

## 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

FAVORITES

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

## White Variety Flight 10.75

<b>Guerra Albano</b> <i>Sauvignon Blanc</i> Italy	\$10.75 8oz
<b>Marietta Dry Riesling</b> Sonoma	\$7.75 8oz
<b>Meyer Näkel Dry Rosé</b> Germany	\$13.75 8oz

## Pinot Noir Flight 16.75

<b>Martin Ray Pinot Noir</b> Sonoma	\$8.75 8oz
<b>Emeritus Pinot Noir</b> Russian River	\$17.75 8oz
<b>Æquitas Pinot Noir</b> Gap's Crown, Sonoma	\$21.75 8oz

## Red Blend Flight 16.75

<b>Smith &amp; Hook Reserve</b> <i>Cab, Merlot, Cab Franc</i> Central Coast	\$12.75 8oz
<b>Kipsun Cabernet, Syrah, Merlot</b> Red Mountain	\$21.75 8oz
<b>Trefethen Dragon's Tooth Malbec, Cabernet, Merlot</b> Napa	\$17.75 8oz

## Bubbles Flight 14.75

<b>J Vineyards Cuvee Brut</b> Sonoma	\$9.75 8oz
<b>G.H. Mumm Brut</b> Champagne, France	\$15.75 8oz
<b>PerrierJouët Brut</b> Champagne, France	\$17.75 8oz

## Cabernet Flight 14.75

<b>Educated Guess Cabernet</b> Napa	\$14.75 8oz
<b>Mount Veeder Cabernet</b> Napa	\$19.75 8oz
<b>Charles Krug Cabernet</b> Napa	\$12.75 8oz

## International Red Flight 16.75

<b>Domaine Du Vieux Pinot Noir</b> Burgundy, France	\$19.75 8oz
<b>Madera 5 Nebbiolo</b> Baja, Mexico	\$12.75 8oz
<b>Penfolds Bin 389 Shiraz, Cabernet</b> Australia	\$16.75 8oz

## Chardonnay Flight 11.75

<b>Peju Chardonnay</b> Napa	\$10.75 8oz
<b>Chateau Chardonnay Chardonnay</b> California	\$8.75 8oz
<b>Far Niente Post &amp; Beam Chardonnay</b> Napa	\$13.75 8oz

## Premium Napa Red Flight 24.75

<b>Far Niente Bella Union Cabernet</b> Napa	\$21.75 8oz
<b>Immortal Cabernet</b> Napa	\$21.75 8oz
<b>Double Diamond Red Blend</b> Napa	\$33.75 8oz

## Red Variety Flight 13.75

<b>Blaire Payton Grenache</b> Sonoma	\$12.75 8oz
<b>Brecca Grenacha</b> Spain	\$7.75 8oz
<b>Laird Merlot</b> Napa	\$19.75 8oz

# WEEKLY SPECIALS



**Schrader 'Double Diamond' Napa Red Blend**  
94 pts Jeb Dunnuck

**\$33.75 \$85.99**

**Immortal Estate Slope Cabernet Winery** \$85  
94 pts Jeb Dunnuck

**\$21.75 \$59.99**

**Emeritus Hallberg Ranch Pinot Noir**  
94 pts Tasting Panel

**\$17.75 \$44.99**

**Smith & Hook Reserve Cabernet Sauvignon Winery** \$45

**\$12.75 \$29.99**

**Peju Winery Legacy Collection Chardonnay**

**\$10.75 \$25.99**

## SEASONAL COCKTAILS

### BLACK HIBISCUS MANHATTAN 12

Rye Whiskey | Averna Amaro  
Hibiscus Syrup | Angostura

### CHAMPS-ELYSEES 12

Cognac | Benedictine  
Lemon Juice | Simple Syrup

### LIMONCELLO SPRITZ 11

Limoncello | Lemon Juice  
Sparkling Wine | Club Soda

### CURTIS GOES CARIBBEAN 12

Oak-Aged Rum | Banana Liqueur  
Dry Curaçao | Lime Juice  
Pineapple Juice | Angostura

### GRAPEFRUIT LAVENDER GIMLET 11

St George Botanivore Gin | Lime Juice  
Grapefruit Juice | Simple Syrup  
Lavender Bitters

### THE VINE OLD FASHIONED 12

Premium Bourbon | Simple Syrup  
Orange Bitters | Angostura Bitters

### FRENCH 75 11

Gin | Lemon Juice  
Simple Syrup | Bubbles

### WV ESPRESSO MARTINI 12

Vodka | Cardamaro  
Coffee | Grind Espresso Liqueur  
Simple Syrup

### SOLEROL SOUR 12

Rye Whiskey | Peach Tarragon Syrup  
Aperol | Lemon  
Angostura | Orange Bitters

### PEACH PARTY VODKA SODA 12

Peach Vodka | Grapefruit Juice  
Lemon Juice | Cinnamon Simple  
Syrup  
Soda

## HOUSE CLASSIC COCKTAILS

### VINE PALOMA 11

Astral Tequila | Lime Juice  
Grapefruit Juice | Q Grapefruit Soda

### CLASSIC MARGARITA 11

WV Fogonero Tequila | Cointreau  
Agave | Lime

### VINE MANHATTAN 11

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

### BLUE CHEESE STUFFED DIRTY MARTINI 11

Vodka | Filthy Olive Brine  
Blue Cheese Stuffed Olives

## 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	<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
FiftyFifty Tahoe Lager Truckee	<b>LOCAL</b>	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	<b>LOCAL</b>	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

FAVORITES

BY CHEF JOSH DAVIS

## STARTERS SERVED ALL DAY

HOUSE MARINATED OLIVE VARIETY GF 4

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM GF 5

### CHARCUTERIE BOARD 24

Il Numero uno 600 Day Parma Prosciutto  
Fra'mani Rosemary Ham  
Garic & Herb Eurocreme Cheese  
Milton Prairie Breeze Iowa 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\* 18

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

### VEGGIE BURGER 18

Roasted Garlic & Quinoa Gardenburger, Irish Cheddar, Dutch Gouda, Tomato, Arugula, Mayo, Dijon, Brioche Bun, Fries

### THE CUBANO 18

Roasted Pork Butt, Rosemary Ham, Bread & Butter Pickles, Gruyere, Dijon, Brioche Bun, Fries

### CRAB ROLL 20

Atlantic Red Crab & Jumbo Lump Crab Salad, Served on a Brioche Bun with Fries

## SOUPS, SALADS, & SIDES

### SEASONAL CIRTUS & GOAT CHEESE SALAD GF 12

Mixed Greens, Candied Pecans, Verjus Vinaigrette

### BLUE GODDESS WEDGE SALAD 12

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

### SHAVED BRUSSELS SALAD 12

Creamy Caesar, Garlic Croutons, Frico, Pomegranate

### HEIRLOOM TOMATO SALAD 12

Local "Backyard Farms" Tomatoes, Persian Cucumbers, Halloumi, Croutons, Lemongrass Vinaigrette

### GRILLED CHEESE & TOMATO SOUP 13

Irish Cheddar, Dutch Gouda, Rustic Baguette

### TATER TOTS 6

Your Choice of:  
Truffle Salt  
Salt & Vinegar  
Served with House Buttermilk Dipping Sauce

### FRENCH FRIES 6

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.

Kitchen Hours: Mon - Sat 4pm - 8:45pm

BY CHEF JOSH DAVIS



## ENTRÉES & SHAREABLES

### AHI TUNA POKE\* GF 12

Soy Sauce, Ginger, Spicy Sambal  
Sauce Sesame Rice Crisps

### ESCARGOT WITH COGNAC & GARLIC GF 12

Served with Grilled  
Bread

### SMOKED CHILI GLAZED FLANK STEAK\* GF 12

Sweet Corn Succotash, Poblano  
Tobacco Onions

### CIOPPINO GF 12

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

### STEAMED MANILA CLAMS & MUSSELS GF 12

Thai Red Curry Sauce, Grilled Bread  
with Garlic Oil

### 3 COCONUT SHRIMP GF 12

Served over Asian Slaw with Sweet &  
Spicy Chili Sauce

### PORK OSSO BUCCO GF 28 NEW

mashed potatoes, apple  
pomegranate gremolata

### STEWED ITALIAN MEATBALLS GF 28 NEW

Beef, Pork & Veal, Roasted  
Vegetables Marinara, Parmesan

### WILD MUSHROOM FLATBREAD 18

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

### BRUSSELS BACON FLATBREAD 18

Sherry Mascarpone Cream, Quattro  
Fromaggio, Pickled Red Onion

### SCHNITZEL & SPAETZLE 24

White Marble Farms Pork, Herbed  
Truffle Spaetzle, Mushroom Gravy  
Pickled Red Cabbage

### 2 BRAISED SHORT RIB SLIDERS 17

Pretzel Buns with Gorgonzola & Slaw

## TACOS

### DUCK CONFIT GF 9

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

### INDIAN-SPICE LENTIL GF 9

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

### KOREAN BRAISED SHORT RIB 9

3 Flour Tortillas, Gochujang,  
Seasonal Pickled Vegetables

## DESSERTS

### CHOCOLATE MOUSSE GF 9

With Shaved Valrhona Chocolate

### HOMESPUN ICE CREAM & SORBET 4/7/9

One, Two, or Three Scoops See  
Server for Weekly Flavors

### ICE CREAM SANDWICH 7

Your Choice of Ice Cream between  
Two White Chocolate Macadamia  
Cookies

### COINTREAU CREME BRULEE 9

With Fresh Raspberries

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eggs may increase your risk of foodborne illness