

TASTING

Enjoy one of our curated tasting flights or design your own adventure.

SIGNATURE FLIGHT 45

A Taste of Monterey

These estate wines showcase a perfect introduction to Monterey County and Folktale's philosophy of winemaking.

Folktale Sparkling Rosé

Folktale Estate Chardonnay

Folktale Rosé

Folktale Estate Pinot Noir

Le Mistral *Joseph's Blend*

RESERVE FLIGHT 60

Limited Production Magic

These are the stars. Meticulously crafted to showcase our best grapes and award-winning winemaking.

Folktale *We Are A Flower*

Folktale Reserve Chardonnay

Folktale *The Ruler* Pinot Noir

Folktale Cabernet Sauvignon

Folktale *The Hound*

CUSTOM FLIGHT 70

Choose Your Own Adventure

Choose your own adventure by selecting five (5) different wines or allow us to curate a tasting based on your preferences or interests.

THE NATTY VINTNER 40

Natural Wines That Shine

Winemaker David Baird is a Millennial in all the good ways, which is to say that he makes some awesome natty wines that even his mother can love.

Folktale *Talking Animals* Pétillant Natural

Folktale Riesling

Folktale Carbonic Red Wine

Folktale *The Lion for Real* Solera

Folktale Whole-Cluster Pinot Noir

Le MISTRAL FLIGHT 45

Taste of the Wind

Five (5) single vineyard wines from our sister brand that exhibit the power of Monterey's maritime influence.

Le Mistral Chardonnay

Le Mistral *The White Witch*

Le Mistral Syrah

Le Mistral *Joseph's Blend*

Le Mistral Cabernet Sauvignon

*Each Tasting Flight includes portions of 2 oz per wine.

Become a Part of the Family.

Ask about the Folktale Wine Club or scan the QR code.



Chapter 4

4 bottles per quarter

Complementary per visit:

2 tastings, or 2 glasses,
or 1 corkage

15% off wine + 10% off food

Quarterly Member Parties

Chapter 6

6 bottles per quarter

Complementary per visit:

2 tastings, or 2 glasses,
or 2 corkage

20% off wine + 10% off food

Quarterly Member Parties

50% off shipping

Customizable allocations

Chapter 12

12 bottles per quarter

Complementary per visit:

4 tastings, or 4 glasses,
or no corkage

25% off wine + 10% off food

Priority access to all events

Exclusive Events

Free Shipping

Customizable Allocations

WINE LIST

SPARKLING WINES

Folktale Sparkling Brut, NV

14| 40

Monterey County

Made in the Charmat method, this blend of Chardonnay and Riesling is similar to Prosecco. It has aromas of green apple, pineapple, and hay with a tart, bright finish.

Folktale Sparkling Rosé, NV

15| 45

Monterey County

A blend of Pinot Noir and Chardonnay, this sparkling rosé has a brilliant rose gold color, soft notes of watermelon, kiwi, and a yeasty aroma. It features an elegant palate with notes of cherry along with floral, and creamy textures.

Folktale *Talking Animals* Pétillant Natural, 2022

12| 35

Arroyo Seco AVA

Made in ancestral method with 100% Grenache Blanc, this wine offers tropical notes of pineapple and kiwi with a nutty undertone. The natural yeast left in the bottle ages beautifully into flavors and aromas of brioche and pie crust.

Folktale *Piquette-CHU* Piquette, 2021

12| 25

Monterey County

Slightly spritzzy and a low 7% abv, piquette is fermeted from grape must and is best served chilled. It bursts with flavors of strawberries, guava, violet, and black teas.

WHITES

Folktale Riesling, 2021

14| 35

Santa Lucia Highlands AVA

This dry Riesling has a classic nose of petrol and offers tropical fruit flavors like guava, kiwi, and banana with bright notes of melon, lime zest, and grapefruit.

Folktale Albariño, 2023

14| 40

Arroyo Seco AVA

With aromas of lemon zest, honeydew melon, and nectarine, the bright flavors of this wine are balanced by fresh acidity and a delicate saline finish.

Le Mistral Chardonnay, 2023

12| 30

Arroyo Seco AVA

A single vineyard expression highlighting Monterey's maritime influences with silky and vibrant flavors of fresh Anjou pear, Meyer lemon curd, melon, and buttered toast.

Folktale Estate Chardonnay, 2022

14| 40

Monterey County

This Chardonnay is juicy and creamy with bright lemon acidity and a rich, complex structure making it perfect for pairing with salmon, butter sauce dishes, crab, lobster, and Vietnamese food.

Le Mistral *The White Witch*, 2022

15| 45

Arroyo Seco AVA

Named for the wind that howls through the Salinas Valley each day, this blend of white Rhone varietals of Roussanne, Marsanne, Grenache Blanc, and Viognier is gorgeous with flavors of apricot, peach, stone fruit, and toasted almond.

Folktale *We Are A Flower*, 2022

14| 40

Monterey County

A blend of 81% Semillon and 19% Sauvignon Blanc, this floral wine has notes of pineapple, gooseberry, persimmon, pear, and chamomile, with soft oak tannins and brightness.

Folktale Sauvignon Blanc, 2023

14| 36

North Coast AVA

Balanced with fresh acidity and tropical fruit flavors, this wine has notes of green apple, lemongrass, and sweet Meyer lemon. It's a perfect match for oysters or shellfish.

Folktale Rosé of Pinot Noir, 2022

10| 30

Monterey County

Light salmon in color this wine has aromas of rose petals, strawberries, kiwi, honeysuckle, and apricot along with a perfect balance of fruit, sweetness, and acidity.

Folktale *The Lion For Real* 5-yr Solera

14| 40

Arroyo Seco AVA

This skin-fermented white wine blends every vintage since 2017, crafted in a Solera style. Warm flavors of apple pie, apricot preserves, pineapple cake, and orange peel.

REDS

Folktale Carbonic Red Wine, 2022

12| 35

Monterey County

We love this chillable red with fresh acidity and a softly structured finish. It features notes of bright rose petals, strawberry jam, perfume, pencil shavings, and raspberries.

Folktale Nouveau, 2023

10|23

Arroyo Seco, AVA

Fresh and light, our Nouveau is the first wine released after each harvest. Enjoy the last of this reflection of 2023 vintage.

Folktale Estate Pinot Noir, 2022

15| 45

Monterey County

This classic cool climate Pinot Noir features aromas of black cherry, plum, raspberry, clove, and potting soil. The palate is tart with a balanced acidity. Quintessential Monterey.

Folktale *The Ruler* Pinot Noir, 2021

25| 75

Monterey County

Aged 16 months in French Oak, this muscular Pinot Noir features aromas of red fruit, rose, pencil shavings, and clove with earthy undertones.

Folktale Whole-Cluster Pinot Noir, 2023

25| 75

Santa Lucia Highlands AVA

Fermented with stems intact, this Pinot Noir offers fresh notes of strawberry, pomegranate, and rose petals. The palate reveals juicy tart fruit with earthy, herbal undertones.

Le Mistral *Joseph's Blend*, 2020

17| 50

Monterey County

In dedication to founder Joseph Phelps, this single vineyard blend has lively Grenache dancing with a bold Syrah foundation. Flavors of strawberry, cherry, and baking spice evolve with French oak adding vanilla and toast.

Folktale *The Messenger*, 2022

16| 55

Monterey County

This blend of Cabernet Sauvignon, Merlot, and Sangiovese is inspired by Super Tuscan blends. It features bright cherry, dried rose petals, baking spices, and a hint of graphite.

Folktale Cabernet Sauvignon, 2021

22| 60

Carmel Valley AVA

This may be our finest vintage yet, offering a bouquet of red fruits and plum. Rich, silky tannins carry cocoa and baking spice flavors into a long-lasting finish that will evolve with age.

Le Mistral Syrah, 2021

18| 60

Monterey County

50% whole-cluster grapes and 5% Viognier, this single vineyard wine offers notes of raspberry, leather, tobacco, and baking spices, with an earthy, savory finish.

Folktale *The Hound*, 2019

32| 95

Carmel Valley AVA

This complex and elegant Bordeaux blend of 56% Cabernet Sauvignon, 12% Cabernet Franc, 11% Merlot, 11% Malbec, 10% Petit Verdot presents blueberry, mocha, lilac, vanilla, cassis, pencil lead, cedar, and hibiscus that will evolve with age.

Folktale *The Mountain*, Blend 2021

42| 125

Carmel Valley AVA





83% Cabernet Sauvignon, 17% Petit Verdot, aged 22 months in new French oak, this big wine has beautiful black currant and cedar characters with velvety tannins and years of ageability.

MENU

SHARING IS CARING



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|--|-----------|
| Cheese & Charcuterie Board | 42 |
| Chef's Selection of Local, Artisan Cheeses and Cured Meats Served with Candied Walnuts, Housemade Onion Jam, Olives, Fruit, and Sourdough Crackers Pair With: A Variety of Wines | |
| Artisan Cheese Board  | 30 |
| Chef's Selection of Local, Artisan Cheeses Served with Candied Walnuts, Housemade Onion Jam, Olives, Fruit, and Sourdough Crackers Pair With: A Variety of Wines | |
| Salt & Vinegar Potatoes   | 10 |
| Fingerling Potatoes, Sea Salt, Housemade Dijonnaise Pairs With: Folktale Pétillant Natural | |
| Organic Hummus   | 14 |
| Folktale Organic Hummus, Sherry Dates, Calabrian Chili Oil, Aleppo Pepper, Served with Toasted Lavash Pairs With: Folktale Sol Train | |
| Castroville Artichoke Dip   | 15 |
| Local, Organic Artichokes, Parmesan, Fresh Herbs, Sourdough Crackers Add Pickled Jalapeños +\$3 Pairs With: Folktale Estate Chardonnay | |
| Chopped Romaine Caesar | 18 |
| Housemade Caesar Dressing, Pickled White Anchovies, Chive Oil Add Grilled Chicken +\$10 Pairs With: Folktale Sauvignon Blanc | |
| Crunchy Cauliflower   | 19 |
| Cardamom Roasted Cauliflower, Carrots, Mixed Greens, Red Wine Maple Vinaigrette, Housemade Vegan Ranch, Candied Pistachios, Vegan Parmesan, Pickled Cherries, Cilantro Pairs With: Folktale We Are A Flower | |
| Soup of the Day | 12 |
| Served with Toasted Lavash Pairs With: Ask Your Wine Educator | |

PERFECTLY PAIRED WOOD-FIRED FLATBREADS


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| Margherita  | 23 |
| San Marzano Tomato Sauce, Fresh Mozzarella, Parmesan, Fresh Basil Pairs With: Folktale Whole Cluster Pinot Noir | |
| Classic Pepperoni  | 24 |
| San Marzano Tomato Sauce, Mozzarella, Parmesan Add Pickled Jalapeños +\$3 Pairs With: Folktale The Hound | |
| Veggie Pesto  | 27 |
| Sunflower Pesto, Crispy Cauliflower, Seasonal Vegetables, Parmesan Pairs With: Folktale We Are A Flower | |
| Mediterranean Dream | 28 |
| San Marzano Tomato Sauce, Crumbled Beef Kofta, Fig, Arugula, Mozzarella Pairs With: Folktale Carbonic Red | |
| Sweet Heat  | 28 |
| Spicy Italian Sausage, Honey Drizzle, Stracciatella, Calabrian Chili Oil, Honeycomb Pairs With: Le Mistral Joseph's Blend | |
| BBQ Chicken | 28 |
| Housemade Barbecue Sauce, Roasted Chicken, Smoked Gouda, Pickled Red Onions, Cilantro Pairs With: Folktale Estate Pinot Noir | |
| Mind of a Chef | 26 |
| Chef's Seasonal Inspiration Pairs With: Ask Your Wine Educator | |



DESSERTS

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|--|-----------|
| Villa Dolce Gelato or Sorbet  | 9 |
| Two Scoops of Your Choice of Vanilla Gelato or Lemon Mint Sorbet Pairs With: Folktale Sparkling Brut | |
| Chocolate Bread Pudding | 15 |
| Fresh Berries, Crème Anglaise, Vanilla Gelato Pairs With: Folktale Cabernet Sauvignon | |
| Organic Raspberry Bar  | 12 |
| Gluten-free, Vegan, Dairy-free, Nut-free, served with a scoop of Lemon Mint Sorbet. Pairs With: Folktale Carbonic Red | |

OTHER BEVERAGES

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|--|-------------|
| 1L Aqua Panna or Pellegrino  | 9 |
| Pairs With: Folktale Sparkling Brut | |
| Organic Alternatives | 6 |
| Grape Juice, Lemonade, Iced Tea | |
| Soda (12 oz. can) | 5 |
| Coca Cola, Diet Coke, Sprite | |
| Alvarado Street Brewing | 8-10 |
| Mai Tai IPA 16 oz. (6.5%) Howitzer Punch Sour 16 oz. (5.5%) Monterey Beer Lager 12 oz. (4.5%) | |

Re: allergens, our kitchen is open concept so cross-contamination is a risk.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.