



## SIGNATURE SELECTION

Enjoy an 8oz. glass



|                         |                                      |         |         |
|-------------------------|--------------------------------------|---------|---------|
| G.H. Mumm               | Champagne, France   Brut             | \$14.75 | \$34.99 |
| De Lille Metier         | Washington   Sauvignon Blanc         | \$8.75  | \$19.99 |
| Whispering Vine         | Oregon   Pinot Gris                  | \$7.75  | \$16.99 |
| Bread & Butter          | California   Chardonnay              | \$5.75  | \$12.99 |
| 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 |
| Ancient Peaks           | Paso Robles   Merlot                 | \$8.75  | \$17.99 |
| Opolo                   | Paso Robles   Cabernet               | \$12.75 | \$29.99 |
| Bonterra Estate         | Monterey   Cabernet                  | \$10.75 | \$24.99 |
| Educated Guess          | Napa   Cabernet Blend                | \$8.75  | \$19.99 |
| Tolaini Al Passo        | Tuscany, Italy   Sangiovese Blend    | \$9.75  | \$21.99 |
| Ridge Three Valley      | Sonoma   Zinfandel                   | \$14.75 | \$32.99 |
| Telegramme              | Chateauneuf, France   Grenache Blend | \$17.75 | \$44.99 |
| 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 |



# FLIGHTS & GLASSES

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

|  |  |   |
|--|--|---|
| <b>White Variety Flight 9.75</b><br><hr/> <b>Allan Scott Sauvignon Blanc</b> \$7.75<br>New Zealand 8oz<br><hr/> <b>Miner Viognier</b> \$8.75<br>Napa 8oz<br><hr/> <b>Martinelli Dry Rosé</b> \$12.75<br>Sonoma 8oz   | <b>French Rosé Bubbles Flight 15.75</b><br><hr/> <b>Gerard Bertrand Brut Rosé</b> \$7.75<br>France 8oz<br><hr/> <b>G.H. Mumm Brut Rosé</b> \$16.75<br>Champagne, France 8oz<br><hr/> <b>Beau Joie Brut Rosé</b> \$19.75<br>Champagne, France 8oz                                   | <b>Chardonnay Flight 15.75</b><br><hr/> <b>Jordan Chardonnay</b> \$12.75<br>Sonoma 8oz<br><hr/> <b>Trefethen Chardonnay</b> \$11.75<br>Napa 8oz<br><hr/> <b>Far Niente Chardonnay</b> \$20.75<br>Napa 8oz                   |
| <b>Pinot Noir Flight 15.75</b><br><hr/> <b>Saxon "Fighting Brothers" Pinot Noir</b> \$15.75<br>Sonoma Coast 8oz<br><hr/> <b>The Calling Pinot Noir</b> \$12.75<br>Russian River 8oz<br><hr/> <b>Bricoleur Pinot Noir</b> \$19.75<br>Russian River 8oz                    | <b>Cabernet Flight 12.75</b><br><hr/> <b>Kendall Jackson Reserve Cabernet</b> \$8.75<br>Sonoma 8oz<br><hr/> <b>Metier Cabernet</b> \$12.75<br>Washington 8oz<br><hr/> <b>Turnbull Cabernet</b> \$17.75<br>Napa 8oz   | <b>Premium Napa Cabernet Flight 21.75</b><br><hr/> <b>Duckhorn Cabernet</b> \$18.75<br>Napa 8oz<br><hr/> <b>Bella Union By Far Niente Cabernet</b> \$18.75<br>Napa 8oz<br><hr/> <b>Sinegal Cabernet</b> \$24.75<br>Napa 8oz |
| <b>Red Blend Flight 16.75</b><br><hr/> <b>Ferrari Carano Tresor Cab, Merlot, Malbec</b> \$16.75<br>Sonoma 8oz<br><hr/> <b>Saxon Browne Grenache, Syrah, Mourvedre</b> \$16.75<br>Sonoma 8oz<br><hr/> <b>Laird "Jillian's" Cabernet, Syrah, Merot</b> \$16.75<br>Napa 8oz | <b>Premium International Red Flight 17.75</b><br><hr/> <b>Brecca Old Vine Grenache</b> \$5.75<br>Spain 8oz<br><hr/> <b>Martoccia Sangiovese</b> \$19.75<br>Brunello, Italy 8oz<br><hr/> <b>Casa Ferreirinha Touriga Nacional, Franca, Tinta Cao</b> \$27.75<br>Douro, Portugal 8oz | <b>Red Variety Flight 12.75</b><br><hr/> <b>Duckhorn Merlot</b> \$15.75<br>Napa 8oz<br><hr/> <b>Truchard Syrah</b> \$10.75<br>Napa 8oz<br><hr/> <b>Carol Shelton Wild Thing Old Vine Zinfandel</b> \$8.75<br>Sonoma 8oz     |

## WEEKLY SPECIALS



|   |                |                |
|---|----------------|----------------|
| <b>Beau Joie Brut Rosé</b><br>Winery \$130  | <b>\$19.75</b> | <b>\$54.99</b> |
| <b>Far Niente Chardonnay</b><br>Winery \$76 97 Points Tasting Panel                 | <b>\$20.75</b> | <b>\$49.99</b> |
| <b>De Lille Metier Cabernet</b><br>91 Points Wine Spectator Top 100 #66             | <b>\$12.75</b> | <b>\$29.99</b> |
| <b>Whispering Vine Pinot Noir</b>   | <b>\$8.75</b>  | <b>\$19.99</b> |
| <b>Carol Shelton Wild Thing Zinfandel</b><br>92 Wine Enthusiast & 90 Wine Spectator | <b>\$8.75</b>  | <b>\$17.99</b> |

## 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, Iowa Breeze Prairie 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

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

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 Salad, 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

### SHRIMP SCAMPI FLATBREAD

18

Garlic Béchamel, Quattro Fromaggio, Bell Peppers, Onions

### SCHNITZEL & SPAETZLE

25

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

✂ 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 BRULÉE

9

With Fresh Raspberries

✂ - Gluten Free

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

