



Gold Leaf Deli
AT IRONSTONE VINEYARDS

Murphys, Ca

Hours: 11:30am – 3:30pm Daily

STARTERS

MARINATED OLIVES \$6

HOUSE SMOKED ALMOND \$5

Suggested Wine Pairing: All Wines!

WARMED BRIE CHEESE \$11

With Muscat Canelli Marmalade and Warmed Baguette

Suggested Wine Pairing: Muscat Canelli

MINER'S FLATBREADS \$9

Smoked Chicken and Pesto

OR

Marinated Olives and Mushrooms

Suggested Wine Pairing: Pinot Noir Suggested Wine

SOUPS

TODAY'S SOUP - \$5

CLASSIC FRENCH ONION - \$6

CLAM CHOWDER (Every Friday) - \$

SALADS

IRON HOUSE \$10

*Roasted Beet with Garden Greens, Goat Cheese,
Candied Walnuts, Dried Cranberries,
Buttermilk Red Wine Vinaigrette*

Suggested Wine Pairing: Pinot Grigio

KAUTZ CLASSIC CAESAR \$9

Parmesan Cheese & Garlic Croutons

Add: Grilled Chicken \$4... or, make it a Wrap!

Suggested Wine Pairing: Classic Chardonnay

TORTILLA CHICKEN SALAD \$11

*Romaine, Black Beans, Sundried Tomatoes,
Cheddar and Pickled Jalapenos*

Red Onions, Carrots and Chipotle Ranch

Suggested Wine Pairing: Symphony Obsession

SANDWICHES

*Sandwiches are served with
Homemade Chips and a Pickle!*

GRAPE STOMPER \$11

Roast Beef Melt

Grilled Peppers and Onions

Melted Swiss, Garlic Mayo on a Warmed French Roll

Suggested Wine Pairing: Old Vine Zinfandel

GRILLED HAM 'N CHEESE \$10

Gruyere, Smoked Ham, Bacon Onion Jam

On Toasted Sour Dough

Suggested Wine Pairing: Classic Chardonnay

TOASTED TUNA \$10

Albacore Tuna Salad, White Cheddar Cheese,

Sprouts, on a Whole Wheat Roll

Suggested Wine Pairing: Reserve Chardonnay

GOLDEN WRAP \$9

Smoked Turkey, White Cheddar, Apple,

Cranberry Yogurt Sauce & Greens in a Spinach Tortilla

Suggested Wine Pairing: Chenin Blanc

SPICY CHICKEN & ROASTED PEPPER \$10

Melted Provolone, Pesto Aioli,

Romaine on Toasted Ciabatta

Suggested Wine Pairing: Reserve Viognier

For Kids \$6

Peanut Butter and Jelly

Toasted Cheese Sandwich

Cheesy Flatbread

Suggested Pairing: Lemonade

Available Beer

Coors Light \$5

Blue Moon \$6

Lagunitas IPA \$6

Corona \$6

All Wines are Available by the Glass.

(209) 728-1251

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