

Soups & Salads

add steak or chicken to any salad	5
Artichoke Salad	12
Arugula with artichokes, walnuts, pea shoots and parmesan cheese, topped with a lemon olive oil dressing. Janey's Rosé	
Celeriac Salad	9
Boston greens with green apples, walnuts, grapes and celery root, with Waldorf style dressing. Chardonnay	
Strawberry Goat Cheese Salad	13
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	
Simple Salad	8
Arugula and tomatoes drizzled with olive oil, salt and pepper, topped with shaved parmesan cheese. Owahgena White	
Soup Du Jour	8
Seasonal selection.	
Summer French Onion	8
Owera wine, beef stock, caramelized onions, avocado and crostini; gratineed with Swiss and provolone cheeses. Dry Riesling or Owahgena Red	

Boards

Entree Board	
Choose a single sized portion or a larger shareable size; both accompanied by seasonal vegetables, chef's choice. Add a side dish for an additional price.	
20 oz. Steak	45
10 oz. Steak	27.5
2016 Cabernet Franc or Merlot	
Whole Chicken Al Mattone	35
Half Chicken Al Mattone	22.5
Semi-Dry Riesling	
16 oz. Glazed Cedar Planked Salmon	35
8 oz. Glazed Cedar Planked Salmon	22.5
Chardonnay or Owahgena Red	
Sides	10
Please ask your server for selections	
Mediterranean Board	20
House-made hummus & tzatziki, marinated olives and artichokes, roasted red peppers, cucumbers and tandoori naan. Dry Riesling	
Artisan Cheese Board	20
A variety of local and imported artisanal cheeses, Owera wine jelly and accompaniments. Semi-dry Riesling	
Charcuterie Board	20
Smoked and cured sausages, hams and rillettes with local pickles and Owera Chardonnay Mustard. Owahgena Red	

Small Plates & Boards

Oil & Bread	6
Olive oil with red pepper flakes, pesto, parmesan and a pinch of salt, served with half a mini bread boule. Chardonnay	
Caraway Cabbage Chips	8
Lightly fried cabbage chips tossed with caraway seed and salt, served with dill yogurt. Dry Riesling	
Spring Vegetable Goat Cheese Spread	12
An array of spring vegetables mixed with goat cheese and served with a bread boule. Betty's White	
Artichoke with Lemon Butter	12
Two steamed artichokes served with a lemon butter sauce for dipping. Dry Riesling	
Korean Style BBQ Ribs	18
Our ribs are marinated for 24 hours in a Bulgogi marinade, slow cooked for 8 hours, then grilled with Korean barbeque sauce. 2017 Cabernet Franc	
DIY Devilled Eggs	12
Eight devilled eggs served with bacon bits, shredded extra mature cheddar cheese and confetti peppers on the side to make your own deviled egg. Solo Chardonnay	
Shrimp Crab Cakes	14
Maryland-style Peekytoe crab meat and shrimp, pan-fried and served with ginger lime sauce. Frontenac Gris	
Cazenovia Fried Chicken	16
A whole fried chicken served with honey lime sriracha sauce, otherwise known as the "CFC". Semi-dry Riesling	
Lobster Roll	25
additional roll	17.5
Live Maine lobster meat with lobster butter on a six inch grilled brioche bun served with crispy potato flats. Chardonnay	
Grilled Shrimp Risotto	14
Creamy risotto with grilled shrimp, lemon, anise liqueur, and seasonal vegetables. Owahgena White	
Scallops with Spring Greens	14
Pan seared scallops with a spring pea puree and spring shoots. Semi-dry Riesling	

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

Brick Oven Pizza

Additional Toppings	3
Gluten Free Crust	3
Teddy	18
Red sauce, mozzarella, pepperoni; topped with prosciutto. Teddy's Red	
Margherita	18
Garlic oil, fresh tomatoes, fresh mozzarella, pink sea salt; topped with basil and balsamic glaze. Solo Chardonnay	
Garlic	18
House-made roasted garlic confit, mozzarella, caramelized onions; topped with parmesan and fresh ground pepper. Solo Chardonnay	
Tomato Pesto	18
House-made basil pesto with fresh tomatoes and mozzarella; topped with parmesan. Dry Riesling	
Fire & Smoke	18
Garlic oil, fire-roasted red peppers, smoked gouda, mozzarella, artichoke hearts, sea salt; topped with fresh cracked pepper. Betty's White	
Spicy Meatball	18
House-made roasted garlic confit, red sauce, mozzarella, Owera spicy meatballs; topped with parmesan cheese, red pepper flakes and arugula. Teddy's Red	
Gourmet Pizza of the Month	20
Ask you server about our featured selection.	
Desserts	
Macarons	12
A fine assortment of light almond meringue pastel macarons that represent an array of flavors. Janey's Rosé	
Vanilla Bean Brulée	10
A vanilla bean crème brulee custard with Madagascar vanilla pods folded into a cheesecake batter. gluten free Frontenac Gris	
Lemon Cake with Meyer Lemon Curd	10
Layered lemon cake with luscious lemon mousseline and Meyer lemon curd. Betty's White	
Strawberry Float Cake	10
A stacked strawberry and vanilla cake speckled with ripe strawberry pieces, topped with a strawberry cream cheese icing and tangy yogurt crumbles. Cazenovia Blush	
Owera Wine Ice Cream Flight	10
A generous scoop of Owera's own wine ice cream served in a flight. Frontenac Gris - Marvelous Mango Cherry Valley Red - Charming Cherry Cazenovia 1793 - Classic Chocolate, Port-style	
Dry-Riesling Sorbet	5
A simple yet refreshing citrus sorbet featuring Owera's Dry Riesling. A great palette cleanser.	

*NOTE - To purchase a pint or consume a scoop of alcohol-infused ice cream, one must be at least 21 years of age. Owera's wine ice cream contains up to 3% ABV per serving, which is one scoop.



OWERA VINEYARDS

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

Whites

- Solo Chardonnay 2017** 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 2016** 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 2017** 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 2017** 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.
- Reserve Riesling 2017** 26/10
A semi-sweet wine with bold tropical fruit flavors and a soft mouthfeel. Grapefruit, lime, orange, pineapple and peach fruit flavors are complemented by mineral and honey undertones.
- 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 2016** 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

- Janey's Rosé** 16/8
Alluring floral and berry aromas introduce flavors of strawberry and citrus on the finish.
- Cabernet Franc 2016** 19/10
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.
- Cabernet Franc 2017** 19/10
Floral aromas accompany cranberry and raspberry aromas, leading to flavors of cherry and vanilla; light oak aging leaves this wine bright and fruity.
- Merlot 2017** 25/10
This wine begins with aromas of ripe raspberry, followed by beautiful dark fruit flavors of blackberry, cherry, plum and raspberry. The soft, full tannin structure provides additional notes of chocolate and spice, while giving this wine a warm and lengthy finish.
- 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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OWERA VINEYARDS