

BISTRO MENU

Bistro Hours 11AM-5PM Daily

Enjoy combinations of hand picked dishes creatively selected and arranged by Chef Michael Collier. Pair them with your favorite Javelina Leap wines now served by the bottle or glass in the Javelina Leap Arizona Room or in the private patio garden. Relax, listen to music and catch up with friends and loved ones.

ARIZONA ROOM BISTRO MENU

VINEYARD SIGNATURE CHARCUTERIE \$25.00

Chef's select imported and domestic meats and cheeses, house made tomato jam, pistachio basil whipped butter and olive medley. Accompanied by local artisan breads and gluten free crackers.

ROASTED FENNEL AND PEAR SALAD \$12.00

Caramelized fennel with fresh pear, toasted pistachio, Chevre cheese, crispy prosciutto chips and red vein sorrel greens in a pomegranate vinaigrette.

POLLO STREET TACOS \$11.00

Three pulled chicken tacos with your choice of corn or flour tortillas with crispy chicken skin, pickled red onion, cabbage, cotija cheese and cilantro. Served with honey lime sriracha sauce.

HIGH DESERT DOG \$14.00

Grilled American Wagyu beef frank wrapped in pancetta, on a toasted custom baked Bolillo bun from Fougasse Artisan Breads. Topped with pinto bean puree, peach salsa, green chili avocado crema and cotija cheese. Paired with a jicama apple slaw.

BELLA STUFFED MUSHROOMS \$12.00 (vegan option available)

Baby portobella caps filled with point Reyes blue cheese and smoked bacon. Garnished with raspberry chipotle sauce, topped with organic basil and roma tomatoes.

CHIPOTLE DEVILED EGGS \$9.00

With crispy bacon, pickled shallot and lime zest.

CAPRESE PIZZA \$13.00

Roma tomato, buffalo mozzarella, parmesan, baked and topped with organic basil, arugula and drizzled with balsamic cream reduction.

REUBEN PIZZA \$13.00

Thin sliced corned beef with house thousand island sauce, sauerkraut, gruyere and swiss cheeses on local rye flatbread.

MUCHO PROSCIUTTO PIZZA \$13.00

Marinara sauce, mozzarella, imported aged prosciutto, parmesan and organic basil.

BAKED SOFT PRETZELS \$9.00

Served with white wine cheese sauce and a Chardonnay apricot mustard.

PRICKLY PEAR MERINGUE PIE \$11.00

Fresh baked individual pie hand made in house.

JAVELINA COFFEE \$3.50

Gourmet roast coffee fresh brewed to order.

