

FOLKTALE KITCHEN-Wine Pairings

SHARED BOARDS

Artisan Cheese Board - 24

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

Suggested Pairing: NV Folktale Sparkling Brut

Artisan Charcuterie Board - 28

Served with Caper Leaves, Marinated Olives, Black Mustard Jam, House Made Pickles, Onion Jam

Suggested Pairing: NV Folktale Sparkling Rosé

Wood Fired Artisan Bread Board - 18

With Sea Salted Cultured Butter & Pimento Cheese

Suggested Pairing: 2017 Folktale California Rosé

Local Garden Board - 22

Miso Roasted Carrot Hummus with Crispy Grains, Cauliflower, House Made Pickles, Endive, Cucumber, Toybox Tomatoes, Roasted Garlic Bread

Suggested Pairing: 2017 Le Mistral Viognier

FROM THE KITCHEN

Folktale Caesar Salad* - 14

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

*Suggested Pairing:
NV Folktale Sparkling Brut*

Folktale Deviled Eggs*

with Baker's Bacon Jam - 10
or with
Imperial Caviar, Chives - 16

*Suggested Pairing:
NV Folktale Sparkling Brut*

Forno Bravo Gambas - 18

Sundried Tomato & Marcona Almond
Romesco, Garlic Sourdough Bread

*Suggested Pairing:
2017 Folktale California Rosé*

BBQ Spiced Brussels Sprouts & Olinday Farms Duck Egg* - 15

Cheddar Fonduta, Pickled Shallots,
Pepitas, Quinoa

*Suggested Pairing:
2016 Folktale Estate Pinot Noir*

Niman Ranch Meatballs - 17*

San Marzano Tomato Sauce with
Ricotta, Basil, Garlic Chips

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

Roasted Carrot Tacos* - 15

Jalapeno Pea Purée, Chayote Squash,
Salsa Roja, Crema, Ancient Grain Crumble

*Suggested Pairing:
2016 Folktale SLH Chardonnay*

FLATBREADS

Marinated Burrata & Rosemary Frybread - 14

Meyer Lemon, Black Garlic,
Calabrian Chilies, Olive Oil

*Suggested Pairing:
2017 Le Mistral Grenache Blanc*

The Spud Muffin Flatbread - 15

Garlic Confit Fingerling Potato, Rosemary,
Chile Flake, Goat Cheese, Truffle Oil

*Suggested Pairing:
2017 Le Mistral Viognier*

Pepperoni Puttanesca Flatbread - 17

Boursin, Olive Puree, Capers, San
Marzano Tomato Sauce, Basil

*Suggested Pairing:
2016 Le Mistral Grenache*

Okie Dokie Flatbread - 16

Castroville Artichoke Hearts,
Roasted Peppers, Pesto, Tarragon

*Suggested Pairing:
2016 Folktale Estate Pinot Noir*

Getting Figgy With It Flatbread - 18

Balsamic Fig Jam, Mustard Greens,
Baker's Bacon, Burrata

*Suggested Pairing:
2016 Folktale Estate Chardonnay*

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

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.

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