

# 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 with our 2019 Ruah*

### CAPRESE \$15

Green pesto base, fresh mozzarella, cherry tomatoes, fresh Parmesan, basil & balsamic glaze

(add pepperoni or salami \$3, chicken \$5)

*\*pairs well with our 2022 Rosé of Merlot*

### BBQ CHICKEN \$18

Barbecue sauce base, fresh mozzarella, grilled chicken & basil

(add jalapeños or caramelized onion \$1)

*\*pairs well with our 2021 Carménère*

### CHICKEN BACON RANCH \$18

Ranch base, fresh mozzarella & grilled chicken topped with bacon & ranch drizzle

*\*pairs well with our 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 with our 2022 Riesling*

### CAESAR \$15

Fresh Romaine tossed with Caesar dressing, topped with Parmesan flakes & a twist of lemon

*\*pairs well with our 2022 Rosé of Merlot*

## 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 Desert Wind wine*

### 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 with our 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 with our 2021 Syrah*

### BLACKBERRY GRILLED CHEESE \$18

Our signature grilled cheese made with blackberry jam, Brie, Swiss, jalapeños & baked prosciutto on sourdough bread

*\*pairs well with our 2021 Malbec*

### TURKEY AVOCADO \$15

Sliced turkey, avocado, tomatoes, lettuce, provolone & garlic aioli on sourdough bread

*\*pairs well with our 2022 Riesling*

### WARM BREAD AND BUTTER \$10

Toasted French demi baguette, sliced, topped with fine salt, a side of garlic butter, oil & balsamic vinegar.

*\*pairs well with our 2021 Heritage Series Syrah*

### BURRATA \$14

Heirloom tomatoes, pesto and drizzled with balsamic glaze served with sourdough

*\*pairs well with our 2021 Heritage Series Merlot*

**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*