

MURRIETA'S WELL

ESTATE VINEYARD
ESTD 1990

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
2024 SAUVIGNON BLANC

CHEESE AND CHARCUTERIE

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

\$25.00

PAIRING SUGGESTION
2022 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

\$15.00

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



Summer Selection

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

GRILLED PEACH FLATBREAD

Crisp flatbread topped grilled local peaches, peach béchamel, balsamic glaze and fresh basil

\$22.00

PAIRING SUGGESTION
2024 THE WHIP

PORK BULGOGI LETTUCE WRAPS

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

VEGETARIAN

\$16.00

PAIRING SUGGESTION
2022 TEMPRANILLO

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

\$10.00

VEGAN, GLUTEN FREE

PAIRING SUGGESTION
2021 ZARZUELA

TRUFFLE TATER TOTS

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

\$10.00

VEGETARIAN, GLUTEN-FREE

PAIRING SUGGESTION
2018 BLANC DE BLANC

