



IDLE HOUR WINERY & KITCHEN

SINCE 2008

SAVORY

MONTE CRISTO \$14

An Italian + Spanish version of the French Croque Monsieur Sandwich with Prosciutto, Manchego Cheese, Dijon Mustard + Fig Jam on an egg drenched toasted French Baguette

IDLE HOUR \$12

Two Eggs your way, Lyonnaise Potatoes + choice of one side.

SALAD LYONNAISE \$14

Bacon, Frisée Lettuce, Shallot Vinaigrette, Two Poached Eggs + Parmesan shred

PEAR + HONEY SALAD \$12

Bartlett Pear, Goat Cheese Mousse, Candied Walnuts, Mixed Greens + Honey White Balsamic Vinaigrette

Sides Available: \$4 each

Bacon (2), Sage Sausage Links (2), Lyonnaise Potatoes

SWEET

CORNMEAL PANCAKES \$12

Whole grain pancakes with Vanilla + Toasted Pine Nuts finished with Honey Butter + White Balsamic Glaze

TOAST YOUR WAY \$14

AVOCADO TOAST

Two Eggs poached, Pickled Red Onion, Arugula with Red Pepper Hummus on Sourdough

TOMATO + BASIL + MOZZARELLA

Fresh Mozzarella, Blistered Grape Tomatoes, Balsamic Vinegar Glaze, EVOO + Maldon Sea Salt on Everything Bread with two eggs your way.

APRICOT + BRIE + HONEY

Apricot & Golden Raisin Compote, Danish Brie, Honey Balsamic Glaze + Toasted Almond on Nut & Grain Bread with choice of one side.

APPETIZERS

CHARCUTERIE BOARD

3 Cheeses with Nuts, Fruit, Spiced Honey + Crackers.

For Two \$18 ~ For Four \$34

Add Salami, Prosciutto or Soppressata \$4 ea.

WINE MENU

TASTING DAILY, 11-5 PM \$12, WINE CLUB COMPLIMENTARY

SPARKLING TO TASTE:

	GL	BTL
NV Blanc de Blanc, <i>Clements Hills</i>		\$38
LIBRARY WINE 10 Queen's Pinot Gris	\$9	\$32

WHITES

20 Pouilly-Fumé, Sauvignon Blanc, <i>Loire, France</i> <i>Domaine A. Cailbourdin</i>	\$13	\$44
22 Grenache Blanc, <i>Santa Ynez</i> <i>2023 Best of Class, Gold, 94 pts Sunset Int'l Wine Competition</i>	\$9.5	\$34
21 Mâcon-Villages, Chardonnay, <i>Burgundy, France</i> , <i>Domaine Frantz Chagnoleau</i>	\$14	\$48

ROSÉS & REDS

21 Rosé of Grenache, Saignée, <i>Old Vine</i>	\$9	\$32
21 Rosé of Grenache, <i>Old Vine, Madera</i>	\$8	\$28
21 Pinot Noir, <i>Central Coast</i>	\$12	\$40
19 Malbec, <i>Madera</i>	\$9	\$30
18 Wine & Soul Manoella, Red Blend, <i>Portugal</i>	\$10	\$36

JOIN OUR WINE CLUB TODAY AND RECEIVE 25% DISCOUNT OFF BOTTLES AND 30% OFF A CASE

WE CAN SHIP TO THE FOLLOWING STATES: AK, AZ, CO, DC, FL, GA, HI, IA, ID, IL, IN, KS, KY, LA, MA, MD, ME, MN, MO, NC, ND, NE, NH, NM, NV, NY, OH, OK, OR, PA, SC, TN, TX, VA, VT, WA, WI, WV, WY

OTHER WINES

Mas Fi Cava, *Spain* \$8/gl, \$26/bottle
2019 J Ramos Alvariño, *Portugal* \$28
2018 Wine & Soul Manoella, *Portugal* \$34

*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.

BEERS \$8, MIMOSAS

+ OTHER DRINKS

Stella Artois, Lager, Firestone 805, Pale Ale
Firestone DBA, A light, refreshing Ale
Lagunitas IPA, India Pale Ale
Mimosa Bar - Create your own! \$32
One bottle of Cava & 3 juices
Blanco or Rosso Vermouth & Bitters, \$10
Aperol Spritz (with Cava), \$12
Coffee/Tea \$3, La Croix \$4,
Orange, Pineapple or Cranberry Juice \$4