

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 • caramalized 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\Aglianico, 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\Aglianico

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

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

TURKEY WRAP - 26

sliced turkey • havarti cheese • herb aioli
lettuce • tomato • avocado • bacon
flour tortilla
Suggested Pairing: Reserve Chardonnay, Grenache Rosé, Vermentino

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

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.