



## SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie Brut	Champagne, France   Brut	\$13.75	\$44.99
Scharffenberger	Mendocino   Brut Rosé	\$10.75	\$24.99
Long Meadow Ranch	Napa   Sauvignon Blanc	\$8.75	\$19.99
Whispering Vine	Oregon   Pinot Gris	\$7.75	\$16.99
Whispering Vine	Oregon   Chardonnay	\$8.75	\$19.99
Elouan	Oregon   Chardonnay	\$6.75	\$15.75
Whispering Vine	Oregon   Rosé	\$7.75	\$16.99
Benton Lane	Oregon   Pinot Noir	\$7.75	\$16.99
Martinelli "Bella Vigna"	Sonoma Coast   Pinot Noir	\$17.75	\$45.99
Duckhorn	Napa   Merlot	\$17.75	\$49.99
Quilt "Threadcount"	Paso Robles   Cabernet	\$9.75	\$24.99
Miner	Napa   Cabernet	\$14.75	\$39.99
Harvey & Harriet	Paso Robles   Cabernet, Syrah	\$12.75	\$29.99
Marietta Old Vine Red	Sonoma   Zin, Petite Syrah	\$6.75	\$15.99
Klinker Brick	Lodi   Old Vine Zinfandel	\$6.75	\$17.99
Cala Civetta	Italy   Sangiovese di Toscana	\$6.75	\$15.99
Giesen 0% Alcohol Rosé	New Zealand	\$5.75	\$13.99
Fritz Muller 0% Alcohol White Blend	German	\$6.75	\$16.99
Hollow Leg 0% Alcohol Cabernet	Spain	\$8.75	\$18.99

### Special Flight of FOUR Belle Glos Pinot Noirs

Las Alturas | Dairyman | Balade | Clark & Telephone

\$17.75



# FLIGHTS & GLASSES

Enjoy a flight of 3 wines (3oz. each) or any  
8oz. glass

FAVORITES

## White Variety Flight 10.75

**Guerra Albano** \$10.75  
*Sauvignon Blanc* 8oz  
Italy

**Marietta Dry Riesling** \$7.75  
Sonoma 8oz

**Meyer Näkel Dry Rosé** \$13.75  
Germany 8oz

## Pinot Noir Flight 16.75

**Martin Ray Pinot Noir** \$8.75  
Sonoma 8oz

**Emeritus Pinot Noir** \$17.75  
Russian River 8oz

**Æquitas Pinot Noir** \$21.75  
Gap's Crown, Sonoma 8oz

## Bubbles Flight 14.75

**J Vineyards Cuvee Brut** \$9.75  
Sonoma 8oz

**G.H. Mumm Brut** \$15.75  
Champagne, France 8oz

**PerrierJouët Brut** \$17.75  
Champagne, France 8oz

## Cabernet Flight 14.75

**Educated Guess** \$14.75  
*Cabernet* 8oz  
Napa

**Mount Veeder Cabernet** \$19.75  
Napa 8oz

**Charles Krug Cabernet** \$12.75  
Napa 8oz

## Chardonnay Flight 11.75

**Peju Chardonnay** \$10.75  
Napa 8oz

**Chateau Chardonnay** \$8.75  
*Chardonnay* 8oz  
California

**Far Niente Post & Beam** \$13.75  
*Chardonnay* 8oz  
Napa

## Premium Napa Red 24.75 Flight

**Far Niente Bella Union** \$21.75  
*Cabernet* 8oz  
Napa

**Immortal Cabernet** \$21.75  
Napa 8oz

**Double Diamond Red** \$33.75  
*Blend* 8oz  
Napa

## Red Blend Flight 16.75

**Smith & Hook Reserve** \$12.75  
*Cab, Merlot, Cab Franc* 8oz  
Central Coast

**Kipsun Cabernet, Syrah,** \$21.75  
*Merlot* 8oz  
Red Mountain

**Trefethen Dragon's** \$17.75  
**Tooth Malbec, Cabernet,** 8oz  
*Merlot*  
Napa

## International Red 16.75 Flight

**Domaine Du Vieux** \$19.75  
*Pinot Noir* 8oz  
Burgundy, France

**Madera 5 Nebbiolo** \$12.75  
Baja, Mexico 8oz

**Penfolds Bin 389 Shiraz,** \$16.75  
*Cabernet* 8oz  
Australia

## Red Variety Flight 13.75

**Blaire Payton Grenache** \$12.75  
Sonoma 8oz

**Brecca Grenacha** \$7.75  
Spain 8oz

**Laird Merlot** \$19.75  
Napa 8oz

# WEEKLY SPECIALS



**Schrader 'Double Diamond' Napa Red Blend**  
94pts Jeb Dunnuck

**\$33.75 \$85.99**

**Immortal Estate Slope Cabernet Sale**  
94pts Jeb Dunnuck

**\$21.75 \$59.99**

**Emeritus Hallberg Ranch Pinot Noir**  
94pts Tasting Panel

**\$17.75 \$44.99**

**Smith & Hook Reserve Cabernet Sauvignon Sale**

**\$12.75 \$29.99**

**Peju Winery Legacy Collection Chardonnay**

**\$10.75 \$25.99**

## SEASONAL COCKTAILS

### BLACK HIBISCUS MANHATTAN 14

Rye Whiskey | Averna Amaro  
Hibiscus Syrup | Angostura  
*Served Up with Hibiscus Flower*

### CHAMPS-ELYSEES 12

Cognac | Benedictine  
Lemon Juice | Simple Syrup  
*Served Up*

### LIMONCELLO SPRITZ 11

Limoncello | Lemon Juice  
Sparkling Wine | Club Soda  
*On the Rocks*

### CURTIS GOES CARIBBEAN 12

Oak-Aged Rum | Banana Liqueur  
Dry Curaçao | Lime Juice  
Pineapple Juice | Angostura  
*On the Rocks*

### GRAPEFRUIT LAVENDER GIMLET 11

St George Botanivore Gin | Lime Juice  
Grapefruit Juice | Simple Syrup  
Lavender Bitters  
*Served Up*

### THE VINE OLD FASHIONED 12

Premium Bourbon | Simple Syrup  
Orange Bitters | Angostura Bitters  
*On a Large Clear Cube*

### FRENCH 75 11

Gin | Lemon Juice  
Simple Syrup | Bubbles  
*Served Up*

### WV ESPRESSO MARTINI 12

Vodka | Cardamaro  
Coffee | Grind Espresso Liqueur  
Simple Syrup  
*Served Up with Pressed Mint*

### SOLEROL SOUR 12

Rye Whiskey | Peach Tarragon Syrup  
Aperol | Lemon  
Angostura | Orange Bitters  
*On a Large Clear Cube*

### PEACH PARTY VODKA SODA 12

Peach Vodka | Grapefruit Juice  
Lemon Juice | Cinnamon Simple Syrup  
Soda  
*On the Rocks*

## HOUSE CLASSIC COCKTAILS

### VINE PALOMA 11

Astral Tequila | Lime Juice  
Grapefruit Juice | Q Grapefruit Soda  
*On the Rocks | Salted Rim*

### VINE MANHATTAN 11

Premium Rye | Antica Sweet Vermouth  
Gran Marnier | Angostura  
Peychaud's Bitters  
*Served Up*

### CLASSIC MARGARITA 11

WV Fogonero Tequila | Cointreau  
Agave | Lime  
*On the Rocks | Salted Rim*

### BLUE CHEESE STUFFED DIRTY MARTINI 11

Vodka | Filthy Olive Brine  
Blue Cheese Stuffed Olives  
*Served Up*

## NON ALCOHOLIC COCKTAILS AVAILABLE

Made with "Clean Co" Non-Alcoholic Spirits

BUY THE KITCHEN AN "END OF NIGHT" ROUND OF COCKTAILS - \$20



## CRAFT BEERS ON TAP

Beer		ABV	IBU	PRICE
Revision Reno AS F*ck IPA Sparks	<b>LOCAL</b>	8.4%	23	\$7.25
Sierra Nevada Hazy Little Thing IPA Chico		6.7%	35	\$6.25
Pigeon Head Lager Reno	<b>LOCAL</b>	4.9%	14	\$6.25
Pliny the Elder Double IPA Russian River		8.0%	HIGH	\$7.25
FiftyFifty Tahoe Lager Truckee	<b>LOCAL</b>	5.0%	N/A	\$6.25
Fall River Irish Coffee Stout Nitro Redding		6.0%	45	\$6.25
Rogue Dead Guy Ale Oregon		6.6%	40	\$6.25
STS Pilsner Russian River		5.4%	MED	\$6.25
FiftyFifty Octoberfest Truckee	<b>LOCAL</b>	5.4%	N/A	\$6.25
Pilsner Urquell Czech Republic		4.4%	N/A	\$6.25
Dogfish Head Punkin Brown Ale Delaware		7.0%	N/A	\$7.25
Ballast Point Sculpin Grapefruit IPA N/A		7.0%	70	\$6.25

## RUSSIAN RIVER BREWING CO. BOTTLED BEERS

Pliny the Elder Double IPA	8.0%	HIGH	\$5.99
Blind Pig IPA	6.3%	MED	\$5.99
Mosaic Stack IPA	6.6%	MED	\$5.99
Fonio Belgian Blonde Ale	5.7%	WCS	\$5.99

Check out our front fridge for other Russian River Brewing Co. bottles not listed here.

### Whispering Vine Spirits Bible

Ask to see our 4th St **Spirits Bible**  
150+ Whiskies, Scotches & Spirits  
Create a Custom Flight of 3 Spirits



### Broadbent Madeira

Flight of Four 1oz. Pours

**Broadbent Boal 10 Year**

**Broadbent Malmsey 10 Year**

**Broadbent Sercial 10 Year**

**Broadbent Verdelho**

*\$18.75 for the flight / \$13.75 for One 3oz. Glass*

Check out our liquor room for a large selection of whiskies, scotches and other spirits, including our own special barrel-select collection



# WHISPERING VINE WINE CO.

Kitchen Hours: Mon - Sat 4pm - 8:45pm

BY CHEF JOSH DAVIS

FAVORITES

## STARTERS SERVED ALL DAY

HOUSE MARINATED OLIVE VARIETY  5

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM  6

### CHARCUTERIE BOARD 25

IL Numero Uno 600 Day Parma Prociutto, Fra'mani Rosemary Ham, Garlic & Herb Eurocreme Cheese, Manchego D.O.P. Sheep's Milk Cheese, Shaft's Bleu Cheese, Mini French Baguette, Pickled Vegetables, Marcona Almonds, Grapes, Olives

## BURGERS & SANDWICHES

Sub Tater Tots \$2 (Truffle or Salt & Vinegar)

### GOURMET ANGUS BURGER 23

Mushroom Brie, Bacon Jam, Arugula, Mayo, Mustard, Brioche Bun, Fries

### VEGGIE BURGER 22

Mixed Veggie Burger, Irish Cheddar, Dutch Gouda, Tomato, Arugula, Mayo, Mustard, Brioche Bun, Fries

### THE CUBANO 23

Roasted Pork Butt, Rosemary Ham, Bread & Butter Pickles, Gruyere, Dijon, Brioche Bun, Fries

### CRAB ROLL 24

Atlantic Red Crab & Jumbo Lump Crab Salad, Brioche Bun, Fries

## SOUPS, SALADS, & SIDES

### SEASONAL CITRUS & GOAT CHEESE SALAD 14

(GF) Mixed Greens, Candied Pecans, Verjus Vinaigrette

### BLUE GODDESS WEDGE SALAD 14

Baby Romaine, Applewood Smoked Bacon, Grape Tomatoes, Crisp Onion, Creamy Dill Blue Goddess Dressing

### SHAVED BRUSSELS SALAD 14

Creamy Caesar, Garlic Croutons, Frico, Pomegranate

### HEIRLOOM TOMATO SALAD 14

Local "Backyard Farms" Tomatoes, Persian Cucumbers, Halloumi Croutons, Lemongrass Vinaigrette

### GRILLED CHEESE & TOMATO SOUP 14

Irish Cheddar, Dutch Gouda, Rustic Baguette

### TATER TOTS 7

Your Choice of Truffle Salt or Salt & Vinegar, Served with House Buttermilk Dipping Sauce

### FRENCH FRIES 7

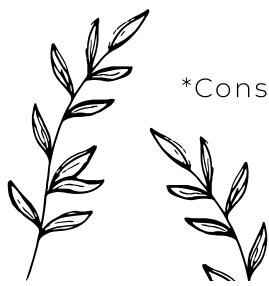
Choice of Ketchup and/or House Buttermilk Dipping Sauce



 - Gluten Free

18% Gratuity added to parties of 8 or more

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



# WHISPERING VINE WINE CO.

Kitchen Hours: Mon - Sat 4pm - 8:45pm

BY CHEF JOSH DAVIS

FAVORITES

## ENTRÉES & SHAREABLES

### AHI TUNA POKE 23

Soy Sauce, Ginger, Spicy Sambal Sauce, Sesame Rice Crisps

### ESCARGOT WITH COGNAC & GARLIC 21

Served with Grilled Bread

### SMOKED CHILI GLAZED FLANK STEAK 24

Sweet Corn Succotash, Poblano, Tobacco Onions

### CIOPPINO 27

Clams, Mussels, Shrimp, Scallops, Ling Cod, Braised Fennel, Shell Pasta, Grilled Bread with Garlic Oil

### STEAMED MANILA CLAMS & MUSSELS 25

Thai Red Curry Sauce, Grilled Bread with Garlic Oil

### 3 COCONUT SHRIMP 18

Served over Asian Slaw with Sweet & Spicy Chili Sauce

### PAN SEARED SALMON 23

Israeli Couscous, Chardonnay Beurre Blanc **NEW**

### STEWED ITALIAN MEATBALLS 23

Beef, Pork & Veal, Roasted Vegetables, Marinara, Parmesan

### WILD MUSHROOM FLATBREAD 18

Hedgehog & Black Trumpet Mushrooms, Carmelized Onions, Sherry Mascarpone Cream, Arugula

### BRUSSELS BACON FLATBREAD 18

Sherry Mascarpone Cream, Quattro Fromaggio, Pickled Red Onion

### SCHNITZEL & SPAETZLE 25

White Marble Farms Pork, Herbed Truffle Spaetzle, Mushroom Gravy, Pickled Red Cabbage

### 2 BRAISED BISON SHORT RIB SLIDERS 17

Pretzel Buns with Gorgonzola & Slaw

## TACOS

### DUCK CONFIT 18

3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese

### INDIAN-SPICED LENTIL 18

3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese

### KOREAN BRAISED SHORT RIB 18

3 Flour Tortillas, Gochujang, Seasonal Pickled Vegetables

## DESSERTS

### CHOCOLATE MOUSSE 9

With Shaved Valrhona Chocolate

### ICE CREAM / SORBET 5|8|10

(Home-Spun) See Server for Daily Flavors

### ICE CREAM SANDWICH 8

Your Choice of Ice Cream Between Two White Chocolate Macadamia Cookies

### COINTREAU CRÈME BRULEE 9

With Fresh Raspberries

✂ - Gluten Free

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

