



## SIGNATURE SELECTION

Enjoy an 8oz. glass



G.H Mumm Champagne, France   Brut Rosé	\$15.75	\$39.99
Coquerel "Terroir" Napa   Sauvignon Blanc	\$9.75	\$24.99
Whispering Vine Oregon   Pinot Gris	\$7.75	\$16.99
Weather Sonoma   Chardonnay	\$9.75	\$23.99
The Calling Russian River   Chardonnay	\$13.75	\$34.99
Whispering Vine Oregon   Rosé	\$7.75	\$16.99
Domaine Vieux College Burgundy, France   Pinot Noir	\$15.75	\$44.99
Martinelli "Bella Vigna" Sonoma Coast   Pinot Noir	\$15.75	\$45.99
Ancient Peaks Paso Robles   Merlot	\$7.75	\$17.99
Miner Napa   Cabernet	\$16.75	\$39.99
Bonterra Estate Monterey   Cabernet	\$12.75	\$24.99
Intercept Paso Robles   Cabernet Blend	\$8.75	\$21.99
Chateau De Crouseilles France   Cabernet Blend	\$14.75	\$34.99
Opolo "Summit" Paso Robles   Zinfandel	\$6.75	\$17.99
Barone di Bernaj Sicily,Italy   Frappato	\$6.75	\$15.99
Giesen 0% Alcohol New Zealand   Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol White Blend German	\$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

FAVORITES

## White Variety Flight 9.75

**Truchard** *Roussanne* \$10.75  
Napa 8oz

**Miner** *Viognier* \$8.75  
Napa 8oz

**Blaire Payton** *Dry Rosé* \$8.75  
Sonoma 8oz

## Bubbles Flight 13.75

**Piper Sonoma** *Blanc de Blanc* \$7.75  
Sonoma 8oz

**G.H. Mumm** *Brut* \$14.75  
Champagne, France 8oz

**Piper Heidsieck** *Brut* \$17.75  
Champagne, France 8oz

## Chardonnay Flight 16.75

**Paul Lato** *Chardonnay* \$19.75  
Santa Barbara 8oz

**Domaine Roland** \$14.75  
*Chablis* 8oz  
France

**Miner** *Chardonnay* \$14.75  
Napa 8oz

## Pinot Noir Flight 13.75

**Saxon "Fighting Brothers"** \$15.75  
*Pinot Noir* 8oz  
Sonoma Coast

**Sean Minor** *Pinot Noir* \$8.75  
Sonoma 8oz

**Boen Reserve** *Pinot Noir* \$14.75  
Santa Maria 8oz

## Cabernet Flight 13.75

**Kendall Jackson** \$8.75  
*Reserve Cabernet* 8oz  
Sonoma

**Laird** *Cabernet* \$24.75  
Napa 8oz

**Martin Ray "Synthesis"** \$16.75  
*Cabernet* 8oz  
Napa

## Premium Napa Red 22.75

**Beringer Reserve** \$26.75  
*Cabernet* 8oz  
Napa

**Burley "Sciandi"** \$23.75  
*Cabernet* 8oz  
Napa

**Duckhorn** *Red Blend* \$18.75  
Napa 8oz

## Red Blend Flight 15.75

**JAX Y3** *Cab, Merlot, Petite Verdot* \$9.75  
Napa 8oz

**Harvey Harriet** \$12.75  
*Cab, Syrah, Petite Syrah* 8oz  
Paso Robles

**Justin Isosceles** \$22.75  
*Cab, Merlot, Petite Verdot* 8oz  
Paso Robles

## Premium International Red Flight 15.75

**Brecca** *Old Vine Grenache* \$5.75  
Spain 8oz

**Martoccia** *Sangiovese* \$19.75  
Brunello, Italy 8oz

**Telegramme** *Grenache, Syrah, Mourved* \$17.75  
Chateaufneuf, France 8oz

## Red Variety Flight 12.75

**L'Ecole 41** *Merlot* \$10.75  
Washington 8oz

**Opolo** *Petite Syrah* \$8.75  
Paso Robles 8oz

**Seghesio "Old Vine"** \$16.75  
*Zinfandel* 8oz  
Sonoma

## WEEKLY SPECIALS



**Laird Cabernet**  
93pts Wine Spectator

\$24.75 \$59.99

**Seghesio "Old Vine" Zinfandel**  
93pts Wine Spectator

\$16.75 \$39.99

**Harvey Harriet Red Blend**  
93pts James Suckling

\$12.75 \$29.99

**Sean Minor Pinot Noir**  
92pts Wine Spectator

\$8.75 \$21.99

**Truchard Rousanne**

\$10.75 \$24.99

## 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 "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
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, 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 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

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

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 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 BRULEE 9

With Fresh Raspberries

✂ - Gluten Free

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

