

garré café

Lunch

Welcome,

Within all cultures and deep within all of our roots, is love of sharing food and wine with family and friends. Nowhere does that feeling resound more than in the hearts of Bob and Gina and our family here at Garré Winery. Some of Bob's earliest memories are of family dinners and sitting at his grandmother Nonna Rosa's table. He listened to the stories told by his father and uncles about their lives; stories of making the family wine and of the family dinners in the days gone by. In those stories there was always one amazing common denominator: the love of food and the family with whom you share it.

On behalf of all of us at Garré Winery, thank you for sharing your time with us and we look forward to seeing you next time!

appetizers

FRIED CASTELVETRANO OLIVES

fried in semolina flour & buttermilk, served with meyer lemon dipping aioli | 13

CHARCUTERIE BOARD *serves up to 4 people*

salami rose, coppa, assorted cheeses, fig jam, cranberries, almonds, crostinis | 26

NONNA'S MEATBALLS EN SUGO *4 meatballs*

San Marzano tomatoes, basil, reggiano parmesan and grilled bread | 16

CALAMARI FRITTI

lightly breaded calamari, green beans, served with a chipotle aioli | 18

GARLIC EDAMAME

steamed edamame, sautéed in garlic | 14

SPECIALTY FRIES

Garlic Parmesan or Sweet Potato | 10

SPINACH ARTICHOKE DIP

spinach, cured artichokes, roasted garlic, served with baguette crostinis | 15

BAKED BRIE

brie cheese wrapped in filo dough, blackberry chipotle sauce, crostinis | 17

CARAMELIZED PEAR BRUSCHETTA *4 slices*

caramelized pear, goat cheese and balsamic reduction, served on lightly toasted sliced baguette | 14

POKE TUNA

ahi tuna, avocado, cucumber, sesame seeds, spicy ponzu sauce, tortilla chips | 18

ARANCINI

fried risotto served with marinara | 15

SHRIMP COCKTAIL

jumbo prawns, homemade cocktail sauce | 18

salads

WINE COUNTRY SALAD

mixed greens, crumbled gorgonzola, figs, candied pecans, honey balsamic vinaigrette | half 11 | full 15

COBB SALAD

romaine lettuce, cherry tomatoes, bleu cheese crumble, avocado, hardboiled eggs, chicken, bacon, balsamic vinaigrette | half 16 | full 22

MEDITERRANEAN SALAD

shredded romaine, cucumber, tomato, onion, kalamata olives, feta cheese, herb vinaigrette | one size 11

CAESAR SALAD

chopped romaine, focaccia croutons, pecorino romano, classic dressing | half 11 | full 15

BABY SPINACH, ARUGULA & RADICCHIO SALAD

baby spinach and arugula, radicchio, diced apple, dried cranberries, crumbled goat cheese, candied walnuts, raspberry champagne vinaigrette | half 11 | full 15

MAYTAG SALAD

chopped iceberg, diced tomatoes, bacon crumbles, blue cheese crumbles, blue cheese dressing | one size 11

ADD ON | GRILLED CHICKEN | 8 | GRILLED PRAWNS | SEARED SALMON | AHI TUNA | 13

SOUP

HOUSE SOUP

tomato bisque | cup 7 | bowl 10

SOUP OF THE DAY

ask your server for today's special | cup 7 | bowl 10

Cake Cutting Fee: \$2.50

All parties of 8 or more have an automatic service charge of 20%

Consuming raw or undercooked proteins may increase your risk for food borne illness

sandwiches & burgers

TURKEY CLUB SANDWICH

sliced turkey, tomato, bacon, lettuce, mustard aioli, provolone, sliced sourdough | 17

TURKEY RUEBEN

sliced turkey, sauerkraut, swiss cheese, remoulade, rye bread | 17

PESTO CHICKEN SANDWICH

grilled chicken, pesto spread, mozzarella, lettuce, tomato, prosciutto, ciabatta bread | 17

ALL-NATURAL COWBOY BURGER

half pound, applewood smoked bacon, mushrooms, brie, tomato, remoulade sauce, brioche bun | 18

PHILLY STEAK SANDWICH

sliced beef, mixed bell peppers, onion, mozzarella, sourdough roll | 18

CHOOSE A SIDE | MIXED GREENS SALAD, CAESAR SALAD, HOUSE MADE POTATO CHIPS, CUP OF SOUP, FRIES
UPGRADE TO SPECIALTY FRIES | GARLIC PARMESAN OR SWEET POTATO FRIES | 2

TRI TIP SANDWICH

sliced tri tips, caramelized onions, mozzarella, sourdough roll, au jus | 18

PASTRAMI SANDWICH

pastrami, sauerkraut, swiss cheese, mustard aioli, marbled rye bread | 18

BLACKENED SALMON SANDWICH

salmon filet, chipotle aioli, baby arugula, tomato, grilled ciabatta bread | 18

ULTIMATE GRILLED CHEESE SANDWICH

whole milk mozzarella, provolone, smoked mozzarella, pesto spread, sliced sourdough, marinara dipping sauce | 16

GRILLED PORTABELLA SANDWICH

grilled portabella mushroom, roasted tomato, spinach, mozzarella, ciabatta bread | 17

flatbread & pizzas

SPECIAL OF THE DAY | ask your server for today's special | **FLATBREAD** | 17 | **PIZZA** | 25

SMOKED SALMON

smoked salmon, fried capers, dill, kalamata olives, crème fraiche | 16f | 21p

ROASTED MUSHROOMS & DUCK CONFIT

mozzarella, poached garlic | 17f | 24p

PEAR & GORGONZOLA

tomato basil sauce, mozzarella, roasted bosc pear, gorgonzola, caramelized onions, baby arugula | 16f | 21p

CAPRICHOSA

tomato basil sauce, mozzarella, artichoke, olives, prosciutto | 17f | 25p

MARGHERITA

tomato basil sauce, sliced tomatoes, fresh mozzarella, fresh basil | 15f | 20p

MOLINARI PEPPERONI

tomato basil sauce, mozzarella, pepperoni | 16f | 23p

HAWAIIAN

tomato basil sauce, mozzarella, sliced ham, fresh diced pineapple | 16f | 23p

GLUTEN FREE

rice flour crust, tomato basil sauce, mozzarella, choose 3 toppings | 20p

café favorites

CARBONARA

chicken, prosciutto, mushrooms, shallots, garlic, egg yolk, linguini | 21

CHICKEN MARSALA

mushrooms, shallots, garlic, marsala wine, linguini, topped with shaved parmesan | 20

NONNA'S GRAVY

Bob's grandmother's recipe, meat bolognese, porcini mushrooms, penne pasta | 20 |
ADD ON | NONNA'S MEATBALLS (2) | 6

LOBSTER SHRIMP RAVIOLI

lobster & shrimp ravioli, grilled gold zucchini, fried artichokes, baby spinach, vodka tomato cream sauce, topped with shaved parmesan | 22

GNOCCHI *gluten free*

potato dumplings, spinach, choice of pesto, alfredo or marinara sauce | 16 | ADD ON | CHICKEN | 8

PAN SEARED WILD SALMON

crispy stacked potato, haricots verts, sun dried tomatoes, fried onions | 26

SEAFOOD PASTA

prawns, salmon, calamari, mussels, saffron-tomato broth, topped with shaved parmesan, penne pasta | 25

FISH & CHIPS

Alaskan cod lightly breaded in a tempura batter, tartar dipping sauce, side of fries | 19

MUSHROOM RISOTTO

risotto, oyster & shitake mushroom, shallots, garlic, butter, parmesan | 16 |
ADD ON | CHICKEN | 8 | GRILLED PRAWNS | SEARED SALMON | 13

JAMBALAYA

prawns, andouille sausage, chicken, sweet peppers, mushrooms, tomatoes, green onion, spicy tomato cream sauce, long grain rice | 21

ORANGE ROUGHY

pan seared fillet, zesty ginger mustard glaze with saffron rice | 25