

# THE KITCHEN AT DESERT WIND

## Flatbreads

House-made, personal-sized flatbreads

### MARGHERITA \$15

Marinara sauce, fresh mozzarella, basil & balsamic glaze  
(add pepperoni or salami \$3, chicken \$5)  
\*pairs well w/ Ruah

### CAPRESE \$15

Green pesto base, fresh mozzarella, cherry tomatoes, fresh Parmesan, basil & balsamic glaze  
(add pepperoni or salami \$3, chicken \$5)  
\*pairs well w/ 2022 Rosé of Merlot

### BBQ CHICKEN \$18

Barbecue sauce base, fresh mozzarella, grilled chicken & basil  
(add jalapeños or caramelized onion \$1)  
\*pairs well w/ 2021 Carménère

### CHICKEN BACON RANCH \$18

Ranch base, fresh mozzarella & grilled chicken topped with bacon & ranch drizzle  
\*pairs well w/ 2021 Mourvèdre

## From the Garden

Add grilled chicken to any salad \$5

### CLASSIC WEDGE \$15

Iceberg lettuce, crispy bacon bits, Oregon blue cheese crumbles, cherry tomatoes & ranch dressing  
\*pairs well w/ 2022 Riesling

### CAESAR \$15

Fresh Romaine tossed with Caesar dressing, topped with Parmesan flakes & a twist of lemon  
\*pairs well w/ 2021 Heritage Series Chardonnay

## Shareables

Perfect for sharing or for enjoying solo

### CHARCUTERIE BOARD SM\$14// LG\$28

Olives, cured meats, regional cheeses, fresh fruit & crackers  
\*pairs well with all wine

### TRUFFLE FRIES \$12

Our signature truffle fries topped with Parmigiano Reggiano & diced chives  
\*pairs well w/ 2021 Cabernet Sauvignon-Syrah

### SPINACH ARTICHOKE DIP SM \$12 // LG \$18

Our house spinach artichoke dip mixed with a five-cheese blend, served with sliced, toasted baguette  
\*pairs well w/ 2022 Rosé of Syrah

### MEATBALLS \$14

Pork & beef mix, smothered in our Ruah BBQ sauce, topped with parsley  
(add toasted baguettes for \$5)  
\*pairs well w/ 2021 Syrah

### BLACKBERRY GRILLED CHEESE \$18

Our signature grilled cheese made with blackberry jam, Brie, Swiss, jalapeños & baked prosciutto on sourdough bread  
\*pairs well w/ 2021 Malbec

### WARM BREAD AND BUTTER \$10

Toasted French demi baguette, sliced, topped with fine salt, a side of garlic butter, oil & balsamic vinegar.  
\*pairs well w/ 2021 Heritage Series Syrah

## Goup du Jour

Chef's rotating seasonal soup

Cup \$10

Bowl \$12

(add toasted baguette to any soup for \$5)

Parties of 10+ will be charged 20% gratuity · Additional tips are always appreciated

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