

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, sourdough, soft french, focaccia
ciabatta, sliced whole wheat, dutch crunch, sliced sour-
dough

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, sea-
sonal
fresh fruit, quinoa, white balsamic vinaigrette
\$8 / \$15

BLACKSMITH

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

KORBEL KOBB

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

RAILROAD

young arugula, romaine hearts, cucumber, toma-
toes
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

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

SAMPLER

choose three custom salads from our deli
case served on a bed of spring greens
\$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
	\$7.5
House Made Sangria	\$6
Mimosa	\$6
Pomegranate Bellini	\$3
House Brewed Iced Tea	\$2.5 / \$3.5
House Brewed Coffee	\$3.5
House Made Lemonade	\$3.5
House Made Arnold Palmer	

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*	\$29.99
Natural'	\$15.99
Master's Reserve Blanc de Noirs*	\$29.99
	\$15.99
Brut—Made with Organically Grown Grapes	\$12.99
Brut	\$13.99
Chardonnay	\$15.99
Rouge	\$12.99
Blanc de Noirs Non-Vintage	\$12.99
Extra Dry	\$12.99
Brut Rosé	\$15.99
Prosecco DOC	\$13.99
Sec	\$12.99
Sweet Cuvée	\$21.99
Moscato Frizzante*	\$14.99
Sweet Rosé	

KORBEL WINE

Available by the glass and bottle

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