

SUNDAY BUBBLE BRUNCH

Served Sundays Only

BUBBLE BRUNCH COCKTAILS

Sparkling Sangria	12
Mimosa	13
Lavender 75	16
Sparkling Brut, Lavender Syrup, Lemon Juice	

GET STARTED

Brunch Salad GF	20
Florentine Mix Lettuce, Roasted Tomatoes, Fingerling Potatoes, Bacon, Crispy Soft-Boiled Eggs, Green Goddess Dressing	
Pairs With: Folktales Riesling	
Organic Hummus VG GF	15
Folktales Organic Hummus, Sherry Dates, Calabrian Chili Oil, Aleppo Pepper, Served with Toasted Lavash	
Pairs With: Folktales Sol Train	
Castroville Artichoke Dip V GF	16
Organic Artichokes, Local Baby Spinach, Fresh Herbs, Served with Sourdough Bread	
Pairs With: Le Mistral White Witch	
New England Clam Chowder	14
Served with Sourdough Bread	
Contains Bacon	
Pairs With: Folktales Sauvignon Blanc	
Soup Du Jour	12
Served with Sourdough Bread	
Pairs With: Ask Your Wine Educator	
Grilled Spanish Octopus GF	30
Fingerling Potatoes Medley, Romesco, Arugula-Tomato Salata, Served with Grilled Sourdough	
Pairs With: Folktales Albariño	

PERFECTLY PAIRED FLATBREADS

Margherita V	24
San Marzano Tomato Sauce, Roasted Roma Tomato, Fresh Mozzarella, Sweet Basil, Shaved Parmesan	
Pairs With: Folktales Whole Cluster Pinot Noir	
Sweet Heat F	29
Spicy Italian Sausage, Honey Drizzle, Stracciatella, Calabrian Chili Oil, Housemade Honeycomb	
Pairs With: Le Mistral Joseph's Blend	
BBQ Chicken	29
Roasted Chicken Breast, Housemade Barbecue Sauce, Smoked Gouda, Pickled Red Onions, Cilantro	
Pairs With: Folktales Estate Pinot Noir	
Mind of a Chef	29
Chef's Seasonal Inspiration	
Pairs With: Ask Your Wine Educator	

OTHER BEVERAGES

1L Aqua Panna or Pellegrino	9
Coffee	5
Juice & Iced Tea	6
Soda (12 oz. can)	5
Alvarado Street Brewing	8-10

BRUNCH

Organic Pharmer® Granola VG GF	18
Oat Milk, Fresh Seasonal Fruit	
Pairs With: Folktales Rosé of Pinot Noir	
Avocado Toast V	23
"Crushed" Avocados with Soft Boiled Eggs, Heirloom Tomatoes, Breakfast Radishes, Sourdough Toast, Micro Radish Greens	
Pairs With: Folktales SLH Chardonnay	
Winemaker's Breakfast	24
Two Eggs Scrambled Soft, Two Slices of Applewood Smoked Bacon, One Sausage Patty, Roasted Fingerling Potatoes, Toasted Sourdough	
Pairs With: Le Mistral Cabernet Sauvignon	
Brioche French Toast V	22
Two Slices of Brioche French Toast, Caramel Sauce, Pecans, Chantilly Cream, Fresh Seasonal Fruit & Berries, Maple Syrup	
Pairs With: Folktales Carbonic Red Wine	
The Folktales Omelet	24
Two Organic Eggs, Baby Spinach, Spicy Italian Sausage, Prosciutto, Fiscalini Farms White Cheddar Cheese, Served With Roasted Fingerling Potatoes and Toasted Sourdough	
Pairs With: Folktales Sparkling Rosé	
Everything Bagel Breakfast Sandwich	21
Two Slices of Applewood Smoked Bacon, Two Scrambled Eggs, Hash Browns, Tomato, White Cheddar Cheese, Fresh Seasonal Fruit	
Pairs With: Le Mistral Joseph's Blend	
Savory Chicken & Waffles	24
Buttermilk Fried Chicken, Belgian Waffle, Country Gravy, Maple Syrup	
Pairs With: Folktales Sparkling Brut	
The Brunch Folktales	25
Niman Ranch Ground Beef, Onion Jam, Wild Arugula, Secret Sauce, White Cheddar Cheese, Toasted Brioche Bun, Served with Housemade Kettle Chips	
Add Fried Egg \$5	
Pairs With: Folktales Cabernet x Syrah	
Bigoli Pasta Bolognese	32
Bucatini Pasta, Niman Ranch Ground Beef, Italian Sausage, Wild Boar, San Marzano Tomatoes, Shaved Parmesan, Served with Grilled Sourdough	
Pairs With: Folktales The Messenger	



SIDES

Roasted Fingerling Potatoes GF VG	11
Bacon	12
Sausage Patties	10
Seasonal Fresh Fruit & Berries	8
Salmon	15