

Triple N Ranch Winery Food Menu

SMALL PLATES – SHARABLES

Charcuterie plate for four	\$30
Charcuterie plate for two	
\$18	
Crostini's with Bruschetta (6)	
\$12	
Multi-colored Peppers with hummus	\$8
Hot Artichoke Dip with Pita Chips	
\$12	
Elote' – Classic Mexican Street Corn in a Cup	\$8
Tasty Goat Cheese Stuffed Peppadews (6)	
\$5	
Fresh baked pull-apart 3 European Cheese Bread	
\$16	
Fresh baked sourdough bread with herbed dipping oil	
\$12	
Cheese bites from Brazil 6 (GF)	\$5

NNN RANCH WINERY HOUSE MADE PANINI'S \$15

WITH CHIPS AND PICKLE SPEARS

Smoked Brisket with Gouda Cheese
Caprese Mozzarella Tomato & Fresh Basil
Turkey Pesto – Turkey, Pesto, Tomato and Provolone Cheese
Roasted Veggie Panini- Bell Peppers, Basil, Onion, Tomato and Provolone Cheese
Prosciutto Panini – Prosciutto, Provolone, and Tomato

SPRING & SUMMER SALADS

NNN Salad-lettuce, chicken, bacon, black beans, corn & cilantro lime ranch	\$20
Large Caesar Salad – with chicken, sliced parmesan, and crouton	\$20
Small Side Caesar Salad	\$ 8

NANPOLI'S ARTISAN STYLE 12 INCH PIZZA

The Barnyard: brisket bacon caramelized onion & BBQ
\$21

Fontina Truffle with mushrooms

\$21

Pepperoni fresh parmesan and Mozzarella

\$19

Pepperoni, Sausage, Mushroom

\$19

Meat Lovers - salami, pepperoni prosciutto, sausage

\$21

Margherita, fresh basil tomato sauce & olive oil

\$17

“Quattro Fromaggi” 4 cheese-parmesan-provolone-fontina-

mozzarella \$19

Seasonal Veggie Pizza with cheese

\$19

SWEETS AND TREATS

“Sophia’s” Smores Calzone

\$15

Chocolate Chip Cookies House made (2)

\$

5

Chocolate filled with Cabernet (6) (GF)

\$10

Cranberry Walnut or Pecan/Almond Popcorn

\$ 8

Tables of 6 or more require mandatory 20% gratuity--Please request separate checks at time of ordering
Ask about our Wine Club membership offering exceptional discounts and exclusive benefits