

Wine Tour Summer Lunch Menu

** Pick ONE Item **

Salads- (Chicken may be added)

Southwest Cobb Salad - BBQ-roasted cauliflower, corn and black bean salsa, Pico de Gallo, Blue cheese crumbles, eggs, tortilla strips, bacon and SW ranch dressing.

The Social- Mixed Greens, candied walnuts, sliced apples, cherry tomatoes, grapes, shaved red onions, crumbled blue cheese, sunflower seeds and our creamy vinaigrette

Summer Berry Salad -Mixed greens with blackberries, dried blueberries and cranberries, red onion, toasted almonds and goat cheese crumbles with strawberry poppyseed vinaigrette.

Burgers (Two ¼ prime beef patties, served with fries & pineapple slaw)

****Gluten Free or Vegan Buns available *****

The Union 2.0- Crispy Pancetta, Fat Tire beer Cheese, fried onion Straws, Jamesson tomato jam, served on a pretzel bun.

Shroom Burger- Sautéed mushrooms, melted brie cheese, arugula & truffle aioli

The Impossible Burger- Plant based meatless burger, topped with lettuce, tomato, sriracha mayo & cheddar cheese on a vegan bun.

All American Cheeseburger- Choose from swiss, cheddar, provolone or pepper jack.... Add on request, lettuce, tomato, onion and pickles.

Sandwiches –(Served with fries & slaw)

Meatball Grinder- Handmade sausage & beef meatballs with marinara, Italian herbs, topped with melted provolone cheese on toasted hoagie roll.

The Blues Grinder -Smoked shredded chicken topped with melted blue cheese, cherry tomatoes, arugula and our tomato bacon mayo on a toasted hoagie roll

The Chik-aming- Smoked marinated jerk chicken, melted pepper jack cheese, grilled pineapple, topped with red pepper cilantro slaw, on a brioche roll.

Pulled Pork- Slow roasted pulled pork with crispy edge, drizzled with BBQ sauce on a brioche bun.

