



## SIGNATURE SELECTION

Enjoy an 8oz. glass



<b>G.H Mumm</b> Champagne, France   Brut Rosé	\$15.75	\$39.99
<b>Coquerel "Terroir"</b> Napa   Sauvignon Blanc	\$9.75	\$24.99
<b>Whispering Vine</b> Oregon   Pinot Gris	\$7.75	\$16.99
<b>Weather</b> Sonoma   Chardonnay	\$9.75	\$23.99
<b>The Calling</b> Russian River   Chardonnay	\$13.75	\$34.99
<b>Whispering Vine</b> Oregon   Rosé	\$7.75	\$16.99
<b>Domaine Vieux College</b> Burgundy, France   Pinot Noir	\$15.75	\$44.99
<b>Martinelli "Bella Vigna"</b> Sonoma Coast   Pinot Noir	\$15.75	\$45.99
<b>Ancient Peaks</b> Paso Robles   Merlot	\$7.75	\$17.99
<b>Miner</b> Napa   Cabernet	\$16.75	\$39.99
<b>Bonterra Estate</b> Monterey   Cabernet	\$12.75	\$24.99
<b>Intercept</b> Paso Robles   Cabernet Blend	\$8.75	\$21.99
<b>Chateau De Crouseilles</b> France   Cabernet Blend	\$14.75	\$34.99
<b>Opolo "Summit"</b> Paso Robles   Zinfandel	\$6.75	\$17.99
<b>Barone di Bernaj</b> Sicily,Italy   Frappato	\$6.75	\$15.99
<b>Giesen 0% Alcohol</b> New Zealand   Sauvignon Blanc	\$5.75	\$13.99
<b>Fritz Muller 0% Alcohol</b> German   White Blend	\$6.75	\$16.99
<b>Giesen 0% Alcohol</b> New Zealand   Red Blend	\$5.75	\$14.99



## FLIGHTS & GLASSES

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

### White Variety Flight 9.75

**Truchard Roussanne** \$10.75  
Napa 8oz

**Miner Viognier** \$8.75  
Napa 8oz

**Blaire Payton Dry Rosé** \$8.75  
Sonoma 8oz

### Bubbles Flight 13.75

**Piper Sonoma Blanc de Blanc** \$7.75  
Sonoma 8oz

**G.H. Mumm Brut** \$14.75  
Champagne, France 8oz

**Piper Heidsieck Brut** \$17.75  
Champagne, France 8oz

### Chardonnay Flight 16.75

**Paul Lato Chardonnay** \$19.75  
Santa Barbara 8oz

**Domaine Roland Chablis** \$14.75  
France 8oz

**Miner Chardonnay** \$14.75  
Napa 8oz

### Pinot Noir Flight 13.75

**Saxon "Fighting Brothers" Pinot Noir** \$15.75  
Sonoma Coast 8oz

**Sean Minor Pinot Noir** \$8.75  
Sonoma 8oz

**Boen Reserve Pinot Noir** \$14.75  
Santa Maria 8oz

### Cabernet Flight 13.75

**Kendall Jackson Reserve Cabernet** \$8.75  
Sonoma 8oz

**Laird Cabernet** \$24.75  
Napa 8oz

**Martin Ray "Synthesis" Cabernet** \$16.75  
Napa 8oz

### Premium Napa Red Flight 22.75

**Beringer Reserve Cabernet** \$26.75  
Napa 8oz

**Burley "Sciandi" Cabernet** \$23.75  
Napa 8oz

**Duckhorn Red Blend** \$18.75  
Napa 8oz

### Red Blend Flight 15.75

**JAX Y3 Cab, Merlot, Petite Verdot** \$9.75  
Napa 8oz

**Harvey Harriet Cab, Syrah, Petite Syrah** \$12.75  
Paso Robles 8oz

**Justin Isosceles Cab, Merlot, Petite Verdot** \$22.75  
Paso Robles 8oz

### Premium International Red Flight 15.75

**Brecca Old Vine Grenache** \$5.75  
Spain 8oz

**Martoccia Sangiovese** \$19.75  
Brunello, Italy 8oz

**Telegramme Greanche, Syrah, Mourved** \$17.75  
Chateauneuf, France 8oz

### Red Variety Flight 12.75

**L'Ecole 41 Merlot** \$10.75  
Washington 8oz

**Opolo Petite Syrah** \$8.75  
Paso Robles 8oz

**Seghesio "Old Vine" Zinfandel** \$16.75  
Sonoma 8oz

## WEEKLY SPECIALS



**Laird Cabernet**  
93pts Wine Spectator

**\$24.75 \$59.99**

**Seghesio "Old Vine" Zinfandel**  
93pts Wine Spectator

**\$16.75 \$39.99**

**Harvey Harriet Red Blend**  
93pts James Suckling

**\$12.75 \$29.99**

**Sean Minor Pinot Noir**  
92pts Wine Spectator

**\$8.75 \$21.99**

**Truchard Rousanne**

**\$10.75 \$24.99**

## SEASONAL COCKTAILS

### SPRINGTIME SPRITZ

13

Crème de Violette | Lemon Juice  
Elderflower Liqueur | Sparkling Wine |  
Club Soda

*On the Rocks*

### FALLON BUCK

14

Frey Ranch Bourbon | Simple Syrup |  
Crème de Cassis | Lemon Juice | Angostura

*On a Large Clear Cube*

### LIMONCELLO SPRITZ

13

Limoncello | Lemon Juice  
Sparkling Wine | Club Soda

*On the Rocks*

### CARAJILLO SOL

13

WV Malahat Rum | Licor 43 | Golden Moon  
Kümmel | Grind Espresso Liqueur | Walnut  
Bitters | Fee Foam

*On the Rocks*

### GRAPEFRUIT LAVENDER GIMLET

12

Gray Whale 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

12

Gin | Lemon Juice  
Simple Syrup | Sparkling Wine

*Served Up*

### WV ESPRESSO MARTINI

13

Vodka | Cardamaro  
Coffee | Grind Espresso Liqueur  
Simple Syrup

*Served Up with Pressed Mint*

### PISCO BREEZE

13

Pisco | Agwa Coca Herbal Liqueur | Leopold  
Sour Lime | Simple Syrup | Scrappy's  
Chocolate Bitters | Fee Foam

*On the Rocks*

### PEACH MULE

13

Wild Roots Peach Vodka | Intense Ginger  
Liqueur | Lemon Juice | Ginger Beer

*On the Rocks*

## HOUSE CLASSIC COCKTAILS

### VINE PALOMA

12

Mi Campo Tequila | Lime Juice  
Grapefruit Juice | Q Grapefruit Soda

*On the Rocks | Salted Rim*

### VINE MANHATTAN

12

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

*Served Up*

### CLASSIC MARGARITA

12

Mi Campo Tequila | Cointreau  
Agave | Lime

*On the Rocks | Salted Rim*

### BLUE CHEESE STUFFED DIRTY MARTINI

12

Vodka | Filthy Olive Brine  
Blue Cheese Stuffed Olives

*Served Up*

## NON ALCOHOLIC COCKTAILS AVAILABLE

Made with "LYRE" 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
Blind Pig IPA Russian River		6.3%	70	\$8.25
Fall River Irish Coffee Stout Nitro Redding		6.0%	45	\$6.25
Rogue Dead Guy Ale Oregon		6.6%	40	\$6.25
FiftyFifty Pilsner Truckee	<b>LOCAL</b>	4.6%	N/A	\$6.25
Pilsner Urquell Czech Republic		4.4%	N/A	\$6.25
Dogfish Head Grateful Dead Juicy Pale Ale		5.3%	30	\$7.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
Deschutes Black Butte Porter Oregon		5.5%	30	\$7.25

## RUSSIAN RIVER BREWING CO. BOTTLED BEERS

Pliny the Elder Double IPA	8.0%	HIGH	\$5.99
Blind Pig IPA	6.3%	MED	\$5.99
Citra Flash Mob IPA	7.0%	MED	\$5.99
Happy Hops IPA	6.5%	LOW	\$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

### 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

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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

