

# MERKIN VINEYARDS

## OLD TOWN SCOTTSDALE

### SMALL BITES

PLATE OF PICKLES . . . 7 vg/v

*A variety of house made pickles from our very own vegetable garden*

QUEEN CREEK OLIVES . . . 7 vg

*Queen Creek Olive Mill. Merkin Garden olives +3*

GAZPACHO. . . 12 v, vg

*Farm Veggies, chili oil, black garlic*

### SHAREABLE PLATES

MERKIN SEASONAL SALAD . . . 10 vg/v

*Daily selection of Merkin garden vegetables, summer vinaigrette*

HEIRLOOM CAPRESE. . . 12 v/vg

*House made stracciatella, pesto sauce, smoked sea salt, black garlic, sprouts*

BEET AND GOAT CHEESE. . . 11 v

*Toasted pistachio, goat cheese mousse, broc sprouts, citrus pulp, candied turmeric vinaigrette*

HOUSE CURED SALMON . . . 12

*Lemon aioli, sprouts, shaved fennel, roe, gremolata*

LASAGNA CUPCAKE . . . 12

*Housemade pasta, beef ragu, ricotta & mozzarella cheese, fresh garden greens, toasted Merkin bread*

### HOUSE GELATI & SORBETTI . . . 11

PINT SIZE SERVINGS PERFECT FOR SHARING OR A TAKE HOME TREAT

LAVENDER MALVASIA

BUNKER MINT CHIP

SALTED CARAMEL CREAM

POMEGRANATE & LEMON

VANILLA BEAN & BOOZE

*Perfect pairing tip – try our Vanilla Bean & Booze with a glass of Helio Dolce dessert wine*

### N/A BEVERAGES

PELLEGRINO | sparkling water 4

ACQUA PANNA | still water 4

FLAVORED PELLEGRINO | asst flavors 3

CARTEL COFFEE, HOT | locally roasted, single origin 5

CARTEL COFFEE, COLD BREW | nitro draft or cans 4

### FROM OUR FARM TO YOUR TABLE FROM OUR VINES TO YOUR GLASS

- All of our wines are produced by MJ & Jennifer Keenan, Tim White, and our team from our 110 acres of Estate Vineyards in the Verde Valley and Willcox, AZ.

- Our fruits and vegetables are farmed by Randee Larremore and Maynard's father, Mike Keenan, in our Verde Valley greenhouses, gardens, and orchards. What we can't grow, we source from local Arizona farmers.

- Our house made gelati and sorbetti are hand crafted by Kelley E. Foy using Arizona produced Dairy and fresh ingredients grown in the Merkin Vineyards Greenhouses, Gardens, and Orchards.

### MERKIN BREAD . . . 7

SERVED WITH HOUSE: BUTTER, MALA & MUSTARD

### ARTISAN BOARDS

CHOICE OF CHEESE & MEAT BELOW. SERVED WITH CHEF'S SELECTION OF HOUSE MADE ACCOMPANIMENTS

#### ARIZONA ARTISANAL CHEESES

PECORINO, ROVEY DAIRY, GLENDALE . . . 7

*Hard & salty Italian style from sheep's milk*

GOUDA, ROVEY DAIRY, GLENDALE . . . 6

*Semi-firm & mild Dutch style from sheep's milk*

GOAT CHEESE, CROW'S DAIRY, BUCKEYE . . . 6

*Soft & tangy from goat's milk*

CHEDDAR, ROVEY DAIRY, GLENDALE . . . 6

*Firm & sharp aged English style from sheep's milk*

#### ARIZONA ARTISANAL CHARCUTERIE

WAGYU SUMMER SAUSAGE. . . 9

*Rovey Farms, Glendale, AZ*

BUNDERFLEISCH. . . 7

*Smoked cured beef tenderloin filet  
German Sausage Co. Phoenix, AZ*

SCHINKEN. . . 6

*Smoked pork "prosciutto"  
German Sausage Co. Phoenix, AZ*

BLUTWURST. . . 5

*Spiced and smoked farmers style sausage  
German Sausage Co. Phoenix, AZ*