

KORBEL. DELICATESSEN & MARKET

OPEN DAILY
10am-4pm

HAND CRAFTED SANDWICHES

ALL SANDWICHES ARE AVAILABLE ON YOUR CHOICE OF BREAD/ROLL UNLESS SPECIFIED

VINTNER

chicken almond salad, crumbled
gorgonzola, red seedless grapes
spring greens
\$12

REDWOOD

black forest ham, brie, roasted tomatoes
mendocino mustard, served on a
warm baguette
\$12

WINEMAKER

roasted turkey breast, white cheddar, tarragon
mayonnaise, house made cranberry chutney
red onion, organic spring greens
\$12

BOHEMIA

journeyman barrel aged bacon, laura
chenel chèvre goat cheese, orange fig
spread, tomato, organic young arugula
served on ciabatta
\$14

LEGACY

grilled beef tri-tip, chimichurri
caramelized onions, crumbled
gorgonzola, served warm
\$13.5

FRANCIS

pastrami, piquillo pepper relish, dijon
mustard, provolone cheese, young
arugula, seeded sourdough, served warm
\$13.5

GARDENER

roasted tomatoes, fresh belfiore
mozzarella, basil pesto, organic
spring greens
\$11

CREATE YOUR OWN SANDWICH

choice of roll, meat, cheese, condiments
vegetables, and greens
\$13.5

ROLL

seeded sourdough, soft french
focaccia, ciabatta, sliced whole wheat
dutch crunch, sliced sourdough

MEAT

turkey, tri-tip, salami, pastrami, black
forest ham, grilled chicken, prosciutto

CHEESE

provolone, petaluma creamery white
cheddar, brie, feta, asiago, smoked gouda
crumbled gorgonzola, shredded mozzarella
chèvre goat cheese, pepper jack

VEGETABLE

tomato, pickle, onion, pepperoncini rings
roasted tomato, caramelized onion
spring mix, arugula, romaine

CONDIMENT

tarragon mayonnaise, chimichurri, cranberry
chutney, mayonnaise, yellow mustard, dijon
mustard, mendocino mustard, basil pesto

ADDITIONAL MEAT \$4.5
ADDITIONAL CHEESE \$2.5
AVOCADO \$2.5

FRESH SALADS

HARVEST

organic spring greens, toasted almonds
dried cranberries, laura chenel chèvre
crumbles, seasonal fresh fruit, quinoa
white balsamic vinaigrette
\$8 / \$15

BLACKSMITH

journeyman barrel aged bacon, romaine
hearts, tomatoes, shredded mozzarella
herb buttermilk dressing
\$8 / \$15

KORBEL KOB

journeyman barrel aged bacon, grilled chicken
organic spring greens, wild arugula, organic
hard boiled egg, tomatoes, crumbled gorgonzola
avocado, herb buttermilk dressing
\$15

SAMPLER

choose three custom salads
from our deli case served
on a bed of spring greens
\$12

WINE COUNTRY

marin french brie, spring hill aged sharp
cheddar cheese, laura chenel chèvre goat
cheese, journeyman charcuterie, grapes, olives
crostini, fig spread, fresh baguette
\$25

RAILROAD

young arugula, romaine hearts, cucumber
tomatoes, red onion, crispy garbanzo beans
belfiore feta, kalamata olives, croutons
lemon vinaigrette
\$8 / \$15

CLASSIC

romaine hearts, asiago cheese, croutons
house made caesar dressing
(contains raw eggs)
\$7 / \$12

KIDS MENU

ages 12 and under
served with fresh fruit

CRUSH

almond butter, seasonal korbel jam
served on sliced whole wheat
\$8.5

MELT

petaluma creamery
white cheddar cheese
melted on sliced whole wheat
or sliced sourdough
\$8.5

DEPOT

choice of roasted turkey breast
or ham, petaluma creamery white
cheddar cheese, mayonnaise
served on sliced whole
wheat or sliced sourdough
\$8.5

BY THE GLASS

Korbel California Champagne	\$5
Korbel Still Wine	\$6
Russian River Brewery (on tap)	\$6.5
House Made Sangria	\$7.5
Mimosa	\$6
Pomegranate Bellini	\$6
House Brewed Iced Tea	\$3
House Brewed Coffee	\$2.5 / \$3.5
House Made Lemonade	\$3.5
House Made Arnold Palmer	\$3.5

Additional beers, sodas, teas
juices & water available at register

ESPRESSO DRINKS

Bella Rosa Coffee

Espresso	\$2.5
Macchiato	\$3
Cappuccino	\$3.5
Americano	\$2.75 / \$3.75
Café Latte	\$3.75 / \$4.75
Café Mocha	\$4.25 / \$5.25
Iced Latte	\$4.75
Iced Mocha	\$5.25

Add a Shot \$1.5

Add a Sonoma Syrups Flavor \$1

KORBEL CALIFORNIA CHAMPAGNE

Available by the glass and bottle

*Only available by bottle

Le Premier*	\$30
Natural'	\$16
Blanc de Noirs, Master's Reserve*	\$30
Brut—Made with Organically Grown Grapes	\$16
Brut	\$13
Chardonnay	\$14
Rouge	\$16
Blanc de Noirs, Non-Vintage	\$13
Extra Dry	\$13
Brut Rosé	\$13
Prosecco DOC	\$13
Sec	\$14
Sweet Cuvée	\$13
Moscato Frizzante*	\$22
Sweet Rosé	\$15

KORBEL WINE

Available by the glass and bottle

Chardonnay	\$17
Pinot Noir Rosé	\$16
Pinot Noir	\$19