

# PAVILION

AT FLAT CREEK ESTATE

## Menu

### APPETIZERS

CHARCUTERIE & CHEESE BOARD | 28  
chef's selection of cured meats, cheeses, house pickled vegetables, fruit, whole grain mustard, fig jam

FOCACCIA & BRIE | 16  
roasted garlic, sundried tomato tapenade, fig jam

ARTICHOKE DIP | 14  
green chiles, gruyere, asiago, parmesan, crostinis

CRISPY BRUSSELS SPROUTS | 10  
parmesan, balsamic reduction

FRIES | 8  
truffle salt, chives

### PIZZAS

MARGHERITA | 18  
tomato sauce, fresh mozzarella, tomato, basil

PEPPERONI | 18  
tomato sauce, mozzarella, pepperoni

SAUSAGE & MUSHROOM | 20  
tomato sauce, mozzarella, house italian sausage, mushroom

SPINACH ARTICHOKE | 20  
white sauce, mozzarella, spinach, artichoke, tomato

STRAWBERRY PROSCIUTTO | 21  
EVOO, mozzarella, prosciutto, strawberry, goat cheese, arugula, balsamic reduction

### SALADS

CAESAR | 6 - 12  
romaine, housemade croutons, parmesan

SEASONAL | 6 - 12  
spinach, strawberries, blueberries, goat cheese, walnuts, basil vinaigrette

CAPRESE | 10  
fresh mozzarella, tomatoes, balsamic reduction, basil

Add Chicken +8

Add Salmon +8

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## *Drink Menu*

### WHITE WINE

RESERVE PINOT GRIGIO 2019 | 12/35  
pear, green apple, subtle minerality, ocean breeze aromas

VIIGNIER 2019 | 12/30  
peach, apricot, floral aromas

ROSÉ 2021 | SANGIOVESE | 10/28  
peach, strawberry, dragon fruit tartness

CUVEE BLANC 2021 | 10/28  
pear blossom nose, lychee, passionfruit, peach

### RED WINE

MONTEPULCIANO 2016 | 15/42  
smooth and dry, plum, tobacco, cherry and licorice on the nose

AGLIANICO 2017 | 15/45  
medium-to-light body, rich tannins, cranberry, spicy aromas

SUPER TEXAN 2017 | 12/35  
dark fruit on the palate, cherry on the nose, subtle spice  
with a tart finish

FOUR HORSEMAN 2016 | 15/45  
jammy red fruit, baking spice, cedar and cigar box aromas

SYRAH 2017 | 12/32  
full-bodied and bold, plum, dark berries, cocoa

RESERVE SYRAH 2017 | 15/45  
blackberry and currant on the nose, cranberry, chocolate,  
subdued spice

PETITE SIRAH 2015 | 15/48  
full-bodied and jammy, port-sherry aromas, chocolate, honey,  
red fruit

### DESSERT WINE

MISTELLA NV | 12/32  
apricot, citrus, clove - orange marmalade with a kick

PORT IX | 13/36  
fig, dark chocolate, plum, dark currant - rich, sweet, and spicy

### SPARKLING WINE

GRAND CUVEE | 12/32  
crisp, dry, old world style sparkling wine

STANFORD BRUT | 12/32  
light and dry, with a touch of sweetness on the finish

SPARKLING RASPBERRY | 10/24  
perfect for brunch. enjoy alone, or with a splash of orange juice

SPARKLING PEACH | 10/24  
"peach bellini in a bottle"

SPARKLING ALMOND | 10/24  
"almond biscotti in a bottle"

### SPECIALTY COCKTAILS

BLOODY MARY | 10  
vodka, tomato mix

THE DAYBREAK | 10  
vodka, orange juice, flat creek sparkling peach

THE PALOMA | 12  
tequila blanco, grapefruit juice, grapefruit soda

### BEER

MICHELOB ULTRA | 5

BUD LIGHT | 5

COORS LIGHT | 5

BUDWEISER | 5

STELLA ARTOIS | 7

HEINEKEN | 7