



OWERA VINEYARDS

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

STARTERS

Oil & Bread	5
Sliced bread with olive oil and fresh cracked pepper.	
Soup du Jour	5
Seasonal selection	
French Onion	7
Owera-raised beef broth, caramelized onions, croutons, gratinéed with swiss and provolone.	
The Vineyard	9
add steak	4
Our house salad with mixed greens, heirloom tomatoes, cucumbers, carrots, and crumbled goat cheese with Owera's house-made Italian Vinaigrette dressing.	
Strawberry Goat Cheese Salad	12
Fried 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.	
Southwestern Steak Salad	14
Mixed greens with roasted corn and black bean salsa, Owera's own grass fed beef, tomatoes and onion served with a side of sriracha ranch dressing.	

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



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BRICK OVEN PIZZA

Teddy	15
Red sauce, mozzarella, pepperoni - topped with prosciutto.	
Margherita	15
Olive oil, fresh tomatoes, fresh mozzarella, pink sea salt - topped with basil and balsamic glaze.	
Garlic	15
House-made roasted garlic confit, mozzarella, caramelized onions - topped with parmesan and fresh ground pepper.	
Fire & Smoke	15
Olive oil, fire-roasted red peppers, smoked gouda, mozzarella, artichoke hearts, sea salt - topped with fresh cracked pepper.	
Spicy Meatball	15
House-made roasted garlic confit, red sauce, mozzarella, Owera-raised beef meatballs - topped with romano cheese.	

BOARDS

Mediterranean Board	16
Hummus, tzatziki, roasted red peppers, marinated olives, seasonably available vegetables from our garden.	
Artisan Cheese Board	16
Selection of artisanal cheeses from around the world, pecans, walnuts & almonds drizzled with honey.	
Charcuterie Board	16
An array of smoked, cured, and slow-cooked meats, served with a beer-mustard sauce.	
Chocolate Board	12
Carefully selected assortment of hand-crafted chocolate confections.	

SMALL PLATES

Beet Chips	7
Basket of freshly sliced beets, fried, with honey goat cheese crumbles.	
Truffle Mac & Cheese	10
A four cheese fondue tossed with rigatoni pasta and topped with a house-made bread crumb and white truffle.	
Owera Greens	10
Artisan blend of greens, slowly cooked and sautéed with Owera's own hot peppers, garlic and onions, topped with housemade bread crumbs and parmesan cheese.	
Arancini	8
Crispy bites of slow-cooked risotto with wild mushrooms, breaded and cooked to perfection.	
Crab Cakes	12
Mini Crab Cakes with jumbo lump crab meat, topped with an aioli.	
Black and Bleu	12
Seared Owera-raised beef, sliced and topped with a mild bleu cheese fondue.	
Steak Satay	14
Two skewers of Owera's own grass-fed beef, marinated for 48 hours and slow grilled; topped with fresh cut scallions and served along side house-made peanut dipping sauce.	
Beef Sliders	12
Three 2oz Owera-raised beef burgers, arugula, peppered bacon, pickle, tomato, swiss.	





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

WHITES

- Solo Chardonnay 2015** 17/7
Introducing the un-oaked version of Owera's classic chardonnay; this fruit-forward wine finishes dry with notes of green apple throughout.
- Chardonnay 2014** 18/7
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 2014** 18/7
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** 15/7
Finished off-dry with aromas of lime, melon, and strong citrus flavors with notes of herbs and minerals.
- Semi-Dry Riesling 2015** 17/7
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** 14/7
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** 15/7
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 2014** 23/9
Toasty aromas are followed by rich fruit flavors of blackberry and plum; barrel aged in American and French oak for nine months adds complexity and length.
- Owahgena Red** 16/7
A nicely rounded finish from a blend of dry varieties; notes of cherry, boysenberry and walnut flavors.
- Teddy's Red** 14/7
Out of Stock
Loaded with black cherry flavors and aromas.
- Cherry Valley Red** 14/7
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** 14/7
This semi-sweet blush wine features aromas of strawberries and violets with luscious tropical fruit flavors.
- Cazenovia 1793** 21/9
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.

FLIGHTS

- White Wine Flight** 10
Four pre-selected samples from our white wine portfolio.
Chardonnay • Semi-Dry Riesling • Owahgena White • Frontenac Gris
- Red Wine Flight** 10
Four pre-selected samples from our red wine portfolio.
Cabernet Franc • Owahgena Red • Cherry Valley Red • Cazenovia Blush
- Craft Flight** 10
Four samples of local craft beers and ciders

BEER & CIDER

Owera offers an ever-changing selection of locally brewed craft beers and hard ciders. Your server will have all the details.

