

KORBEL. DELICATESSEN & MARKET

HAND CRAFTED SANDWICHES

available on your choice of bread or roll

VINTNER

chicken almond salad with crumbled gorgonzola,
red seedless grapes, organic spring greens
\$15

suggested pairing: sec

WINEMAKER

roasted turkey breast, white cheddar, tarragon
mayonnaise, house made cranberry chutney, red
onion, organic spring greens
\$15

suggested pairing: blanc de noirs, non-vintage

LEGACY

grilled beef tri-tip, chimichurri, caramelized onions,
crumbled gorgonzola
served warm
\$15

suggested pairing: rouge

GARDENER

fresh mozzarella, tomatoes, basil pesto,
mayonnaise, organic spring greens, balsamic
reduction
\$15

suggested pairing: natural'

MELT

white cheddar cheese
served warm
\$12

add tomato \$2 / add bacon \$4.5

suggested pairing: brut

FRESH SALADS

HARVEST

organic spring greens, toasted almonds, dried
cranberries, goat cheese crumbles, seasonal fresh
fruit, quinoa, white balsamic vinaigrette
\$15

add chicken \$4.5

suggested pairing: russian river valley pinot noir rosé

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

KORBEL KOB

barrel aged bacon, grilled chicken, organic spring
greens, organic hardboiled egg, tomatoes,
crumbled gorgonzola, avocado herb buttermilk
dressing
\$17

suggested pairing: brut

SAMPLER

choose three items from our deli case served on a
bed of organic spring greens
\$17

BREAD CHOICES

sourdough sliced sourdough
soft french dutch crunch
ciabatta gluten free
whole wheat

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

KORBEL CALIFORNIA

Natural' Zero Dosage (no sugar added)	\$7/\$18
Le Premier	\$31
Natural'	\$7/\$18
Blanc de Noirs, Master's Reserve	\$31
Blanc de Blanc	\$7/\$31
Brut	\$7/\$14
Aire (low alcohol)	\$7/\$15
Rouge	\$7/\$18
Blanc de Noirs, Non-Vintage	\$7/\$14
Extra Dry	\$14
Brut Rosé	\$7/\$14
Sec	\$7/\$14
Sweet Cuvée	\$14
Moscato	\$24
Sweet Rosé	\$7/\$14

KORBEL STILLS

Sauvignon Blanc	\$25
Chardonnay	\$30
Pinot Noir Rosé	\$25
2023 Pinot Noir	\$30

MIMOSAS

Classic	\$9
Grapefruit Wildflower Mimosa	\$9
Raspberry Lemon Mimosa	\$9
White Peach Bellini	\$9
Other Seasonal Options Available	\$9

BEVERAGES

House Brewed Iced Tea	\$4
House Made Lemonade	\$4
House Made Arnold Palmer	\$4

*Additional sodas, teas
juices and water available at register*

COFFEE & ESPRESSO DRINKS

House Brewed Coffee	\$3/\$4
Espresso	\$3
Cappuccino	\$4
Americano	\$4
Café Latte	\$4/\$5
Café Mocha	\$5/\$6
Iced Latte	\$5
Iced Mocha	\$6

Add Espresso Shot \$2

Add a Sonoma Syrups Flavor \$2

Milk Options: whole, oat, almond, and
half & half

WARNING: Drinking distilled spirits, beer, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol