

TAVERN

HOLMAN RANCH WINE FLIGHTS

ESTATE WHITE / \$12

2016 Virgin Chardonnay - 2016 Estate Chardonnay - 2016 .5 Degrees Brix

ESTATE VALLEY / \$12

2016 Estate Chardonnay - 2013 Kelly's Press Pinot Noir - 2012 Estate Pinot Noir

ESTATE PINOT NOIR / \$14

2013 Kelly's Press - 2012 Heather's Hill - 2011 Hunter's Cuvee

ESTATE JARMAN / \$20

2014 Jarman Chardonnay - 2013 Jarman Pinot Noir - 2014 Jarman Pinot Noir

BEER FLIGHT

TAVERN / \$8

Carmel Valley Pale Ale - Anderson Valley Eetah! IPA - Mad Otter Ale

COCKTAIL FLIGHTS

COSMO / \$14

Peach - Cranberry - Wild Berry

MARTINI / \$14

Classic Gin - Pear - Dirty

MARGARITA ON THE ROCKS / \$14

Classic - Strawberry - Mango

HOUSE INFUSED BOURBON / \$14

Classic - Spiced - Honey

An 18% gratuity will be added to parties of 10 or more.

holmanranchtavern.com - (831) 659-2774

tavern@holmanranch.com

FLIGHTS

TAVERN

BEER & CIDER

GOLDEN STATE CIDER GINGERGRASS HARD CIDER / \$8

GOLDEN STATE CIDER MIGHTY DRY HARD CIDER / \$8

COORS LIGHT / \$6

COORS / \$6

SCRIMSHAW PILSNER / \$7

ANDERSON VALLEY HOP OTTIN' IPA / \$7

ACME CALIFORNIA PALE ALE / \$7

HUMBOLDT RED NECTAR ALE / \$7

CARMEL VALLEY IPA DRAFT / \$7

ANDERSON VALLEY EETAH! IPA DRAFT / \$7

MAD OTTER ALE DRAFT / \$7

COCKTAILS

HENDRICKS GIN MARTINI / \$12

served straight up

WILD BERRY COSMO / \$12

with a twist of lemon

PELIGROSO MARGARITA / \$12

on the rocks

SPICED BOURBON MANHATTAN / \$12

with house-marinated Maraschino Cherries

BEES KNEES / \$12

Gin, Lime Simple Syrup, Jake's Honey

GIMLET / \$12

Titos Vodka, Lime Simple Syrup

GETTER THE MOSCOW MULE / \$12

Vodka, Gingergrass Hard Cider, Ginger Beer

BRAMBLE / \$12

Vodka, Raspberry Cordial, Lime Simple Syrup

CAPE COD / \$12

Vodka, Lime, Cranberry

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BEER & COCKTAILS

TAVERN

PLATES TO SHARE & PAIR

CHEESE BOARD FOR 2 / \$14

Pont-l'Évêque - Morbier - Manchego - Camembert - Blue Castello
+ Suggested Pairing - Jarman Wine Flight +

CHARCUTERIE BOARD FOR 2 / \$18

Jambon de Bayonne - Rabbit Pâté - Truffle Salami
Duck Mousse - Cornichons - Piparras - Olives
+ Suggested Pairing - Pinot Noir Wine Flight +

ARTISAN BREAD BASKET / \$8

Olive Roll, Mini Baguette, and Artisan French Roll
with Holman Ranch Extra Virgin Olive Oil and Herbed Butter
+ Suggested Pairing - Tavern Beer Flight +

TRIO OF DIPS WITH PITA BREAD / \$12

Olive Tapenade - Spinach Artichoke Hummus - Red Pepper Hummus
+ Suggested Pairing - Estate White Wine Flight +

MEDJOL DATES / \$9

Stuffed with Bleu Cheese and wrapped in Bacon
+ Suggested Pairing - Mad Otter Ale +

SHRIMP COCKTAIL / \$10

Served in a martini glass with Cocktail Sauce
+ Suggested Pairing - Martini +

CAPRESE SALAD SKEWERS / \$9

Served in a martini glass with
Holman Ranch Extra Virgin Olive Oil and Balsamic Vinegar
+ Suggested Pairing - 2016 Holman Ranch Estate Chardonnay +

SMOKED SALMON PLATE / \$14

Capers - Cream Cheese - Artisan Toast
+ Suggested Pairing - Chandon Brut Rose +

TRIO OF SALADS / \$14

Beet Salad - Quinoa Salad - Mixed Greens with Dijon Vinaigrette
+ Suggested Pairing - Margarita Flight +

PANINI / \$14

Pesto, Prosciutto, Provolone, Arugula
and Mixed Greens with Dijon Vinaigrette
+ Suggested Pairing - Golden State Hard Cider Mighty Dry +

GRILLED CHEESE STICKS / \$12

Jake's Honey - Truffle Sea - Tomato Bacon Jam
+ Suggested Pairing - Cosmo Flight +

TRIO OF SLIDERS / \$14

Herbed Chicken - Pulled Pork - Meatloaf Bacon and Savora Mustard
+ Suggested Pairing - Tavern Beer Flight +

An 18% gratuity will be added to parties of 10 or more.
Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of food-borne illness.

Holman Ranch

• ESTABLISHED 1928 •

T A V E R N

DESSERTS

ICE CREAM SANDWICH / \$8

Homemade Chocolate Chip Cookies and your choice of
Vanilla, Strawberry or Chocolate Ice Cream

CLASSIC ICE CREAM SUNDAE / \$8

Whipped Cream, Peanuts, Cherry and your choice of
Raspberry, Chocolate or Caramel Sauce

MEYER LEMON BUTTERMILK POUND CAKE / \$8

Topped with a Lemon Zest Glaze