

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

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

FAVORITES

White Variety Flight 10.75

Guerra Albano Sauvignon Blanc
Italy \$10.75
8oz

Marietta Dry Riesling
Sonoma \$7.75
8oz

Meyer Näkel Dry Rosé
Germany \$13.75
8oz

Bubbles Flight 14.75

J Vineyards Cuvee Brut
Sonoma \$9.75
8oz

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

PerrierJouët Brut
Champagne, France \$17.75
8oz

Chardonnay Flight 11.75

Peju Chardonnay
Napa \$10.75
8oz

Chateau Chardonnay
California \$8.75
8oz

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

Pinot Noir Flight 16.75

Martin Ray Pinot Noir
Sonoma \$8.75
8oz

Emeritus Pinot Noir
Russian River \$17.75
8oz

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

Cabernet Flight 14.75

Educated Guess Cabernet
Napa \$14.75
8oz

Mount Veeder Cabernet
Napa \$19.75
8oz

Charles Krug Cabernet
Napa \$12.75
8oz

Premium Napa Red Flight 24.75

Far Niente Bella Union Cabernet
Napa \$21.75
8oz

Immortal Cabernet
Napa \$21.75
8oz

Double Diamond Red Blend
Napa \$33.75
8oz

Red Blend Flight 16.75

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

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

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

International Red Flight 16.75

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

Madera 5 Nebbiolo
Baja, Mexico \$12.75
8oz

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

Red Variety Flight 13.75

Blaire Payton Grenache
Sonoma \$12.75
8oz

Brecca Grenacha
Spain \$7.75
8oz

Laird Merlot
Napa \$19.75
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

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

12

FRENCH 75

Gin | Lemon Juice
Simple Syrup | Bubbles
Served Up

11

WV ESPRESSO MARTINI

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

12

SOLEROL SOUR

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

12

PEACH PARTY VODKA SODA

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

12

HOUSE CLASSIC COCKTAILS

VINE PALOMA

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

11

VINE MANHATTAN

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

11

CLASSIC MARGARITA

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

11

BLUE CHEESE STUFFED DIRTY MARTINI

Vodka | Filthy Olive Brine
Blue Cheese Stuffed Olives
Served Up

11

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	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
Pliny the Elder Double IPA Russian River		8.0%	HIGH	\$7.25
FiftyFifty Tahoe Lager Truckee	LOCAL	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	LOCAL	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 GF 5

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM GF 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 GF 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



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.

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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 GF 18
3 Corn Tortillas, Hatch Chili Cream,
Pickled Shallots, Cotija Cheese

INDIAN-SPICED LENTIL GF 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
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