

FOLKTALE KITCHEN

WINE PAIRINGS

SHARED BOARDS

Artisan Cheese Board - 24

Served with Saffron Apricots, Sherried Dates,
Candied Pecans & Walnuts, Artisan Jam
Warm Sourdough

*Suggested Pairing: NV Folktale Brut or
2016 Folktale Estate Chardonnay*

Local Garden Board - 22

Miso Roasted Carrot Hummus with Crispy Grains
Seeds, Saffron Apricots, B&B Spicy Pickles, Endive,
Cucumber, Toybox Tomatoes, Sourdough Toast

*Suggested Pairing:
2017 Le Mistral Viognier*

Artisan Charcuterie Board - 28

Served with Caperberries, Marinated Olives, Black
Mustard Jam, Spicy B&B Pickles, Onion Jam
Warm Sourdough

*Suggested Pairing: NV Folktale Sparkling Rosé or
2017 Folktale Estate Pinot Noir*

Wood Fired Artisan Bread Board - 18

With Sea Salted Cultured Butter
& Pimento Cheese

*Suggested Pairing:
2017 Folktale California Rosé*

SALADS

Heirloom Tomato & Melon Salad - 18*

Speck Americano, Aged White
Balsamic, Basil Oil, Sunflower Seeds

*Suggested Pairing:
2017 Folktale Estate Rosé*

Wood Fired Asparagus & Folktale Hen Egg - 22*

Salata Verde, Chardonnay Emulsion,
Imperial Caviar

*Suggested Pairing:
2016 Folktale SLH Chardonnay*

Folktale Caesar - 14*

Gem Lettuces, Shaved Garden
Vegetables, Radicchio, Garlic Anchovy
Dressing, Parmesan, Pine Nuts

*Suggested Pairing: NV Folktale Brut or
2017 Le Mistral Grenache Blanc*

FROM THE OVEN

Niman Ranch Meatballs - 15*

San Marzano Tomato Sauce with
Ricotta, Basil, Garlic Chips

*Suggested Pairing:
2016 Le Mistral Joseph's Blend*

Crispy Octopus - 18*

Gigante Bean Confit, Chorizo,
Roasted Cipollini, Salata Verde

*Suggested Pairing:
2017 Le Mistral Viognier*

Shorty Get Down Flatbread - 19

Red Wine Braised Short Rib, Snow Peas,
Cambozola, Pickled Shallots Finished
with Brandy Peppercorn Sauce

*Suggested Pairing:
2016 Le Mistral Grenache*

Green Egg & Ham Flatbread - 17

Baker's Bacon, Arugula Pesto, Baby
Kale, Olive Oil Fried Sunny Up Egg,
Chili Flake

*Suggested Pairing:
2016 Folktale SLH Pinot Noir or
2016 Le Mistral Joseph's Blend*

Fry Bread Margherita Pizza - 16

Blistered Tomatoes, Burrata,
Calabrian Chili, Elephant Garlic, Basil

*Suggested Pairing:
2016 Folktale SLH Chardonnay*

Fun Guy 2.0 Flatbread - 18

Mushroom Duxelle, Boursin Cheese,
Truffle Oil, Button Mushrooms

*Suggested Pairing:
2016 Folktale Chalone Pinot Noir*

20% Gratuity included for parties of 6 or more. No separate checks.

Chef Todd Fisher, Chef de Cuisine Danny Leach, Sous Chef Eddie Martinez

* Indicates a gluten free item. Some recipes are gluten free, but our kitchen is not.

Water is a precious resource. Please ask your server for a glass, or help yourself to our water stations.

FOLKTALE

WINERY & VINEYARDS

In every great bottle of wine, there is a story.

In 2015, a band of artists, craftspeople, and lovers of life brought their wandering imaginations and lofty aspirations to this magical piece of land in Carmel, California. Here in the sunny valley, we cultivated grapevines and gardens to craft beautiful wines and experiences to delight the senses.

We invite you to discover and enjoy this idyllic setting with great wines, food, natural beauty, comfortable climate, excellent location, and the warm hospitality of Carmel. We believe Folktale is a reflection of all the laughter and enjoyment that our guests bring each visit, forever growing and evolving with each new vintage.

OUR WINES

Our wines focus on the unique character of Monterey County. We craft fine wines with sustainably grown fruit, and minimal intervention in the winemaking process to let the natural flavors shine.

FOLKTALE FLIGHT

Flight of Six - \$20 | Complimentary for Wine Club Members

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|----------------------------------|--------------------------|
| 2017 Folktale California Rosé | \$26 Bottle / \$7 Glass |
| 2016 Folktale Estate Chardonnay | \$38 Bottle / \$11 Glass |
| 2017 Le Mistral Viognier | \$38 Bottle / \$11 Glass |
| 2017 Folktale Estate Pinot Noir | \$45 Bottle / \$14 Glass |
| 2016 Le Mistral Grenache | \$38 Bottle / \$12 Glass |
| 2016 Folktale Chalone Pinot Noir | \$55 Bottle / \$15 Glass |

RESERVE FLIGHT

Flight of Six - \$40 | \$20 for Wine Club Members

Our prestigious Reserve Wines are small batch, lovingly crafted, and truly special wines. These wines are made to exhibit the unique terroir of each vineyard.

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|---------------------------------------|--------------------------|
| N.V. Folktale Sparkling Rosé | \$42 Bottle / \$12 Glass |
| 2017 Folktale Estate Rosé | \$28 Bottle / \$9 Glass |
| 2017 Le Mistral Grenache Blanc | \$38 Bottle / \$12 Glass |
| 2016 Santa Lucia Highlands Chardonnay | \$48 Bottle / \$13 Glass |
| 2016 Santa Lucia Highlands Pinot Noir | \$58 Bottle / \$17 Glass |
| 2016 Le Mistral Joseph's Blend | \$50 Bottle / \$14 Glass |