

FOLKTALE

WINERY & VINEYARDS

SPECIALTY WINE

2019 Folktale Sauvignon Blanc
\$34

15% OFF BOTTLE PURCHASE
(stackable discount for wine club members)

CHOOSE YOUR OWN ADVENTURE!
Flight of Three - \$25 | *Select any three wines offered by the glass*

SPARKLING

N.V. Folktale Sparkling Brut \$40 Bottle / \$13 Glass

N.V. Folktale Sparkling Rosé \$42 Bottle / \$14 Glass

2019 Talking Animals Pet Nat \$38 Bottle

WHITES

2019 Folktale Sauvignon Blanc \$34 Bottle

2019 Folktale Albariño \$36 Bottle / \$13 Glass

2018 Le Mistral Grenache Blanc \$38 Bottle

2018 Le Mistral Viognier \$38 Bottle / \$14 Glass

2018 Folktale Estate Chardonnay \$38 Bottle / \$12 Glass

2018 Folktale SLH Chardonnay \$48 Bottle

2017 Folktale California Rosé \$26 Bottle / \$8 Glass

N.V. Folktale Orange Wine \$34 Bottle

OTHER BEVERAGE

Bottle Water \$3

Bottle Pellegrino \$6

Grape Juice \$6

Bottle Beer \$6
Racer 5 IPA, 805, Amstel Light, Stella

REDS

2019 Folktale Nouveau \$34 Bottle

2019 Folktale Carbonic Sangiovese \$35 Bottle

2018 Folktale Mission Ranch Pinot Noir \$45 Bottle / \$14 Glass

2017 Folktale SLH Pinot Noir \$58 Bottle / \$18 Glass

2017 Folktale 777 Pinot Noir \$75 Bottle

2016 Folktale 2a Pinot Noir \$85 Bottle

2017 Folktale Dijon Pinot Noir \$85 Bottle / \$22 Glass

2018 Le Mistral Grenache \$38 Bottle

2018 Le Mistral Whole Cluster Grenache \$45 Bottle

2017 Le Mistral Joseph's Blend \$50 Bottle / \$16 Glass

2018 Le Mistral Syrah \$54 Bottle / \$17 Glass

2017 Folktale Cabernet Franc \$60 Bottle

2018 Folktale Cabernet Sauvignon \$65 Bottle

FALL WINE CLUB EXCLUSIVE WINES

2019 Folktale Estate Chardonnay \$38 Bottle

2019 Le Mistral Viognier \$40 Bottle

N.V. Folktale Orange Wine – 3 Year Solera \$34 Bottle

2018 Folktale Escolle Pinot Noir \$80 Bottle

2018 Folktale Whole Cluster Pinot Noir \$85 Bottle

2018 Folktale The Hound \$95 Bottle

Winemaker David Baird

All of our grapes are locally sourced from organic or sustainably farmed vineyards.

Our wines are produced to be expressive with minimal intervention and are made with love.

FOLKTALE

WINERY & VINEYARDS

STARTERS

Truffle Pecorino Frites (V/GF) \$11

Fermented Heirloom Tomato Ketchup & Aioli

Suggested Bottle Pairing:

2017 Folktale SLH Pinot Noir

Real Good Fish Ceviche (GF) \$16

Wood Fired Avocado, Tostada Crisps, Pickled Chilies,
Lime & Cilantro

Suggested Bottle Pairing:

2018 Folktale Riesling

Spritzig Käse \$19

Bavarian Pretzel, Sausage, Cornichons, Apple

Suggested Bottle Pairing:

2018 Folktale Mission Ranch Pinot Noir

Blistered Nardello's & Edamame (V/GF) \$15

Lemon, Brown Butter & Sea Salted Seeds

Suggested Bottle Pairing:

2019 Le Mistral Grenache Blanc

Okonomiyaki Brussels Sprouts (GF) \$16

Baker's Bacon, Kosho Mayo, Bonito, Scallions

Suggested Bottle Pairing:

2017 Folktale Dijon Pinot Noir

SALADS

Roasted Cauliflower Salad (V/GF) \$15

Golden Currants, Curry Vinaigrette, Whipped Yogurt,
Pistachios & Cilantro

Suggested Bottle Pairing:

2019 Folktale Albariño

Heirloom Tomato Salad (V/GF) \$16

Sugar Snap Peas, Radish, Mint, Basil, Burrata,
Preserved Lemon Dressing

Suggested Bottle Pairing:

2019 Folktale SLH Chardonnay

Wood Fired Garlic

Chili Prawns (GF) \$18

Watermelon & Cucumber Salad,
Thai Lime Dressing, Crispy Shallots, Peanuts

Suggested Bottle Pairing:

2018 Folktale Riesling

WOOD FIRED PIZZAS

Gluten Free Crust is available for +\$5

Quattro Formaggio Verde Pizza (V) \$19

Buffalo Mozzarella, Parmesan, Aged Gouda,
Burrata, Basil Pesto

Suggested Bottle Pairing:

2019 Folktale Natural Chardonnay

Margherita Pizza (V) \$20

San Marzano Tomato Sauce, Shaved Garlic,
Burrata, Basil

Suggested Bottle Pairing:

2019 Folktale Sauvignon Blanc

Driscoll's Berry Pizza (VG) \$20

Almond Ricotta, Balsamic Shallot Jam,
Herbs & Nut Parmesan

Suggested Bottle Pairing:

2017 Folktale CA Rose

Carne Diavolo Pizza \$22

Italian Sausage, Pepperoni, Calabrese Salami,
Fermented Chili Oil, Fennel Pollen

Suggested Bottle Pairing:

2016 Folktale 2a Pinot Noir

Truffle Carbonara Pizza \$28

Baker's Bacon, Pepper Crema, Truffle Pecorino
Cheese,

Egg Yolk, Summer Truffle Shavings

Suggested Bottle Pairing:

2017 Folktale SLH Pinot Noir

FOLKTALE FEATURES

Winery Burger \$24

R+R Brioche, Niman Ranch Beef, Pancetta, Joseph's
Blend Onion Jam, Garlic Aioli, Spanish Mahon
Cheese, with

Pickles & Gem Lettuces in a Whole Grain Mustard
Vinaigrette

Suggested Bottle Pairing:

2017 Le Mistral Joseph's Blend

Niman Ranch Meatballs (GF) \$18

Wood Fired with San Marzano Tomato Sauce,
Fresh Ricotta, Garlic, Parmesan

Suggested Bottle Pairing:

2018 Le Mistral Whole Cluster Grenache

German Black Forest Gateau \$8

Morello Cherry Compote, Berry Cream, Mint

Suggested Bottle Pairing:

2018 Folktale Cabernet Sauvignon

The Folktale Culinary Team

We are proud to source Local and Organic ingredients, as well as Niman Ranch & The Real Good Fish Company.

Some recipes are gluten free, but our kitchen is not. Please let us know if you have dietary restrictions.

All wine consumption on property must be served with the purchase of a food item.

We are not offering tableside water service; water is only available for purchase in bottles.

You must wear a face covering when not seated at your table, regularly sanitize your hands, and practice social distancing.