



TASTING ROOM & OSTERIA
OLD TOWN COTTONWOOD, AZ

OUR MISSION

**FROM OUR FARM TO YOUR TABLE
FROM OUR VINES TO YOUR GLASS**

- All of our wines are produced by MJ Keenan and his team from our 110 acres of Estate Vineyards in both the Verde Valley and Willcox, Arizona.
- Our fruits and vegetables are farmed by Maynard's father, Mike Keenan, who moved here from Michigan to battle the Arizona elements daily in our Merkin Vineyards Gardens, Greenhouses, and Orchards
- All of our pastas and breads are made from scratch in house by Chef Chris Smith and our magical kitchen staff using Arizona grown and milled flour.
- Our house made gelati and sorbetti are hand crafted by Chef Kelley E. Foy using Arizona produced dairy and fresh ingredients grown in the Merkin Vineyards Gardens, Greenhouses, and Orchards

CARRY OUT

We offer 10% off the check to our neighborhood businesses and local residents, please show us your ID to get the discount!

LARGE CARRYOUT ORDERS

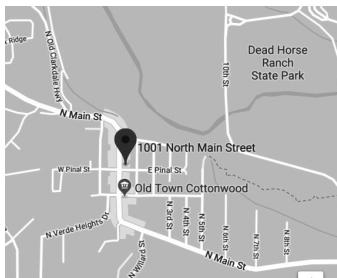
All large carryout orders require a minimum of two hours to prepare. Please plan accordingly and place your order with enough time so there is no wait.

RESERVATIONS

We only accept reservations for large parties of 6 or more. Please call us to let us know you have a large group coming to visit us so we can accommodate your party.

1001 N. Main Street
Cottonwood, AZ 86326
(928) 639-1001
www.MerkinVineyards.com

Open for lunch and dinner 365 days of the year
Sun - Thur 11am to 9pm; Fri & Sat 11am to 10pm



@merkinosteria



@Merkin Osteria



@merkinvineyardsosteria

ANTIPASTI

SALUMI . . . 15

an assortment of imported meats served with nuts, preserves and fresh baked bread

CHARCUTERIE . . . 20

an assortment of imported meats & cheeses served with nuts, preserves and fresh baked bread.

FORMAGGIO . . . 15

an assortment of imported cheeses served with nuts, preserves and fresh baked bread

LE VERDURE . . . 13

seasonal grilled & raw veggies from our gardens served with house made hummus

PANE (CONTAINS NUTS) . . . 9

assorted freshly baked breads served with hummus, our house made preserve, and whipped butter

BRUSCHETTA

TRADIZIONALE . . . 8

tomato, capers, garlic, basil and balsamic reduction

MILANESE . . . 8

prosciutto, Merkin Gardens micro greens, mascarpone, shaved parmesan and EVOO

DAILY BRUSCHETTA . . . 8

please call for details on today's daily bruschetta

IL GIARDINI

ORCHARD SALAD . . . P 7, B 9

Merkin Garden greens, pumpkin seeds, lemon vinaigrette

MERKIN DAILY SALAD . . . 14

fresh ingredients harvested from Merkin Orchards & Gardens, served with house made dressings. please call for details on today's daily salad

PASTA

DAILY PASTA . . . MARKET

please call for details on today's daily pasta

MERKIN MAC & CHEESE . . . 14

prickly pear infused pasta with pancetta-mascarpone cream sauce, dusted with beet powder

CAVATELLI PESTO . . . 14

ricotta and goat cheese hand cut pasta shells with house made seasonal pesto

CACIO E PEPE . . . 13

spaghetti with a traditional cracked black pepper and parmigiano & pecorino blend

TAGLIOLINI E RAGU . . . 14

ribbon shaped egg pasta with Arizona grass fed beef ragu, parmigiano and basil

GNOCCHI . . . 14

traditionally prepared potato dumpling with sage and prosciutto di parma cream sauce

add to any dish: Merkin Garden grilled vegetables +6 chicken breast +6.5 or beef sirloin* +7.5

DOLCE

DAILY DESSERT . . . 8

please call for details on today's daily dessert

GELATI & SORBETI . . . 11

house made Gelati & Sorbeti made from fresh ingredients harvested from Merkin Vineyards Orchards & Gardens. ask server for the selection of flavors. May contain nuts

*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.