

SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie Champagne, France Brut	\$16.75	\$39.99
Ruffino Italy Prosecco	\$5.75	\$9.99
Whispering Vine California Moscato	\$5.75	\$12.99
Silverado Napa Sauvignon Blanc	\$8.75	\$19.99
BÖEN Santa Lucia Highlands Chardonnay	\$8.75	\$17.99
The Calling Russian River Chardonnay	\$13.75	\$34.99
Hampton Water France Rosé	\$7.75	\$16.99
Whispering Vine Oregon Pinot Noir	\$8.75	\$19.99
The Calling Russian River Pinot Noir	\$12.75	\$29.99
Duckhorn Napa Merlot	\$17.75	\$39.99
Whispering Vine Washington Cabernet	\$8.75	\$19.99
Prisoner Wine Co. Napa Cabernet	\$17.75	\$44.99
Whitehall Lane Tre Leoni Napa Cab, Merlot, Malbec	\$13.75	\$29.99
Ruffino Italy Chianti	\$8.75	\$18.99
Saldo By Prisoner Napa Zinfandel	\$10.75	\$23.99
Bramare Argentina Malbec	\$16.75	\$39.99
Giesen 0% Alcohol New Zealand Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol Germany White Blend	\$6.75	\$14.99
Giesen 0% Alcohol New Zealand Red Blend	\$5.75	\$14.99



FLIGHTS & GLASSES

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

International White Variety Flight	11.75
Pazo Das Bruxas <i>Albarino</i> Spain	\$10.75 8oz
Kim Crawford <i>Sauvignon Blanc</i> New Zealand	\$6.75 8oz
Meyer Nakel <i>Dry Rosé</i> Germany	\$14.75 8oz

Bubbles Flight	14.75
Lucien Albrecht <i>Brut Rosé</i> France	\$8.75 8oz
Schramsberg <i>Blanc de Blanc</i> Napa	\$14.75 8oz
Jacquart <i>Brut</i> Champagne, France	\$17.75 8oz

Napa Chardonnay Flight	16.75
Far Niente <i>Chardonnay</i> Napa	\$18.75 8oz
Chalk Hill <i>Chardonnay</i> Russian River	\$11.75 8oz
Nickel & Nickel <i>Chardonnay</i> Napa	\$16.75 8oz

Pinot Noir Flight	12.75
Hyland "Coury" <i>Pinot Noir</i> Willamette, Oregon	\$17.75 8oz
Four Graces <i>Pinot Noir</i> Willamette, Oregon	\$9.75 8oz
BÖEN <i>Pinot Noir</i> Sonoma - Monterey	\$8.75 8oz

Cabernet Flight	16.75
Whitehall Lane <i>Cabernet</i> Napa	\$16.75 8oz
Artesa <i>Cabernet</i> Napa	\$16.75 8oz
My Favorite Neighbor <i>Cabernet</i> Paso Robles	\$16.75 8oz

Premium Cabernet Flight	26.75
Sinegal <i>Cabernet</i> Sonoma	\$26.75 8oz
Cherry Block <i>Cabernet</i> Sonoma	\$36.75 8oz
Ink Grade <i>Cabernet</i> Napa	\$23.75 8oz

Red Blend Flight	15.75
Metier <i>Syrah, Cabernet, Syrah</i> Washington	\$10.75 8oz
Chappellet <i>Cab, Merlot, Cab Franc</i> Napa	\$17.75 8oz
Ferrari Carano Tresor <i>Cab, Merlot, Cab Franc</i> Sonoma	\$16.75 8oz

Italian Red Flight	13.75
Fradiles <i>Red Blend</i> Sardina, Italy	\$9.75 8oz
Antioque <i>Red Blend</i> Sardinia, Italy	\$14.75 8oz
Bagadiu <i>Red Blend</i> Sardina, Italy	\$13.75 8oz

Red Variety Flight	15.75
Madaudo "Sicilia Etna" <i>Nerello Mascalese</i> Sicily, Italy	\$12.75 8oz
Amor Fati <i>Grenache</i> Santa Maria	\$16.75 8oz
Seghesio Old Vine <i>Zinfandel</i> Sonoma	\$16.75 8oz

WEEKLY SPECIALS

Sinegal Sonoma Cabernet
Winery \$90

Aperture Red Blend
Winery \$60 97pts Wine Enthusiast

My Favorite Neighbor Cabernet
Winery \$50 92pts James Suckling

Seghesio Old Vine Zinfandel
93pts Wine Spectator

Chalk Hill Russian River Chardonnay



\$27.75 \$69.99

\$17.75 \$44.99

\$16.75 \$39.99

\$16.75 \$39.99

\$11.75 \$26.99

SEASONAL COCKTAILS

CHURCHILL SAGE HOT TODDY 14

Frey Ranch Bourbon | Sage Infused Honey
| Lemon Juice

Served Hot

POMEGRANATE NEGRONI 14

Gin | Cocchi Americano | Lo-Fi Amaro |
Pomegranate Liqueur

On a Large Clear Cube

FRENCH 75 14

Gin | Lemon Juice
Simple Syrup | Sparkling Wine

Served Up

WV ESPRESSO MARTINI 14

Vodka | Cardamaro
Coffee | Grind Espresso Liqueur | Simple
Syrup

Served Up with Pressed Mint

GRAPEFRUIT LAVENDER GIMLET 14

Gray Whale Gin | Lime Juice | Grapefruit
Juice | Simple Syrup | Lavender Bitters

Served Up

AMBER SOLSTICE 14

Reposado Tequila | Amaro | Lemon Juice |
Agave | Angostura

On the Rocks

FALLON BUCK 14

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

On a Large Clear Cube

FALL SPICED SPRITZ 14

Spiced Pear Liqueur | Spiced Rum | Lemon
Juice | Sparkling Wine | Soda Water

On the Rocks

PICON PUNCH 14

Ferani Amer | Grenadine | St Remy VSOP |
Soda Water

On the Rocks

PEAR MULE 14

Pear Infused Vodka | Lime Juice | Ginger
Beer

On the Rocks

HOUSE CLASSIC COCKTAILS

VINE PALOMA 14

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

On the Rocks | Salted Rim

VINE MANHATTAN 14

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

Served Up

VINE OLD FASHIONED 14

Premium Bourbon | Simple Syrup
Orange Bitters | Angostura Bitters

On a Large Clear Cube

CLASSIC MARGARITA 14

Mi Campo Tequila | Cointreau
Agave | Lime

On the Rocks | Salted Rim

BLUE CHEESE STUFFED DIRTY MARTINI 14

Vodka | Filthy Olive Brine
Blue Cheese Stuffed Olives

Served Up

PATRÓN FLIGHT 20

Enjoy a one-ounce pour each of
Patrón El Alto, El Cielo, and Silver

REGULARLY VALUED \$50!

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	LOCAL	8.4%	23	\$7.25
Sierra Nevada Hazy Little Thing IPA Chico		6.7%	35	\$6.25
Pigeon Head Lager Reno	LOCAL	4.9%	14	\$6.25
Russian River Pliny the Elder Double IPA Sonoma		8.0%	100	\$8.25
Russian River Happy Hops IPA Sonoma		6.5 %	50	\$7.25
Russian River STS Pilsner Sonoma		5.3%	50	\$7.25
FiftyFifty Pilsner Truckee		4.6%	24	\$6.25
Pilsner Urquell Czech Republic		4.4%	40	\$6.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
Sculpin IPA San Diego, Ca		7.0 %	70	\$7.25
Rasputin Russian Imperial Stout Nitro Fort Bragg		9.0 %	75	\$8.25
Modelo Mexico		4.5 %	18	\$6.25

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 PAPADUM  6

CHARCUTERIE BOARD 26

IL Numero Uno 600 Day Parma Prociutto, Fra'mani Rosemary Ham, Garlic & Herb Eurocreme Cheese, Iowa Breeze Prairie Cheese, Shaft's Bleu Cheese, Mini French Baguette, Pickled Vegetables, Marcona Almonds, Grapes, Olives

BURGERS & SANDWICHES

Sub Tater Tots \$3 (Truffle or Salt & Vinegar)

GOURMET ANGUS BURGER* 24

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

VEGGIE BURGER 23

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 15

(GF) Mixed Greens, Candied Pecans, Verjus Vinaigrette

BLUE GODDESS WEDGE SALAD 15

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

SHAVED BRUSSELS SALAD 15

Pomegranate, Frico, Croutons, Caesar Dressing

GRILLED CHEESE & TOMATO SOUP 15

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

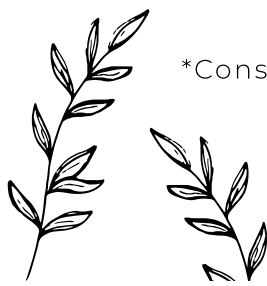
SCAN
FOR A
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 - Gluten Free

20% 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* 24

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

ESCARGOT WITH COGNAC & GARLIC 22

Served with Grilled Bread

SMOKED CHILI GLAZED FLANK STEAK* 25

Sweet Corn Succotash, Poblano, Tobacco Onions

CIOPPINO 28

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

STEAMED MANILA CLAMS & MUSSELS 26

Thai Red Curry Sauce, Grilled Bread with Garlic Oil

3 COCONUT SHRIMP 19

Served over Asian Slaw with Sweet & Spicy Chili Sauce

PAN SEARED SALMON* 26

Israeli Couscous Salad, Chardonnay Beurre Blanc, Broccolini **NEW**

STEWED ITALIAN MEATBALLS 24

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

WILD MUSHROOM FLATBREAD 18

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

SHRIMP SCAMPI FLATBREAD 18

Garlic Béchamel, Quattro Fromaggio, Bell Peppers, Onions **NEW**

SCHNITZEL & SPAETZLE 27

White Marble Farms Pork, Herbed Truffle Spaetzle, Mushroom Gravy, Pickled Red Cabbage
Extra Side of Mushroom Gravy \$3

2 BRAISED BISON SHORT RIB SLIDERS 17

Pretzel Buns with Gorgonzola & Slaw

TACOS

DUCK CONFIT 19

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 10

With Shaved Valrhona Chocolate

ICE CREAM / SORBET 5|8|10

(Home-Spun) See Server for Daily Flavors One, Two, or Three Scoops

ICE CREAM SANDWICH 8

Your Choice of Ice Cream Between Two White Chocolate Macadamia Cookies

COINTREAU CRÈME BRULEE 10

With Fresh Raspberries

✂ - Gluten Free

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