

WEEKEND BRUNCH

7:00 AM to 2:00 PM

JOHN
ASH
& CO

BASKET OF FRESHLY BAKED PASTRIES 13

FRESHLY BAKED BUTTER CROISSANT 4

SEASONAL FRUIT BOWL 13 (V) (GF)

fresh seasonal fruit, citrus segments, and mixed berries

add straus greek yogurt 3.5

add homemade granola 4

SUGAR-DUSTED DONUT HOLES 16

half dozen donuts, nutella dipping sauce, homemade marmalade

FRENCH TOAST 21

vanilla brioche, mixed berries, orange-thyme sauce, whipped mascarpone cream

LEMON-RICOTTA PANCAKES 25

estate berries, citrus syrup, cinnamon crumble

COUNTRY BREAKFAST 22

two eggs any style, spiced roasted potatoes, choice of breakfast sausage links

chicken-apple sausage or applewood smoked bacon

whole wheat, or sourdough toast

VINTNERS EGGS BENEDICT 24

poached eggs, toasted english muffin, fra'mani rosemary ham

lemon hollandaise, spiced roasted potatoes

PORK BELLY BENEDICT 27

poached eggs, toasted english muffin, crispy pork belly

chipotle hollandaise, spiced roasted potatoes

RIVER VINE OMELET 22

smoked ham, sautéed onions and peppers, cheddar cheese

served with spiced roasted potatoes, whole wheat, or sourdough toast

CHILAQUILES ROJOS 23

crispy corn tortillas, queso fresco, crema, avocado, refried black beans

cilantro, charred tomato-guajillo salsa, two eggs any-style

add grilled chicken breast 10

add beer-braised mexican chorizo 6

"MOULES-FRITES" 22

steamed black mussels, white wine, tomato

estate basil, herb butter, fries

CAESAR SALAD 16

leaves of romaine, caesar dressing, sourdough crisp, parmigiano-reggiano

add grilled chicken breast 10

add sautéed shrimp 12

MUSHROOM SUGO 29

cavatelli pasta, slow braised mushroom, fig "agrodolce"

smoked tomato sauce, toasted fennel seeds, pangrattato

VINTNER'S BURGER 26

toasted brioche bun, roasted garlic aioli, 8oz angus beef

pickles, lettuce, tomato, caramelized onion, cheddar cheese, fries

add apple-wood smoked bacon 4

substitute parmesan truffle fries 4

Our menu doesn't list every ingredient used in the preparation of our dishes. If you are allergic or intolerant of specific foods, please tell your server.

A 3% BOH service charge will be added to the food portion of each check. A 20% gratuity will be added for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF denotes gluten free items; **V** denotes vegan items. Our kitchen is not gluten free or vegan.

In consideration of others, please refrain from using cellular phones in the restaurant.

SIGNATURE COCKTAILS

MIMOSA 12

sparkling wine, orange or grapefruit juice

BELLINI 14

sparkling wine, white peach or strawberry purée

RIVER VINE BLOODY MARY 14

vodka, house-made bloody mary mix,
jalapeño stuffed olive

SCREWDRIVER 13

vodka, fresh orange juice

GREYHOUND 13

vodka, grapefruit juice

WINES BY THE GLASS | BOTTLE

LUCIEN ALBRECHT 25

cremant d'alsace, brut rosé n.v. (375ml)

BENVOLIO 9 | 33

prosecco

MIONETTO 15

prosecco (187ml)

GLORIA FERRER 16 | 63

blanc de noirs, carneros

ACROBAT 10 | 38

oregon, willamette valley, pinot gris

MATANZAS CREEK 13 | 50

sonoma county, sauvignon blanc

COPAIN 15 | 57

tous ensemble, rosé of pinot noir, mendocino

SONOMA CUTRER 14 | 53

"russian river ranches" chardonnay

BALLETTO 15 | 57

russian river valley, pinot noir

SEGHESIO 13 | 50

sonoma county, zinfandel

ALEXANDER VALLEY VINEYARDS 16 | 63

cabernet sauvignon

CORKAGE 30

per 750ml bottle

BOTTLED BEER

MODELO ESPECIAL 7

LAGUNITAS LITTLE SUMPIN' 8

RACER 5 8

FIRESTONE 805 8

COORS LIGHT 7

CERTIFIED ORGANIC, COLD PRESSED JUICE BLENDS (12 oz)

BIG SUR 12

apple, cucumber, kale, celery, spinach, lemon, ginger

MOJAVE 12

apple, lemon, ginger, turmeric, cayenne

REDWOOD 12

carrot, orange, apple, pineapple, beet

SANTA BARBARA 12

apple, pineapple, orange, lemon, strawberry, mint

LEMONADE 12

lemon, agave, pineapple, ginger, mint

MAVERICK 12

cucumber, kale, celery, spinach, lime, ginger

FOCUS SHOT (2 oz) 9

orange, ginger, habanero, lemon, hawaiian turmeric

IMMUNITY SHOT (2 oz) 9

cayenne, ginger, lemon, apple cider vinegar

NON-ALCOHOLIC BEVERAGES

iced tea or arnold palmer 6

coke, diet coke, sprite or ginger ale 6

evian spring water or evian sparkling water 9

fresh orange juice 9

grapefruit, tomato, apple, v8 or cranberry juice 6

COFFEE | TEA

bella rosa drip coffee 6

illy espresso 5 | extra shot 4 | macchiato 6

illy cappuccino, latte | mocha | hot chocolate 8

mighty leaf tea 6

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