FALKNER
WINERY

# AL FRESCO

## TASTING EXPERIENCE
## FOOD MENU

Thoughtfully crafted dishes to
pair with our award-winning wines
in the beautiful Temecula sunshine.

G Gluten-Sensitive Modifications Available

Menu Design by Pure Designs
www.puredesigns.tv

**ARTISAN CHEESE BOARD** 12
Domestic & Imported Cheeses | Dried Fruit |
Honey | Crostini

**BUFFALO CHICKEN WINGS** 18
Classic Frank's Buffalo Sauce or
Extra Hot Buffalo Sauce |
Celery Sticks | Bleu Cheese & Ranch Dressing

**Watermelon & Beet Salad** 22
Mixed greens | watermelon | beets |
feta cheese | red onion | watermelon radish |
candied walnuts | citrus vinaigrette

**CHARCUTERIE BOARD** 30 / 45
Spanish Chorizo | Prosciutto | Capicola |
Genoa Salami | Grapes | Imported Cheeses |
Olives | Jam | Honey | Crackers

**PESTO FLATBREAD** 20
Basil Pesto | Parmesan Cheese | Tomatoes |
Artichoke Hearts | Balsamic Glaze | Arugula

**CHICKEN CAESAR WRAP** 26
Grilled Chicken Breast | House-Made | Romaine
Romaine | Shaved Parmesan | Avocado |
Spinach Wrap | House-Made Potato Chips

**TURKEY & BRIE SANDWICH** 25
Roasted Turkey | Brie | Arugula | Fig Spread |
Focaccia | House-Made Potato Chips

**RAY'S BURGER** 25
½ Lb. Black Angus Beef | Pepper Jack |
Mushrooms | Lettuce | Tomato | Brioche
Add: Bacon 2 | Avocado 2 | Jalapeños 1

**CRISPY CALAMARI** 20
Golden-Fried Calamari | Herb Aioli |
Marinara Sauce | Fresh Lemon

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*20% Gratuity will be added for tables of 6 or more. All charges assessed 7.75% CA sales tax plus a 1.25% TWAHID fee. We are unable to split checks for parties of 6 or more.*