

Menu

LUNCH TUES - FRI 11:30 - 2

TO ORDER (949) 218-5514 | WWW.OLDACREWINERY.COM

SANDWICHES

All sandwiches available gluten free + \$4

Grilled Cheese \$12

Choose from Havarti Dill or Gruyere & Swiss cheese. Toasted sourdough bread drizzled with organic honey and thyme.

Triple Crème Brie + Fig \$12

Marin French Triple Crème Brie, fig jam, & prosciutto toasted on a baguette.

Reuben \$12

Sliced pastrami, swiss cheese, 1000 Island dressing, & sauerkraut on toasted rye bread.

Turkey Club \$12

Sliced turkey breast with provolone cheese, homemade bacon jam, dijon mayo, tomatoes, & arugula on toasted bread.

Soup of the Day

Cup. \$ 6
Bowl. \$10

CHARCUTERIE & SALADS

Individual Cup \$17

Individual cup filled with cheese, charcuterie, seasonal fruit, nuts, olives, & cornichons

Box for Two \$45

Artisanal cheese, charcuterie, seasonal fruit, nuts, olives, jam, crackers, and assorted accompiaments

Chinese Chicken Salad \$17

Strips of marinated chicken breast with a mix of shredded romaine and iceberg lettuce, crispy rice noodles, scallions, toasted almonds, sesame seeds and a slightly sweet sesame rice vinaigrette. GF

Caesar Salad \$17

Crisp romaine lettuce, homemade Caesar dressing, fresh parmesan cheese, and toasted croutons. Add Chicken skewers +\$5 (GF croutons available)

FLATBREADS

\$19

Apple + Prosciutto

Aged cheddar, apples, prosciutto, & arugula

Pesto + Mozzarella

Pesto, mozzarella, tomatoes, & balsamic glaze

Burrata + Roasted Tomatoes

Burrata, roasted tomatoes, & garlic
(add pepperoni +\$1)

All flatbreads available gluten free + \$4

DRINKS

Iced Tea \$3
Bottle of Pellegrino \$4
Cup of coffee \$5

GLUTEN FREE BREAD

Baguette \$4
Plain Boule (Rustic Round) \$9
Rosemary Boule \$10
Brioche \$5.50

Old Acre Winery

LOUNGE MENU

Individual Cheese & Charcuterie Cup \$17

Individual cup filled with cheese, charcuterie, seasonal fruit, olives, and dried fruit. GF

Cheesemonger's Board \$45

A rotating selection of artisanal cheeses and charcuterie, fresh fruit, gourmet preserves, and crackers. Perfect for 2. (GF available)

Sharing Board \$65

This sharing board is balanced with our rotating selection of artisanal cheeses and charcuterie, fruit, gourmet preserves, olives, nuts, and crackers. Generous enough for 4 or more people. (GF available)

Mezze Board \$42

Homemade hummus, marinated artichokes, marinated olives, tzatziki, tomatoes, cucumbers, dolmas, and toasted pita. DF (GF available without pita)

Chocolate Board \$35

Selection of chocolates and cookies, fresh seasonal fruit, dark chocolate dip, and dried fruit.

Eggplant Caviar with Crudités \$22

Mediterranean-style tapenade made with grilled eggplants, black olives, olive oil and lemon.

(There is no fish caviar in this spread)

Served with fresh vegetables.

GF, DF

Pâté with Cornichons and Toast \$32

Seasonal pâté. Served with cornichons, toast, and jam.

Marcona Almonds \$6

Roasted marcona almonds with sea salt

GF, DF

Olives \$6

Castelvetrano olives

or Kalamata & Castelvetrano olives marinated in olive oil

infused with a blend of aromatic herbs. GF, DF

Marcona Almonds & Olives Combo \$10

Bread sticks \$8

Popcorn \$5

FLATBREADS

\$19

Apple + Prosciutto

Aged cheddar, apples, prosciutto, & arugula

Pesto + Mozzarella

Pesto, mozzarella, tomatoes, & balsamic glaze

Burrata + Roasted Tomatoes

Burrata, roasted tomatoes, & garlic

(add pepperoni +\$1)

Brie + Fig

Triple crème brie, sliced prosciutto, & fig jam

All flatbreads available gluten free + \$4

Charcuterie:

[*shahr-koo-tuh-ree, shahr-koo-tuh-ree; French shar-kytuh-ree*]

- cooked, processed, or cured cold meats and meat products, originally and typically pork products, as sausages, pâtés, salami, etc.
- a store where these products are sold.

ALLERGIES:

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, Please let your server know If you have any specific food allergies.

WINE MENU

L COLLECTION

	Taste	Glass	1/2 Carafe	Carafe/ Bottle
L Blanc	\$6	\$15	\$36	\$65
L Chardonnay	\$8	\$19	\$46	\$85
L Rosé	\$6	\$15	\$36	\$65
L Pinot Noir	\$5.50	\$14	\$30	\$60
L Vintner's Red Blend	\$8	\$19	\$46	\$85
L Blanc de Blancs	\$6	\$16	\$35	\$60
L Brut Rosé	\$6	\$16	\$35	\$60

WINE FLIGHTS & CHEESE PAIRINGS

Tasting Flight (choose 4) \$28

L Collection
Add Cheese Pairing \$20

Reserve Flight \$35/\$45

'18 Lindsay's Vineyard Pinot Noir | '17 Hillside Block Cab Sauv |
'16 Winemaker's Blend
Add Cheese Pairing \$15

Special Reserve Flight \$45/\$55

'18 Stagecoach Cab Franc | '18 Stagecoach Cab Sauv | '16
Proprietary Red Blend
Add Cheese Pairing \$15

Noble Pairing \$25/\$35

'18 Lindsay's Vineyard Pinot Noir |
'17 Stagecoach Cab Franc

Vertical Flight \$45/\$55

Stagecoach Cab Franc '17 | '18 | '19

R RESERVE COLLECTION

PINOT NOIR

	Taste	Sm	Lg	Bottle
2014 Lindsay's Vineyard Pinot Noir				\$170
Member Price				\$140
2018 Lindsay's Vineyard Pinot Noir	\$7.50	\$22.50	\$37.50	\$150
Member Price	\$6.00	\$18.00	\$30.00	\$120

CABERNET FRANC

	Taste	Sm	Lg	Bottle
2017 Stagecoach Vineyard Cabernet Franc	\$8.50	\$25.50	\$42.50	\$170
Member Price	\$7.00	\$21.00	\$35.00	\$140
2018 Stagecoach Vineyard Cabernet Franc	\$9.50	\$28.50	\$47.50	\$200
Member Price	\$8.00	\$24.00	\$40.00	\$170
2019 Stagecoach Vineyard Cabernet Franc	\$9.50	\$28.50	\$47.50	\$200
Member Price	\$8.00	\$24.00	\$40.00	\$170

CABERNET SAUVIGNON

	Taste	Sm	Lg	Bottle
2017 Hillside Block Cabernet Sauvignon	\$8.50	\$25.50	\$42.50	\$170
Member Price	\$7.00	\$21.00	\$35.00	\$140
2018 Stagecoach Vineyard Cabernet Sauvignon	\$9.50	\$28.50	\$47.50	\$200
Member Price	\$8.00	\$24.00	\$40.00	\$170
2019 Stagecoach Vineyard Cabernet Sauvignon				\$200
Member Price				\$170

RED BLEND

	Taste	Sm	Lg	Bottle
2016 Winemaker's Blend	\$7.00	\$21.00	\$35.00	\$140
Member Price	\$5.00	\$15.00	\$25.00	\$110
2016 Proprietary Red Blend	\$8.50	\$25.50	\$42.50	\$180
Member Price	\$7.00	\$21.00	\$35.00	\$150