

# DISCO RANCH



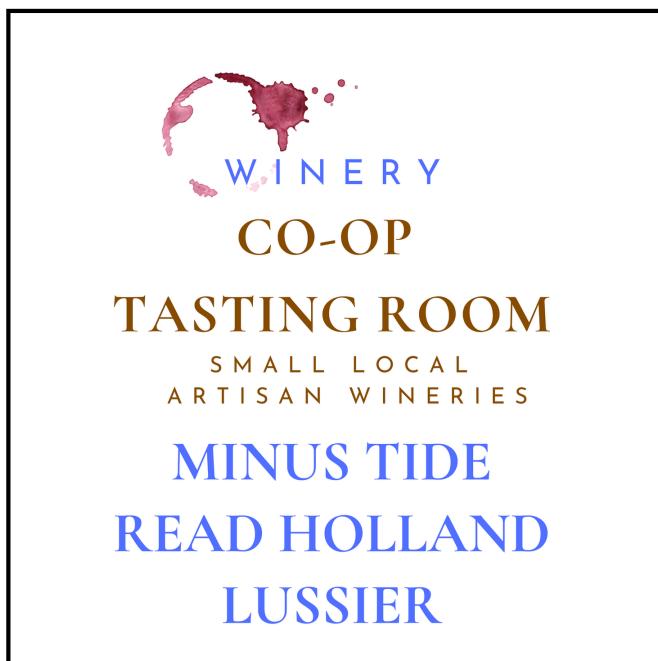
BOONVILLE, CA

## WINE BAR & SPECIALTY MARKET

The Disco Ranch is the vision of Wendy Lamer who has over three decades of fine wine and specialty foods experience.

She draws from the Mendocino County with accents of European wines and specialty items from around the world.

The wine program is anchored with local Mendocino wineries, with depth of sparkling wines and classics from France, Spain and Italy. The wine can be enjoyed in our cozy market and patio or purchased to enjoy later.



THU - SUN | 11:00AM - 6:00PM | MON 11:00 - 3:00 PM



# BY THE GLASS

LOCAL & IMPORTED ARTISAN PRODUCERS

## AROMATIC WHITES/ROSÉ

MERCIN CHERRIER \$14

*Sancerre, France*

JP&B DROHIN \$18

*Chablis AOC*

ABAZZIA NOVECELLA \$12

*Kerner, Italy*

MUGA \$10

*Rosé, Rioja, Spain*

MINUS TIDE \$11

*Carignan Rosé, Feliz Creek*

READ HOLLAND \$13

*Riesling, Wiley Vineyard*

LUSSIER \$13

*Chenin Blanc, Green Valley*

OTTAVINO \$15

*Chardonnay, Ferington*

MINUS TIDE \$15

*Chardonnay Manchester Ridge*

READ HOLLAND \$18

*Chardonnay Martin Ray Vineyard*

## SPARKLING

BELE CASEL ASOLO

*Prosecco Extra Brut \$10*

LUCIEN ALBRECHT ROSÉ

*Crémant d'Alsace \$10*

LAURENT-PERRIER

*La Cuvée, Champagne \$18*



DISCO RANCH  
BOONVILLE, CA

## LOCAL WINES



OPEN ANY BOTTLE

\$5 Corkage Fee

14025 Highway 128, Boonville, CA 95415

707-901-5002 - [wendy@discoranch.com](mailto:wendy@discoranch.com)

[www.discoranch.com](http://www.discoranch.com)

## AROMATIC REDS

DOMAINE DE BECHE \$10

*Morgon, France*

TASCANTE ETNA \$13

*Sicily*

ST COSME ALBION \$14

*Côte-du-Rhône, France*

MINUS TIDE \$15

*Pinot Noir, Manchester Ridge*

WITCHING STICK \$13

*Pinot Noir, Perli Vineyard*

WAITS-MAST \$15

*Pinot Noir, Oppenlander*

READ HOLLAND \$18

*Pinot Noir, Deep End*

LUSSIER \$14

*Côte de Boont, Anderson Valley*

LUSSIER \$18

*Pinot Noir Anderson Valley*

WINE ADVICE

5\$



# CO-OP TASTING ROOM

SMALL LOCAL ARTISAN WINERIES

MINUS TIDE

READ HOLLAND

LUSSIER



*Minus Tide*



## TASTING FLIGHTS

Three-2 oz tastes - \$20

### ROSÉ OF CARIGNAN

*Feliz Creek Vineyard 2024*

### PINOT NOIR

*Manchester Ridge 2023*

### CABERNET SAUVIGNON

*Vine View Ranch Yorkville 2022*

Minus Tide was founded in 2017, but the dream began long before that. The Minus Tide trio met while attending California Polytechnic State University, San Luis Obispo, in 2007. Brad and Kyle make the wines for Minus Tide in Mendocino's idyllic Anderson Valley—Minus Tide was named after the very low tides that expose hidden gems of the sea, and to evoke the feeling of the Mendocino Coast.

### RIESLING

*Wiley Vineyard 2023*

### SAUVIGNON BLANC

*Upton Vineyard Mendocino 2023*

### PINOT NOIR

*Deep End Anderson Valley 2021*

Ashley's winemaking career began in New Zealand in the Marlborough region where she worked for Two Rivers of Marlborough for 4 vintages. She was lured back to California by the opportunity to work with Bill Price, Bob Cabral, and Ryan Prichard of Three Sticks Wines. Ashley has worked in California and Oregon as well as abroad in Australia, New Zealand, and Uruguay.

### PINOT NOIR

*Romas Vineyard 2023*

### CÔTE DE BOONT

*Anderson Valley 2023*

### CHARDONNAY

*Mariah Vineyard 2023*

I began my wine career as an intern at Pahlmeyer Winery. There was no turning back once I experienced the art of making wine. In 2016, my wine education continued at Williams Selyem, where I honed my craft, making renowned Pinot Noir, Chardonnay, and other varietals. Then in 2019, after over three years of immersion in all aspects of the wine industry, I challenged myself to launch Lussier Wine Co.

Lussier - "Loo-see-aye"

## FOOD

# MENU

TAPAS & DISCO SNACKS

### SNACKS

MIXED NUTS	\$2.75
MIXED OLIVES	\$2.95
CASTELVTRANO	\$2.95
GIANT BEAN & CHORIZO	\$4
DIVINA DOLMAS	\$2.95
PIQUILLO PEPPERS	\$5
<i>Stuffed with Goat Cheese</i>	
ROCKING SHIMP	\$3.95
<i>Famous Secrete Sauce (5)</i>	



### CHEESE

POINT REYES	\$9.99
<i>Toma Truffle 6 oz</i>	
GOUDA	\$9.99
<i>5 oz</i>	
PRAIE BREEZE	\$9.99
<i>5 oz</i>	
COW GIRL	\$17.99
<i>Mt Tam - 7 oz</i>	
PENNYROYAL	\$10.99
<i>Laychee - 6 oz</i>	

### NON-ALCOHOLIC

Erdinger 0.0% NA Germany	\$3.50
Estrella Galicia 0.0% NA Spain	\$3.50
San Pellegrino	\$2.49
La Croix	\$1.99
Root Beer	\$2.49
Ginger Beer	\$2.49
Tejava Black Tea	\$1.99

### COLD BOX



#### CHECK OUT THE COLD BOX

A unique selection of artisan meats and cheeses are constantly changing so see what is new.  
*Knife and cutting board available.*

### TINS & JARS



### SMALL PLATES

SMOKED SALMON	\$9.95
<i>Boursin cheese, crackers</i>	

CHEESE PLATE	\$7.50
<i>3 Cheeses &amp; Crackers</i>	

MEAT PLATE	\$7.95
<i>3 Meats</i>	

### BIG BOARD

3 MEATS & 3 CHEESES	\$32.95
<i>Olives, crackers and nuts</i>	

### MEAT

FERMIN	\$11.99
<i>Iberico Salchichón - 2 oz</i>	

TRUE STORY	\$9.99
<i>Prosciutto - 3 oz</i>	

JOURNYMAN	\$15.99
<i>6 oz</i>	

RILLETTES	\$14.99
<i>Duck</i>	

RILLETTES	\$10.99
<i>Saumon</i>	

### BEER

Anderson Valley, Boont Amber	\$3.50
Hacker Pschorr, Weissbier	\$3.50

Ayinger Weiss	\$4.99
Singha Lager	\$3.50

Dura Damm Lager	\$3.50
Lindeman's Frambois	\$7.99