

RESERVE FLIGHT - \$17
 1999 Brut Reserve • 2006 Estate Syrah • 2006 Nebbiolo • 2006 Late Harvest Zinfandel

CHAMPAGNE FLIGHT - \$13
 1999 Brut Reserve • NV Brut • NV Cuvee Rouge • NV Cuvee de Frontignan

RED WINE FLIGHT - \$13
 2006 Cabernet-Merlot • 2005 Merlot • 2006 Cabernet Sauvignon • 2006 Huis Vineyard Zinfandel

NEW RELEASE FLIGHT - \$13
 2007 Thorny's Coat White • 2007 Sangiovese • 2006 Cabernet-Merlot • 2007 Rosè

RED & WHITE FLIGHT - \$12
 2007 Viognier • 2006 Chardonnay • 2005 Syrah • 2006 Cabernet Sauvignon

WINEMAKERS CHOICE FLIGHT - \$14
 1999 Brut Reserve • 2007 Viognier • 2005 Old Vine Old Clone Zinfandel • 2006 Nebbiolo

CAL-ITAL & RHONE FLIGHT - \$13
 2007 Viognier • 2006 Thorny's Coat Red • 2005 Syrah • 2007 Sangiovese

WHITE WINE FLIGHT - \$12
 2007 Thorny's Coat White • 2006 Sauvignon Blanc
 2006 Chardonnay • 2008 Chardonnay "Sans Oak"

SWEET SIPPERS FLIGHT - \$10
 2005 Moscato • 2007 Gewürztraminer • 2008 Riesling • 2007 Rosè

THE ZINFUL FLIGHT - \$14
 2005 Old Vine Zinfandel • 2005 Old Vine Old Clone
 2006 Huis Vineyard Zinfandel • 2006 Late Harvest Zinfandel

	Taste	Glass	Bottle	
<i>Champagne</i>	1999 Brut Reserve	6	16	65
	Non Vintage Cuvee Rouge	5	12	45
	Non Vintage Cuvee de Frontignan	4	11	42
	Non Vintage Brut	4	11	42
<i>White</i>	2007 Viognier - Temecula Valley	5	12	47
	2006 Sauvignon Blanc	4	11	42
	2006 Chardonnay	4	11	42
	2008 Chardonnay "Sans Oak"	4	11	42
	2005 Moscato	3	10	40
	2005 Thorny's Coat White	3	10	40
	2007 Gewürztraminer	3	10	40
	2008 Riesling	3	10	40
<i>Rosé</i>	2007 Rose	3	10	40
	2006 Estate Syrah	8	20	85
	2005 Old Vine Old Clone Zinfandel	7	17	65
	2006 Huis Vineyard Zinfandel	6	15	55
	2006 Nebbiolo	6	14	49
	2007 Sangiovese	5	12	47
	2006 Cabernet Sauvignon	5	12	47
	2006 Cabernet-Merlot	5	12	47
	2005 Old Vine Zinfandel	5	12	47
	2005 Merlot	4	11	44
	2005 Syrah	4	11	44
<i>Red</i>	2006 Thorny's Coat Red	4	11	44
	2006 Late Harvest Zinfandel	5	15	32 / 375ml
	Voss Artesian Water	-	-	6

CHAMPAGNE LOUNGE MENU

(Available from 11:00am - Close, Times subject to change)

FLAT BREAD PIZZAS - \$13
 Please Choose One:
 1. Tuscan Salami, Italian Three Cheese, Fresh Rosemary
 2. Roasted Cherry Tomato, Basil Pesto, Fresh Mozzarella
 3. Roasted Pear & Gorgonzola Cheese Pizza

SEARED HAWAIIAN AHI - \$17
 Haas Avocado, Pickled Shiitake Mushrooms, Crispy Won-Ton Ribbons
 Soy-Ginger Sauce and Wasabi

WARM BRIE EN CROUTE - \$16
 French Brie wrapped in Puff Pastry, Warm Honey-Walnut Sauce

FRIED PACIFIC CALAMARI - \$14
 Crispy Calamari finished in a Thornton Brut Lemon Herb Beurre Blanc
 Tomato Remoulade, Garlic Cheese Bread

ARTISAN CHEESE PLATTER - \$18
 Candied Walnuts, Truffle Honey
 A delicious pairing of Three Gourmet Cheeses will be featured each week

VINEYARD TAPAS PLATE - \$20
 European Charcuterie, Fire Roasted Peppers, Garlic Shrimp,
 Tomato Artichoke Salad, Marinated Goat Cheese, Cracker Bread

CLASSIC BACON CHEESEBURGER - \$16
 Grilled Angus Ground Chuck, White Cheddar Cheese, Crispy Bacon
 Lettuce, Tomato, Onion, Pickles
 House Dressing on a Toasted Buttermilk Bun with Crispy Seasoned Fries

CAESAR SALAD - \$13, PETITE \$7
 Hearts of Romaine, House-Made Croutons, Classic Caesar Dressing,
 Topped with Parmesan

CAFÉ CHAMPAGNE SALAD - \$13, PETITE \$7
 Field Greens, Golden Raisins, Spiced Pecans, Gorgonzola,
 Thornton Champagne Vinaigrette

CRISPY CRAB CAKE - \$17
 Finished with a Apple Fennel Slaw, Lemon Basil Aioli

FRESH BREAD AND GOAT CHEESE SPREAD - \$4
 Fresh basket of Bread Baked Daily, Herb Goat Cheese Spread

DAILY DESSERT SELECTION AVAILABLE - \$9
 Please ask your server.

Logo glasses are not included with tastings. They are available for purchase in the Gift Shop for \$3.00.
 An 18% service charge will be applied to all parties of eight or more.