

# WINE LIST

## GREY

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

<b>2019 PREDATOR</b> Syrah	<b>50</b>
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<b>2019 TUNDRA</b> Petite Sirah	<b>50</b>
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## BARTON

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

<b>PELLEGRINO</b>	<b>3</b>
<b>BOTTLED WATER</b>	<b>1.50</b>
<b>SPARKLING WATER</b>	<b>2.50</b>
<b>IZZE</b>	<b>2.50</b>
<b>TEA</b>	<b>3</b>
<b>ICED COFFEE</b>	<b>3.50</b>

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

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