

**KIVEL
STADT
CELLARS**
Weekend Menu

Brunch

available until 1pm

CARNEROS BREAKFAST 18

soft boiled egg, selection of cheeses, charcuterie, crostini

AVOCADO TOAST 15

pain au levain, shallot, radish, avocado, lemon, kale, sunny side-up cage-free egg

BAKED EGG OF THE MOMENT 15

KC-QUILES 14

smoked tomatillo salsa, scrambled eggs, tortilla chips, cotija cheese, avocado crema

BUTTERMILK GRIDDLE CAKES 14

vanilla bean chantilly, maple syrup, fruit salad

FRENCH OMELET 14

cage-free eggs, butter, brie, herbs d'carneros, mixed greens, champagne vinaigrette

“TRADITIONAL” BENNY 16

black forest ham, poached eggs, hollandaise, english muffin

THE SONOMA BENNY 16

eggplant, tomato, squash, onion, poached eggs, herbs d'Carneros, hollandaise, english muffin

DUO OF CAGE FREE EGGS 6

SIDE OF SEASONAL FRUIT 6

BREAKFAST POTATOES 6

BACON OR HAM 6

Sides

SHOESTRING FRITES 6

herbs d'carneros

SIMPLE SALAD 6

carrot, radish, champagne vinaigrette

SEASONAL VEGETABLE 6

today's selection

Desserts

UBE CHEESE CAKE 7

oreo cookie crust, local honey

FROZEN TREAT OF THE MOMENT 7

All Day

BRÛLÉED GRAPEFRUIT 6

california grown ruby red citrus, caramelized sugar in the raw

BASKET OF SCONES 6

artisanal jam & butter

SALADE LYONNAISE 17

frisee, bacon lardon, shallot, poached egg, whole grain mustard, sherry dressing

THE CHEESE PLATE 12

seasonal selection of cheeses, fig jam, crostini

THE CHARCUTERIE PLATE 15

artisanal selection of cured meats, house pickles, grain mustard

WHITE GAZPACHO 12

walnuts, 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

KC SLAW 7 | 13

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

SMOKED STREET CORN 7

brentwood sweet corn, cotija, tajin, lime, mayo

WINEGARTEN ORGANIC WINGS 12 | 20

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

Lunch

available after 1pm

KC PLATTER 22

seasonal selection of cheeses, charcuterie, veggies, house pickles, avocado green goddess, crostini

STONE FRUIT SALAD 10 | 16

quinoa, arugula, spiced walnuts, burrata, champagne vinaigrette

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

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

Executive Chef | Oscar Bendeck

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

Drinks

Kickstarters

KC MIMOSA 8
BLOODY MARY 10



SINGLE CUP 5
THREE CUP THERMOS 12

COLD BREW 5

Other Alcohol

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

Kids Brunch

Available Saturday & Sunday only

BREKKIE NACHOS 8
scrambled eggs, tortilla chips, &
cotija cheese

SILVER DOLLAR PANCAKES 8

FORD'S FIESTA 8
scrambled eggs, two slices of
bacon, & hashbrowns

kids 8 and under only

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 <i>hot</i>	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	—

On premise and wine club only

Kids Lunch

GRILLED CHEESE 8
shoestring fries

CHICKEN TENDERS 8
shoestring fries

THREE CHEESE MAC 8
cheddar, parmesan, & double creme brie