

## SIGNATURE SELECTION

Enjoy an 8oz. glass



|                                     |                               |         |         |
|-------------------------------------|-------------------------------|---------|---------|
| Beau Joie Brut                      | Champagne, France   Brut      | \$14.75 | \$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 | Germany                       | \$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

FAVORITES

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

## White Variety Flight 10.75

|   |                |
|---|----------------|
| <b>Guerra Albano</b><br><i>Sauvignon Blanc</i><br>Italy | \$10.75<br>8oz |
| <b>Marietta Dry Riesling</b><br>Sonoma                  | \$7.75<br>8oz  |
| <b>Meyer Näkel Dry Rosé</b><br>Germany                  | \$13.75<br>8oz |

## Pinot Noir Flight 16.75

|  |                |
|--|----------------|
| <b>Martin Ray Pinot Noir</b><br>Sonoma           | \$8.75<br>8oz  |
| <b>Emeritus Pinot Noir</b><br>Russian River      | \$17.75<br>8oz |
| <b>Æquitas Pinot Noir</b><br>Gap's Crown, Sonoma | \$21.75<br>8oz |

## Red Blend Flight 16.75

|   |                |
|---|----------------|
| <b>Smith &amp; Hook Reserve Cab, Merlot, Cab Franc</b><br>Central Coast | \$12.75<br>8oz |
| <b>Kipsun Cabernet, Syrah, Merlot</b><br>Red Mountain                   | \$21.75<br>8oz |
| <b>Trefethen Dragon's Tooth Malbec, Cabernet, Merlot</b><br>Napa        | \$17.75<br>8oz |

## Bubbles Flight 14.75

|   |                |
|---|----------------|
| <b>J Vineyards Cuvee Brut</b><br>Sonoma       | \$9.75<br>8oz  |
| <b>G.H. Mumm Brut</b><br>Champagne, France    | \$15.75<br>8oz |
| <b>PerrierJouët Brut</b><br>Champagne, France | \$17.75<br>8oz |

## Cabernet Flight 14.75

|  |                |
|--|----------------|
| <b>Educated Guess Cabernet</b><br>Napa | \$14.75<br>8oz |
| <b>Mount Veeder Cabernet</b><br>Napa   | \$19.75<br>8oz |
| <b>Charles Krug Cabernet</b><br>Napa   | \$12.75<br>8oz |

## International Red Flight 16.75

|  |                |
|--|----------------|
| <b>Domaine Du Vieux Pinot Noir</b><br>Burgundy, France | \$19.75<br>8oz |
| <b>Madera 5 Nebbiolo</b><br>Baja, Mexico               | \$12.75<br>8oz |
| <b>Penfolds Bin 389 Shiraz, Cabernet</b><br>Australia  | \$16.75<br>8oz |

## Chardonnay Flight 11.75

|  |                |
|--|----------------|
| <b>Peju Chardonnay</b><br>Napa                       | \$10.75<br>8oz |
| <b>Chateau Chardonnay Chardonnay</b><br>California   | \$8.75<br>8oz  |
| <b>Far Niente Post &amp; Beam Chardonnay</b><br>Napa | \$13.75<br>8oz |

## Premium Napa Red Flight 24.75

|  |                |
|--|----------------|
| <b>Far Niente Bella Union Cabernet</b><br>Napa | \$21.75<br>8oz |
| <b>Immortal Cabernet</b><br>Napa               | \$21.75<br>8oz |
| <b>Double Diamond Red Blend</b><br>Napa        | \$33.75<br>8oz |

## Red Variety Flight 13.75

|   |                |
|---|----------------|
| <b>Blaire Payton Grenache</b><br>Sonoma | \$12.75<br>8oz |
| <b>Brecca Grenacha</b><br>Spain         | \$7.75<br>8oz  |
| <b>Laird Merlot</b><br>Napa             | \$19.75<br>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

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

12

### CHAMPS-ELYSEES

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

12

### LIMONCELLO SPRITZ

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

11

### CURTIS GOES CARIBBEAN

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

12

### GRAPEFRUIT LAVENDER GIMLET

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

11

### 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

FAVORITES

BY CHEF JOSH DAVIS

## STARTERS SERVED ALL DAY

HOUSE MARINATED OLIVE VARIETY GF 4

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM GF 5

### CHARCUTERIE BOARD 24

Il Numero uno 600 Day Parma Prosciutto  
Fra'mani Rosemary Ham  
Garic & Herb Eurocreme Cheese  
Milton Prairie Breeze Iowa 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\* 18

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

### VEGGIE BURGER 18

Roasted Garlic & Quinoa Gardenburger, Irish Cheddar, Dutch Gouda, Tomato, Arugula, Mayo, Dijon, Brioche Bun, Fries

### THE CUBANO 18

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

### CRAB ROLL 20

Atlantic Red Crab & Jumbo Lump Crab Salad, Served on a Brioche Bun with Fries

## SOUPS, SALADS, & SIDES

### SEASONAL CIRTUS & GOAT CHEESE SALAD GF 12

Mixed Greens, Candied Pecans, Verjus Vinaigrette

### BLUE GODDESS WEDGE SALAD 12

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

### SHAVED BRUSSELS SALAD 12

Creamy Caesar, Garlic Croutons, Frico, Pomegranate

### HEIRLOOM TOMATO SALAD 12

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

### GRILLED CHEESE & TOMATO SOUP 13

Irish Cheddar, Dutch Gouda, Rustic Baguette

### TATER TOTS 6

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

### FRENCH FRIES 6

Choice of Ketchup and/or House Buttermilk Dipping Sauce



18% Gratuity added to parties of 8 or more

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

# WHISPERING VINE WINE CO.

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

BY CHEF JOSH DAVIS



## ENTRÉES & SHAREABLES

### AHI TUNA POKE\* GF 12

Soy Sauce, Ginger, Spicy Sambal  
Sauce Sesame Rice Crisps

### ESCARGOT WITH COGNAC & GARLIC GF 12

Served with Grilled  
Bread

### SMOKED CHILI GLAZED FLANK STEAK\* GF 12

Sweet Corn Succotash, Poblano  
Tobacco Onions

### CIOPPINO GF 12

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

### STEAMED MANILA CLAMS & MUSSELS GF 12

Thai Red Curry Sauce, Grilled Bread  
with Garlic Oil

### 3 COCONUT SHRIMP GF 12

Served over Asian Slaw with Sweet &  
Spicy Chili Sauce

### PORK OSSO BUCCO GF 28 NEW

mashed potatoes, apple  
pomegranate gremolata

### STEWED ITALIAN MEATBALLS GF 28 NEW

Beef, Pork & Veal, Roasted  
Vegetables Marinara, Parmesan

### WILD MUSHROOM FLATBREAD 18

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

### BRUSSELS BACON FLATBREAD 18

Sherry Mascarpone Cream, Quattro  
Fromaggio, Pickled Red Onion

### SCHNITZEL & SPAETZLE 24

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

### 2 BRAISED SHORT RIB SLIDERS 17

Pretzel Buns with Gorgonzola & Slaw

## TACOS

### DUCK CONFIT GF 9

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

### INDIAN-SPICE LENTIL GF 9

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

### KOREAN BRAISED SHORT RIB 9

3 Flour Tortillas, Gochujang,  
Seasonal Pickled Vegetables

## DESSERTS

### CHOCOLATE MOUSSE GF 9

With Shaved Valrhona Chocolate

### HOMESPUN ICE CREAM & SORBET 4/7/9

One, Two, or Three Scoops See  
Server for Weekly Flavors

### ICE CREAM SANDWICH 7

Your Choice of Ice Cream between  
Two White Chocolate Macadamia  
Cookies

### COINTREAU CREME BRULEE 9

With Fresh Raspberries

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