



Naggiar VINEYARDS

FRIDAY, SATURDAY & SUNDAY

Sea Salt Kettle Chips - \$3

Roasted Almonds - \$5
with Sea Salt and Olive Oil

Antipasto Plate - \$14
*Selection of Charcuterie, Fine Cheeses,
served with Crackers & Crostini*

Cheese Plate - \$12
*Selection of Fine Cheeses, Apricots, & Almonds
served with Crackers & Crostini*

Warm Artichoke Dip - \$10
served with Crostini & Tortilla Chips

Mixed Greens Salad - \$10
*Hummus Bruschetta, Carrots, Cucumbers
with a Meyer Lemon dressing*

Chicken Flatbread - \$10
with Figs and Havarti Cheese

Vegetarian Flatbread - \$10
Broccoli with Tomato Sauce, Roasted Garlic and Balsamic Glaze

Pound Cake - \$8
with Mandarin Orange Curd

Lava Cake - \$8

<p style="text-align: center;"><i>Viognier</i></p> <p>Pale gold in color with aromas of apricots, melon, citrus zest and blossoms, this Viognier has a long finish bringing back memories of warm summer days.</p> <p>Enjoy on its own or with chicken or seafood dishes. Also pairs well with mild spiced dishes.</p>	<p style="text-align: center;"><i>Mamma Mia</i></p> <p>Light golden in color with delicious aromas and flavors of peaches, golden apples, honeysuckle and wild flowers.</p> <p>This wine will pair well with dishes featuring rich seafood sauces including scallops, lobster and clams.</p>
<p style="text-align: center;"><i>Rose</i></p> <p>Bursting with aromas and flavors of strawberries and watermelon, this wine makes a delicious companion to warm summer days or weekend getaways with family and friends.</p> <p>Enjoy with or without finger foods and light summer fare.</p>	<p style="text-align: center;"><i>Root 49 The Red</i></p> <p>Seductively dark garnet in color, this wine offers lovely aromas and flavors of blueberries, ripe raspberries and ripe strawberries with hints of juniper, chocolate cocoa and cinnamon followed by a long lingering finish.</p> <p>This wine will pair well with dry cheeses, wood roasted chicken and any number of oven-roasted or barbecued meat dishes.</p>
<p style="text-align: center;"><i>Mistero</i></p> <p>This proprietary red blend offers heady aromas and flavors of red berries, blackberries, plum and black pepper followed by ripe, soft tannins with bright acidity and a smooth lingering finish.</p> <p>This lovely medium bodied wine will pair well with antipasto plates, light meat dishes such as chicken or ham and hearty seafood dishes.</p>	<p style="text-align: center;"><i>Della Casa Zinfandel</i></p> <p>his lovely vibrant ruby colored wine boasts aromas and flavors of dark cherries, ripe strawberries, cinnamon and coffee followed by hints of black pepper and tobacco. Nice acidity and light tannins lead to a long lingering finish.</p> <p>Will pair well with stews, wild game and all kinds of BBQ's including ribs and delicious hamburgers.</p>
<p style="text-align: center;"><i>Sangiovese</i></p> <p>Aromas of black cherries, strawberries, red plum, bay and cinnamon are followed by bright acidity with a lingering finish of cinnamon and toasty oak.</p> <p>This wine is an excellent companion for Italian dishes with delicious tomato based sauces and can be enjoyed now or over the next few years.</p>	<p style="text-align: center;"><i>Barbera</i></p> <p>Deep ruby in color with heady aromas and flavors of black cherries and raspberry with hints of red licorice and oak, this Barbera has a well-balanced acidity and a long lingering finish.</p> <p>Will pair well with hearty casseroles and stews, roasted meats and crusty herbed breads.</p>
<p style="text-align: center;"><i>Grenache</i></p> <p>Purple in color with heady aromas and flavors of red berries, strawberries and watermelon this Grenache has good structure, balanced acidity, soft tannins and a lingering finish.</p> <p>Enjoy with seafood, cheese and light meat dishes such as chicken, ham or lamb.</p>	<p style="text-align: center;"><i>Syrah</i></p> <p>intriguing aromas of boysenberry, black cherries with hints of violets and coffee, this wine has a full body and a lingering smooth finish.</p> <p>An excellent companion for barbecued meats such as spare ribs and flavorful meats or chicken dishes.</p>
<p style="text-align: center;"><i>Mourvedre</i></p> <p>Aromas of black currants, wild dark berries and anisette are followed by a lovely mouth filling long finish with hints of mushrooms and oak.</p> <p>Enjoy with family and friends on a cold winter night with big meat dishes, game, or savory stews.</p>	<p style="text-align: center;"><i>Petite Sirah</i></p> <p>This rich, well-structured wine has heady aromas of black currants, blackberry, cassis and chocolate followed by a long, lingering finish with faint hints of mocha, cracked pepper and tobacco.</p> <p>An excellent companion to big meat or game dishes, barbecued foods and hearty casseroles.</p>
<p style="text-align: center;"><i>Malbec</i></p> <p>Dark garnet colored, this wine boasts aromas of black plums, black cherries and hints of mocha and cedar. On the palate a rich mouth feel offers of ripe mulberry and chocolate are followed by a lingering soft finish.</p> <p>This soft to moderate wine can be enjoyed on its own or with lamb dishes or lightly sauced beef dishes.</p>	<p style="text-align: center;"><i>Cabernet Franc</i></p> <p>Dark red in color, this wine has lovely aromas of blackberries, currants and raspberries with hints of juniper and smokiness with moderate tannins and a long finish.</p> <p>This wine can be enjoyed alone or with lighter meat and chicken fare.</p>
<p style="text-align: center;"><i>Cabernet Sauvignon</i></p> <p>Garnet in color, this wine exhibits flavors and aromas of and flavors of blackberries, currents, plums and cracked peppercorns with hints of rosemary and mocha on the finish.</p> <p>This wine pairs well with grilled meats or sauced meat dishes.</p>	<p style="text-align: center;"><i>Reserve Barbera</i></p> <p>This wine offers wonderful rich aromas and flavors of black cherry, black figs, raspberries with hints of cocoa and fennel rounding off to a long lingering finish.</p> <p>This wine will pair well with charcuterie, pate, mushroom risotto, hearty casseroles, stews and roasted meats.</p>
<p style="text-align: center;"><i>Reserve Syrah</i></p> <p>This wine offers wonderful rich aromas of currants and black cherries with subtle notes of cassis and cocoa. Blackberries and raspberries with hints of coffee and fennel help round out a long lingering finish.</p> <p>The well-balanced acidity and integrated ripe tannins of this wine pairs well with barbecued meats, leg of lamb or braised short ribs.</p>	<p style="text-align: center;"><i>Il Nonno</i></p> <p>Moody dark purple in color, the nose fills with earthy aromas of blackberries, cherries, pepper and hints of cassis. On the palate it is a lovely, yet well-balanced and nuanced wine reminiscent of old world Italy, with blackberry, plum, tobacco and earthy aromas and flavors followed by a lingering long finish.</p> <p>Will pair well with classic Italian fare such as ossobuco, Florentine steak with tomato sauce or beef braised in garlic and red wine.</p>

Le Grand Pere

Seductively dark purple in color, this wine boasts intense aromas of plums, earthy truffles, blackberries and black currants. On the palate it is both concentrated and velvety with strong blackberry, hints of cedar and a soft lingering finish.

The complexity and elegance of this wine pairs well with classic French cuisine such as sautéed lamb with garlic and thyme, braised beef, roast leg of lamb and fine French sauces.

La Bête Noire

On the nose, this wine explodes with complex aromas of earthy, raspberries, blackberries, mushrooms, smoke and hints of cedar. On the palate it is powerful with flavors of ripe black cherries, leather with hints of cedar and tobacco and a long rich mouth feel.

Enjoy with family and friends by pairing with a big meat dishes, game, barbequed foods and hearty casseroles.

La Boheme

Rich and complex, this lovely blend offers heady aromas and flavors of cherries and black currants followed by hints of violets and cassis and a long velvety finish.

This wine will pair well with grilled meats, steak au poivre, mushrooms, venison and game poultry.