

MURRIETA'S WELL

ESTATE VINEYARD
ESTD 1990

From the Well

WINERY MUST-HAVES

CHEF DANIEL MASSIE CRAFTS SEASONAL DISHES WHILE WINEMAKER ALEC FRASER SELECTS THE PAIRINGS TO MATCH. TOGETHER, THEY'VE CREATED A MENU DESIGNED TO ELEVATE EVERY SIP.

CHEESE BOARD \$25.00

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

CHEESE AND CHARCUTERIE \$25.00

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

CLASSIC MARGHERITA FLATBREAD \$20.00

Thin, crisp flatbread topped with fresh mozzarella, ripe tomatoes, and fragrant basil

PEAR AND BLUE CHEESE FLATBREAD \$24.00

Juicy pears and bold blue cheese layered over a crisp flatbread, finished with toasted walnuts for a warm, nutty crunch.

HARRIS RANCH BEEF SLIDERS \$24.00

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

ROASTED RED PEPPER HUMMUS \$15.00

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

TRUFFLE TATER TOTS \$12.00

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

CRISPY BRUSSELS SPROUTS \$12.00

Crisp golden sprouts with a savory crunch and a chipotle aoli dipping sauce

MARINATED OLIVES AND FETA \$12.00

Briny olives tossed with tangy feta and bright citrus. Simple and shareable



Brunch Shareables

SATURDAY AND SUNDAY
BRUNCH SELECTION 11AM-1PM

BECAUSE BUBBLES BEFORE NOON IS ALWAYS A GOOD IDEA. THESE SEASONAL PAIRINGS FROM OUR IN-HOUSE CULINARY TEAM ARE HERE TO MAKE SURE YOUR BRUNCH TASTES AS GOOD AS YOUR WINE.

AVOCADO TOAST \$21.00

Wheatberry Toast, Mashed Avocado, topped vine-ripened tomato with julienned red onion, briny capers, and everything bagel seasoning.

ADD TWO EGGS - ANY STYLE +\$4.50

ADD SMOKED SALMON +\$9.00

DUNGENESS CRAB CAKE \$28.50

BENEDICT

Crisp sourdough English muffin, house crab cakes, poached eggs, and chipotle hollandaise.

SMOKED BRISKET & \$27.00

SWEET POTATO HASH

Smoked brisket hash with roasted sweet potato, red pepper, onion, and fire-roasted tomato, finished with a light barbecue jus, two eggs any style, and fresh julienned scallions.

BRUNCH BEVERAGES

MURRIETA'S MIMOSA \$15.00

Classic mimosa made with the finest bubbles in Livermore

OUTLAWS MIMOSA PITCHER \$50.00

*Classic mimosa pitcher made for you and your group to share.
Minimum of 2 guests required for purchase

JOAQUIN'S WEEKEND BRUT \$20.00

