

KORBEL. DELICATESSEN & MARKET

OPEN DAILY 10AM - 4PM

HAND CRAFTED SANDWICHES

VINTNER

chicken almond salad, crumbled
gorgonzola, red seedless grapes
spring greens

\$12

suggested pairing: brut made with organically grown grapes

WINEMAKER

roasted turkey breast, white cheddar
tarragon mayonnaise, house made cranberry
chutney, red onion, spring greens

\$13

suggested pairing: blanc de noirs, non-vintage

LEGACY

grilled beef tri-tip, chimichurri, caramelized
onions, crumbled gorgonzola
served warm

\$14

suggested pairing: rouge

BOHEMIA

barrel aged bacon, chèvre goat cheese
orange fig spread, tomato, organic
young arugula

\$14

suggested pairing: brut rosé

REDWOOD

black forest ham, brie, roasted tomatoes
mendocino mustard, served warm

\$13

suggested pairing: sec

MELT

white cheddar cheese melted
on your choice of bread

\$11

add tomato \$2 / add bacon \$4.5

suggested pairing: brut

GARDENER

fresh mozzarella, tomatoes
basil pesto, mayonnaise
organic spring greens, balsamic

\$12

suggested pairing: natural'

FRESH SALADS

CLASSIC CAESAR

romaine hearts, asiago cheese
croutons, house made caesar dressing
(contains raw eggs)

\$12

add chicken \$4.5

suggested pairing: russian river valley chardonnay

HARVEST

organic spring greens, toasted
almonds, dried cranberries, goat cheese
crumble, seasonal fresh fruit
quinoa, white balsamic vinaigrette

\$15

suggested pairing: russian river valley pinot noir rosé

BLACKSMITH BLT

barrel aged bacon, romaine hearts
tomatoes, shredded mozzarella
herb buttermilk dressing

\$15

suggested pairing: prosecco d.o.c.

KORBEL KOB

barrel aged bacon, grilled chicken
organic spring greens, wild arugula
organic hardboiled egg, tomatoes
crumbled gorgonzola, avocado
herb buttermilk dressing

\$17

suggested pairing: extra dry

SAMPLER

choose three items
from our deli case served
on a bed of spring greens

\$17

WINE COUNTRY

chef's selection of three local cheeses
charcuterie, grapes, olives
crostini, fig spread, fresh baguette

\$25

BREAD CHOICES

sourdough	whole wheat
soft french	sliced sourdough
ciabatta	dutch crunch

ADDITIONAL MEAT	\$4.5
ADDITIONAL CHEESE	\$2.5
AVOCADO	\$2.5

**KORBEL CALIFORNIA
CHAMPAGNE**

Le Premier	\$31
Natural'	\$6/\$17
Blanc de Noirs, Master's Reserve	\$31
Brut—Made with Organically Grown Grapes	\$6/\$17
Brut	\$6/\$14
Rouge	\$6/\$17
Blanc de Noirs, Non-Vintage	\$6/\$14
Extra Dry	\$6/\$14
Brut Rosé	\$6/\$14
Prosecco D.O.C.	\$6/\$14
Sec	\$6/\$15
Sweet Cuvée	\$6/\$14
Moscato Frizzante	\$23
Sweet Rosé	\$6/\$16

KORBEL STILLS

Chardonnay	\$7/\$22
Pinot Noir Rosé	\$7/\$20
Pinot Noir	\$7/\$20

MIMOSAS

Classic Mimosa	\$8
Grapefruit Wildflower Mimosa	\$8
Raspberry Lemon Mimosa	\$8
White Peach Bellini	\$8

BEVERAGES

Russian River Brewery (on tap)	\$8
Bottled Beer	Price Varies
House Brewed Iced Tea	\$3.5
House Made Lemonade	\$4
House Made Arnold Palmer	\$4

Additional beers, sodas, teas
juices & water available at register

COFFEE & ESPRESSO DRINKS

House Brewed Coffee	\$2.5/\$3.5
Espresso	\$2.5
Macchiato	\$3
Cappuccino	\$3.5
Americano	\$3
Café Latte	\$4/\$5
Café Mocha	\$4.5/\$5.5
Iced Latte	\$5
Iced Mocha	\$5.5

Add Espresso Shot \$1.5

Add a Sonoma Syrups Flavor \$1