



The Bistro

at Thirsty Owl Wine Company
Sean Agate, Executive Chef

Everyday 11:30 am -5 pm. Friday and Sat. until 7 pm.

≈ SMALL PLATES ≈

SPREADS AND BREAD

(SERVES 4) \$14 (SERVES 2) \$7

Tomato Basil • Olive Tapenade • Roasted Garlic
Hummus • Fresh Bread

BACON WRAPPED MEDJOOOL DATES W/ MANCHEGO CHEESE AND ALMONDS \$14

Balsamic Maple Glaze • Togarashi Pineapple “Fries”

PORK BELLY \$11

Apple & Pear Compote • Cornbread • Maple • Cherry
Peppers

≈ SEASONAL SOUP ≈

Creamy Roasted Potato Puree \$6

Spring Truffles • Fresh Herbs • Cream

≈ FRESH SPRING SALADS ≈

Heirloom Beet and Chevre \$12

Baby Arugula • Apricot • Pine Nuts • Honey Dijon
Vinaigrette

Chillin' Shrimp \$14

2014 Gewurztraminer

Mojito Shrimp • Mashe` Greens • Pearl Couscous •
Coconut • Red Curry

Spring Medley \$10

Tender Greens • Radish • Carrot • Asparagus • Tomato •
Cucumber • Riesling Herb Vinaigrette

≈ SANDWICHES ≈

SERVED WITH DRESSED GREENS OR KETTLE CHIPS

Ham and Cheese Panini \$14

Rye • Ham • Local Cheddar • Compote • Honey Mustard

Chicken Caesar Wrap \$13

Grilled Chicken • Romaine • Parmesan • Caesar • Panko

≈ SANDWICHES CONT. ≈

Turkey, Bacon & Cheese Flat Bread Panini \$15

Fresh Avocado Ranch • Tomato-Wine Jam

≈ FROM THE SEA ≈

Scallops \$24

2013 Vidal Blanc

Sprouts • Quinoa • Black Bean • Pineapple • Bacon

Salmon \$18

2014 Chardonnay

Honey • Hazelnut • Coconut • Apple & Pear Compote • Root
Veggies

Red Snapper \$19

2014 Riesling

Peach • Cilantro • Fennel • Radish • Asparagus

≈ FROM THE LAND ≈

Sirloin \$23

2014 Cabernet Sauvignon / Syrah / Malbec

Java • Mushrooms • Cipollini • Potato Cream • Blue Cheese •
Demi Sauce

≈ FROM THE FIELDS ≈

Veggie & Gluten Free Options \$16

The Chef can prepare a flavorful medley of hearty seasonal
veggies, sprouts and herbs. Please ask server for details.

≈ SWEET ENDING ≈

Assorted Gourmet Ice Creams from Cayuga Lake Creamery \$5

Consumer Advisory,
Alert your server if you have special dietary requirements.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the
risk of food borne illnesses.

18% gratuity added on parties of 6 or more.

No separate checks, please.