

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!



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

GOOD OL BREAKFAST - 25

2 Eggs • 2 Bacon or Sausage
 Hash Browns • Choice of Toast
 Sourdough, Wheat, White, Gluten Free

CALIFORNIA OMELET - 25

3 Egg Scramble • Chorizo • Avocado
 Mixed Cheeses • Onions • Peppers
 Salsa on the side • Hash Browns

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

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
 Blue Cheese Crumbles • 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.

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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

ROASTED TURKEY SANDWICH - 26

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

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)