



FOLKTALE

WINERY & VINEYARDS

CARMEL, CALIFORNIA

Please note this is a sample menu. All items are subject to change

Small Plates

- CHARRED SPANISH OCTOPUS 21** GF
Harissa, Warm Bean and Chorizo Stew
- FARMERS MARKET SOUP 12**
Warm Rise + Roam Bread
- CEVICHE 16** GF
Pickled Chilis, Lime, Cilantro, Torched Avocado, Tostadas
- BELGIAN FRIES 12**
Whole Grain Mustard Aioli, Truffle Pecorino, Parmesan

Flatbreads

- QUATTRO FORMAGGIO VERDE 21** V
Mozzarella, Parmesan, Aged Gouda, Burrata, Sunflower Seed & Basil Pesto
- MARGHERITA 20** V
San Marzano Tomato Sauce, Buffalo Milk Mozzarella, Basil
- MEAT & HEAT 24**
Fennel Sausage, Pepperoni, Calabrese Salami, Fermented Chili Oil, Fennel Pollen
- WINTER HARVEST 22** VG
Roasted Winter Squash, Red Onion, Sage, Macadamia Nuts, Arugula

Shared Boards

- ARTISAN CHARCUTERIE 27**
Curated Meats, Cured Olives, R+R Bread, Mustard Jam, Spanish Onion Jam
- ARTISANAL CHEESES 26** V
Curated Cheeses, Sherried Dates, Saffron Apricots, R+R Bread, Candied Nuts
- LEMON HUMMUS 16** VG
Cumin, Herbs, Chili Oil, Fresh Lavosh

Entrees

- NIMAN RANCH MEATBALLS 18** GF
Wood Fired with San Marzano Tomato Sauce, Fresh Ricotta, Garlic, Parmesan
Add Fresh Pasta +\$5
- WINERY BURGER 24**
Brioche, Niman Ranch Beef, Twice Cooked Baker's Bacon, Joseph's Blend Onion Jam, Garlic Aioli, White Cheddar, Pickles & Gem Lettuces in a Whole Grain Mustard Vinaigrette

Salads

- ROASTED CAULIFLOWER SALAD 15** VG GF
Golden Currants, Curry Vinaigrette, Coconut Yogurt, Pistachios, Arugula & Cilantro
- SHAVED BRUSSELS AND KALE CAESAR 18** V
Radicchio, Black Garlic, Pecorino, House Made Croutons
- WOOD FIRED BROCCOLINI 16** VG
White Shoyu, Roasted White Mushroom, Macadamia Nuts
- MIXED GREENS 18** GF
Carmel Valley Greens, Prosciutto, EVOO, Balsamic, Lemon Juice, Seeds

Desserts

- APPLE GALETTE 15**
Tahitian Vanilla Ice Cream, Caramel Sauce, Whipped Cream
- VILLA DOLCE GELATO 8**
Choice of Vanilla, Chocolate, Strawberry, Passionfruit, or Spumoni

Executive Chef Justin Robarge | Executive Sous Chef Alfonso Martinez
We are proud to source local and organic ingredients. Some recipes are gluten free, but our kitchen is not. Please let us know if you have allergies, or dietary restrictions.
Consuming raw, or undercooked meats, poultry, shellfish, fish, or eggs may increase your risk of foodborne illness.
All parties of 6 or more will have a 20% service charge added to their final bill.



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Sparkling

	Glass Bottle	
SPARKLING BRUT N.V. <i>Monterey County AVA</i>	13	40
SPARKLING ROSÉ <i>Monterey County AVA</i>	14	42

White and Orange

THE CHILD VERDEJO 2021 <i>Herringer Vineyard, Clarksburg AVA</i>		24
SAUVIGNON BLANC 2020 <i>Cedar Lane Vineyard, Arroyo Seco AVA</i>	13	34
ESTATE CHARDONNAY 2020 <i>Mission Ranch Vineyard, Arroyo Seco AVA</i>	14	38
THE WHITE WITCH 2020 <i>Blend of Roussanne, Marsanne, and Viognier Monterey County AVA</i>		42
RESERVE SLH CHARDONNAY 2018 <i>Escolle Vineyard, Santa Lucia Highlands AVA</i>	16	48
THE LION FOR REAL 4 YEAR SOLERA N.V. <i>Monterey County AVA</i>		38

Flights

THE FOLKTALE WELCOME FLIGHT 25 Sparkling Rosé, 2020 Estate Chardonnay, 2018 SLH Chardonnay, 2020 Mission Pinot, 2018 Joseph's Blend		
THE WHITE WINE FLIGHT 25 2020 White Witch, 2021 The Child, 2020 Estate Chardonnay, 2018 SLH Reserve Chardonnay, 2019 SLH Chardonnay		
THE RED WINE FLIGHT 30 2020 Mission Pinot, 2019 SLH Pinot, 2018 Joseph's Blend, 2018 Syrah, 2019 Messenger		
THE PINOT NOIR FLIGHT 35 2020 Mission, 2019 SLH Pinot, 2019 The Ruler, 2018 Escolle, 2019 The Creator		
THE LE MISTRAL FLIGHT 35 2018 Josephs Blend, 2019 Josephs Blend, 2018 Syrah, 2019 Brousseau Grenache, 2019 Brousseau Syrah		
THE RESERVE FLIGHT 45 2019 SLH Pinot, 2018 Tondre, 2018 Escolle, 2018 Hound, 2019 Hound		

Red

	Glass Bottle	
CARBONIC SANGIOVESE 2020 <i>Monterey County</i>		35
MISSION RANCH PINOT NOIR 2020 <i>Mission Ranch Vineyard, Arroyo Seco AVA</i>	14	45
THE CREATOR PINOT NOIR 2019 <i>Santa Lucia Highlands AVA</i>		75
ESCOLLE PINOT NOIR 2018 <i>Escolle Vineyard, Santa Lucia Highlands AVA</i>		80
RESERVE SLH PINOT NOIR 2019 <i>Escolle & Tondre Vineyards, Santa Lucia Highlands AVA</i>	18	58
TONDRE GRAPEFIELD PINOT NOIR 2018 <i>Tondre Grapefield Vineyard, Santa Lucia Highlands AVA</i>		80
BROUSSEAU GRENACHE 2019 <i>Brousseau Vineyard, Chalone AVA</i>		45
JOSEPH'S BLEND 2018 <i>Blend of Grenache and Syrah Monterey County AVA</i>	16	50
SYRAH 2018 <i>Cedar Lane Vineyard, Arroyo Seco AVA</i>	17	54
BROUSSEAU SYRAH 2019 <i>Brousseau Vineyard, Chalone AVA</i>		60
THE MESSENGER 2019 <i>Blend of Cabernet and Sangiovese Monterey County AVA</i>	17	54
"THE HOUND" BORDEAUX BLEND 2018 <i>Massa Estate Vineyard, Carmel Valley AVA</i>		95
"THE HOUND" BORDEAUX BLEND 2019 <i>Massa Estate Vineyard, Carmel Valley AVA</i>		95

Winemaker David Baird

Our grapes are sourced from either sustainable or organically farmed vineyards. Our wines are made with a hands off method and lots of love.