The Farmhouse Bistro

Grapevine Farms

COUNTRY SHOP • BOUTIQUE • WINE CELLAR • BISTRO

Established in 2002 by Tracy and Tim Purcell, this 1850's farmhouse was converted into a shopping and dining experience unlike any other. Inside you'll find three floors of themed rooms filled with a large selection of merchandise from local, national and world-renowned companies. You'll find seasonal decorations, fashion and accessories, bath and body products and so much more.

Try one of our famous Chocolate Jumbles or one of our other delicious cookies. After enjoying your lunch, come browse. Don't miss our Wine Cellar, which is located outside, at the back of the building. We feature all New York State wines and offer complimentary daily tastings, which change monthly.



Serving Lunch Daily 11:00 am—3:00 pm

(p) 518-234-9148 **(f) 518-234-3792**

shop@grapevinefarms.com **www.grapevinefarms.com**

Book Your Next Special Event With Us

Menu and Contract Available at www.grapevinefarms.com

Hot Specialty Drinks

Espresso—Steam-extracted fresh ground espresso beans for a rich, concentrated flavor. Regular or Decaf..... **$3.00**
Americano—Espresso with added hot water made roughly the strength of regular coffee..... **$3.75**
Espresso Macchiato—Espresso dropped into milk foam..... **$4.00**
Cafe au lait—Half coffee and half steamed milk. Topped with a bit of milk foam..... **$4.00**
Hot Chocolate—Chocolate and steamed milk. Topped with whipped cream and chocolate **$4.50**
The Red Eye—Coffee with a shot of espresso..... **$5.25**
Cappuccino—Espresso with equal parts of steamed milk and foam. Add any flavoring—$1.00 ..... **$4.50**
Latte—Espresso and steamed milk. Topped with milk foam. Add any flavoring—$1.00 ..... **$4.50**
Chai Latte—Steamed milk and chai. Topped with milk foam **$5.25**
Caramel Cloud Latte—Espresso, caramel, vanilla and steamed milk. Topped with milk foam, whipped cream and caramel..... **$5.50**
Caramel Macchiato—Caramel, vanilla and espresso dropped into milk foam. Topped with whipped cream..... **$5.50**
Chocolate Berry Truffle—Espresso, chocolate, raspberry & steamed milk. Topped with whipped cream & cocoa..... **$5.50**
Cinnamon Spice Mocha—Espresso, chocolate, brown sugar cinnamon & steamed milk. Top w/whipped cream & cinnamon .. **$5.50**
Hazelnut Satin Swirl—Espresso, hazelnut and steamed milk. Topped with whipped cream and white chocolate **$5.50**
Irish Mocha Madness—Espresso, chocolate, Irish cream and steamed milk. Topped with whipped cream and Irish cream **$5.50**
Mocha—Espresso, chocolate and steamed milk. Topped with whipped cream and chocolate..... **$5.50**
Peppermint Mocha—Espresso, chocolate, peppermint & steamed milk. Topped w/whipped cream & chocolate..... **$5.50**
Snickerdoodle—Espresso, amaretto, hazelnut and steamed milk. Topped with whipped cream and cinnamon **$5.50**
Sugar Daddy Delight—Espresso, caramel, hazelnut ad steamed milk. Topped with whipped cream and caramel..... **$5.50**
The Grapevine—Espresso, maple and steamed milk. Topped with whipped cream and cinnamon **$5.50**
White Mocha—Espresso, white chocolate and steamed milk. Topped with whipped cream and white chocolate..... **$5.50**

Cold Specialty Drinks

Iced Coffee—Coffee served over ice. Add any flavoring—$1.00 ..... **$4.00**
Iced Cappuccino—Espresso and milk served over ice. Add any flavoring—$1.00 ..... **$4.75**
Iced Mocha—Espresso, chocolate and milk served over ice **$5.75**
Iced White Satin Mocha—Espresso, white chocolate and milk served over ice..... **$5.75**
Frozen Caramel Latte—Espresso, caramel and milk blended with ice. Topped with whipped cream and caramel **$6.00**
Frozen Cinnamon Spice—Espresso, brown sugar cinnamon & milk blended with ice. Topped w/whipped cream & cinnamon **$6.00**
Frozen Chocolate Berry Truffle—Espresso, chocolate, raspberry & milk blended w/ice. Topped w/whipped cream & cocoa **$6.00**
Frozen French Kiss—Espresso, vanilla and milk blended with ice. Topped with whipped cream and cinnamon **$6.00**
Frozen Grapevine—Espresso, maple syrup and milk blended with ice. Topped with whipped cream & cinnamon..... **$6.00**
Frozen Hazelnut Satin Swirl—Espresso, hazelnut & milk blended with ice. Topped w/whipped cream & white chocolate **$6.00**
Frozen Irish Mocha Madness—Espresso, chocolate, Irish cream, milk blended w/ice. Top w/whipped cream & Irish cream . **$6.00**
Frozen Mocha—Espresso, chocolate and milk blended with ice. Topped with whipped cream and chocolate **$6.00**
Frozen Mystical Milky Way—Espresso, caramel, chocolate & milk blended w/ice. Topped with whipped cream & caramel.... **$6.00**
Frozen Mint Mocha—Espresso, chocolate, peppermint and milk blended with ice. Topped with whipped cream & chocolate... **$6.00**
Frozen Snickerdoodle—Espresso, amaretto, hazelnut and milk blended with ice. Topped with whipped cream & cinnamon .. **$6.00**
Frozen Sugar Daddy Delight—Espresso, caramel, hazelnut & milk blended with ice. Topped w/whipped cream & caramel... **$6.00**
Frozen White Mocha—Espresso, white chocolate & milk blended w/ice. Topped w/whipped cream & white chocolate..... **$6.00**

Flavored Syrups: Amaretto, Brown Sugar Cinnamon, English Toffee, Hazelnut, Irish Cream, Maple, Peach, Peppermint, Raspberry, Salted Caramel, Tiramisu, Vanilla Bean, Sugar Free Vanilla and Sugar Free Hazelnut

Beverages

Fountain Drinks—$4 (includes refills)
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda,
Lemonade, Arnold Palmer, Sweet Tea

Coffee and Tea—$4 (includes refills)
Freshly Brewed Unsweetened Iced Tea
Freshly Brewed Coffee (Regular and Decaf)

Hot Assorted Specialty Tea—$4

Flavored Iced Tea—$4
Mango, Peach, Raspberry, Strawberry

Milk—$3.50
White Milk, Chocolate Milk

Bottled Water—$2.25

Juices—$4.50
Apple, Orange, Cranberry, Pineapple, Grapefruit

Boylan Sodas—$4
Root Beer, Crème, Black Cherry,
Orange, Birch Beer, Ginger Ale, Shirley Temple

Saranac Sparking Lemonade—$4

Riunite Zero Red Semi-Sparkling—$8
Fruity, sweet, & sparkling Lambrusco, dealcoholized

Maschio Zero—$8
Non-alcoholic sparkling white wine with crisp fruit notes

Grapevine Farms Signature Wine

"Flight" of Wine—$10
Three 2 Ounce Pours of Your Choice From Our House Wines

Farmhouse Red—$10/$31
Dry, medium-bodied blend of Cabernet Sauvignon
and Merlot. Dark berry, oak and mineral aromas.

Garden Gazebo Chardonnay—$10/$31
Rich and spicy medium-bodied with a toasty finish.
A blend of 3 types of oak-aged Chardonnay.

Farmhouse White—$10/$31
Standard Italian-style table wine.
Similar in style to a Chablis or Pinot Grigio.

Three Dachshund Riesling—$10/$31
A food-friendly, Finger Lakes medium-dry
Riesling with a floral and peach nose.

Ghostly White—$10/$31
White Semi-Sweet Moscato. Notes of peaches,
tangerines, apples and lemons.

Fireside Blush—$10/$31
This light and fruity wine is a more refreshing
alternative to White Zinfandel.

Rescue Red—$10/$31
A red wine as sweet as the dachshund it was created for—
Grapevine Farms' very own rescue—Toby.

Prosecco

Prosecco—$10
Semi-Sparkling Italian Champagne

Mimosa—$12
Prosecco and Orange Juice

Agave Wine Cocktails—$10

Mint Lime Mojito

Pineapple Coconut Piña Colada

Margarita—Passionfruit, Peach or Mango

Skinny Strawberry Margarita

Cocktails—$10

Made with naturally flavored Grape Wine

Bloody Mary
Spicy Tomato Mix and Vodka. Celery, Bacon & Green Olive Garnish

Electric Lemonade
Vodka and Lemonade

Hard Iced Tea—Peach or Mango
Fresh Brewed Iced Tea and Peach or Mango Cordial

Screwdriver
Vodka and Orange Juice

Bay Breeze
Vodka, Cranberry and Pineapple Juice

Gin or Vodka and Tonic
Gin or Vodka, Tonic and Lime

Rum and Coke
Rum and Coke or Diet Coke

Rum Punch
Rum, Cranberry, Pineapple and Orange Juices

Tequila Sunrise
Tequila, Orange Juice and Grenadine

Whiskey Sour
Whiskey, Sour Mix and Cherry Juice

Amaretto Sour
Amaretto, Sour Mix and Cherry Juice

Cosmopolitan
Vodka, Cranberry, Triple Sec and Lime Juice

Lemon Drop
Vodka and Lemon Juice with Lemon

Martini
Vodka and Vermouth with Lemon or Green Olives

Chocolate Martini
Creamy, Rich and Chocolatey with Whipped Cream

Espresso Martini
Notes of black coffee, sweet chocolate and a touch of agave

White Russian
Vodka, Coffee Flavored Liqueur and Milk

New York State Beer—$7 16oz. Can

Common Roots Citra IPA
Light-bodied with big citrus profile & hop aroma. 5% ABV

Ommegang Farm Fresh Ale
Wildflower Honey Conditioned Belgian Blonde. 4.8% ABV

Ommegang Witte
White Ale Brewed with Orange Peel & Coriander. 5.2% ABV

Utica Club Pilsner
Crisp, clean taste & balanced malt & hop profile. 5% ABV

Wayward Lane Merlin in Berlin
Sour Fruited Berliner Weisse. Ask server for flavor. 4% ABV

Wayward Lane Hollow Ground
Coffee Stout w/Guatemala Finca La Pia. 7.5% ABV

NY State Hard Cider—$10 16oz. Can

1911 Original Sweetness: 1/6
A balanced & perfectly tart cider aged with American oak.

1911 Raspberry Sweetness: 2/6
Fruit-forward body & a lingering burst of raspberry on the finish.

Awestruck Apples & Pears Sweetness: 4/6
Two orchard besties in one refreshment.

Awestruck Hibiscus Ginger Sweetness: 5/6
Dried hibiscus calyces & a dash of zing w/fresh ginger root.

Appetizers For Two

Buffalo Chicken Dip*—$12.00
Mild and creamy buffalo chicken dip served warm with tortilla chips

Spinach and Artichoke Dip*—$11.00
A creamy, cheesy dip loaded with spinach, garlic & marinated artichokes served with tortilla chips

Large Warm Pretzel with Beer Cheese—$12.00

Soup Of The Day
Cup—$5.50 **Bowl**— $8.50

Sandwiches
All sandwiches include your choice of side.
Substitute side for a cup of soup—Add $2.50

Grapevine's Famous Chicken Salad*—$16.00
All white meat shredded chicken, wine infused cranberries, walnuts, celery, mayonnaise and lettuce served on whole grain bread **(contains walnuts).**

Classic BLT*—$14.00
Bacon, lettuce and tomato with mayonnaise on toasted white bread.
Add Turkey—Add $2 **Add Avocado Spread—Add $2**

Traditional Pub Roast Beef Sandwich*—$16.00
Sliced roast beef, swiss cheese, lettuce, tomato and red onion with horseradish mayo on toasted ciabatta.

Taco Wrap—$16.00
Seasoned ground beef, sliced black olives, tomato and cheddar cheese with garden greens in a wrap and pressed on the panini. Side of salsa, sour cream and tortilla chips.

Seared Salmon Burger*—$17.00
Seared salmon burger with lettuce, tomato, red onion and lemon dill sauce on toasted ciabatta.

Tuna Salad Melt*—$16.00
A warm panini with solid white Albacore tuna, celery, mayonnaise and swiss cheese on rye bread.

Proud Strutter—$16.00
Fresh deli turkey, homemade stuffing, provolone cheese and cranberry mayo on a toasted ciabatta.

Quiche

Homemade Quiche Of The Day*—$14.00
Made with a potato hash brown crust and includes your choice of side.
Substitute side for a cup of soup—Add $2.50

***Gluten Free Ingredients (when substituting bread for Gluten-Free bread-$1.50).**
We are not an allergy-free facility.

Bistro Combo—$14.00

Your choice of half a sandwich from the list below with chips and a pickle.
Also includes your choice of a side salad or cup of soup.

Grapevine's Famous Chicken Salad*

All white meat chicken, wine infused cranberries, walnuts, celery, mayonnaise and lettuce served on whole grain bread **(contains walnuts).**

Classic or Turkey BLT*

Bacon, lettuce and tomato with mayonnaise and deli turkey on toasted white bread.

Specialty Salads and Bowls

Large Garden Salad*—$12.00

Garden greens with tomato, carrots, celery, cucumber, kalamata olives, red onion and croutons.
Served with your choice of dressing.

Farmhouse Salad*—$14.00

Fresh seasonal fruit, mandarin oranges, walnuts, feta cheese, carrots, celery and wine infused cranberries served over garden greens with raspberry vinaigrette **(contains walnuts).**

Taco Salad*—$14.00

Seasoned ground beef, sliced black olives, tomato and cheddar cheese served over garden greens with tortilla chips. Salsa and sour cream served on the side.

Mexican Street Corn Rice Bowl*—$15.00

Rice topped with roasted corn salsa, chicken breast, cotija cheese and avocado spread.
Served with southwest ranch dressing.

Salad Add-Ons	Sides	Dressings	
$4.00	**$3.00**	**(Extra Dressing 50¢ ea.)**	
Chicken Breast	Applesauce	Balsamic Vinaigrette*	Blue Cheese
Chicken Salad	Coleslaw	Lemon Vinaigrette*	Caesar*
Deli Turkey	Chips and Pickle	Parmesan	Ranch
Roast Beef	Cottage Cheese	Peppercorn*	Russian*
Tuna Salad	Side Salad	Raspberry Vinaigrette*	
		Southwestern Ranch	

Kids Menu—$8.50

Ages 10 and under please.
Includes One Entrée, One Side and One Beverage

Entrées
Hot Dog on Bun*
Kraft Macaroni and Cheese
Peanut Butter and Jelly Sandwich*
Turkey and Cheese—Half Sandwich

Sides
Chips and Pickle*
Applesauce*
Side Salad*
Cup of Soup (Add $2.50)

Beverages
Milk or Chocolate Milk
Iced Tea or Sweet Tea
Apple Juice or Orange Juice
Lemonade/Fountain Drink

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The Finishing Touch
Cakes

Carrot Cake
$9.00
Loaded with carrots, raisins, nuts and pineapple pieces, topped with cream cheese icing.

Italian Lemon Creme Cake
$9.00
Two layers of moist cream cake with lemon mascarpone.

Molten Chocolate Lava Cake*
(Gluten Free Available)
$10.00
An indulgent dark chocolate cake with a rich molten fudge center. Served with vanilla ice cream.

Delicious Cookies
$3.50 Each or $20.00 Half Dozen

Chocolate Jumble
Jumble or Jumbo—
Schoharie County's original is truly old fashioned. Chocolate, molasses and spices come together with love!

Fudge Fancy
A light shortbread cookie topped with a delicious dollop of homemade chocolate buttercream frosting.



Applesauce Raisin
A cookie teeming over with cinnamon and apple flavor, topped with homemade vanilla buttercream frosting.

Chocolate Half Moon
A moist, fluffy cupcake like cookie topped with vanilla and chocolate buttercream frostings

Chocolate Chip
Full of chocolate chips, this cookie will stop you in your tracks…
watch out Toll House!

Oatmeal Raisin
Moist and tender center with slight crisp edges. Loaded with oats and brown sugar!

Peanut Butter Chunk
Wonderfully soft and chewy, this cookie is full of peanut butter flavor.

Seasonal Cookie
Ask your server.

Ice Cream
All dessert and cookie options are subject to availability.

Vanilla or Chocolate
$4.00
Toppings—$.75 each
Caramel, Hot Fudge,
Rainbow Sprinkles

Traditional Sundae
$5.75
Ice cream, one topping, whipped cream, nuts and a cherry on top.

Cookie Sundaes
$9.25
Cookie of your choice, ice cream, one topping, whipped cream, nuts and a cherry.

Floats
$7.00
Pick your ice cream and soda.

Milkshakes
$7.00
Pick your flavor.

Ice Cream Sandwich
$10.00
Pick your cookies and ice cream.