



## SIGNATURE SELECTION

Enjoy an 8oz. glass



|  |         |         |
|--|---------|---------|
| G.H. Mumm Champagne, France   Brut                 | \$14.75 | \$34.99 |
| Cade By Plumpjack Napa   Sauvignon Blanc           | \$16.75 | \$39.99 |
| Whispering Vine Oregon   Pinot Gris                | \$7.75  | \$16.99 |
| Chalk Hill Sonoma   Chardonnay                     | \$7.75  | \$14.99 |
| The Calling Russian River   Chardonnay             | \$13.75 | \$34.99 |
| Miner Napa   Rosé                                  | \$9.75  | \$24.99 |
| Boen Reserve Santa Maria   Pinot Noir              | \$14.75 | \$49.99 |
| Whispering Vine Oregon   Pinot Noir                | \$8.75  | \$19.99 |
| Ferrari Carano Sonoma   Merlot                     | \$9.75  | \$21.99 |
| Opolo Paso Robles   Cabernet                       | \$12.75 | \$29.99 |
| RouteStock Napa   Cabernet                         | \$10.75 | \$24.99 |
| Caymus Walking Fool Napa   Petite Syrah, Zin Blend | \$13.75 | \$31.99 |
| Tolaini Al Passo Tuscany, Italy   Sangiovese Blend | \$9.75  | \$21.99 |
| Ridge Three Valley Sonoma   Zinfandel              | \$14.75 | \$32.99 |
| Chateau De Crouseilles France   Bordeaux Blend     | \$14.75 | \$34.99 |
| Giesen 0% Alcohol New Zealand   Sauvignon Blanc    | \$5.75  | \$13.99 |
| Fritz Muller 0% Alcohol German   White Blend       | \$6.75  | \$16.99 |
| Giesen 0% Alcohol New Zealand   Red Blend          | \$5.75  | \$14.99 |
| Lovo Italy   Moscato                               | \$6.75  | \$13.99 |



## FLIGHTS & GLASSES

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

|   |                |
|---|----------------|
| <b>White Variety Flight</b>                 | <b>13.75</b>   |
| <b>Miner Viognier</b><br>Napa               | \$9.75<br>8oz  |
| <b>Illumination Sauvignon Blanc</b><br>Napa | \$16.75<br>8oz |
| <b>Martinelli Dry Rosé</b><br>Sonoma        | \$12.75<br>8oz |

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| <b>Bubbles Flight</b>                                | <b>15.75</b>   |
| <b>Piper Sonoma Brut</b><br>Sonoma                   | \$9.75<br>8oz  |
| <b>Beau Joie Senecourt Brut</b><br>Champagne, France | \$14.75<br>8oz |
| <b>G.H.Mumm Brut Rosé</b><br>Champagne, France       | \$16.75<br>8oz |

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|---|----------------|
| <b>Chardonnay Flight</b>                                | <b>15.75</b>   |
| <b>Bezel By Cakebread Chardonnay</b><br>San Luis Obispo | \$8.75<br>8oz  |
| <b>Ramey Chardonnay</b><br>Russian River                | \$16.75<br>8oz |
| <b>Far Niente Chardonnay</b><br>Napa                    | \$20.75<br>8oz |

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|--|----------------|
| <b>Pinot Noir Flight</b>                     | <b>16.75</b>   |
| <b>Roserock Pinot Noir</b><br>Willamette     | \$17.75<br>8oz |
| <b>Truchard Pinot Noir</b><br>Carneros, Napa | \$12.75<br>8oz |
| <b>Rivers Marie Pinot Noir</b><br>Sonoma     | \$19.75<br>8oz |

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|--|----------------|
| <b>Cabernet Flight</b>                       | <b>13.75</b>   |
| <b>Bonterra Estate Cabernet</b><br>Mendocino | \$8.75<br>8oz  |
| <b>Metier Cabernet</b><br>Washington         | \$12.75<br>8oz |
| <b>Caymus Cabernet</b><br>California         | \$17.75<br>8oz |

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|---|----------------|
| <b>Premium Napa Cabernet Flight</b>             | <b>25.75</b>   |
| <b>Adaptation By Plumpjack Cabernet</b><br>Napa | \$29.75<br>8oz |
| <b>Cliff Lede Cabernet</b><br>Napa              | \$29.75<br>8oz |
| <b>Sinegal Cabernet</b>                         | \$24.75<br>8oz |

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| <b>Red Blend Flight</b>  | <b>15.75</b>   |
| <b>Harvey &amp; Harriet Cabernet, Syrah, Malbec</b><br>Paso Robles | \$12.75<br>8oz |
| <b>Whitehall Tre Leoni Cabernet, Merlot, Cab Franc</b><br>Napa     | \$11.75<br>8oz |
| <b>Cinq Cépages Cabernet, Malbec, Merot</b><br>Sonoma              | \$21.75<br>8oz |

|   |                |
|---|----------------|
| <b>Premium International Red Flight</b>           | <b>15.75</b>   |
| <b>Barone Di Bernaj Frappato</b><br>Sicily, Italy | \$7.75<br>8oz  |
| <b>Martoccia Sangiovese</b><br>Brunello, Italy    | \$19.75<br>8oz |
| <b>Bramare Lujan De Cuyo Malbec</b><br>Argentina  | \$16.75<br>8oz |

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|--|----------------|
| <b>Red Variety Flight</b>                    | <b>17.75</b>   |
| <b>Plumpjack Merlot</b><br>Napa              | \$24.75<br>8oz |
| <b>Truchard Syrah</b><br>Napa                | \$10.75<br>8oz |
| <b>Biali Black Chicken Zinfandel</b><br>Napa | \$18.75<br>8oz |

## WEEKLY SPECIALS

### Cliff Lede Cabernet

   
\$29.75 \$74.99

### Caymus California Cabernet Winery \$55

\$17.75 \$41.99

### Rivers Marie Sonoma Pinot Noir 94pts Wine Spectator

\$19.75 \$46.99

### Biali Black Chicken Zinfandel Winery \$55

\$18.75 \$44.99

### Beau Joie Senecourt Brut Champagne 50% Off Winery \$60

\$13.75 \$29.99

## 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 |
| Fall River Irish Coffee Stout Nitro Redding |              | 6.0%  | 45   | \$6.25 |
| 21 Amendment Watermelon Wheat San Leandro   |              | 4.9%  | 17   | \$7.25 |
| 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 |
| Ace Guava Cider Sebastopol, Ca              |              | 5.0 % | N/A  | \$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 |
| 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 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

### SPRING PANZANELLA SALAD 16

Spring Peas, Asparagus, Cucumber, Burrata & Feta Cheeses, Herbs, Lemony Buttermilk Vinaigrette **NEW**

### 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  
DIGITAL  
COPY



- 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 BRULÉE 10

With Fresh Raspberries

✂ - Gluten Free

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

