

THE DEER CREEK *Pairing Experience*

Deer Creek Winery began in 2009 with a leap of faith. What started on a fifth-generation family farm in Shippenville, Pennsylvania has grown into a destination for wine, connection, and unforgettable moments.

From our earliest days, we've believed wine is more than what's in the glass—it's about slowing down, gathering together, and celebrating life.

Today, with estates and tasting rooms across Pennsylvania, our mission remains the same: to create a place where you feel welcomed, valued, and at home.

So take a moment, find your perfect pairing, and enjoy the experience.



SHAREABLES

Each dish is thoughtfully paired with wines and our signature oil & balsamic blends to elevate your experience.

SIGNATURE GRAZING PLATE

An abundant selection of salami, pepperoni, and artisan meats with four cheeses. Served with honey mustard, Tuscan olives, crackers, and naan. Includes our signature dipping blend: Tuscan Herb Olive Oil, Traditional Balsamic, Tuscan Winehouse Herb Blend & Winehouse Bar Mix, finished with Herbs de Provence.



Wine Pairings

Watson Red
Shippenville Red
Riesling



Dipping Blend

Tuscan Herb Oil
Traditional Balsamic Vinegar
Tuscan Wine Seasoning

DEER CREEK'S RUSTIC TWISTS

Warm pretzel sticks brushed with Tuscan Herb Olive Oil and sea salt. Served with beer cheese, honey mustard, and a signature dipping blend of Onion Olive Oil, Garlic Cilantro Balsamic & Vineyard Herb seasoning.



Wine Pairings

Watson Red
Shippenville Red
Riesling



Dipping Blend

Roasted Onion Olive Oil
Garlic Cilantro Balsamic
Tuscan Wine Seasoning

WINEHOUSE QUESADILLA

Golden tortilla brushed with Tuscan Olive Oil, filled with seasoned chicken and melted cheddar. Served with salsa, sour cream, and a signature dipping blend of Onion Olive Oil, Garlic Cilantro Balsamic & Vineyard Herb seasoning.



Wine Pairings

Three Rivers Red
Steel City Moscato



Dipping Blend

Bacon Olive Oil
Fig Balsamic
Vineyard Herb Seasoning

ARTISAN PIZZA

Crafted on an artisan crust with curated toppings, finished with a Tuscan Olive Oil-brushed crust, parsley, and Parmesan. Flavors: Pepperoni, Chicken Bacon Ranch, Pickle, Buffalo Chicken, Caprese
12" 8-cut



Wine Pairings

Cabernet Sauvignon

Fawn Catawba

VINEYARD PEPPERONI ROLL

Warm and filled end-to-end with pepperoni and mozzarella, brushed with Tuscan Herb Olive Oil. Served with marinara and a signature dipping blend of Onion Olive Oil, Garlic Cilantro Balsamic & Tuscan Winehouse Herb seasoning.



Wine Pairings

Cabernet Sauvignon

Fawn Catawba



Dipping Blend

Roasted Onion Olive Oil

Garlic Cilantro Balsamic

Tuscan Wine Seasoning

LITE FARES

Each dish is thoughtfully paired with wines and our signature oil
& balsamic blends to elevate your experience.

SIGNATURE WINEHOUSE BRISKET SANDWICH

A tender, seasoned brisket on a toasted Hawaiian onion bun with mango-honey glaze, wine reduction, signature seasoning blends, and crispy fried onions. Served with your choice of salad or Tuscan chips and Chambourcin savory roasted pecans.



Wine Pairings

Blackberry Bling
Berry Wild Sangria

ENZO'S EMPANADA

Locally handmade empanada brushed with Garlic Olive Oil. Served with your choice of salad or Tuscan chips, sweet Seyval Honey-glazed walnuts, and a signature dipping blend.



Wine Pairings

Cabernet Sauvignon
Seyval Blanc



Dipping Blend

Garlic Olive Oil
Honey Ginger Balsamic
Vineyard Herb Seasoning

WEDGIES (PENNSYLVANIA FAVORITE)

Artisan flatbread with melted mozzarella, available as Chicken Bacon Ranch or Tuscan Club (ham, turkey, bacon, roasted red peppers). Finished with lettuce, tomato, and onion. Served with your choice of salad or Tuscan chips, Seyval honey glazed walnuts, and a signature dipping blend.



Wine Pairings

Blueberry Squeeze
Seyval Blanc



Dipping Blend

Bacon Olive Oil
Fig Balsamic
Vineyard Herb Seasoning

HOUSE CHICKEN SALAD CROISSANT

Delicate chicken salad with cranberries and pecans on a buttery croissant with fresh organic greens. Served with Seyval Honey-glazed walnuts and your choice of organic salad or Tuscan Herb chips.



Wine Pairings

Fryburg White
Riesling

HARVEST SALAD

Fresh greens with tomato, onion, and shredded mozzarella, finished with Tuscan Winehouse Herb Blend and Seyval Honey-glazed walnuts. Served with crackers and your choice of signature dressing.



Wine Pairings

Blueberry Squeeze
White Sizzle

DESSERTS

Each dessert is thoughtfully paired with wines to elevate your experience.

BLACK BEAR BROWNIE

Warm brownie topped with ice cream, whipped cream, and your choice of chocolate, caramel, or housemade berry sauce. Served with Seyval Honey-glazed walnuts.



Wine Pairings

Chambourcin

White Sizzle

WINERY SUNDAE

Ice cream with whipped cream and your choice of chocolate, caramel, or housemade berry sauce. Topped with Seyval Honey-glazed walnuts.



Wine Pairings

Shipperville Red

Watson Red

White Sizzle

CHEESECAKE

Classic cheesecake topped with your choice of chocolate, caramel, or housemade berry sauce, finished with whipped cream.



Wine Pairings

Starry Night

Steel City Moscato

SNACKS

Each snack is thoughtfully paired with wines to elevate your experience.

SWEET & SAVORY NUT DUO

A refined, housemade pairing of Seyval honey-glazed walnuts and Chambourcin savory pecans, crafted to complement a glass of wine or a curated wine flight.



Wine Pairings

Berry Wild Sangria

Fawn Catawba

SUNSET HARVEST TRAIL MIX

Ice cream with whipped cream and your choice of chocolate, caramel, or housemade berry sauce. Topped with Seyval Honey-glazed walnuts.



Wine Pairings

Seyval Blanc

Fryburg White

WINEHOUSE BAR MIX

A housemade savory mix of seasoned and crisp bites, crafted for effortless pairing with a glass of wine or a curated flight.



Wine Pairings

Chambourcin

Three Rivers Red