

KORBEL. DELICATESSEN & MARKET

OPEN DAILY 10AM - 4PM

HAND CRAFTED SANDWICHES

VINTNER

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

WINEMAKER

roasted turkey breast, white cheddar
tarragon mayonnaise, house made cranberry
chutney, red onion, spring greens
\$13

LEGACY

grilled beef tri-tip, chimichurri, caramelized
onions, crumbled gorgonzola
served warm
\$14

BOHEMIA

barrel aged bacon, chèvre goat cheese
orange fig spread, tomato, organic
young arugula
\$14

REDWOOD

black forest ham, brie, roasted tomatoes
served on a baguette
\$13

MELT

white cheddar cheese melted
on sliced sourdough
\$11
add tomato \$2 / add bacon \$4.5

GARDENER

fresh mozzarella, tomatoes
basil pesto, mayonnaise
organic spring greens, balsamic
\$12

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

FRESH SALADS

CLASSIC CAESAR

romaine hearts, asiago cheese
croutons, house made caesar dressing
(contains raw eggs)
\$12
add chicken \$4.5

HARVEST

organic spring greens, toasted
almonds, dried cranberries, goat cheese
crumble, seasonal fresh fruit
quinoa, white balsamic vinaigrette
\$15

BLACKSMITH BLT

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

KORBEL KOB

barrel aged bacon, grilled chicken
organic spring greens, wild arugula
organic hardboiled egg, tomatoes
crumbled gorgonzola, avocado
herb buttermilk dressing
\$17

SAMPLER

choose three items
from our deli case served
on a bed of spring greens
\$17

WINE COUNTRY

chef's selection of three local cheeses
charcuterie, grapes, olives
crostini, fig spread, fresh baguette
\$25

KORBEL CALIFORNIA
CHAMPAGNE

Le Premier	\$30
Natural'	\$6/\$16
Blanc de Noirs, Master's Reserve	\$30
Brut—Made with Organically Grown Grapes	\$6/\$16
Brut	\$6/\$13
Chardonnay	\$6/\$14
Rouge	\$6/\$16
Blanc de Noirs, Non-Vintage	\$6/\$13
Extra Dry	\$6/\$13
Brut Rosé	\$6/\$13
Prosecco DOC	\$6/\$13
Sec	\$6/\$14
Sweet Cuvée	\$6/\$13
Moscato Frizzante	\$22
Sweet Rosé	\$6/\$15

KORBEL WINE

Chardonnay	\$7/\$22
Pinot Noir Rosé	\$7/\$20
Pinot Noir	\$7/\$19

DRINKS

Russian River Brewery (on tap)	\$8
Bottled Beer	Price Varies
Seasonal Sangria	\$8
Mimosa	\$8
Pomegranate Bellini	\$8
House Brewed Iced Tea	\$3.5
House Brewed Coffee	\$2.5/\$3.5
House Made Lemonade	\$4
House Made Arnold Palmer	\$4

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

ESPRESSO DRINKS

Espresso	\$2.5
Macchiato	\$3
Cappuccino	\$3.5
Americano	\$3
Café Latte	\$4/\$5
Café Mocha	\$4.5/\$5.5
Iced Latte	\$5
Iced Mocha	\$5.5

Add Espresso Shot \$1.5

Add a Sonoma Syrups Flavor \$1