

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.
Ask your server how to receive your
complimentary tasting!

APPETIZERS & SALADS

BRIE EN CROUTE - 28

Pastry Wrapped Double Cream Brie • Seasonal Fruit • Candied Pecans
Golden Raisins • Cranberries

Suggested Pairing: Reserve Chardonnay, Brut Reserve, Barbera

CHEESE PLATTER - 33 * *

Chef's Selection of Cheeses • Seasonal Fruit Compote • Charcuterie
Olives • Whole Grain Mustard • Seasonal Fruit • Crackers • Cornichons • House trail mix

Suggested Pairing: Brut, Vermentino, Barbera

CAESAR - 22 * *

Romaine • Parmesan • Caesar Dressing • House-made Croutons

Suggested Pairing: Pinot Grigio, Albariño, Reserve Chardonnay

CAFÉ CHAMPAGNE - 27 *

Mixed Greens • Candied Pecans • Gorgonzola • Heirloom Tomatoes
Golden Raisins • Dried Cranberries • Dried Cherries • Thornton Champagne Vinaigrette

Suggested Pairing: Pinot Grigio, Albariño, Reserve Chardonnay

ADD

Chicken - 9 • Steak - 13

Shrimp - 12 • Salmon-15

COBB SALAD - 29 *

Romaine Lettuce • Tomatoes • Red Onions • Hard Boiled Eggs • Bacon

Gorgonzola • Turkey Ham • Avocado and White Balsamic Vinaigrette

HOUSE-MADE SOUP

Seasonal Ingredients

Cup - 10 • Bowl - 13

WARM BREAD - 10

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food-borne 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.



THORNTON WINERY

BRUNCH MENU

Saturday & Sunday 11am to 230pm

ENTRÉES

CHURRO FRENCH TOAST - 22

Deep Fried Dusted With Cinnamon Sugar

Side of Berry Compote • Maple Syrup • 2 Bacon or Sausage

HOMEMADE WAFFLE - 22

Choice of Plain , Blueberry or Chocolate Chip

Side of Berry Compote • Maple Syrup • Whipped Cream

2 Bacon or Sausage

GOOD OL BREAKFAST - 25 *

2 Eggs • 2 Bacon or Sausage

Country Potatoes • Choice of Toast

Sourdough, Wheat, White, Gluten Free

CALIFORNIA OMELET - 25 *

3 Egg Scramble • Chorizo • Avocado

Mixed Cheeses • Onions • Peppers

Salsa on the side • Country Potatoes

CHILAQUILES - 27 *

House Fried Tortilla Chips • Salsa Roja • 2 Eggs

Queso Fresco • Green Onions • Sour Cream

Choice of Chicken Tinga or Beef Birria

BREAKFAST BURRITO - 27

Scrambled Eggs • Mixed Cheeses • Potatoes

Flour Tortilla • Salsa

Choice of Bacon or Chorizo

Fruit on the side

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SANDWICHES

Choice of French Fries • Onion Rings • Sweet Potato Fries

BACON CHEESEBURGER - 29

Toasted Brioche • Premium Beef Blend • Lettuce • Tomato • Onion

Pickles • Hickory Smoked Bacon • White Cheddar • Herb Aioli

Suggested Pairing: Cab Sauvignon, P.Sirah/Syrah, Petite Sirah

VEGAN BURGER - 25 *

Lettuce • Tomato • Pickles • Red Onions • Vegan Cheese • Avocado Basil Sauce

Vegan Bun *Suggested Pairing: Sangiovese, Vermentino, Brut Rose*

BEEF DIP SANDWICH - 26

6” Baguette • Mushroom • Caramelized Onions • Provolone Cheese

Herb Garlic Aioli • Served with Au Jus & House-Made Chips

Suggested Pairing: Cab Sauvignon, Petite Sirah, Thorny’s Coat Red

ROASTED TURKEY SANDWICH - 26

Croissant • Hickory Smoked Bacon • Havarti • Lettuce • Tomato • Avocado • Herb Aioli

Suggested Pairing: Chardonnay, Grenache Rose, Blanc De Noirs

TURKEY WRAP - 26

Sliced Turkey • Havarti Cheese • Bacon • Lettuce • Tomato • Avocado • Herb Aioli

Flour Tortilla *Suggested Pairing: Chardonnay, Grenache Rose, Blanc De Noirs*

FISH AND CHIPS - 32

Beer Battered Northern Cod • Lemon • Malt Vinegar • Tartar Sauce • Fries

Suggested Pairing: Chardonnay, Grenache Rose, Blanc De Noirs

SWEET STUFF

Suggested Pairing: Cuvée De Frontignan, Sweet Angels Waltz, Muscat Canelli, Sweet Chardonnay

FRUIT BOWL - 10

Seasonal Fruit

DEATH BY CHOCOLATE - 14

Chocolate Cake • Chocolate Ganache • Chocolate Sauce Whipped Cream • Berries

FLOURLESS CAKE - 14 *

Chocolate Mousse • Flourless Chocolate Sponge • Dark Chocolate Ganache

PECAN TURTLE CHEESECAKE - 14

Pecans • Caramel • Fudge • Graham Cracker Crust

CRÈME BRÛLÉE - 14 *

Vanilla bean • Berries

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

(Gratuity will be calculated prior to any member benefits or discounts)

* GLUTEN FREE SELECTIONS

** ITEMS CAN BE MADE GLUTEN FREE