

LUNCH MENU

Seasonal Salads

De PORTOLA POWER SALAD ^{(AGF) (N)}
 Quinoa, kale, pepitas, sun-dried cherries, pomegranate, goat cheese, beets, butternut squash, candied walnuts, Viognier-Maple vinaigrette
 RECOMMENDED WINE PAIRING: 2023 CS VIOGNIER

LEONESS SIGNATURE CAESAR SALAD ^{(AGF) (E)}
 Parmesan dressing, rustic crouton, shaved pecorino, 24-month crispy prosciutto
 RECOMMENDED WINE PAIRING: 2023 CS VIOGNIER

PROTEIN ADD ON:

Mary's Farm organic chicken 9 | grilled top sirloin steak 12
 shrimp 15

Hand-cut Fries

Our fries are prepared to order in the traditional way with duck fat & served with chipotle lime ketchup, garlic aioli & Cajun aioli.

NATURAL 13 BACON PARM 15 CAJUN 14
 TRUFFLE 15 GORGONZOLA 14

Sandwiches

All sandwiches and burgers available gluten free w/ GF bun or as a lettuce wrap.
 All sandwiches served w/ house made potato chips.

LEONESS BURGER ^(AGF) 21
 Brisket blend patties, cheddar, bacon-onion jam, crispy fried onions, special sauce, vine ripe tomatoes, brioche bun, house pickles
 RECOMMENDED WINE PAIRING: 2019 CS COMPILATION

CRISPY PACIFIC BLACK COD SANDWICH 23
 Lemon-caper mayo, chive coleslaw
 RECOMMENDED WINE PAIRING: 2022 MÉLANGE D'ETE

ROASTED TURKEY CIABATTA ^(N) 21
 House brined turkey breast, Cajun aioli, cheddar cheese, sprouts, tomato relish
 RECOMMENDED WINE PAIRING: 2018 CS MÉLANGE DE REVES

CHIMICHURRI TOP SIRLOIN STEAK SANDWICH 24
 Rustic sourdough baguette, caramelized onions, heirloom tomato, arugula, horseradish aioli
 RECOMMENDED WINE PAIRING: 2019 CS COMPILATION

Sangria by the Glass

Ask your server about Sangria by the carafe!

WHITE OR RED SANGRIA 16/54
 By the glass/carafe

ALL BEER 9
COFFEE 5

Wine Accompaniments

CHARCUTERIE ^(N) 35
 Chef's selection of artisan cheeses, smoked salmon & cured meats paired with accomterments
 RECOMMENDED WINE PAIRING: 2018 CS MÉLANGE DE REVES

ORGANIC HEIRLOOM HUMMUS ^{(AGF) (DF) (VT)} 18
 Naan dashi, triple spun hummus, pomegranate seeds, citrus olive oil
 RECOMMENDED WINE PAIRING: 2023 CS SAUVIGNON BLANC

ROASTED CORN CHOWDER 12
 Bacon, red peppers, herbs, potato
 RECOMMENDED WINE PAIRING: 2023 CS SAUVIGNON BLANC

WARM MARINATED OLIVES 9
 Lemon, fines herbs, gherkins

WILD MUSHROOM FLATBREAD ^(VT) 20
 Hand stretched crust, fresh mozzarella, garlic aioli, petite heirloom tomatoes, parmesan, basil pesto
 RECOMMENDED WINE PAIRING: 2022 CS WHITE MERLOT

Featured Dishes

AHI TUNA TACOS ^(R) 22
 Wonton shells, spicy cucumber, lemon, furikake, sesame, ponzu
 RECOMMENDED WINE PAIRING: 2022 CS MÉLANGE D'ETE

SHRIMP CEVICHE ^(R) 21
 Blue corn tortilla chips, cucumber, mango, heirloom cherry tomato, cilantro, onion, avocado
 RECOMMENDED WINE PAIRING: 2023 CS SAUVIGNON BLANC

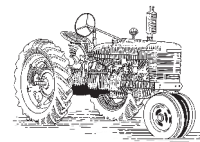
BLACKENED SALMON FILET ^(GF) 22
 Broccolini, lemon cream sauce, almond caper vinaigrette
 RECOMMENDED WINE PAIRING: 2019 CS COMPILATION

Sweet Ending

CLASSIC CRÈME BRÛLÉE 12
 Creamy egg custard, caramelized sugar, Harry's Berries
 RECOMMENDED WINE PAIRING: 2022 CS MUSCAT CANELLI

GLUTEN FREE CHOCOLATE MOUSSE CAKE 12
 Espresso scented triple mousse cake, decadent deep chocolate sponge cake
 RECOMMENDED WINE PAIRING: 2018 CS GRENACHE

NY STYLE WHITE CHOCOLATE CHEESECAKE 12
 Graham cracker crust, raspberry swirl, triple cream cheese
 RECOMMENDED WINE PAIRING: 2022 MÉLANGE D'ETE

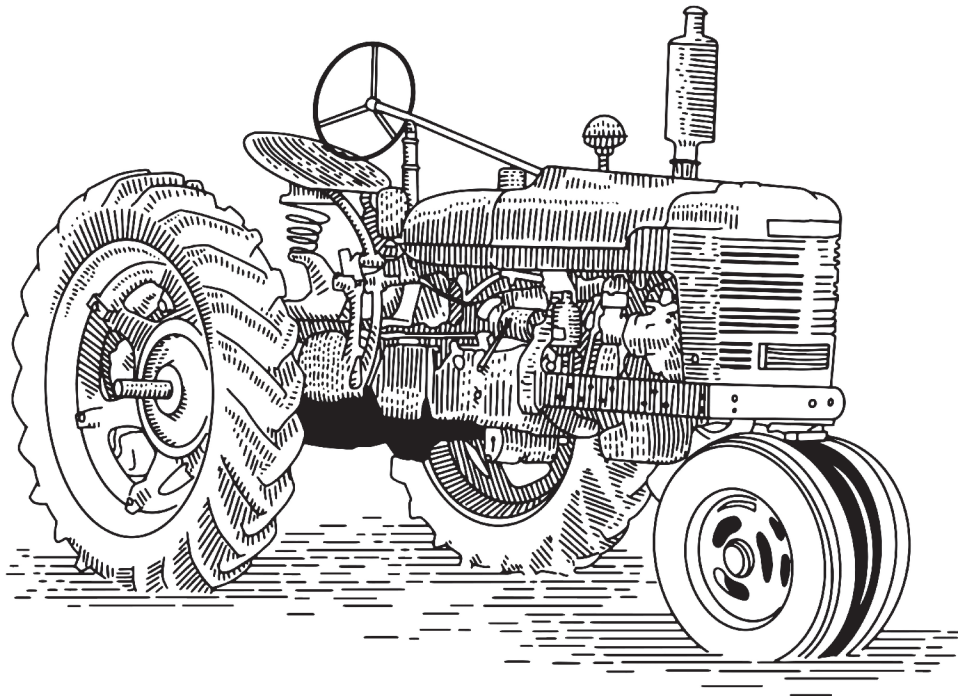


Available food service hours: Monday - Thursday & Sunday 11:30am - 4:30pm | Friday & Saturday 11:00am - 5:30pm

(E) Contains Eggs (N) Contains Nuts (VE) Vegan (VT) Vegetarian (GF) Gluten Free (AGF) Available Gluten Free (DF) Dairy Free
 (R) Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Not all ingredients are listed. Please inform your server of any food allergies.

Respectfully, we ask that guests limit their time on the Terraces to 90 minutes to graciously allow room for additional Members.
 LeoneSS Member discount may only be applied to the check belonging to the Member.

Leoneess CELLARS



Voted Best Winery Restaurant by USA Today, The Restaurant at Leoneess offers a classical style kitchen utilizing the highest quality ingredients. Indulge in fantastic views, unparalleled food and hospitality. The Restaurant features a variety of appetizers, vibrant salads, and exceptional Chef Selections.

Special Thanks to Our Farming Partners:

Stage Ranch Farm Management, Fresh Origins, Tutti Frutti Farms, Pudwill Farms, Weiser Farms, Harries Berries, Coleman Family Farms, Windrose Farms, Schaner Farms, Pitman Family Farms, Creations Family Farms, Hudson Valley Farms, Temecula Valley Honey Co., Worldwide Produce, Snake River Farms, Mary's Organic Farms, Maple Leaf Farms, Garcia Organics, Murray Family Farms, Valdivia Farms, Milliken Farms Carlsbad Aqua Farms, Lumina Farms, Masienda Organics & Pure North South Alliance

LEONESS CELLARS IS PROUD TO BE A PART OF THE FLC FAMILY OF COMPANIES.

