

BELLA'S COURTYARD  
**FOOD**

**MENU**  
*Pumpkin Patch & Winery*

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## SANDWICHES

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**RUSTIC GRILLED CHEESE \$ 10**

Toasted rustic bread, creamy havarti, cheddar cheese with organic carrot sticks on the side. Vegan cheese available upon request.

**RUSTIC PROSCIUTTO \$ 10**

Toasted rustic bread, prosciutto, creamy havarti cheese and your choice of sweet pepper jelly or stone ground mustard. All toasted to perfection with a side of Bella Sweet Fire dill pickles.

VEGAN AND GLUTEN FREE  
OPTIONS AVAILABLE

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## SNACKS

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**BAKED SOFT PRETZELS \$10**

**HOT DOG \$5**

**CORN DOG \$4**

**CURLY FRIES \$5**

**ELEPHANT EAR \$8**

**BUFFALO CAULIFLOWER \$10**

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## CHARCUTERIE

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**MEAT/CHEESE BOARD \$ 25**

Italian dry salami, Italian hard salami, creamy havarti, aged cheddar, Bella seasonal fruit, mixed pickled items, hazelnuts, stone ground mustard, pepper jelly, crackers, rustic toasted bread

**VEGGIE/CHEESE BOARD \$25**

Fresh carrots, sliced cucumbers, hummus, creamy havarti, aged cheddar, Bella seasonal fruit, mixed pickled items, hazelnuts, stone ground mustard, pepper jelly, crackers, rustic toasted bread.

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**ROTATING SEASONAL FARMERS BOARD \$35**

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Includes all items from Meat & Cheese Board or Vegetarian Board, with an additional cheese, additional meat, extra pickled/produce items, and an extra spread/sauce. All ingredients chosen by Bella Staff! (Special items are rotating).

**SPRING HOURS  
FRIDAY-SUNDAY  
10AM-5PM**

**MENU HAS SEASONAL ROTATING SPECIALS  
SOME ITEMS MAY NOT ALWAYS BE AVAILABLE  
SUMMER AND FALL MENU IS MORE EXTENSIVE**

# BELLA'S COURTYARD DRINKS

## — MENU — *Pumpkin Patch & Winery*

### ON TAP

GROWLER FILLS AVAILABLE

<b>BELLA HARD CIDERS</b>	<b>\$8</b>
BLACKBERRY APPLE	6.2% ABV
DRAGONFRUIT	6.0% ABV
WATERMELON RHUBARB	6.0% ABV
BAKED APPLE SPICE	6.0% ABV
<b>BEER</b>	<b>\$8</b>
GOLDEN HAMMER LAGER	4.8% ABV
BLOOD ORANGE IPA	6.2% ABV
GREAT GOURDS OF FIRE	6.5% ABV

### BELLA GRAPE WINES

<b>ROSE</b>	<b>\$8</b>
13.2% ABV semi dry	
<b>CHARDONNAY</b>	<b>\$8</b>
13.5% ABV medium finish	
<b>CABERNET SAUVIGNON</b>	<b>\$8</b>
13.9% ABV bold flavors, light finish	
<b>SYRAH 2017</b>	<b>\$10</b>
13.4% ABV	
<b>PINOT NOIR 2019</b>	<b>\$10</b>
13.8% ABV medium body	
<b>PINOT NOIR 2018</b>	<b>\$10</b>
13.6% ABV raspberry and black cherry, smooth finish	
<b>PINOT NOIR 2014</b>	<b>\$12</b>
13.5% ABV Full body and smooth finish	

## TASTINGS

<b>GRAPE WINE FLIGHT OF 4 WINES</b>	<b>\$10</b>
Rose, Chardonnay, Cabernet, Pinot 2019	
<b>RED WINE FLIGHT OF 5 WINES</b>	<b>\$13</b>
Pinot 2014, Pinot 2018, Pinot 2019, Cab, Syrah	

<b>BEER/CIDER FLIGHT</b>	<b>\$10</b>
Lager, IPA, Great Gourds of Fire, Cider	
<b>CIDER FLIGHT OF 4 CIDERS</b>	<b>\$10</b>
Blackberry, Dragonfruit, Watermelon Rhubarb, Seasonal	

### INDIVIDUAL TASTINGS

\$2.50 PER TASTE
\$3 PER TASTE FOR PINOT NOIR 2018
\$4 PER TASTE FOR PINOT NOIR 2014

### NON ALCOHOLIC

BOTTLED WATER	<b>\$2/\$4</b>
AHA SPARKLING WATER	<b>\$2</b>
SODA	<b>\$3</b>
HOT COFFEE/HOT TEA	<b>\$3</b>
HOT COCOA/ HOT APPLE	<b>\$4</b>
CIDER	<b>\$4</b>
BWILD KOMBUCHA	<b>\$4</b>
HONEST ICED TEA	<b>\$4</b>
ASSORTED FRESH LEMONADE	<b>\$5</b>

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