

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

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### APPETIZERS & SALADS

#### BRIE EN CROUTE - 35

warm honey butter sauce • fresh fruit  
 candied pecans • golden raisins  
 dried cranberries

*Suggested Pairing: Reserve Chardonnay,  
 Brut Reserve, Barbera*

#### CRISPY ARTICHOKEs - 34

marinated artichokes • harissa-lemon aioli  
*Suggested Pairing: Vermentino, Albarino, Brut*

#### GOAT CHEESE - 34 \*\*

house goat cheese • marinated olives  
 seasonal fruit jam • warm baguette

*Suggested Pairing: Vermentino, Grenache Rosé,  
 Sangiovese*

#### CALAMARI - 39

arrabiata sauce • charred lemon puree

*Suggested Pairing: Brut, Brut Reserve, Pinot Grigio*

#### WILD MUSHROOM CROSTINI (4) - 19

herb roasted wild mushroom mix  
 fontina spread • truffle dressed arugula  
 balsamic glaze

*Suggested Pairing: Natural, Reserve Chardonnay,  
 Merlot*

#### HOUSE-MADE SOUP

seasonal ingredients  
 cup 11 • bowl 14

#### WARM BAGUETTE - 11

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.

#### CHEESE PLATTER - 44 \*\*

Chef's selection of 3 cheeses  
 seasonal fruit jam • dried fruit • seasonal fruit  
 olives • honey (comb) • candied nuts  
 seasonal cured meats • crackers • cornichons

*Suggested Pairing: Brut, Vermentino, Barbera*

#### CAESAR - 25 \*\*

romaine • parmesan  
 caesar dressing • house-made croutons

*Suggested Pairing: Pinot Grigio, Albarino,  
 Reserve Chardonnay*

#### CAFÉ CHAMPAGNE - 31 \*\*

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

*Suggested Pairing: Pinot Grigio, Albarino,  
 Reserve Chardonnay*

#### ADD

chicken - 9 • steak - 13  
 shrimp - 12 • salmon - 15  
 scallops - 15

### ENTREES

#### LOBSTER RAVIOLI - 48

Gulf shrimp • sherry cream sauce • tarragon  
 add scallops 15 • shrimp 12

*Suggested Pairing: Reserve Chardonnay, Grenache Rosé, Vermentino*

#### FISH AND CHIPS - 32

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

*Suggested Pairing: Brut, Brut Natural, Chardonnay*

#### MARGHERITA FLATBREAD - 32

house-made tomato sauce • roasted heirloom tomatoes  
 provolone & mozzarella blend  
 add pepperoni 8 • sausage 10

*Suggested Pairing: Grenache Rosé, Barbera, Sangiovese*

#### CHICKEN & ARTICHOKE FLATBREAD - 34

grilled herb marinated chicken • artichoke • brie mornay  
 pickled red onion • balsamic reduction

*Suggested Pairing: Vermentino, Blanc De Noirs, Cuvee De Frontignan*

#### RIBEYE - 65 \*

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

*Suggested Pairing: Cabernet Sauvignon, Cab Syrah, Petite Sirah*

#### BRAISED SHORT RIB - 50

brown butter mashed potato • roasted vegetable medley  
 black garlic gremolata • flash fried arugula

*Suggested Pairing: Thorny Coat Red, Cabernet Sauvignon, Petite Sirah/Syrah*

#### ROASTED SALMON - 45

herb seasoned orzo salad • cherry tomato  
 cucumber tzatziki • bell pepper tapenade

*Suggested Pairing: Blanc De Noirs, Grenache Rosé, Barbera*

#### HERB PASTA - 36

herb puree • spring squash  
 roasted tomatoes • mozzarella • pistachio

*Suggested Pairing: Grenache Rosé, Vermentino, Sangiovese*

### SANDWICHES

choice of french fries • onion rings • sweet potato fries

#### BACON CHEESEBURGER 34 \*\*

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

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

#### TURKEY CLUB 33 \*\*

hickory smoked bacon • shaved red onion •  
 swiss • tomato • lettuce • whole grain honey  
 dijon • croissant

*Suggested Pairing: Chardonnay, Grenache Rosé,  
 Blanc De Noirs*

#### TOASTED HAM & CHEESE 31 \*\*

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

*Suggested Pairing: Reserve Chardonnay,  
 Grenache Rosé, Vermentino*

#### VEGAN BURGER 29 \*

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

*Suggested Pairing: Sangiovese, Vermentino,  
 Brut Rose*

### DESSERT

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

#### CRÈME BRÛLÉE - 16 \*

Chef's Choice

#### CHEESECAKE - 16

assorted cheesecakes

#### SEASONAL FRUIT CRISP - 16

streusel topping • vanilla ice cream

#### BREAD PUDDING

*Chefs Choice - 16*  
 brioche • vanilla ice cream

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

FOR YOUR CONVENIENCE A 20% GRATUITY IS  
 ADDED TO ALL 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 WITH SUBSTITUTIONS

GLUTEN FREE BREAD AVAILABLE FOR SANDWICHES \$3