

THE WINE

AT OWERA VINEYARDS

THE WHITES

Solo Chardonnay 2018

un-oaked version of Owera's classic
chardonnay 18/8

Chardonnay 2018

stainless steel and oak barrel fermented
with vanilla & coconut 19/8

Dry Riesling 2018

tropical fruit and citrus make this wine
lively & fresh 19/8

La Crescent

an Owera estate wine; heavy with citrus
aromas 16/8

Owahgena White

finished off-dry with melon flavors 16/8

Semi-Dry Riesling 2018

velvety smooth with apricot & honeydew,
a balanced level of sweetness 18/8

Reserve Riesling 2017

A semi-sweet wine with bold tropical fruit
flavors 26/10

Betty's White

Semi-sweet blend of Cayuga White &
Vidal Blanc, smooth and crisp 15/8

Frontenac Gris

an Owera estate wine; flavorful & unique
with mango & pineapple, sweet 16/8

Wine Flight

any four samples of your choosing 15

THE REDS

Janey's Rose'

alluring floral & berry aromas 16/8

Merlot

full tannin structure with black currant,
blackberry, chocolate & spice 25/10

Owahgena Red

nicely rounded blend with notes of
boysenberry & walnut 18/8

Frontenac

an Owera estate wine; deep purple with
notes of luxardo cherry, black currant &
plum 16/8

Teddy's Red

loaded with black cherry flavor 15/8

Cherry Valley Red

smooth sweet red wine with berry & jam
flavors 15/8

Cazenovia Blush

semi-sweet blush with strawberries &
violet aromas 15/8

Cazenovia 1793

port-style wine aged in oak, made with
chambourcin grapes 21/10

THE CAFE



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AT OWERA VINEYARDS

SHARABLES

Charcuterie Plate

array of artisan cheese & charcuterie 28

Brie en Croûte

baked brie, almonds, Ower wine jelly,
grapes 15

Burrata Plate

burrata, heirloom tomatoes, pesto,
balsamic glaze, warm baguette 25

SMALL PLATES & ENTREES

Crispy Pork Belly

sliced pork belly, honey garlic sauce 16

Truffle Mac and Cheese

four cheese macaroni, truffle oil,
buttered truffle panko 12

Truffle Mushroom Ravioli

truffle mushroom, mushroom ragu 16

Seared Sesame Tuna

seared ahi tuna, edamame, wasabi
cream 20

Arancini

fried balls of rice, house marinara 12

Mini Kobe Meatloaf

Kobe beef, tomato glaze 20

Braised Short Rib

slow braised short rib, mashed potatoes,
chef's choice vegetable, red wine sauce 30

Chicken Herbes de Provence

roasted chicken, mashed potatoes, chef's
choice vegetable, gravy 30

Gnocchi & Melted Tomatoes

handmade gnocchi, melted tomatoes,
marinara 16

Pan Seared Salmon

salmon, orange cream sauce, asparagus,
carrots 30

Steak Frites

ribeye steak, bernaise sauce, frites 25

SOUP & SALAD

French Onion

traditional French onion soup 10

Seafood Chowder

shrimp, clams, scallops, white fish 10

Simple Salad

arugula, tomato, parmesan, olive oil,
salt, pepper 12

Wedge Salad

iceberg, cherry tomatoes, bacon, parmesan,
spice blend, house caesar dressing 12

BRICK OVEN

Tarte Tomato

puff pastry, tomato, herbes de Provence,
olive oil, fresh herbs 27

Tarte Flambée

puff pastry, sautéed onion, bacon,
gruyere & fontina cheese 27

DESSERT

Chocolate & Cheese

dark chocolate & artisan cheese 16

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness