



SHARABLES

FRESH KUMAMOTO

Six fresh shucked Kumamoto oysters with champagne mignonette & cocktail sauce
pairs with 2023 Blanc de Blanc
24

ARTISAN BOARD

Chef's selection of cheeses, cured meats,
marcona almonds & fruit
pairs with 2023 Viognier
36

BRIE & HONEY

Fruit, marcona almonds & crisps
pairs with 2023 Chardonnay Napa Valley
19

FIG, BRIE & PROSCIUTTO

Crostini with balsamic glaze
pairs with 2023 Primitivo
19

ESTATE OLIVE OIL SAMPLER

Tasting of four olive oils & balsamic vinegar served with fresh focaccia bread
pairs with 2024 Lotus Blossom
18

SALADS

SPRING HARVEST SALAD

Chilled baby romaine, mixed greens, snap peas, and shaved heirloom carrots tossed with
feta and estate chive vinaigrette. Finished with toasted shaved almonds.
pairs with 2023 Grenache Blanc
20

CLASSIC CAESAR

Sweet gem lettuce, parmesan, croutons,
house caesar dressing
pairs with 2023 Sauvignon Blanc
18

SANDWICHES

** SERVED WITH POTATO CHIPS OR CAESAR SALAD **

LOBSTER ROLL

Chilled lobster in a light lemon-herb mayo on a warm buttery bun
pairs with 2023 Chardonnay Napa Valley
34

THE CLUB

Chicken breast, avocado, tomato, bacon, lettuce & herb aioli on sourdough
pairs with 2023 Syrah
22

PRIME RIB MELT

Sliced prime rib, fontina cheese, caramelized onions,
arugula and garlic aioli on rustic bread
pairs with 2023 Cabernet Sauvignon
26

CHEF'S FEATURED ENTRÉE

RIGATONI ALLA BOLOGNESE

Ridged pasta, traditional beef and pork Bolognese, aromatic root vegetables,
velvety cream finish, aged Parmigiano-Reggiano.
pairs with 2023 Barbera
28

WEEKEND BRUNCH

served until 2pm

SPRING QUICHE & HARVEST SALAD

Buttery pastry filled with seasonal savory custard, served alongside a crisp bouquet of baby romaine, sugar snap peas, and shaved heirloom carrots. Tossed in our bright estate-chive vinaigrette and finished with salt-cured feta and toasted shaved almonds.

pairs with 2024 Lotus Blossom

24

CLASSIC BENEDICT

Poached egg, Canadian bacon, hollandaise and country potatoes

pairs with 2023 Chardonnay Napa Valley

19

TWO FARM EGGS

Your way with bacon, country potatoes & toast!

pairs with 2023 Sauvignon Blanc

17

MEDLEY OMELETTE

Seasonal vegetables, melted cheese and avocado with country potatoes

pairs with 2023 Roussanne

20

STEAK OMELETTE

Fluffy three-egg omelet filled with chef-selected steak, caramelized onions, roasted peppers, melted cheese with country potatoes.

pairs with 2023 Cabernet Sauvignon

26

SWEETS

VANILLA BEAN GELATO

pairs with

2023 Blanc de Blanc

8

CHOCOLATE CHIP COOKIE

Perfect for sharing!

pairs with

2023 Grenache Rose

10

FRENCH MACARONS

Six assorted flavors

pairs with

2023 Blanc de Noir

16



TWIN ROCKS

ESTATE WINERY

Private Events

Weddings, Corporate Gatherings, Birthdays or Any Celebrations.

We'll make it unforgettable!

Michelle Klaff, Event Manager. 916-587-0618 ext.3

Join Our Wine Club

Enjoy exclusive discounts and access to special events.

Ask your server for more details!



TWIN ROCKS

ESTATE WINERY

WINE MENU

SPARKLING WINES

	GLASS	BOTTLE
2023 BLANC DE BLANC	\$16	\$48
2023 BLANC DE NOIR	\$16	\$48

WHITE WINES

2024 LOTUS BLOSSOM WHITE WINE BLEND	\$14	\$36
2023 SAUVIGNON BLANC	\$16	\$48
2023 FUME BLANC	\$14	\$36
2023 CHARDONNAY NAPA VALLEY	\$16	\$48
2023 GRENACHE BLANC	\$14	\$36
2023 ROUSSANNE	\$14	\$36
2023 MOSCATO	\$14	\$36
2023 VIOGNIER	\$14	\$36
2023 LONE ROCK WHITE WINE BLEND	\$12	\$33
2023 GRENACHE ROSE	\$16	\$42

RED WINES

2022 GRENACHE	\$14	\$36
2021 LONE ROCK RED BLEND	\$12	\$36
2022 PETIT VERDOT	\$19	\$49
2023 SYRAH	\$19	\$49
★ 2023 BARBERA	\$19	\$49
2023 CABERNET FRANC	\$19	\$49
★★ 2023 PRIMITIVO	\$19	\$49
2023 CABERNET SAUVIGNON	\$19	\$62
2020 "RESERVE" CABERNET SAUVIGNON	\$25	\$100

ADDITIONAL BEVERAGES

BLOOD ORANGE MIMOSA	\$16
PEACH BELLINI	\$16
S. PELLEGRINO (750 ML)	\$10
BLACK TEA OR ARNOLD PALMER	\$5
COKE/DIET COKE/SPRITE/COFFEE	\$4

WINE COCKTAILS

ASK SERVER FOR TODAY'S SELECTION

SANGRIA	\$15
REFRESHING BLEND OF ESTATE WHITE AND RED WINES INFUSED WITH A FRESH FRUIT, CITRUS JUICES AND PUREES	
ESTATE FROSÉ SERIES	\$15
ELEVATE YOUR WEEKEND WITH OUR ROTATING FROZEN WINE INFUSIONS. CRAFTED WITH PREMIUM ESTATE WINES AND PEAK-SEASON FRUITS, OUR FLAVORS CHANGE WEEKLY.	

COMPLIMENTARY DISCOVERY TASTING WITH THE
PURCHASE OF TWO OR MORE BOTTLES OF WINE

WINE TASTING FLIGHTS

CHOOSE FROM THE FOLLOWING THREE WINE TASTING OPTIONS

DISCOVERY | \$35

- 2024 LOTUS BLOSSOM WHITE WINE BLEND
- 2023 GRENACHE ROSE
- 2023 BARBERA
- 2023 CABERNET SAUVIGNON

WHITE WINES | \$35

- 2023 VIOGNIER
- 2023 SAUVIGNON BLANC
- 2023 GRENACHE BLANC
- 2023 ROUSSANNE

RED WINES | \$40

- 2022 PETIT VERDOT
- 2023 SYRAH
- 2021 LONE ROCK RED BLEND
- 2023 CABERNET FRANC

★ GOLD MEDAL

