

MURRIETA'S WELL

ESTATE VINEYARD
ESTD 1900

Welcome!

MURRIETA'S WELL, ONE OF CALIFORNIA'S ORIGINAL WINE ESTATES, HAS BEEN GROWING GRAPES FROM FRENCH VINE CUTTINGS SINCE THE 1800S. ENJOY THIS CURATED MENU CRAFTED EXCLUSIVELY FROM OUR ESTATE EXECUTIVE CHEF DANIEL.

CHEESE BOARD

A curated selection of artisanal cheeses, thoughtfully paired with seasonal accompaniments.

VEGETARIAN

\$25.00

PAIRING SUGGESTION
2023 SAUVIGNON BLANC

CHEESE AND CHARCUTERIE

An abundant spread of artisanal cheeses and aged salumi, served with house-crafted accompaniments.

\$25.00

PAIRING SUGGESTION
2021 TEMPRANILLO

ROASTED RED PEPPER HUMMUS

Silky roasted red pepper hummus, infused with warm spices, served with herbed grilled pita, crisp celery, and baby carrots.

VEGAN

\$14.00

PAIRING SUGGESTION
2021 ZARZUELA

SMALL BITES

VEGAN AND GLUTEN FREE OPTIONS

SPICED NUTS

A savory mix of toasted nuts coated in fragrant herbs and warming spices. \$13.00

MARINATED OLIVES

A vibrant blend of Niçoise, Piccoline, and Castelvetrano olives marinated in citrus zest, red pepper flakes, and aromatic herbs. \$10.00



Spring Selection

A SPECIALLY CURATED SELECTION OF SEASONAL DISHES CRAFTED TO COMPLEMENT OUR ESTATE WINES. ENJOY OUR CURATED MENU DESIGNED TO ELEVATE YOUR TASTING EXPERIENCE.

PORK BULGOGI LETTUCE WRAPS

Tender pork marinated in Gochujang and ginger, served in crisp lettuce cups with a sesame-soy dipping sauce.

\$16.00

PAIRING SUGGESTION
2021 MERLOT

MARINATED ARTICHOKE FLATBREAD

Crisp flatbread topped with heirloom tomatoes, baby arugula, and creamy Laura Chennel goat cheese.

VEGETARIAN

\$20.00

PAIRING SUGGESTION
2023 SAUVIGNON BLANC

HARRIS RANCH BEEF SLIDERS

Juicy Harris Ranch beef sliders layered with smoked Gouda and sweet-savory red onion jam on soft mini buns.

\$22.00

PAIRING SUGGESTION
2021 CABERNET SAUVIGNON

CRISPY BRUSSELS SPROUTS

Crispy, deep fried Brussels Sprouts served with a buttermilk chipotle dipping sauce

VEGAN, GLUTEN FREE

\$10.00

PAIRING SUGGESTION
2021 ZARZUELA

TRUFFLE TATER TOTS

Golden crispy tots kissed with truffle essence, paired with a zesty lemon aioli.

VEGETARIAN, GLUTEN-FREE

\$10.00

PAIRING SUGGESTION
2018 BLANC DE BLANC