

# Winery Deck Cantina

Choose One Prix Fixe Dining Package At \$55 Per Person

DINING PACKAGE, FROM THE PIER	DINING PACKAGE, FROM THE RANCH
<p><b>Classic Shrimp Fajita Platter</b>  <i>Shrimp, Sautéed Onions, Portobello Mushroom, Green and Red Bell Peppers, Cilantro Lime Wedge, Corn Tortillas, Roasted Smoked Salsa (GF) (Flour Tortilla On Request)</i></p> <p><b>Accompanied With:</b>  <i>Cilantro Rice (DF), Black Beans (GF, DF) Served with Chips, and Assorted Salsa Bar</i></p>	<p><b>Chipotle Ricardo Carne Asada Fajita Platter</b>  <i>Marinated Markegard Ranch Beef, Sauteed Onions, Green and Red Bell Peppers, Cilantro, Lime Wedge, Corn Tortillas, Roasted Smoked Salsa (GF,DF) (Flour Tortilla On Request)</i></p> <p><b>Accompanied With:</b>  <i>Cilantro Rice (DF), Black Beans (GF, DF) Served with Chips, and Assorted Salsa Bar</i></p>

## DINING PACKAGE, FROM THE GARDEN

**Mushroom Fajita Platter**  
*Portobello Mushroom, Sautéed Onions, Green and Red Bell Peppers, Cilantro, Lime Wedge, Corn Tortillas, Roasted Smoked Salsa(GF,VE) (Flour Tortilla On Request)*

**Accompanied With:**  
*Cilantro Rice (DF), Black Beans (GF, DF) Served with Chips, and Assorted Salsa Bar*

## SALSA BAR

**Salsa Fresca**  
*Sauerkraut, Tomatoes, Red Onions, Lime Juice, Cilantro, Sea Salt*

**Kung Pao Chile de Arbol Salsa**  
*Fermented Chili Bean, Roasted Apples, Tomatoes, Chile de Arbol, Garlic*

**Roasted Smoked Salsa**  
*Smoked Tomatoes, Cilantro, Charred Onion, Lime Juice*

**Tipsy Salsa**  
*Tomatillos, Pasilla Peppers, Mezcal, Honey Limes & Encurtido of The Month*