



# INDIAN BEAR

WINERY

**A meal without wine is like a day  
without sunshine."**

**- BRILLAT SAVARIN**



## SHAREABLES

### THE NAPA

A cutting board filled with artisan cheeses, aged salami, pepperoni, fresh fruit along with a warm crusty baguette. Regular \$16 (Serves 2-4) Large 25 (Serves 4-6)

### BIG BEAR NACHOS

Crisp tortilla chips topped with house-made pulled pork, queso blanco sauce, tomatoes, shredded cheddar, bbq sauce, jalapeno, green onions and sour cream \$14 (Serves 4-6)

### CLASSIC BRUSCHETTA

Crusty bread topped with cream cheese, roma tomatoes, olive oil, sea salt, cracked pepper, balsamic glaze and shaved parmesan \$12 (Serves 2)

### ALFREDO CHIPS

Kettle chips smothered with warm alfredo sauce and topped with crumbled blue cheese and green onions \$12 (Serves 4) Add candied bacon for \$2.

## FRESH TAKES



### GARDEN

Crisp romaine with marinated tomatoes, banana peppers, and shredded cheddar served with a warm baguette and balsamic vinaigrette \$6

### THE ITALIAN

Crisp romaine with salami, pepperoni, candied bacon, marinated tomatoes, banana peppers, and shredded cheddar. Served with a warm baguette and balsamic vinaigrette \$12

### SUMMER CHEF

Crisp romaine with strawberries, apples, crumbled blue cheese, sliced boiled egg, marinated tomatoes and candied bacon. Served with warm baguette and balsamic vinaigrette \$12

# SANDWICHES AND SUCH

Served with kettle chips and a pickle.

## PULLED PORK SANDWICH

House-made BBQ pulled pork on a split top bun \$10

## CUBAN PRESS

House-made BBQ pork, ham, swiss cheese, pickles and mustard pressed on a crunchy hoagie bun \$10

## ITALIAN PRESS

Crunchy hoagie pressed with salami, pepperoni, ham, banana peppers, provolone cheese, tomatoes, italian herbs and olive oil \$10

## FRENCH DIP

Warm roast beef with melted provolone cheese on a crunchy hoagie bun served with a side of warm au jus \$10

## KENTUCKY HOT BROWN

Crunchy hoagie with ham, provolone, warm alfredo sauce, marinated tomatoes and candied bacon served open-faced with diced green onions \$12

# BURGERS

## THE ANGRY FARMER \$12

Build your own half-pound steak burger! Comes with lettuce, tomato, onion and pickle.

**CHEESE:** Provolone, Swiss, Blue, American

**VEGETABLES:** Jalapeños, Mushrooms, Banana Peppers,

**MEAT:** Pepperoni, Ham, Bacon, Salami



## STUFFED SPUD

Extra Large Baked Potatoes filled with your choice of up to 3 toppings.  
Served with sour cream and butter \$10

### CHOICES:

Pulled Pork, Bacon, Shredded Cheddar, Queso Sauce, Alfredo Sauce,  
Green Onions, Bruschetta Tomatoes, Jalepenos, Banana Peppers

# WOOD-GRILLED PIZZA

12" Available Friday & Saturday after 5PM.

Create your own Pizza! \$12

Choose 3 from below list.

Additional toppings \$1 each

BBO PORK / BACON / PEPPERONI / HAM / ITALIAN SAUSAGE / PINEAPPLE / GREEN ONION  
ONION / BANANA PEPPERS MUSHROOMS / JALAPENOS / TOMATOES

CHOOSE FROM RED SAUCE / WHITE SAUCE / OLIVE OIL BLEND



## *Special Dayz at the Winery*

### WOOD-FIRED WEDNESDAYS

2 topping 12" wood grilled pizza \$9

The Napa will also be available

### THIRSTY THURSDAYS

½ lb. Steak burger with choice of cheese topped with lettuce,  
tomato, onion and pickle served with side of kettle chips \$9

Full menu also available.

### GRILL YOUR OWN STEAK NIGHT

One Saturday per month \$25

10 oz. Strip steak served with potato, salad, bread and dessert.

Reservations required

notice: consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

\*One check for parties of 8 or more. 18% gratuity will be added to parties of 8 or more.

→ Ask your server about our SLUSHY OF THE DAY! ←

## CRAFT BEER

	PINT
<b>Bud Light</b>	<b>\$4</b>
<b>Alaskan AMBER ALE</b>	<b>\$6</b>
<b>STELLA ARTOIS</b>	<b>\$6</b>
<b>FRENCH RIDGE IPA</b>	<b>\$6</b>

## FRUIT WINES

	GLASS	BOTTLE
<b>Apple Crush</b>	<b>\$5</b>	<b>\$14</b>
<b>Blackberry Crush</b>	<b>\$5</b>	<b>\$14</b>
<b>Blueberry Crush</b>	<b>\$5</b>	<b>\$14</b>
<b>Peach Apricot Crush</b>	<b>\$5</b>	<b>\$14</b>
<b>Red Berry Crush</b>	<b>\$5</b>	<b>\$14</b>
<b>Strawberry Crush</b>	<b>\$5</b>	<b>\$14</b>

## RED WINES

	GLASS	BOTTLE
<b>American Concord Reserve</b>	<b>\$6</b>	<b>\$14</b>
<b>American Black Muscat Reserve</b>	<b>\$7</b>	<b>\$16</b>
<b>American Carmenere Reserve</b>	<b>\$7</b>	<b>\$18</b>
<b>American Malbec</b>	<b>\$7</b>	<b>\$18</b>
<b>Roscoe Red Blend Reserve</b>	<b>\$7</b>	<b>\$18</b>
<b>American Cabernet Sauvignon Reserve</b>	<b>\$7</b>	<b>\$19</b>
<b>American Merlot Reserve</b>	<b>\$7</b>	<b>\$16</b>
<b>American Cabernet Franc Reserve</b>	<b>\$7</b>	<b>\$17</b>

## WHITE WINES

	GLASS	BOTTLE
<b>American Riesling</b>	<b>\$7</b>	<b>\$16</b>
<b>American Seyval Blanc</b>	<b>\$6</b>	<b>\$15</b>
<b>American Vidal Blanc</b>	<b>\$6</b>	<b>\$15</b>
<b>American Chardonnay</b>	<b>\$7</b>	<b>\$17</b>

## WINE SLUSHY OF THE DAY

Ask your server for the  
refreshing flavor of the day.