
SHARED BOARDS

Substitute Gluten Free crackers for +\$3

Artisan Cheese Board (V) 24

Saffron Apricots, Sherried Dates, Marcona Almonds,
Candied Nuts, Artisanal Jam, Sourdough

Suggested Pairing: 2017 Folktale SLH Pinot Noir

Artisan Charcuterie 28

Caper Leaves, Pickled Stuff, Shallot Jam,
Black Mustard Jam, Marinated Olives, Sourdough

Suggested Pairing: 2018 Folktale Mission Ranch Pinot Noir

Garden Board (Vegan/GF) 22

Miso Roasted Carrot Hummus, Vegetable Cruudit ,
Pickled Stuff, Puffed Rice, Pea Greens,
Seeded Crackers

Suggested Pairing: 2017 Folktale SLH Chardonnay

Antipasta Board 22

Marinated Olives, Pickled Stuff, Pepperoncinis,
Sun Dried Tomato Tapenade,
Marinated Mozzarella, Sourdough

Suggested Pairing: 2018 Folktale Estate Chardonnay

FROM THE KITCHEN

Ancient Grain Bowl (Vegan) 18

Avocado, Kohlrabi, Citrus, Fennel,
Greens, Saba Dressing, Puffed Rice

*Suggested Pairing: 2018 Folktale
Estate Ros *

Niman Ranch Meatballs (GF) 17

San Marzano Tomato Sauce, House Made
Ricotta, Basil, Garlic

*Suggested Pairing: 2017 Le Mistral
Joseph's Blend*

Burrata "Aglio E Olio" (V) 17

Garlic Confit, Calabrian Chili Oil,
Parsley, Sourdough

*Suggested Pairing: 2017 Folktale
SLH Chardonnay*

Wood Fired Spanish Octopus (GF) 18

Chorizo and Gigante Bean Cassoulet, Kale, Salata Verde

Suggested Pairing: 2018 Le Mistral Grenache Blanc

"Animal Style"

Waxman's Potatoes (V/GF) 13

Rosemary, Thousand Island,
Caramelized Onions, Scallions,
Aged Gouda

*Suggested Pairing: NV Folktale Brut /
Racer 5 IPA*

Roasted Carrot Tacos (Vegan/GF) 15

Jalapeno Pea Puree, Chayote Squash,
Fire Roasted Salsa, Pea Greens,
Seeds & Grains

Suggested Pairing: Folktale Sparkling Ros 

Endive Caesar Salad (V/GF) 16

Chicories, Shaved Radish, Pine Nuts,
Caper Leaves, Olives, Parmesan,
Boquerones

*Suggested Pairing: 2018 Folktale
Gew rztraminer*

WOOD FIRED FLATBREADS

Substitute Gluten Free crust for +\$5

Fall Harvest (V) 17

Basil Pesto, Butternut Squash,
Goat's Milk Ricotta

Suggested Pairing: 2017 Folktale California Ros 

Carne Diavolo 18

Very Spicy Italian Sausage, Pepperoni, Calabrese Salami,
Pickled Chili Oil, Fennel Pollen

Suggested Pairing: 2018 Le Mistral Grenache

Brussel And Flow 17

Shaved Brussels Sprouts, Gorgonzola,
Onion Agrodolce, Folktale Nduja

Suggested Pairing: 2017 Folktale SLH Pinot Noir

Burrata Cacio e Pepe (V) 18

Parmesan Fonduta, Black Pepper
California Olive Oil

Suggested Pairing: 2018 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 Kyle Salcido
Some recipes are gluten free, but our kitchen is not. Please let us know if you have dietary restrictions.
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.

Begin your story with some bubbles!

N.V. Folktale Sparkling Brut \$40 Bottle / \$12 Glass

FOLKTALE FLIGHT

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

2018 Folktale Estate Rosé	\$28 Bottle / \$9 Glass
2017 Folktale California Rosé	\$26 Bottle / \$7 Glass
2018 Le Mistral Grenache Blanc	\$38 Bottle / \$12 Glass
2018 Folktale Estate Chardonnay	\$38 Bottle / \$11 Glass
2018 Folktale Mission Ranch Pinot Noir	\$45 Bottle / \$14 Glass
2018 Le Mistral Grenache	\$38 Bottle / \$12 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
2018 Folktale Gewürztraminer <i>Available for Wine Club Members only</i>	\$30 Bottle / \$10 Glass
2017 Folktale SLH Chardonnay	\$48 Bottle / \$14 Glass
2017 Folktale SLH Pinot Noir	\$58 Bottle / \$17 Glass
2016 Folktale 777 Pinot Noir <i>Available for Wine Club Members only</i>	\$75 Bottle / \$20 Glass
2017 Le Mistral Joseph's Blend	\$50 Bottle / \$15 Glass