



Open daily 11:00am to 7:00pm. Kitchen open until 6:30pm. Last pour 6:45pm.
Souvenir wine glasses are \$7.00 per glass.

FLIGHT TASTING

\$10.00

Taste at your own pace through a self-guided flight of our flagship wines.

ELEVATION TASTING

\$15.00

A guided tasting of our seasonal, estate & reserve wine selections.

	Club / Bottle		Club / Bottle
2017 "Autumn" Apple Bright Fruity Semi-sweet Glass 9	21.25 / 25	2017 "Blush" Sparkling Rosé Cranberry Bright Celebratory Glass 9	28.90 / 34
2016 Farm Table White Grapefruit Crisp Rounded Glass 8	18.70 / 22	2016 Viognier "The Goat" White Floral Light Oak Glass 10	27.20 / 32
2016 Vidal Blanc "The Cow" Sweet Tropical Fruits Glass 8	18.70 / 22	2016 Chambourcin Blackberry Smoky Glass 9	22.95 / 27
2016 Petit Manseng Dried Apricots Lingering Acidity Glass 9	21.25 / 25	2016 Cabernet Franc Caramelized Figs Vanilla Peppercorn Glass 11	27.20 / 32
2015 Farm Table Red Light Tannins Fruit-Forward Glass 8	19.55 / 23	2016 Cabernet Sauvignon Sweet Cherry Plum Youthful Glass 12	28.90 / 34
2016 Merlot "The Ram" Black Cherry Raspberry Glass 9	23.80 / 28	2015 Meritage Stewed Fruit Complicated Brambly Glass 12	28.90 / 34

SEASONAL RELEASES

	Club / Bottle
2017 "The Peach" Bright Fruity Semi-sweet Glass 9	21.25 / 25
Apple "Autumn" Sangria White Wine Apple Slices Spice Glass 9 Pitcher 25	
Cranberry Orange Sangria Red Wine Citrus Vibrant Glass 9 Pitcher 25	

* Approximately 4 glasses per pitcher.

VISTA CLUB WINES

(Ask an associate for club information)

	Club
2016 Chardonnay Mineral Asian Pear Apple	25.50
2015 Merlot "The Ram" 951 Red Currant Cocoa Nib	25.50
2015 Petit Verdot Soft Tannins Blueberry Rich	29.75
2015 Cabernet Sauvignon Baked Cherry Dark Chocolate Bold	28.90



BLUEMONT

VINEYARD

LIGHT FARE

Taster's Board

Local & Imported Cheeses
Cured Meats | Accoutrements
Warm Baguette

Crab Cakes

Pickle Relish | Tartar Sauce
Apple Coleslaw

The Italian Comfort Trio

Fresh Tomato Bruschetta
Mozzarella Burrata | Arugula | EVOO
Warm Rosemary Focaccia

Baked Brie

Brie | Wine Jelly | Sliced Almonds
Warm Ciabatta

Greek Meze

Hummus | Olive Tapenade
Pesto | Warm Pita

FLATBREADS TO SHARE

Classic Margherita

Tomato Base | Fresh Mozzarella
Sliced Tomatoes | Basil

Suggested Pairing:

2015 Farm Table Red

Buffalo Chicken

Buffalo Sauce Base | Chicken
Mozzarella | Blue Cheese | Ranch

Suggested Pairing:

2016 Petit Manseng

Out to Pasture Pesto

Pesto Base | Smoked Chicken
Sun-dried Tomatoes | Fresh Mozzarella
Arugula | Balsamic Glaze

Suggested Pairing:

2016 Chambourcin

The G.O.A.T

Fig Spread | Prosciutto
Goat Cheese | Arugula
Caramelized Onions

Suggested Pairing:

2017 Sparkling Rosé

A LA CARTE FARE

23

Assemble a snack at one of
our tasting bars.

Goot Essa Cheese

12

Choice of: Smoked Cheddar,
Mild Cheddar, Pepper Jack,
Savory Oregano or Goat Cheese

21

Cured Meats

12

Ask about our current selection

21

Boxed Crackers

7

Choice of: Olive Oil & Herb,
Black Pepper or Gluten-Free

14

Honey Truffle

4

Choice of: Milk, Dark, Caramel
or Coconut Almond

9

Boylan's Soda

4

Choice of: Ginger Ale, Diet Cola,
Cane Cola, Orange Soda

Create your own 4-pack

12

15

Build Your Own Picnic Basket

25

Choice of one cheese, salami
and box of crackers

18

SOMETHING SWEET

Cast Iron Cookie

5

Chocolate Chip | Ice Cream
Chocolate Drizzle

18

Cider Donuts

7

Great Country Farms | Half Dozen
*Limited Availability

Pumpkin Cheesecake

8

Whipped Cream | Cranberry Drizzle

Ask about our Vegan & GF alternatives.

*20% gratuity will be applied to all tabs left open at
the end of the day.*