

# NOBOLEIS VINEYARDS FOOD MENU

## PIZZAS

14" ST. LOUIS STYLE THIN CRUST  
12" UDI'S GLUTEN FREE CRUST

### *TUSCAN \$22*

PROSCIUTTO, ARTICHOKE HEARTS, &  
KALAMATA OLIVES DRIZZLED W/  
OLIVE OIL & BALSAMIC GLAZE

*TRY W/ OUR UNOAKED NORTON*

### *MEAT \$22*

PEPPERONI, SAUSAGE, HAMBURGER, & BACON

### *VEGGIE \$22*

BLACK OLIVES, GREEN PEPPERS, ONION,  
ARTICHOKE HEARTS & MUSHROOM

### *THE CITY \$22*

BACON, PEPPERONI, JALAPENOS,  
RED ONION & DRIZZLED W/ RANCH  
DRESSING

### *CHICKEN \$24*

CHICKEN, ARTICHOKE, BACON, RED ONION,  
MUSHROOM W/ A ROASTED GARLIC & OLIVE  
OIL BASE & DRIZZLED W/ RANCH

### *BUILD YOUR OWN \$15/ \$2 PER TOPPING*

PEPPERONI, SAUSAGE, HAMBURGER, BACON,  
PROSCIUTTO, CHICKEN, BLACK OLIVES, GREEN  
PEPPERS, ONION, ARTICHOKE HEARTS,  
MUSHROOMS, KALAMATA OLIVES, JALAPENOS

## SHAREABLES

### *BAVARIAN PRETZELS \$8*

W/ HONEY MUSTARD & ROASTED RED  
PEPPER GARLIC DIPPING SAUCES

### *FRENCH BAGUETTE \$7*

SERVED TOASTED W/ SEASONED OLIVE  
OIL & PAT'S HOMEMADE PESTO.

### *HUMMUS TRAY \$12*

CARAMELIZED ONIONS, SNAP PEAS,  
CARROTS, KALAMATA OLIVES SERVED W/  
WARM NAAN BREAD

### *BAKED BRIE \$15*

PUFF PASTRY WRAPPED SERVED W/  
AUGUSTA MADE FRUIT PRESERVES,  
GRAPES, & CROSTINI

*TRY W/ OUR BARIL DE BLANC*

## SANDWICHES

*SERVED W/ ORIGINAL GOAT CHIPS*

### *THE LOU \$17*

SALAMI GENOA, COPPA, MORTADELLA W/  
PISTACHIO, PROSCIUTTO, PROVOLONE, RED WINE  
VIN, HOUSE GIARDINIERA, SERVED WARM OR COLD  
ON AN ITALIAN HOAGIE.

*TRY W/ OUR NORTON*

### *PRIME RIB \$17*

6OZ SHAVED PRIME RIB, ROASTED MUSHROOMS  
AND ONIONS, PROVOLONE, & HORSERADISH MAYO  
SERVED ON A TOASTED ITALIAN HOAGIE

## FLATBREADS

### *MEXICAN STREET CORN \$15*

OLIVE OIL BASE, ROASTED CORN, SOUR CREAM  
MAYO, LIME JUICE, COTIJA CHEESE, CILANTRO,  
JALAPENO PEPPERS

### *PESTO & PROSCIUTTO \$15*

ENGLISH PEA PESTO, CARAMELIZED ONIONS,  
PROSCIUTTO & BURRATA

# NOBOLEIS VINEYARDS GRAB N' GO

## OFF THE SHELF

### *POPCORN*

FRENCH VANILLA ALMOND \$8

CHOCOLATE & CARAMEL \$8

CHEDDAR \$7

### *CRACKERS*

SEA SALT FLATBREAD \$7

CRUNCHMASTER \*GF \$7

### *CRUNCHY CHEESE \*GF*

PEPPER JACK \$7

GOUDA \$7

CHEDDAR \$7

### *LOCAL FAVORITES*

GOAT CHIPS \$3

SWEET FIRE TRAIL MIX \$7

DARK CHOCOLATE ALMONDS \$9

### WANDERLUST CHOCOLATE:

DARK CHOCOLATE \$5  
SEASONAL ROTATION  
*TRY W/ OUR VOL. X PORT*

MILK CHOCOLATE \$4

WHITE CHOCOLATE \$5  
SEASONAL ROTATION

## FARM TO

### *PAT'S CHICKEN SALAD*

HOUSE MADE W/ CAPERS, ALMONDS, & DILL.  
SERVED WITH TOASTED CROSTINI.

7OZ \$9

TRAY W/ CHEESE, GRAPES, & TOASTED  
CROSTINI \$14

### *MARINATED OLIVES \$9*

GREEN OLIVES, KALAMATA OLIVES, OLIVE OIL,  
GARLIC, ROSEMARY, & ORANGE

### *GIARDINIERA \$9*

PICKLED CARROTS, CELERY, ONIONS, RED  
PEPPERS, CAULIFLOWER, JALAPENOS, & GARLIC.  
THIS GARNISH TO OUR POPULAR LOU  
SANDWICH IS PERFECT TO ADD TO YOUR OWN  
SANDWICHES OR PIZZAS AT HOME!

### *SALAME*

VOLPI CHIANTI SALAME \$13

SALUME BEDDU VENETO \$14

### *ARTISAN CHEESE*

HEMMES BROS SMOKED CHEDDAR \$10

GARLIC & HERB CHEESE CURDS \$7

MILTON AGED CHEDDAR \$9

BAETJE FARMS LEMON CURD \$13

BAETJE FARMS HERBS DE PROVENCE \$13