

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.

APPETIZERS & SALADS

BRIE EN CROUTE - 28

warm honey butter sauce • fresh fruit
 candied walnuts • golden raisins • dried cranberries
*Suggested Pairing: Reserve Chardonnay, Brut Reserve,
 Barbera*

CHEESE PLATTER - 33 **

Chef's selection of Cheeses & Charcuterie
 seasonal fruit compote • whole grain mustard • olives
 seasonal fruit • crackers • house trail mix • cornichons
Suggested Pairing: NV Brut, Vermentino, Barbera

CAESAR - 22 **

romaine • parmesan
 caesar dressing • house-made croutons
*Suggested Pairing: Pinot Grigio, Albarino,
 Reserve Chardonnay*

CAFÉ CHAMPAGNE - 27 *

mixed greens • candied walnuts • gorgonzola
 heirloom tomatoes • golden raisins • dried cherries
 dried cranberries • Thornton champagne vinaigrette
*Suggested Pairing: Pinot Grigio, Albarino,
 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
*Suggested Pairing: Pinot Grigio, Albarino,
 Reserve Chardonnay*

PAN SEARED SCALLOPS-30*

polenta cake • roasted corn relish
 micro greens • beurre blanc sauce
*Suggested Pairing:NV Brut, Brut Reserve,
 Pinot Grigio*

CALAMARI - 30

arrabiata sauce • cream garlic lemon aioli
 pickled fresno chile • lemon on the side
*Suggested Pairing:NV Brut, Brut Reserve, Pinot
 Grigio*

WILD MUSHROOM CROSTINI(4) - 22

pesto • caramelized onions • mushroom
 spread • tomato • mushroom confit
*Suggested Pairing:Brut Reserve Natural,
 Reserve Chardonnay*

GOAT CHEESE- 22

house made goat cheese • paprika • herbs
 marinated mixed olives • toasted french bread
*Suggested Pairing:Vermentino, Sauvignon
 Blanc*

BRUSSELS SPROUTS- 25*

crispy brussels sprouts • bacon
 roasted apples • apple agave glaze
*Suggested Pairing: Brut Natural,Sauvignon
 Blanc, Syrah*

HOUSE-MADE SOUP

Seasonal Ingredients

WARM BREAD - 10



THORNTON WINERY

ENTREES

FISH AND CHIPS - 32

beer battered northern cod • lemon • malt vinegar • tartar sauce • fries
Suggested Pairing:NV Brut, Brut Reserve Natural, Chardonnay

MARGHERITA FLATBREAD - 29

house-made tomato sauce • roasted heirloom tomatoes
 fresh mozzarella • micro basil • balsamic glaze
 add pepperoni or sausage

Suggested Pairing: Grenache Rosé, Barbera,Sangiovese

BECHAMEL FLATBREAD - 29

bechamel sauce • fresh mozzarella
 pear • micro basil • drizzle of honey • chicken or prosciutto

Suggested Pairing: Grenache Rosé, Barbera, Sangiovese

CAPRESE FLATBREAD - 27

pesto • fresh mozzarella • baby heirloom tomatoes
 micro basil • balsamic glaze

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

FILET MIGNON (8oz) - 59 *

garlic mashed potato • roasted asparagus • carrots • red wine sauce
Suggested Pairing: Thorny's Coat Red, Montepulciano, Cabernet-Syrah

BRAISED SHORT RIB - 43

garlic mashed potato • asparagus • carrots • black garlic demi sauce
Suggested Pairing: Cabernet Sauvignon, Montepulciano\Aglanico, Petite Sirah/Syrah

HALF ROASTED CHICKEN - 45*

herb roasted chicken • cauliflower puree • roasted seasonal vegetables
 chicken jus *Suggested Pairing: Reserve Chardonnay, Sangiovese, Brut Reserve*

PAN SEARED SALMON - 38 *

garlic mashed potato • asparagus • carrots • beurre blanc sauce
Suggested Pairing: Blanc De Noirs, Grenache Rosé, Barbera

PESTO PRIMAVERA - 30

pesto cream sauce • vegetable medley • wild mushrooms
 parmesan cheese • fettuccine pasta
 add chicken 9 - shrimp 12

Suggested Pairing: Grenache Rosé, Vermentino, Sangiovese

LOBSTER RAVIOLI - 42

jumbo shrimp • garlic sauce • capers • baby heirloom tomatoes
 add scallops 15

Suggested Pairing: Reserve Chardonnay, Grenache Rosé, Vermentino

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SANDWICHES

choice of french fries • onion rings • sweet potato fries

BACON CHEESEBURGER - 29

angus beef • lettuce • tomato • pickles
 red onion • white cheddar • hickory smoked
 bacon • herb aioli • toasted brioche

*Suggested Pairing: Cab Sauvignon, P.Sirah/Syrah,
 Montepulciano\Aglanico*

ROASTED TURKEY SANDWICH - 26

hickory smoked bacon • sliced turkey
 havarti cheese • lettuce • tomato • avocado
 herb aioli • croissant

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

CHICKEN SANDWICH - 26

grilled or fried chicken breast • lettuce
 pickles • red onions • tomato • brioche bun
 pesto sauce or russian dressing

*Suggested Pairing: Grenache Rosé, Brut Rosé,
 Pinot Grigio*

BEEF DIP - 26

6' baguette • mushrooms • caramelized on-
 ions provolone cheese • herb aioli • served
 with au jus & house-made chips

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

TURKEY WRAP - 26

sliced turkey • havarti cheese • herb aioli
 lettuce • tomato • avocado • bacon
 flour tortilla

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

VEGAN BURGER - 25 *

lettuce • tomato • pickles • red onion
 vegan cheese • avocado basil sauce
 vegan bun

Suggested Pairing: Sangiovese, Vermentino ,Brut Rose

DESSERT

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

CRÈME BRÛLÉE - 14 *

vanilla bean • berries

PECAN TURTLE CHEESECAKE - 14

pecans • caramel • fudge • graham cracker crust

DEATH BY CHOCOLATE CAKE - 14

chocolate sponge cake • dark chocolate
 ganache chocolate sauce • fresh berries

CARAMEL BREAD PUDDING - 14

brioche • vanilla • marshmallow
 candied pecans • strawberries • vanilla ice cream

FLOURLESS CAKE - 14 *

Chocolate Mousse • Flourless Chocolate
 Sponge • Dark Chocolate Ganache

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

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.