etto pasta baked with a creamy parmesan cheese sauce Add roasted mushrooms, pancetta & thyme	10 +7
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GREEN CHILE BRAISED BEEF Mashed yams, tarragon & cranberries	22
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CHEESE & CHARCUTERIE Cheese only option available. Suggested serving size: 1-2 people 3 artisan cheeses & 2 cured meats served with seasonal accoutrement & baguette	30
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SNACK PLATE Suggested serving size: 1 person A small sampler of 1 cheese & 1 cured meat & olives	5
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1/2 BAGUETTE Fresh baguette & local EVOO	3
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DESSERT - DAILY INSPIRED PROFITEROLES	8
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ITALIAN COOKIES Baked local at La Migliore	6
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KIDS MAC & CHEESE or KIDS PASTA & BUTTER Handmade Etto pasta	7
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