



JUSTIN

VINEYARDS & WINERY

Dear Valued Guest,

We value the safety of all our guests, members and staff. Help us keep everyone safe. We are kindly asking guests to abide by the following guidelines:

- Please wear a mask at all times when you are not seated at your table
- Please follow the paths set out, to aid in social distancing
- Please maintain 6 feet social distancing with other guests
- The menu packet provided to you are single use; please keep or discard
- Please note that we are only accepting Credit Cards payment at this time. No Cash.

JUSTIN thanks you for your patience and understanding during this time.

JUSTIN Wine by the Glass / Bottle

2019 Sauvignon Blanc	5 / 16
2020 Rosé	6 / 20
2018 Sunny's Block	35
2018 Cabernet Sauvignon	8 / 28
2017 Cabernet Sauvignon (375mL)	17
2018 Zinfandel	30
2018 RIGHT ANGLE	10 / 35
2017 Reserve Malbec	45
2017 Reserve Tempranillo	15 / 45
2018 Reserve Cabernet	17 / 60
2018 TRILATERAL	16 / 55
2018 SAVANT	16 / 50
2018 JUSTIFICATION	17 / 60
2017 ISOSCELES	20 / 76

Non-Alcoholic Beverages

San Pellegrino Sparkling 750mL 8 | FIJI Water 1L 6

20% gratuity added to parties of six or more
Please inform your server of any food allergies
(Max of 3 credit cards for split checks)

PREMIUM FLIGHT 75

35 for Wine Society

*Tasting Fee Waived with \$200 Wine Purchase

2016 Library Sauvignon Blanc

100% Sauvignon Blanc
Whole Cluster Pressed & Fermented
in Stainless Steel
Retail 32 / Wine Society 26

2017 ISOSCELES

83% Cabernet Sauvignon, 9% Cabernet
Franc, 8% Merlot
21 months in 100% new French Oak
Retail 76 / Wine Society 60.80

2016 ISOSCELES Reserve

86% Cabernet Sauvignon, 6% Merlot, 4%
Cabernet Franc, 3% Malbec, 1% Petit Verdot
24 months in 100% new French Oak
Retail 115 / Wine Society 92
(sold in 6 bottle box)

2016 PLATINUM Reserve

100% Cabernet Sauvignon
24 months in 100% new French Oak
Retail 170 / Wine Society 136
(sold in 3 bottle Allocation)

WINE FLIGHT 40

Complimentary for Wine Society Members

Tasting Fee Waived with \$100 Wine Purchase

2020 Rosé

Stainless Steel
Retail 20/ Wine Society 16

2017 Reserve Tempranillo

100% Tempranillo
22 months in 44% New French Oak
Retail 45 / Wine Society 36

2018 JUSTIFICATION

66% Cabernet Franc, 34% Merlot
20 months in 100% new French Oak
Retail 60 / Wine Society 48

2017 ISOSCELES

83% Cabernet Sauvignon, 9% Cabernet
Franc, 8% Merlot
21 months in 100% new French Oak
Retail 76 / Wine Society 60.80

STARTERS

Artisanal Cheese Plate 23

Chef's Selection with Crackers

Add Local Charcuterie 10

Suggested Wine Pairing: 2017 JUSTIN ISOSCELES 20

Brussels Sprouts 12

Ibérico Blood Sausage Charcuterie, Balsamic Gastrique, Almonds,
Aleppo Pepper, Big Rock Blue Cheese

Suggested Wine Pairing: 2018 JUSTIN TRILATERAL 16

Truffle French Fry 15

Parmesan, Thyme, Chive, Gruyere

Suggested Wine Pairing: 2018 JUSTIN Syrah 8

JUSTIN Snacks 8

Vadouvan Spiced Cashews or Za'atar Spiced Marcona Almonds

Suggested Wine Pairing: 2019 JUSTIN Sauvignon Blanc 6

Sun-Dried Tomato Focaccia 10

Sun-Dried Tomato, Roasted Garlic, Fresh Mozzarella, Herbs, Upethi
Balinese Sea Salt

Suggested Wine Pairing: 2017 Reserve Tempranillo 15

MAINS

Templeton Valley Greens 18

Strawberry, Radish, Feta Walnuts, Meyer Lemon Vinaigrette

Add Chicken 10 | Add Avocado 3

Suggested Wine Pairing: 2019 JUSTIN Sauvignon Blanc 5

Vineyard Chili and Corn Bread 20

Grass-fed Beef, Tomato, Black Beans, Jalapeno Corn Bread with
Honey Butter

Suggested Wine Pairing: 2017 JUSTIN Reserve Tempranillo 15

Ocean Trout 32

Asparagus and Farro Risotto, Swiss Chard, Mustard Green,
Asparagus, Meyer Lemon, Gremolata

Suggested Wine Pairing: 2018 JUSTIN JUSTIFICATION 17

Chicken Pot Pie 20

Garden Vegetables, Chicken, Cheddar Cheese and Thyme Crust

Suggested Wine Pairing: 2019 JUSTIN Vigonier 8

JUSTIN Cheeseburger & Fries 25

Niman Ranch Beef, Tomato, Arugula, St. Angel Cheese, Bacon Jam,
Chive Aioli

Add Fried Egg 3 | Add Bacon 5 | Add Avocado 3

Add Truffle Fry Upgrade 5

Suggested Wine Pairing: 2017 JUSTIN ISOSCELES 20