

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

2020 Sauvignon Blanc	5 16
2019 Viognier	8 25
2020 Rosé	6 20
2018 Sunny's Block	35
2018 Cabernet Sauvignon	8 28
2018 Cabernet Sauvignon (.375)	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 750L 8
FIJI Water 1L 6
FIJI Water 500ml 2

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)



SPRING 2021

Wine Tasting & Lunch

PREMIUM FLIGHT 80*

*40 for Wine Society

*Waived for Wine Society with \$100 Wine Purchase

*Waived for Non-Members with \$200 Wine Purchase

2017 ISOSCELES

83% Cabernet Sauvignon,
9% Cabernet Franc, 8% Merlot
21 months 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 100% new French Oak
Retail 690 | I.R. Member 552
(sold in 6 bottle wooden box)

2016 PLATINUM Reserve

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

2018 FOCUS

100% Syrah
12 months 100% French Oak
Retail 110 | Wine Society 88
(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 44% New French Oak
Retail 45 | Wine Society 36

2018 JUSTIFICATION

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

2017 ISOSCELES

83% Cabernet Sauvignon,
9% Cabernet Franc, 8% Merlot
21 months 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: 2018 JUSTIN JUSTIFICATION 17

Brussels Sprouts 12

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

Suggested Wine Pairing: 2018 JUSTIN TRILATERAL 16

Truffle French Fry 15

Parmesan, Thyme, Chive, Gruyère

Suggested Wine Pairing: 2018 JUSTIN TRILATERAL 16

JUSTIN Snacks 8

Vadouvan Spiced Cashews or Za'atar Spiced Almonds

Suggested Wine Pairing: 2020 JUSTIN Rosé 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

Local Greens 18

Strawberry, Sugar Snap Peas, Radish, Feta, Walnuts
Meyer Lemon – Poppy Seed Vinaigrette

Add Chicken 10 | Add Trout 14 | Add Avocado 3

Suggested Wine Pairing: 2020 JUSTIN Sauvignon Blanc 5

Ocean Trout 32

Asparagus and Farro Risotto, Zucchini, Crème Fraîche
Meyer Lemon Gremolata

Suggested Wine Pairing: 2018 JUSTIN JUSTIFICATION 17

Spring Vegetable Fettuccine 24

Bloomsdale Spinach, Mushrooms, English Peas, Garlic
Parmesan, Sweet Italian Sausage, White Wine Butter Sauce

Suggested Wine Pairing: 2019 JUSTIN Viognier 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