

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.



CO-OP

TASTING ROOM

SMALL LOCAL
ARTISAN WINERIES

MINUS TIDE

READ HOLLAND

LUSSIER

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
<i>Sancerre, France</i>	
JP&B DROHIN	\$18
<i>Chablis AOC</i>	
ABAZZIA NOVECELLA	\$12
<i>Kerner, Itlay</i>	
MUGA	\$10
<i>Rosé, Rioja, Spain</i>	

MINUS TIDE	\$11
<i>Carignan Rosé, Feliz Creek</i>	

READ HOLLAND	\$13
<i>Riesling, Wiley Vineyard</i>	

LUSSIER	\$13
<i>Chenin Blanc, Green Valley</i>	

OTTAVINO	\$15
<i>Chardonnay, Ferington</i>	

MINUS TIDE	\$15
<i>Chardonnay Manchester Ridge</i>	

READ HOLLAND	\$18
<i>Chardonnay Martin Ray Vineyard</i>	

SPARKLING

BELE CASEL ASOLO	\$10
<i>Prosecco Extra Brut</i>	

LUCIEN ALBRECHT ROSÉ	\$10
<i>Crémant d'Alsace</i>	

LAURENT-PERRIER	\$18
<i>La Cuvée, Champagne</i>	



DISCO RANCH
BOONVILLE, CA

LOCAL WINES



AROMATIC REDS

DOMAINE DE BECHE	\$10
<i>Morgon, France</i>	

TASCANTE ETNA	\$13
<i>Sicily</i>	

ST COSME ALBION	\$14
<i>Côte-du-Rhône, France</i>	

MINUS TIDE	\$15
<i>Pinot Noir, Manchester Ridge</i>	

WITCHING STICK	\$13
<i>Pinot Noir, Perli Vineyard</i>	

WAITS-MAST	\$15
<i>Pinot Noir, Oppenlander</i>	

READ HOLLAND	\$18
<i>Pinot Noir, Deep End</i>	

LUSSIER	\$14
<i>Côte de Boont, Anderson Valley</i>	

LUSSIER	\$18
<i>Pinot Noir Anderson Valley</i>	

OPEN ANY BOTTLE
\$5 Corkage Fee

14025 Highway 128, Boonville, CA 95415
707-901-5002 - wendy@discoranch.com
www.discoranch.com

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

RIESLING

Wiley Vineyard 2023

PINOT NOIR

Romas Vineyard 2023

PINOT NOIR

Manchester Ridge 2023

SAUVIGNON BLANC

Upton Vineyard Mendocino 2023

CÔTE DE BOONT

Anderson Valley 2023

CABERNET SAUVIGNON

Vine View Ranch Yorkville 2022

PINOT NOIR

Deep End Anderson Valley 2021

CHARDONNAY

Mariah Vineyard 2023

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.

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.

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
Stuffed with Goat Cheese	
ROCKING SHIMP	\$3.95
Famous Secrete Sauce (5)	



SMALL PLATES

SMOKED SALMON	\$9.95
Boursin cheese, crackers	
CHEESE PLATE	\$7.50
3 Cheeses & Crackers	
MEAT PLATE	\$7.95
3 Meats	

BIG BOARD

3 MEATS & 3 CHEESES	
Olives, crackers and nuts	
	\$32.95

CHEESE

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

COLD BOX



CHECK OUT THE COLD BOX

A unique selection of artisan meats and chesses are constantly changing so see what is new.

Knife and cutting board available.

MEAT

FERMIN	\$11.99
Iberico Salchichón - 2 oz	
TRUE STORY	\$9.99
Prosciutto - 3 oz	
JOURNYMAN	\$15.99
6 oz	
RILLETTES	
Duck	\$14.99
Saumon	\$10.99

NON-ALCOHLIC

Erdringer 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

TINS & JARS



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

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