



TWIN ROCKS

ESTATE WINERY

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

FLATBREADS

ESTATE MARGHERITA

Melted mozzarella, fresh basil, marinated garden cherry tomatoes

pairs with 2024 Sauvignon Blanc
23

THE VINEYARD SMOKEHOUSE

Slow smoked pulled pork, melted fontina and mozzarella, topped with pickled red onions, charred sweet pineapple, fresh parsley, finished with bbq balsamic glaze

pairs with 2023 Syrah
24

Private Events

Weddings • Corporate Gatherings • Birthdays • Celebrations
We'll make it unforgettable — 916-587-0618 ext.3

Join Our Wine Club

Enjoy estate courtesies & exclusive access to special events
Ask your server for more details

CHEF'S FEATURED ENTRÉE

RIGATONI ALLA BOLOGNESE

Ridged pasta, traditional beef Bolognese, aromatic root vegetables, velvety cream finish, aged Parmigiano-Reggiano

pairs with 2023 Barbera
28

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

Executive Chef — Minnie Nguyen

WEEKEND BRUNCH

SERVED FRIDAY, SATURDAY & SUNDAY UNTIL 2PM

SUMMER QUICHE & HARVEST SALAD

Roasted vegetable quiche with red onions, sweet bell peppers, zucchini, mushrooms and Swiss cheese, 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

22

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

18

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

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

WINE TASTING

CHOOSE FROM THE FOLLOWING FOUR WINE TASTING
OPTIONS

DISCOVERY | \$30

- 2023 ROUSSANNE
- 2023 ESTATE GRENACHE
- 2023 ESTATE BARBERA
- 2023 ESTATE PRIMITIVO

WHITE WINES | \$35

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

RED WINES | \$40

- 2022 ESTATE PRIMITIVO
- 2021 LONE ROCK RED BLEND
- 2022 ESTATE PETIT VERDOT
- 2022 ESTATE CABERNET SAUVIGNON

RESERVE WINES | \$45

- 2023 ESTATE PETIT VERDOT
- 2022 ESTATE PRIMITIVO
- 2022 ESTATE CABERNET SAUVIGNON
- 2020 "RESERVE" CABERNET SAUVIGNON

★ GOLD MEDAL



WINE MENU

	GLASS	BOTTLE
2023 ESTATE BLANC DE BLANC	\$16	\$48
2023 ESTATE BLANC DE NOIR	\$16	\$48
2023 ESTATE GRENACHE ROSÉ	\$14	\$42
2023 LOTUS BLOSSOM WHITE WINE BLEND	\$14	\$36
2023 SAUVIGNON BLANC	\$14	\$36
2023 FUME BLANC	\$14	\$36
2023 CHARDONNAY	\$14	\$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	\$32
2022 GRENACHE	\$14	\$36
2021 LONE ROCK RED BLEND	\$12	\$36
2022 PETIT VERDOT	\$16	\$49
2023 SYRAH	\$19	\$49
2023 ESTATE BARBERA	\$19	\$50
2023 CABERNET FRANC	\$19	\$49
★ 2023 ESTATE PRIMITIVO	\$19	\$49
2023 ESTATE CABERNET SAUVIGNON	\$19	\$62
2020 "RESERVE" CABERNET SAUVIGNON	\$25	\$100

ADDITIONAL BEVERAGES

BLOOD ORANGE MIMOSA	\$16
PEACH BELLINI	\$16
SPARKLING / STILL BOTTLED WATER	\$5
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 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.	