

For the Table

WINEGARTEN ORGANIC WINGS 12 | 20

mary's wings, smoked then fried, yuzu marmalade, scallion, sesame

KC PLATTER 22

seasonal selection of local and international cheese, charcuterie, crisp veggies, house pickles, avocado green goddess, crostini

SMOKED STREET CORN 7

brentwood sweet corn, cotija, tajin, lime, mayo

THE CHEESE PLATE 12

seasonal selection of local and international cheese, fig jam, crostini

THE CHARCUTERIE PLATE 15

artisanal selection of cured meats, house pickles, grain mustard

Soups & Salads

chicken, tri-tip, or pork belly | + \$6

WHITE GAZPACHO 12

walnut, green grapes, sweet onion, cucumber, pickled shallot, saba, parmesan tuille

KALE CAESAR 10 | 16

Parmigiano-Reggiano, boquerones, baby heirloom tomatoes, foccacia crostini, lemon-anchovy dressing, parm crackle

STONE FRUIT SALAD 10 | 16

quinoa, arugula, spiced, walnut, burrata, champagne vinaigrette

KC SLAW 7 | 13

napa cabbage, carrot, radish, peanuts, apple cider vinaigrette

Entrées

BABY BACK RIBS 22

dry-rubbed half rack, vanilla chipotle q'

SKUNA BAY SALMON 22

grilled, chimichurri, charred lemon

PETALUMA CHICKEN BREAST 18

brined, hard seared, chimichurri, charred lemon

STEAK FRITES 28

flat iron, chimi-butter, maldon salt, house frites

Sandwiches

served with choice of side or kc slaw

WINE COUNTRY CHEESESTEAK 18

smoked vintage tri-tip, pickled shallot, white cheddar, arugula, herb garlic aioli, focaccia

PORK BELLY BAHN MI 18

sesame mushroom paté, cucumber, cilantro pickled carrot & radish, jalapeño, dutch crunch

VEGAN "AL PASTOR" TACOS 16

celery root, pineapple, achiote, cilantro, onion, blue corn tortilla, roasted pepper sauce

Sides

SHOESTRING FRITES 6

herbs de carneros

SIMPLE SALAD 6

carrot, radish, & champagne vinaigrette

SEASONAL VEGETABLE 6

today's selection

KIVEL STADT CELLARS

Weekday Menu

Desserts

UBE CHEESE CAKE 7

oreo cookie crust, local honey

FROZEN TREAT OF THE MOMENT 7

Kids

GRILLED CHEESE 8

shoestring fries

CHICKEN TENDERS 8

shoestring fries

THREE CHEESE MAC 8

cheddar, parmesan, & double creme brie

Executive Chef | Oscar Bendeck

Please be advised that eating raw or undercooked fish, shellfish, eggs, or meat can increase the risk of foodborne illness.

Alcohol other than wine

SONOMA SPRINGS kölsch	8
THREE WEAVERS sun trap sour	8
DRAKE'S hefe	8
NORTH COAST BREWING le merle	10
MOONLIGHT death + taxes	10
COOPERAGE rotating hazy ipa	10
GOWAN'S gravenstein cider	10
JIANT hard kombucha	10

Non-Alcohol

REVIVE kombucha	5
WATER sparkling or still	5
JUICE apple, orange, or lemonade	3
ARNOLD PALMER	3
COLD BREW	5
ICED TEA	3



Check out our
awesome collection of
wines that inspire us
from Europe.



Kivelstadt Cellars

	glass	500 ml	750 ml	1L
WONDERING carignane pet-nat	12	—	33	—
THE FAMILY SECRET sauvignon blanc	8	15	—	28
TWICE REMOVED rosé	8	15	—	28
MOTHER OF INVENTION white rhône blend	10	—	27	—
KC LABS PINOT BLANC skin fermented	10	—	27	—
WAYWARD SON orange wine	12	—	35	—
KC LABS ZINFANDEL carbonically fermented	10	18	—	35
SIBLING RIVALRY estate pinot noir	14	—	49	—
KC LABS SYRAH carbonically fermented	10	18	—	35
OLDE WYVE'S TALE old vine carignane	12	—	35	—
FATHER'S WATCH red rhône blend	10	18	—	35
NATIVE SON old vine charbono	12	—	35	—
THE INHERITANCE estate syrah	14	—	49	—
<i>Heritage Series</i> 1877 CARIGNANE*	14	—	49	—
1950 CHARBONO*	14	—	49	—

wine club and on premise only