

THORNTON WINERY CHAMPAGNE LOUNGE MENU

RED & WHITE FLIGHT - \$16

2013 Chardonnay • 2013 Pinot Grigio • 2013 Sangiovese • 2013 Cabernet Sauvignon

WHITE WINE FLIGHT - \$14

2013 Vermentino • 2013 Chardonnay • 2013 Sauvignon Blanc • 2013 Pinot Grigio

WINEMAKERS CHOICE - \$20

2014 Reserve Chardonnay • 2013 Barbera • 2013 Cabernet-Syrah • 2012 Merlot

THE CHOCOLATE WINE LOVERS - \$11

Milk Chocolate Kiss • Kiss of Chocolate • Caramel & Cherry Kiss • Kiss of Mint

RED WINE FLIGHT - \$20

2012 Old Vine Zinfandel • 2012 Estate Syrah • 2012 Cabernet-Merlot • 2013 Petite Sirah

MIXED FLIGHT - \$15

Non Vintage Brut • 2013 Chardonnay • 2013 Thorny's Coat Red • Kiss of Chocolate

SWEET FLIGHT - \$17

Sweet Angels Waltz • 2013 Rose • 2013 Toot Sweet White • 2013 Muscat Canelli • 2012 Toot Sweet Red

CHAMPAGNE FLIGHT- \$ 21

Brut Reserve Natural • Brut Reserve • Non Vintage Cuvee Rouge • Non Vintage Sweet Angels Waltz

CAL ITAL / RHONE - \$ 17

2013 Viognier • 2013 Roussane • 2013 Nebbiolo • 2013 Petite Sirah

NEW RELEASE FLIGHT - \$ 19

Blanc de Noirs • Brut Rose • 2013 Vermentino • 2013 Tempranillo

	<i>Taste</i>	<i>Glass</i>	<i>Bottle</i>		
<i>Champagne</i>	Non Vintage Brut	5	13	42	
	Non Vintage Blanc de Noirs	5	13	42	Gold Medal - 90
	Non Vintage Cuvee Rouge	5	13	44	
	Non Vintage Sweet Angels Waltz	5	13	44	Gold Medal - 93
	Brut Rose	6	14	48	Platinum/Chairman's Award
	Brut Reserve	6	14	52	
	Brut Reserve Natural	6	14	53	
<i>White</i>	2013 Pinot Grigio	3	11	33	
	2013 Roussanne	3	11	34	
	2013 Toot Sweet White	3	11	34	
	2013 Muscat Canelli	4	12	35	
	2013 Chardonnay	4	12	36	Best of Class/Gold Medal - 97
	2013 Sauvignon Blanc	4	12	36	
	2013 Viognier	4	12	39	
	2013 Vermentino	4	12	39	
2014 Reserve Chardonnay	5	13	44		
<i>Rose</i>	2013 Rose	3	11	32	
<i>Red</i>	2013 Thorny's Coat Red	4	12	35	
	2012 Toot Sweet Red	4	12	36	
	2013 Cabernet Sauvignon	5	13	45	
	2013 Sangiovese	5	13	46	
	2012 Merlot	5	13	46	
	2013 Tempranillo	5	13	46	
	2012 Old Vine Zinfandel	5	13	46	
	2013 Petite Sirah	5	13	46	
	2012 Cabernet-Merlot	5	13	49	
	2013 Cabernet-Syrah	5	13	49	
	2013 Nebbiolo	6	14	52	
2013 Barbera	6	14	54	Sweepsteak Winner	
2012 Estate Syrah	6	14	59	Gold Medal - 90	
<i>Chocolate</i>	Milk Chocolate Kiss	3	9	29	
	Kiss of Chocolate	3	9	29	
	Caramel & Cherry Kiss	3	9	29	
	Kiss of Mint	3	9	29	

Bottles

Voss Artesian Sparkling Water
Fiji Water 1 ltr

6
6

Food Available on Reverse Side

Vineyard Tidbits

WARM BRIE EN CROUTE - \$19

French Brie Wrapped in Puff Pastry, Walnuts, Warm Honey Sauce

HAWAIIAN AHI POKE - \$19

Marinated Hawaiian Tuna, Red Chile, Tomato, Avocado, Scallion Sesame, Quinoa Rice Crisps

ARTISAN CHEESE BOARD - \$19

Chef's Selection of Artisan Cheeses, Candied Walnuts, Truffle Honey

HEIRLOOM TOMATO BRUSCHETTA-\$16

Local Tomato, Onion, Garlic, Basil, Grilled Bread

PACIFIC CALAMARI - \$18

Crispy Calamari finished in a Tomato Remoulade, Garlic Cheese Toast

CRISPY ARTICHOKE HEARTS- \$13

Lemon Aioli

VINEYARD TAPAS PLATE - \$23

White Bean Salad, Chilled Garlic Shrimp, Como, Duck Prosciutto,

Soppresata, Cristini, Imported Cheese

MARINATED MUSHROOMS- \$13

Garlic, Fresh Herbs, Sherry, Midnight Moon, Grilled Bread

Salads

TODAY'S SOUP - CUP \$6 BOWL \$9

CAESAR SALAD - \$16

Hearts of Romaine, House-Made Croutons, Classic Caesar Dressing, Parmesan Cheese

With Grilled Chicken Breast \$23, Grilled Shrimp \$24, Grilled Salmon \$25

Available in a Spinach or Sundried Tomato Wrap

CAFÉ CHAMPAGNE SALAD - \$18

Field Greens, Tomatoes, Golden Raisins, Spiced Pecans, Bleu Cheese

Thornton Champagne Vinaigrette

With Grilled Chicken Breast \$23, Sauteed Shrimp \$24, Salmon \$25

Available in a Spinach or Sundried Tomato Wrap

HEIRLOOM TOMATO & GRILLED PEACH SALAD - \$18

Arugula, Lemon Verbena, Burrata, Temecula Olive Oil, Smoked Sea Salt

CHATEAU WEDGE - \$ 16

Baby Iceberg, Grape Tomatoes, Bleu Cheese, Crumbled Bacon, Bleu Cheese Dressing

With Grilled Chicken Breast \$23, Sauteed Shrimp \$24, Salmon \$25

Available in a Spinach or Sundried Tomato Wrap

House Specialties

TURKEY CLUB SANDWICH - \$20

Smoked Turkey, Bacon, Avocado, Onion, Brie, Tomatoes, Lettuce,

Cranberry Mayonnaise Served on Squaw Bread with Beer Battered Fries

TUNA MELT - \$19

Tuna Salad, Sharp White Cheddar

Served on Toasted Country Bread with Beer Battered Fries

RUBEN - \$20

Corned Beef, Swiss, Sauerkraut, 998 Island Dressing, Marbled Rye

CLASSIC BACON CHEESEBURGER - \$20

Grilled All-Natural Angus Patty, Fully Loaded on a Toasted Brioche Bun with Beer Battered Fries

Suffed Poblano Chili add \$ 3.00, Fried Egg \$ 2.00, Extra Patty \$5.00

CATCH OF THE DAY - \$26

Ask your server about today's preparation

ROCK SHRIMP LINGUINI - \$26

Sauteed Rock Shrimp, Tomatoes, Capers, Onions, Cream

SEAFOOD CIOPPINO - \$26

Shrimp, Scallops, Mussels, Crab, and Fresh Fish Simmered in a Spicy Tomato Broth

Saffron Aioli, Grilled Sourdough

MUSHROOM PASTA - \$20

Sautéed Mushrooms, Penne, Roasted Garlic White Wine Sauce

With Grilled Chicken Breast \$25, Sauteed Shrimp \$26, Salmon \$27

CHICKEN PICATTA - \$24

Seared Chicken Breast, Chefs Potatoes, Seasonal Vegetable, Lemon Caper Sauce

FLAT BREAD OF THE DAY - \$18

Ask your server about today's preparation

CEDAR PLANK SALMON CHIMICHURRI - \$26

Sun Dried Tomato Rice, Chimichurri, Seasonal Vegetables

GRILLED CHICKEN SANDWICH - \$18

Caramelized Onions, Swiss, Bacon, Arugula Pesto Aioli, Ciabatta Bun, Cafe Champagne Side Salad

GRILLED PORTABELLA SANDWICH - \$19

Grilled Marinated Portabella Mushroom, Swiss Lettuce, Tomato, Carmalized Onion

Pesto Aioli, Toasted Brioche Bun, with Beer Battered Fries

FRIED GREEN TOMATO SANDWICH - \$17

Fried Green Tomato, Avocado, Sunflower Seeds, Greens/Sprouts, Lemon Herb Aioli, Cevain

A charge of \$3.00 will be added for split plate orders. Parties of six or more, an 18% Service Charge will be added.

A \$10.00 corkage fee will be added to all beverages brought into CAFE CHAMPAGNE.

"Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."