

Join Our Extended Family
 The greatest gratification for the
 Thornton family is sharing our wines, music
 and food with friends. When you join our Wine
 Club you become part of our
 "Extended Family" with all the privileges that
 membership offers.



THORNTON WINERY

APPETIZERS & SALADS

BRIE EN CROUTE - 32

warm honey butter sauce • fresh fruit
 candied walnuts

CRISPY ARTICHOKEs - 29

marinated artichokes • harissa-lemon aioli

GOAT CHEESE - 29 **

house goat cheese • marinated olives
 fig jam • warm baguette

CALAMARI - 35

arabiata sauce • charred lemon puree

DRUNKEN MUSSELS - 32 *

shallot • roasted garlic • white wine
 Spanish chorizo • warm baguette
 add pasta 6

SCALLOPS - 24 *

U-10 • golden cauliflower puree
 brown butter lentils

CHEESE PLATTER - 39 **

Chef's selection of 3 cheeses
 dried fruit • seasonal fruit • olives
 housemade compote • honey (comb)
 seasonal cured meats • crackers

CAESAR - 19 **

romaine • parmesan
 caesar dressing • croutons

CAFÉ CHAMPAGNE - 28 **

mixed greens • candied pecans • gorgonzola
 tomatoes • golden raisins
 Thornton champagne vinaigrette

SUMMER SALAD - 29 *

mixed field greens • romaine & arugula
 fresh strawberries • dried pineapple
 toasted coconut • cashews • dried bing cherry
 cucumber • tangy citrus vinaigrette

ADD

chicken - 8 • steak - 11
 shrimp - 10 • salmon - 13
 scallops - 13

HOUSEMADE SOUP

seasonal ingredients
 cup 9 • bowl 12

WARM BAGUETTE - 9

A 3% surcharge will be added to all guest checks to help offset increasing costs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
 of foodborne illness, especially if you have certain medical conditions.

Our menu items are freshly prepared in our kitchens, which are not free of gluten, beef, seafood or poultry.

Cross-contact with other food items that contain gluten or meat is possible.

While we aim to accommodate the dietary needs of our guests,
 we cannot ensure that these items meet the definition.

ENTREES

NORTH ATLANTIC SALMON - 42 **

pan seared salmon • citrus farro grain (warm)
 spring pea tendrils • black-basil puree

LOBSTER RAVIOLI - 41

Gulf shrimp • sherry cream sauce • tarragon
 add scallops 13 • shrimp 10

FISH AND CHIPS - 29

beer battered northern cod • lemon
 malt vinegar • tartar sauce • battered fries • olive oil

MARGHERITA FLATBREAD - 29

housemade tomato sauce • roasted heirloom tomatoes
 smoked mozzarella cheese • Asiago
 add pepperoni 7 • sausage 9

CHICKEN & ARTICHOKE FLATBREAD - 31

grilled herb marinated chicken • artichoke • brie mornay
 • balsamic reduction

DRY AGED (in-house) RIBEYE - 56 *

12oz ribeye • warm potato salad
 seasonal vegetable • peppercorn demi

QUARTER ROASTED CHICKEN - 42

quarter roasted chicken • fava bean -corn succotash
 whipped potatoes • herb pan sauce

GEMELLI PASTA - 33

herb puree • spring squash
 roasted tomatoes • burrata • pistachio

SANDWICHES

choice of french fries • onion rings • sweet potato fries
 caesar salad • café champagne salad • \$2 upgrade for a cup of soup

BACON CHEESEBURGER 29 **

gold canyon prime chuck angus beef • lettuce
 tomato • pickles • red onion • white cheddar
 hickory smoked bacon • house sauce
 toasted brioche

TURKEY CLUB 28 **

hickory smoked bacon • shaved red onion •
 swiss • tomato • lettuce • cranberry aioli
 sourdough bread

WEEKLY SPECIAL

Ask your server for details.

TOASTED HAM & CHEESE 27 **

shaved ham • sourdough • white cheddar
 havarti • swiss • caramelized onion
 oven dried tomato

VEGAN CRISPY

CHICKEN SANDWICH 31 *

lettuce • tomato • pickles • red onion
 vegan cheese • house sauce • vegan bun

BEYOND VEGAN BURGER 25 *

lettuce • tomato • pickles • red onion
 vegan cheese • house sauce • vegan bun

OPEN FACED STEAK SANDWICH 31 **

Angus steak • sourdough • arugula
 oven dried tomato spread • shallot vinaigrette

DESSERT

BREAD PUDDING

Chefs Choice - 14

brioche
 vanilla ice cream

SEASONAL FRUIT CRISP - 14

streusel topping
 vanilla ice cream

CHEESECAKE - 14 **

assorted cheesecakes

CREME BRULEE - 14 *

Chef's Choice

OUR CHEF WOULD BE HAPPY TO SPLIT PLATES
 FOR AN ADDITIONAL \$4

FOR YOUR CONVENIENCE A 20% GRATUITY IS
 ADDED TO PARTIES OF 6 OR MORE

* GLUTEN FREE SELECTIONS

** ITEMS CAN BE MADE GLUTEN FREE WITH SUBSTITUTIONS

GLUTEN FREE BREAD AVAILABLE FOR SANDWICHES \$3

CHAMPAGNE

Glass Bottle

Non-Vintage Champagne

Thornton Sweet Angels Waltz *muscat based, spicy stone fruit	16	55
Thornton Cuvée de Frontignan *muscat-based, floral notes, stone fruit, spicy, musky	16	57
Thornton Brut *blend of chardonnay & pinot noir, citrus, green apple	17	62
Thornton Cuvée Rouge *red grapes give color, strawberry, cherry, berry aromas	18	69
Thornton Brut Rose *light color rose, cherry & raspberry flavors, crisp acidity	18	62
Thornton Brut Reserve *dry with apples, citrus, yeasty aged character	18	67
Thornton Brut Reserve - Natural *finished bone dry, citrus and tart green apples	18	69
Thornton Blanc De Noirs *dry with green and yellow apple, hints of red fruits	16	56

Flavored Champagne

Weibel Non-Vintage Almondage	16	35
Weibel Non-Vintage Peach Mango	16	35
Weibel Non-Vintage Pomegranate	16	35
Weibel Non-Vintage Peach	16	35
Weibel Non-Vintage Raspberry	16	35

DOMESTIC WHITE WINES

Thornton Chardonnay, Temecula 2020 *stainless steel fermented, citrus, crisp green apple, smooth	16	49
Thornton Sweet Chardonnay, Temecula 2021 *citrus notes, crisp apple, balanced sweetness	16	44
Thornton Pinot Grigio, Temecula 2021 *fruit-forward, crisp acidity, subtle tropical characters	16	49
Thornton Sauvignon Blanc, Temecula 2020 *grapefruit rind, herbaceous characters, guava	16	42
Thornton Vermentino, Temecula 2021 *similar to Sauvignon Blanc, grapefruit & lime, floral aromas	16	43
Thornton Albarino, Temecula 2021 *lime & grapefruit, peach & nectarine, fresh herbs, minerality	16	43
Thornton Muscat Canelli, Temecula 2021 *floral fruit flavors, crisp sweetness, balanced acidity	16	49
Thornton Reserve Chardonnay, Temecula 2021 *subtle oak spice, yellow apple, pears	16	52
Thornton Gewürztraminer, Temecula 2021 *moderate sweetness with lychee, peaches, pineapple & light spice	16	45
Thornton Estate Rosé of Sangiovese, Temecula 2021 *off-dry rose, aromas of strawberries, tart red cherries, blood orange	16	38

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THORNTON WINERY

WINE & CHAMPAGNE FLIGHTS

RED & WHITE FLIGHT - \$28

2020 Chardonnay • 2021 Albarino
2019 Sangiovese • 2019 Cabernet Sauvignon

WINEMAKERS CHOICE - \$29

Non-Vintage Brut Reserve • Non-Vintage Blanc De Noirs
2021 Reserve Chardonnay • 2019 Cabernet-Syrah

RED WINE FLIGHT - \$29

2020 Estate Syrah • 2018 Thorny's Coat Red
2017 Merlot • NV Traviesto

ESTATE WINE FLIGHT - \$31

2020 Rosé of Sangiovese • 2020 Estate Barbera
2020 Estate Syrah • 2020 Estate Petite Sirah/Syrah

SWEET FLIGHT - \$28

NV Sweet Angels Waltz • 2021 Sweet Chardonnay
2021 Muscat Canelli • Kiss of Coffee

METHODE CHAMPENOISE FLIGHT - \$31

Non-Vintage Brut Reserve Natural • Non-Vintage Brut
Brut Rose • Non-Vintage Cuvée Rouge

CHOCOLATE FLIGHT - \$ 26

NV Sweet Angels Waltz • A Kiss of Milk
A Kiss of Coffee • A Kiss of Mint

WHITE WINE FLIGHT - \$29

2021 Pinot Grigio • 2020 Saugivnon Blanc
2021 Vermentino • 2021 Gewurztraminer

MIXED FLIGHT - \$28

NV Cuvée de Frontignan • 2020 Chardonnay
2019 Petite Sirah • A Kiss of Milk

SWEET SPARKLING WINE FLIGHT - \$29

Weibel Almond • Weibel Pomegranate • Weibel Raspberry
Weibel Peach • Weibel Peach-Mango

DOMESTIC RED WINES

Glass Bottle

Thornton Thorny's Coat Red, Temecula 2018 *blend of Tempranillo, Sangiovese & Syrah, soft red berry	15	50
Thornton Non-Vintage Traviesto, Temecula *red berries, soft tannins, smooth fruity finish	15	50
Thornton Sangiovese, Temecula 2019 *red cherry notes, light leather, medium body, smooth finish	16	52
Thornton Cabernet Sauvignon, Temecula 2019 *blackberry, black currant, integrated oak notes, firm tannins	17	63
Thornton Merlot, Temecula 2017 *blackberries & plums, herbaceous notes, full & silky tannins	17	61
Thornton Petite Sirah, Temecula 2019 *wild briary berries, blueberries, full tannins, well-aged	17	61
Thornton Cabernet-Syrah, Temecula 2019 *full body, currant & plum flavors, rich full tannins	17	67
Thornton Estate Barbera, Temecula 2020 *light-medium body, heavy fruit notes, oak influence, soft tannins	17	67
Thornton Estate Syrah, Temecula 2020 *berry & plum aromas, barrel spice notes, rich & lengthy finish	18	73
Thornton Estate Petite Sirah/Syrah, Temecula 2020 *berry & plum aromas, blueberries, cocoa & coffee	18	73
Justin Cabernet Sauvignon, Paso Robles 2018		67
Rodney Strong Reserve Pinot Noir, Russian River Valley 2017		112
Jordan Cabernet Sauvignon, Alexander Valley 2017		138
Justin Isosceles, Paso Robles 2017		178

CHOCOLATE WINES

A Kiss of Coffee	16	41
A Kiss of Milk	16	41
A Kiss of Mint	16	41

BEERS

Stone Brewing Company, IPA (19 oz)	12
Refuge Blood Orange wit, (16 oz)	10
Mother Earth Cali Creamin Vanilla Cream Ale (22 oz)	15
Booze Brothers, Penny Blonde Ale (16 oz)	10
Karl Strauss Red Trolley Ale (12 oz)	10
Karl Strauss Tangible IPA (16 oz)	10

Blood Orange Mimosa - \$17.00

BEVERAGES

(Non refillable excluding soda & coffee)	
Soda (Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Lemonade, Mt. Dew)	4
Fresh Brewed Iced Tea <or> Hot Tea (assorted flavors)	4
Coffee	4
Juice	4
Milk	5
Martinelli's Sparkling Cider	5
Evian	8
San Pellegrino	8