



STARTERS

Oil & Bread	6
Olive oil with red pepper flakes, pesto, parmesan and a pinch of salt, served with half a mini bread boule. Chardonnay	
Spinach Artichoke Boule	12
Spinach, artichokes and water chestnuts baked with feta and aged cheddar cheeses, served in a mini bread boule. Dry Riesling	
Brie en Croute	12
Baked brie cheese wrapped in a puffed pastry, served with a berry compote and crostini. Betty's White	
Balsamic Chicken Brochettes	12
Three skewers of balsamic glazed chicken, grilled with seasonal fruit to perfection. Frontenac Gris	
Bacon Lollipops	12
Six crispy pepper bacon pops skewered and grilled with adobo, ancho chile sauce and honey glaze. Cazenovia 1793	

SOUPS & SALADS

The Vineyard	9
add steak or chicken	5
Our house salad: Mixed greens, heirloom tomatoes, cucumbers, carrots, chickpeas and honey goat cheese with Owera's house-made Italian vinaigrette dressing. Solo Chardonnay	
Strawberry Goat Cheese Salad	13
add steak or chicken	5
Crumbled goat cheese served on top of a mixed green salad with fresh cut strawberries, red onion, candied pecans and dried cranberries; splashed with strawberry balsamic vinaigrette. Cazenovia Blush	
Owera Farmstead Steak Salad	15
6 oz. steak; house marinated, grilled and served over arugula with heirloom, teardrop and cherry tomatoes, pickled red onions, scallions, garlic croutons and crumbled bleu cheese with avocado buttermilk and balsamic reduction. Teddy's Red	
Soup Du Jour	8
Seasonal selection.	
French Onion	8
Owera beef stock, Owera wine, caramelized onions and crostini; gratinéed with Swiss and provolone cheeses. Dry Riesling or Owahgena Red	
Clam Chowder	8
add bread boule	3
New England style clam chowder with Owera wine. Chardonnay	

BRICK OVEN PIZZA

Teddy	16
Red sauce, mozzarella, pepperoni; topped with prosciutto. Teddy's Red	
Margherita	16
Garlic oil, fresh tomatoes, fresh mozzarella, pink sea salt; topped with basil and balsamic glaze. Solo Chardonnay	
Garlic	16
House-made roasted garlic confit, mozzarella, caramelized onions; topped with parmesan and fresh ground pepper. Solo Chardonnay	
Tomato Pesto	16
House-made basil pesto with fresh tomatoes and mozzarella; topped with parmesan. Dry Riesling	
Fire & Smoke	16
Garlic oil, fire-roasted red peppers, smoked gouda, mozzarella, artichoke hearts, sea salt; topped with fresh cracked pepper. Betty's White	
Spicy Meatball	16
House-made roasted garlic confit, red sauce, mozzarella, Owera spicy meatballs; topped with parmesan cheese, red pepper flakes and arugula. Cherry Valley Red	

all our menu items are made fresh to order with the finest ingredients, your patience is appreciated

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



WINE IS FAMILY
OWERA VINEYARDS

BOARDS

Entree Board - Serves 2

Choose steak, chicken or pork accompanied by seasonal vegetables, chef's choice. Add a side dish for an additional price.

20 oz. Steak	45
Cabernet Franc	
Whole Chicken	35
Semi-Dry Riesling	
16 oz. Pork Loin Chop	35
Betty's White	

Sides

Please ask your server for selections

Bruschetta Board

Make your own bruschetta with an assortment of toppings that include: classic tomato, basil and garlic; honey drizzled figs with arugula and prosciutto; caramelized onions and bacon, served with whipped goat cheese and grilled bread.
Cazenovia Blush

Mediterranean Board

House-made hummus & tzatziki, marinated olives and artichokes, roasted red peppers, cucumbers and tandoori naan.
Dry Riesling

Artisan Cheese Board

A variety of local and imported artisanal cheeses, Owera wine jelly and accompaniments.
Semi-dry Riesling

Charcuterie Board

Smoked and cured sausages, hams and rillettes with local pickles.
Owahgena Red or Cherry Valley Red

DESSERTS

New York Style Cheesecake

Delicate and creamy hand crafted cheese cake. Please ask your server for the selection of the day.
Owahgena White

Molten Lava Cake with Cherry Valley Ice Cream

Rich chocolate cake with a molten chocolate center, topped with Owera Cherry Valley Red wine infused vanilla ice cream and Cherry Valley Red sauce.
Cherry Valley Red

Chocolate Torte

A rich dark chocolate slice of heaven. (gluten free)
Cazenovia 1793

Fruit Tart Tartine a la mode

Seasonal fruit with goat cheese baked in a buttery pastry.
Frontenac Gris



OWERA VINEYARDS

To enjoy a wine tasting,
please join us in the Barrel Room.

WHITES

Solo Chardonnay 2016 18/8

Introducing the un-oaked version of Owera's classic chardonnay; this fruit-forward wine finishes dry with notes of green apple throughout.

Chardonnay 2015 19/8

Stainless steel & oak barrel fermented; this elegant wine starts with rich, toasted flavors of vanilla and coconut, then reveals a creamy mouth feel while finishing dry with notes of tree fruit.

Dry Riesling 2016 19/8

Aromas of peach and mango followed by a burst of tropical fruit that make this wine lively and fresh; the finish brings notes of lime and mineral to the taster's palate.

Owahgena White 16/8

Finished off-dry with aromas of lime, melon, and strong citrus flavors with notes of herbs and minerals.

Semi-Dry Riesling 2016 18/8

Rich flavors of apricots and honeydew melon with notes of grapefruit and peaches; it is velvety smooth and balanced with just the right level of sweetness.

Betty's White 15/8

Semi-sweet and delicious, this blend of Cayuga White and Vidal Blanc features flavors and aromas of peaches, pears, and melon with a smooth and crisp finish.

Frontenac Gris 2015 16/8

Grown in Owera's own vineyard, this cold-hardy grape produces aromas of mango and pineapple while this delightful wine is sipped; flavorful and unique, this wine finishes with the perfect amount of sweetness.

REDS

Cabernet Franc 2016 24/10

Toasty aromas are followed by rich fruit flavors of blackberry and plum; barrel-aged for nine months in American and French oak adds complexity and length.

Owahgena Red 18/8

A nicely rounded finish from a blend of dry varieties; notes of cherry, boysenberry and walnut flavors.

Teddy's Red 15/8

Loaded with black cherry flavors and aromas.

Cherry Valley Red 14/8

Earthy and grape aromas blend delightfully in this smooth, sweet red wine. With flavors of jam and berry, this wine is easy drinking and perfect when chilled.

Cazenovia Blush 15/8

This semi-sweet blush wine features aromas of strawberries and violets with luscious tropical fruit flavors.

Cazenovia 1793 21/10

This fortified wine is made of 100% chambourcin grapes, aged in oak barrels with aromas of spices, tea and ripe red fruit; strong black cherry flavors complement this full-bodied wine.

Wine Flight 10

Four samples from our complete wine portfolio. Customize your selection or have your server select for you.

BEER & CIDER

Local Seasonal Draft Beer & Cider 8

Your server will have all the details.



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