



## FOR THE TABLE

### Charcuterie Platter

*Chef's Choice* Cured meats, cheese, marinated olives, spiced nuts, garlic oil & balsamic vinegar, champagne mustard, fruit, baguette. Serves 2-4 | 25

### Roasted Lemon, Spinach & Artichoke Dip

Garlic toast | 13

### Torres Truffle Chips

Bag 11

### Artisan Cheese Tray

*Chef's Choice* Assorted cheeses, fruit, almonds, baguette | 14

### Truffle Parmesan Fries

Hand cut, truffle aioli | 9

### Martha's Haystack

Crispy, fried onion straws, secret sauce | 10

### Smoked Tri-Tip Platter

Blue cheese crumbles, garlic oil, baguette | 16

### Elk Salami Tray

Brie, almonds, fruit, baguette | 15

### Baked Goat Cheese

Served with fire roasted tomatoes & crostini | 11

## 3HRV FAVORITES

### Steamers

Small shell clams, roasted garlic oil, garlic butter, white wine, baguette | 19

### Escargot a la Chandlers

Compound herb garlic butter, baguette | 15

### Mussels & Fries

White wine reduction, garlic butter, fresh cut fries | 19

### Smoked Wild Northwest Salmon Tray

Cheddar cheese, almonds, fruit, baguette | 16

### Browned Butter Shrimp

White wine butter sauce, baguette | 16

### Salmon Cakes

Wild salmon served with lemon aioli, microgreens and toasted ciabatta | 18

## FROM THE GARDEN

### French Onion Soup

Martha's classic favorite. cup 6 | bowl 9

### Ranch House Salad

Mixed greens, tomatoes, cucumber, croutons, spiced nuts, house vinaigrette | 6

### 3HRV Cobb Salad

Herbed grilled chicken, mixed greens, tomatoes, bacon, hardboiled egg, avocado, Pt. Reyes Blue Cheese dressing | 17

### Grilled Chicken Caesar Salad

Romaine, classic garlic-lemon dressing, parmesan, house croutons | 16

### Spinach Salad (GF)

Baby spinach, strawberries & blueberries, dried cranberries, goat cheese, candied walnuts, fig balsamic vinaigrette | 15

Add Shrimp +6 | Chicken Breast +5  
Anchovy +2

## GARY'S LUNCH BOX

### Smoked Tri-Tip Sandwich

Melted brie, mixed greens, tomatoes, truffle aioli, ciabatta bun | 17

### Ranch House Burger

Kobe beef bacon burger, mayo, tomato, greens, cheddar cheese, grilled onion, brioche bun | 16

### Want our Truffle Burger?

we make it with brie and truffle aioli | 17

Add Fresh Cut Fries or House Salad | +5

### Grilled Chicken Sandwich

Brie, mixed greens, tomatoes, lemon aioli, brioche bun | 16

### Twisted Grilled Cheese

Melted white cheddar cheese goodness, with tomato, green onions, avocado, sourdough | 15

### Grilled Lamb Loin Chop

Marinated in garlic, rosemary, oregano, lemon 1 | 20 2 | 28

### Steak Frites

Double R Ranch 8 oz Rib Eye pan seared with seasoned butter, white wine, and fresh herbs. Served with fresh cut fries | 29

## HOMEMADE SWEETS

### Chocolate Decadence

#### Truffle Torte (GF)

Raspberry sauce, whipped cream | 9

### Lemon Coconut Cake

Limoncello syrup and honey, toasted coconut flakes | 11

### Beignets

Homemade beignets dusted with powdered sugar, warm chocolate sauce | 12

### Key Lime Pie

Tart and tangy with our crispy graham crust | 10

CHILDREN MUST REMAIN AT TABLE AT ALL TIMES

\*Consuming raw or undercooked meats and poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
5900 Pearl Road, Eagle, ID 83616 | 208-863-6561 | wine@3HorseRanchVineyards.com



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## HERITAGE REDS

### 2019 Estate Beau Geste Eagle Foothills AVA

Our unique left bank Bourdeaux style blend of 45% Cabernet Sauvignon, 17% Malbec, 17% Merlot, 12% Cabernet Franc, and 9% Petit Verdot. Young tannins with great structure and dark berry finish. 13 / 45

### 2019 Estate Cabernet Sauvignon Eagle Foothills AVA

A very special wine, created with our 100% Oakville Clone block of Cabernet Sauvignon vines. Notes of black and red currants, black cherries, allspice, cloves, nutmeg, anise, and dark cocoa abound. Exceedingly lush and rich, this textured velvety Cabernet offers a protracted finish of finely integrated barrel and grape tannins. 13 / 45

### 2018 Syrah Eagle Foothills AVA

Classic aromatics of dried herb, blackberry, coffee and clove. Rich and intense, packed full of tannin and acid, the flavors are dazzling. 12 / 40

### 2019 Estate Malbec Eagle Foothills AVA

Fruit forward, deeply colored, rich wine with round balanced acidity, lush, supple textures and flavors of blackberry, plum and black cherry. 12 / 40

### 2018 L'Occasion Eagle Foothills AVA

Super Tuscan Style red blend, Made with 50% Sangiovese and blended with Syrah, Merlot, Tempranillo and Cabernet Franc. The result is a fruity and racy wine that is super food friendly. 12 / 40

### 2019 Estate Merlot/Cabernet Franc Eagle Foothills

Our traditional blend of 80% Merlot and 20% Cabernet Franc creates a rich wine with beautiful structure. Well balanced tannins with oaky tones and a blackberry finish. 12 / 40

### 2017 Grenache/Syrah/Mourvèdre Eagle Foothills AVA

This very special wine marries boisterous and fruity Grenache with brooding and peppery Mourvèdre and syrah 11 / 35

## LIBRARY REDS

### 2016 Cabernet Franc Eagle Foothills AVA

All the dark fruits are on full display, including blackberries, blueberries, and plums, a beautifully made Cabernet Franc. 75

### 2018 Cabernet Sauvignon Eagle Foothills AVA

Full of the flavors of roasted coffee, cherry, black currant and plum. Rich and intense, full of tannic heft. 60

## SELECT WHITES

### 2020 Vivacious Estate Eagle Foothills AVA

Our best selling white wine, a proprietary blend of Viognier and Roussanne, aromas of stone fruit and note of honey and melon. 11 / 28

### 2019 Rosé Of Syrah/Sangiovese Eagle Foothills AVA

A delicate pink wine showing notes of ripe strawberry and hints of spicy, savoury cherry. Made from the red Sangiovese grape (71%) this is a bright refreshing wine with red berry notes. Delightful, with refreshing acidity. 8 / 18

### 2020 Estate Chardonnay Eagle Foothills AVA

Full bodied wine showing ample pear and apple flavors with just enough oak spices-toast, butter and ginger. 11 / 28

### 2018 Roussanne Eagle Foothills AVA

Floral and earthy, with a rocky mineral edge joined by apricot and ginger flavors within the silky texture. 11 / 28

### 2016 Riesling Snake River Valley AVA

Dry Riesling exhibiting a lovely bouquet of passion fruit, lemon zest, and orange peel. This is summer in a glass. 8 / 18

### 2021 Estate Sauvignon Blanc Eagle Foothills AVA

Refreshing dry wine that has a great minerality, aromas of green grass and citrus with a touch of apricot. 8 / 18

### 2020 Estate Pinot Gris Eagle Foothills AVA

Light, Crisp, Clean and vibrant expression of the grape, with citrus flavors and a lingering finish. 8/18

### 2018 Estate Viognier Eagle Foothills AVA

Perfumed aromas of peach, tangerine and honeysuckle, complimented on the palate by crisp acidity. 11/28

## SPARKLING WINE

Domaine Carneros 17 Carneros Sparkling 61

Luc Belaire NV Fantome Rosé Sparkling 64



## SEASONAL WINE FLIGHTS

(3 - 2 oz. samples = 1 glass)

### WHITE WINE FLIGHT 10

2018 Roussanne 3HRV Eagle Foothills AVA  
2020 Vivacious 3HRV Snake River Valley AVA  
2020 Estate Pinot Gris Eagle Foothills AVA

### RED WINE FLIGHT 15

2018 L'Occasion Eagle Foothills AVA  
2018 Syrah Eagle Foothills AVA  
2017 Grenache/Syrah/Mourvèdre Eagle Foothills AVA

## BEVERAGES

Iced Sun Tea | 4

Lemon Shake Up

Fresh squeezed lemons, simple syrup,  
crushed ice | 5

Arnold Palmer | 5

Perrier Water | 5

White Wine Spritzer

Perrier, fresh squeezed lime,  
fresh squeezed orange juice | 9

Local Craft Beer | 6

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