

KORBEL DELICATESSEN & MARKET CURBSIDE PICK-UP MENU

Open Wednesday thru Sunday from 10am to 3pm

HAND CRAFTED SANDWICHES

VINTER

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

REDWOOD

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

WINEMAKER

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

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
\$12

GARDENER

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

CREATE YOUR OWN SANDWICH

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

FRESH SALADS

HARVEST

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

BLACKSMITH

applewood smoked bacon, romaine
hearts, tomatoes, shredded mozzarella
herb buttermilk dressing
\$8 / \$15

RAILROAD

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

CLASSIC

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

SAMPLER

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

WINE COUNTRY

brie, aged sharp cheddar cheese
chèvre goat cheese, charcuterie
grapes, olives, crostini, fig spread
fresh baguette
\$25

MERCHANDISE

assorted local cheese	prices vary
kettle chips (salt/vin, bbq, sea salt, honey dijon, yellow cheddar)	\$2
comet corn (hippie dust, coconut curry, bloody mary)	\$7
crunch master crackers	\$5
sonoma parmesan crisps	\$7.5

Daily Specials and Family Meals
available. Follow us on Facebook
@Korbel Delicatessen and Market
or Instagram @korbel_deli for
updates!

**All orders must be called in
ahead of time to:**

(707)824-7313

Please pay over the phone prior to
pick up.

Curbside, contactless pick up at
main parking lot.

DRINKS BY THE BOTTLE

Arrowhead Water	\$1.5
Boylan Soda (ginger ale, root beer, crème, black cherry)	\$2.5
Coca Cola (diet or classic or glass bottle)	\$2.75
Guayaki Yerba Mate Can (enlighten mint, lemon elation, revel berry, bluephoria, orange exuberance)	\$3.5
Guayaki Yerba Mate Sparkler (grapefruit ginger, cranberry pomegranate, classic gold)	\$3
Guayaki Yerba Mate Bottle (peach, mint, unsweetened hibiscus lime, passion)	\$4.5
Huberts Lemonade (strawberry, raspberry, blackberry, watermelon)	\$3.25
Ice teas (honet green tea, purity Arnold palmer, tejava, sweet tea)	\$3
Izze Soda (grapefruit, blackberry, clementine)	\$2.5
Perrier (lemon or lime)	\$2.25
Pellegrino Sparkling water	\$3
Pellegrino Soda (blood orange, limonatta, prickly pear & orange)	\$2
Revive Kombucha	\$4.99
Taste Coconut water	\$4.25
Vignette Soda (rose, chardonnay)	\$3

ESPRESSO DRINKS

Espresso	\$2.5
Macchiato	\$3
Capuccino	\$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
House Brewed Coffee	\$3

Add a Shot \$1.5

Add a Sonoma Syrus Flavor \$1

KORBEL CALIFORNIA CHAMPAGNE

Le Premier	\$29.99
Natural'	\$15.99
Brut—Made with Organically Grown Grapes	\$15.99
Chardonnay	\$13.99
Rouge	\$15.99
Brut	\$12.99
Extra Dry	\$12.99
Blanc de Noirs N.V.	\$12.99
Blanc de Noirs—Masters Reserve	\$29.99
Brut Rosé	\$12.99
Sweet Cuvée	\$12.99
Moscato Frizzante	\$21.99
Sec	\$13.99
Sweet Rosé	\$14.99

KORBEL WINE

Cabernet Sauvignon	\$21.99
Pinot Noir	\$18.99
Chardonnay	\$16.99
Sauvignon Blanc	\$14.99
Pinot Noir Rosé	\$15.99

BOTTLE BEERS/ CIDER

Ace Pear Cider	\$3.25ea/6 pack
Ace Hard Apple Cider	\$3.25ea / 6 pack
Anderson Valley Boont Amber Ale	\$4 ea / 6 pack
Bear Republic Racer 5 IPA	\$4 ea/ 6 pack
Lost Coast Great White	\$3.25/ 6 pack
Old Rasputin Stout	\$4/ 4 pack

* 50% off 6 or 4 packs of beer/ cider while supplies last