



IDLE HOUR WINERY & KITCHEN

SINCE 2008

A MEDITERRANEAN-INSPIRED SELECTION OF FOOD & WINE

SHAREABLES

Pairs well with our wine tasting! 6 wines / \$12

CHARCUTERIE BOARD

3 Cheeses with Nuts, Fruit, House Made Jam,
Spiced Honey & Crackers.

For Two \$18 ~ For Four \$34

Add Salami, Prosciutto or Soppressata \$4 ea.

FLATBREADS

7-Inch \$12 ~ 12 Inch \$18 (GF available)

Add Pepperoni or Italian Sausage \$3 SM or \$6 LG

SPICY MARGHERITA

Tomato Sauce, Heirloom Tomatoes, Basil,
Mozzarella, Chili flake, Chili Oil
& Balsamic Reduction

pairing: 2019 Malbec \$9

KALE & MUSHROOM

Local Fungi Temple mushrooms, Kale, Goat
cheese mousse, Garlic Confit, EVOO & Flake salt

pairing: 2019 Pinot Noir \$1

**JOIN US FOR
DINNER SERVICE,
WED-SAT 5-8 PM!**

SMALL PLATES

IDLE HOUR PAPAS \$10

Roasted Potatoes, Bacon, Parmesan, Pickled
Onion, Chipotle Aioli & Cilantro

pairing: 2019 Malbec \$8

SPINACH & ARTICHOKE DIP \$12

Sun Dried Tomatoes, Cream Cheese,
Goat Cheese & Parmesan with
house made Tortilla Chips

pairing: 2019 Rosè of Grenache \$8

CHORIZO AL VINO TINTO \$16

Cast Iron Spanish Chorizo in Red Wine with
Manchego & Rustic Bread

pairing: 2019 Malbec \$9

SHRIMP SAUTÈ \$14

Cast Iron Shrimp with Confit Garlic, Compound
Butter, Lemon & French Batârd Bread

pairing: 2022 Grenache Blanc \$9.50

BAKED CAMEMBERT \$14

Cast Iron Camembert with Apricot & Golden Raisin
Compote, White Balsamic Reduction & Honey drizzle

pairing: 2022 Grenache Blanc \$9.50

RUSTIC BREAD

With Olive Oil & Balsamic Vinegar \$6 (VE)

Add Marinated Olives \$4

VE - Vegan, GF - Gluten Free, K - Keto

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SOUPS & SALADS

SOUPS: Bowl \$9, Cup \$5

SALMOREJO, Spanish chilled soup

Southern Spain specialty tomato soup with
Egg + Bacon on top!

pairing: 2021 Rosè Saignee \$9

CAPRESE SALAD \$12

Marinated Mozzarella Balls, Heirloom Tomatoes,
Olive Oil & Balsamic Reduction (K)

pairing: 2019 Malbec \$9

PEAR AND HONEY SALAD \$12

Anjou Pear, Goat Cheese Mousse,
Candied Walnuts, Mixed Greens,
Honey White Balsamic Vinaigrette (GF)

pairing: 2022 Grenache Blanc \$9.50

HOUSE SALAD, Full \$10 Side \$5

House Vinaigrette, Balsamic or Ranch

Mixed Greens, Dried Cranberries, Red Onion,
Tomatoes, Gorgonzola Crumbles (GF)

SANDWICHES

Choice of Soup or Salad

GRILLED CHICKEN CAPRESE \$16

Hot or Cold

Chicken breast, Mozzarella, Heirloom Tomato
& Balsamic drizzle on Ciabatta

pairing: 2019 Pinot Noir \$12

ROAST BEEF \$16

Hot or Cold

Roast Beef, Cream cheese, Red Onion, Alfalfa
Sprouts, Dijon Horseradish Aioli, Sourdough

pairing: 2019 Malbec \$9

IDLE HOUR WINES

WHITES & SPARKLING WINES

BY THE GLASS/BOTTLE:

2022 Grenache Blanc \$9.50/\$34

NV Blanc de Blanc \$38

ROSÈS & RED WINES

2021 Rosè of Grenache \$8/\$28

2021 Rosè Saignee \$9/\$32

2019 Pinot Noir \$12/\$40

2019 Malbec \$9/\$30

2021 Tiger Lilly, chilled red \$8/\$28

OTHER WINES

Mas Fi Cava, Spain \$8/\$26

2018 Pegos Claros, Portugal \$9/\$32

2019 Bastide Miraflores, France. \$10/\$36

2018 Wine & Soul Manoella, Portugal \$34

BOTTLED BEERS \$6

Stella Artois, Lager

Firestone DBA, A light, refreshing Ale

Firestone 805, Pale Ale

Lagunitas IPA, India Pale Ale

OTHER BEVERAGES

Mimosa Bar - Create your own! \$32

One bottle of Cava & 3 juices

Aperol Spritz: Aperol & Cava \$12

Blanco Vermouth & Bitters, \$10

Rosso Vermouth & Bitters, \$10

Coffee/Tea \$3, La Croix \$4, Juice \$4

JOIN US FOR DINNER SERVICE,

WED-SAT EVENINGS 5-8PM

*The Madera County Health Department would like you to know that consuming raw or undercooked products increases the risk for food borne illnesses. Please inform your server of any food allergies prior to ordering. We politely decline substitutions, however, we can omit ingredients whenever possible. 20% Gratuity added to parties of 6 or more at one table.

KIDS MENU

Cheese Pizza	7" \$10	12" \$16
Housemade Tomato Sauce with Mozzarella		
Grilled Cheese	\$12	
Shredded Mozzarella on Sliced Sourdough with Grapes		

DESSERTS & SWEET WINES

CALLEBAUT FLOURLESS CHOCOLATE TORTE \$12

*62% Dark chocolate, Green Extra
Virgin Olive Oil, Maldon Salt*

MEYER LEMON CURD & ROSEMARY SHORTBREAD BAR \$12

*Meyer Lemon Curd over Rosemary
Shortbread Bars with Lemon dust*

IDLE HOUR BOOZY POPS \$5

Think Adult Otter Pops! Frozen juices infused with wine!

Champagne & Strawberries
Just Peachy Viognier

Watermelon Rosè
Apricot Viognier

IDLE HOUR & QUEEN'S INN UPCOMING EVENTS

SUMMER 2023 EVENTS

JULY 29th: Montage Band at the Queen's Inn Wine Bar, 6:30-10pm

30th: FEARLESS WINE CLUB RELEASE, 1-3pm

AUGUST 5th: Featherbone at the Queen's Inn Wine Bar, 6:30-10pm

11th: IDLE HOUR SUPPER CLUB: 3 Course Wine Dinner, Friday, 5:30pm

12th: Whack A Mole at the Queen's Inn Wine Bar, 6:30-10pm

19th: Ripe For The Pickin' at the Queen's Inn Wine Bar, 6:30-10pm

26th: Vince Warner Band at the Queen's Inn Wine Bar, 6:30-10pm

SEPTEMBER 1st: IDLE HOUR SUPPER CLUB: 3 Course Wine Dinner, Friday, 5:30pm

2nd: What Comes Next at the Queen's Inn Wine Bar, 6:30-10pm

9th: Natural Bridge at the Queen's Inn Wine Bar, 6:30-10pm

16th: Good Medicine at the Queen's Inn Wine Bar, 6:30-10pm

23rd: Square One Band at the Queen's Inn Wine Bar, 6:30-10pm

24th: FEARLESS WINE CLUB RELEASE, 1-3pm

30th: Soneros Del Valle at the Queen's Inn Wine Bar, 6:30-10pm