

## SIGNATURE SELECTION

Enjoy an 8oz. glass



<b>Beau Joie</b> Champagne, France   Brut	\$16.75	\$39.99
<b>Roederer Estate</b> Anderson Valley   Brut Rosé	\$13.75	\$31.99
<b>Whispering Vine</b> California   Moscato	\$5.75	\$12.99
<b>John Anthony</b> Napa   Sauvignon Blanc	\$11.75	\$24.99
<b>Mer Soleil</b> Santa Lucia Highlands  Chardonnay	\$7.75	\$15.99
<b>The Calling</b> Russian River   Chardonnay	\$13.75	\$34.99
<b>Hampton Water</b> France   Rosé	\$7.75	\$16.99
<b>Whispering Vine</b> Oregon   Pinot Noir	\$8.75	\$19.99
<b>Martin Ray Synthesis</b> Russian River   Pinot Noir	\$16.75	\$39.99
<b>Ancient Peaks</b> Paso Robles   Merlot	\$8.75	\$17.99
<b>Whispering Vine</b> Washington   Cabernet	\$8.75	\$19.99
<b>Frank Family</b> Napa   Cabernet	\$17.75	\$44.99
<b>Whitehall Lane Tre Leoni</b> Napa   Cab, Merlot, Malbec	\$13.75	\$29.99
<b>Tenuta Di Arceno</b> Italy   Chianti	\$12.75	\$29.99
<b>Saldo By Prisoner</b> Napa   Zinfandel	\$10.75	\$23.99
<b>Bramare</b> Argentina   Malbec	\$16.75	\$39.99
<b>Giesen 0% Alcohol</b> New Zealand   Sauvignon Blanc	\$5.75	\$13.99
<b>Fritz Muller 0% Alcohol</b> Germany   White Blend	\$6.75	\$14.99
<b>Giesen 0% Alcohol</b> New Zealand   Red Blend	\$5.75	\$14.99



## FLIGHTS & GLASSES

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

### White Variety Flight **15.75**

<b>Tamber Bey</b> Sauvignon Blanc	\$13.75
Napa	8oz
<b>Stag's Leap</b> Viognier	\$14.75
Napa	8oz
<b>WALT</b> Rosé	\$13.75
Sonoma	8oz

### Bubbles Flight **16.75**

<b>Roederer Estate</b> Brut	\$11.75
Mendocino	8oz
<b>Taittinger</b> Brut	\$19.75
Champagne, France	8oz
<b>Scharmsberg</b> Brut Rosé	\$17.75
Napa	8oz

### Chardonnay Flight **16.75**

<b>Flowers</b> Chardonnay	\$16.75
Sonoma Coast	8oz
<b>WALT</b> Chardonnay	\$13.75
Sonoma Coast	8oz
<b>Nickel &amp; Nickel</b> Chardonnay	\$16.75
Carneros, Napa	8oz

### Pinot Noir Flight **16.75**

<b>Joel Gott</b> Pinot Noir	\$9.75
Santa Barbara	8oz
<b>Arterberry Maresh</b> Pinot Noir	\$13.75
Dundee Hills, Oregon	8oz
<b>Sojourn "Sangiacomo"</b> Pinot Noir	\$24.75
Sonoma Coast	8oz

### Cabernet Flight **16.75**

<b>Clos Du Val</b> Cabernet	\$16.75
Napa	8oz
<b>Artesa</b> Cabernet	\$16.75
Napa	8oz
<b>Martin Ray "Synthesis"</b> Cabernet	\$16.75
Napa	8oz

### Premium Cabernet Flight **24.75**

<b>Turnbull</b> Cabernet	\$17.75
Napa	8oz
<b>Crocker Starr</b> Cabernet Franc	\$28.75
Napa	8oz
<b>Sinegal</b> Cabernet	\$27.75
Sonoma	8oz

### Red Blend Flight **15.75**

<b>Neyer "Sage Canyon"</b> Grenache, Syrah, Mourvèdre	\$12.75
Napa	8oz
<b>Leviathan</b> Cab, Syrah, Merlot, Petite	\$13.75
Napa	8oz
<b>8 Years In The Desert</b> Zinfandel, Petite Syrah	\$17.75
Napa	8oz

### Italian Red Flight **13.75**

<b>Fradiles</b> Red Blend	\$9.75
Sardinia, Italy	8oz
<b>Antiogue</b> Red Blend	\$14.75
Sardinia, Italy	8oz
<b>Bagadiu</b> Red Blend	\$13.75
Sardinia, Italy	8oz

### Red Variety Flight **16.75**

<b>Indolente Cannonau Riserva</b> Grenache	\$13.75
Italy	8oz
<b>Mendel</b> Malbec	\$12.75
Argentina	8oz
<b>Plumpjack</b> Merlot	\$24.75
Napa	8oz

## WEEKLY SPECIALS

**Clos Du Val**  
Winery \$60

**\$16.75** **\$39.99**



**Orin Swift 8 Years In the Desert**  
Winery \$50

**\$17.75** **\$45.99**

**Illumination By Quintessa Sauvignon Blanc**  
Winery \$65 95pts Jeb Dunnuck

**\$16.75** **\$39.99**

**Turnbull**  
Winery \$60

**\$17.75** **\$44.99**

**Flowers Chardonnay**  
Winery \$55 93pts Wine Spectator

**\$16.75** **\$39.99**

# SEASONAL COCKTAILS

## CHURCHILL SAGE HOT TODDY 14

Frey Ranch Bourbon | Sage Infused Honey  
| Lemon Juice  
*Served Hot*

## AMBER SOLSTICE 14

Reposado Tequila | Amaro | Lemon Juice |  
Agave | Angostura  
*On the Rocks*

## POMEGRANATE NEGRONI 14

Gin | Cocchi Americano | Lo-Fi Amaro |  
Pomegranate Liqueur  
*On a Large Clear Cube*

## FALLON BUCK 14

Frey Ranch Bourbon | Simple Syrup |  
Crème de Cassis | Lemon Juice | Angostura  
*On a Large Clear Cube*

## FRENCH 75 14

Gin | Lemon Juice  
Simple Syrup | Sparkling Wine  
*Served Up*

## FALL SPICED SPRITZ 14

Spiced Pear Liqueur | Spiced Rum | Lemon  
Juice | Sparkling Wine | Soda Water  
*On the Rocks*

## WV ESPRESSO MARTINI 14

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

## PICON PUNCH 14

Ferani Amer | Grenadine | St Remy VSOP |  
Soda Water  
*On the Rocks*

## GRAPEFRUIT LAVENDER GIMLET 14

Gray Whale Gin | Lime Juice | Grapefruit  
Juice | Simple Syrup | Lavender Bitters  
*Served Up*

## PEAR MULE 14

Pear Infused Vodka | Lime Juice | Ginger  
Beer  
*On the Rocks*

# HOUSE CLASSIC COCKTAILS

## VINE PALOMA 14

Mi Campo Tequila | Lime Juice  
Grapefruit Juice | Q Grapefruit Soda  
*On the Rocks / Salted Rim*

## CLASSIC MARGARITA 14

Mi Campo Tequila | Cointreau  
Agave | Lime  
*On the Rocks / Salted Rim*

## VINE MANHATTAN 14

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

## BLUE CHEESE STUFFED DIRTY MARTINI 14

Vodka | Filthy Olive Brine  
Blue Cheese Stuffed Olives  
*Served Up*

## VINE OLD FASHIONED 14

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

## PATRÓN FLIGHT 20

Enjoy a one-ounce pour each of  
Patrón El Alto, El Cielo, and Silver  
*REGULARLY VALUED \$50!*

## 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	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
Old Rasputin Imperial Stout Nitro	North Coast, Ca		9.0%	75	\$9.25
Russian River Pliny the Elder Double IPA	Santa Rosa		8.0%	100	\$8.25
FiftyFifty Pilsner	Truckee		4.6%	24	\$6.25
Dogfish Head Grateful Dead Juicy Pale	Truckee		5.3%	30	\$6.25
Pilsner Urquell	Czech Republic		4.4%	40	\$6.25
Russian River Blind Pig IPA	Sonoma		8.0 %	100	\$7.25
Duvel 666 Blonde Ale	Belgium		6.6%	20	\$9.25
Sculpin IPA	San Diego, Ca		7.0 %	70	\$7.25
Modelo	Mexico		4.5 %	18	\$6.25

### 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**

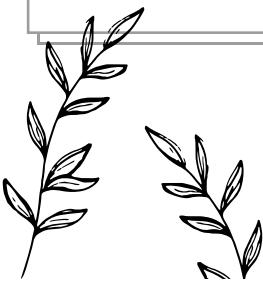
**Broadbent Malmsey 10 Year**

**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  5

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPADUM  6

CHARCUTERIE BOARD 26

IL Numero Uno 600 Day Parma Prosciutto, 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

 - 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 foodbourne illness

## 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

SHAVED BRUSSELS SALAD 15

Pomegranate, Frico, Croutons, Caesar Dressing

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



# WHISPERING VINE WINE CO.

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

BY CHEF JOSH DAVIS

FAVORITES

## ENTRÉES & SHAREABLES

### AHI TUNA POKE\*

Soy Sauce, Ginger, Spicy Sambal Sauce, Sesame Rice Crisps

24

### ESCARCOT WITH COGNAC & GARLIC

Served with Grilled Bread

22

### SMOKED CHILI GLAZED FLANK STEAK\*

Sweet Corn Succotash, Poblano, Tobacco Onions

25

### CIOPPINO

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

28

### STEAMED MANILA CLAMS & MUSSELS

Thai Red Curry Sauce, Grilled Bread with Garlic Oil

26

### 3 COCONUT SHRIMP

Served over Asian Slaw with Sweet & Spicy Chili Sauce

19

## TACOS

### DUCK CONFIT

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

19

### INDIAN-SPICED LENTIL

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

18

### KOREAN BRAISED SHORT RIB

3 Flour Tortillas, Gochujang, Seasonal Pickled Vegetables

18

### PAN SEARED SALMON\*

Israeli Couscous Salad, Chardonnay Beurre Blanc, Broccolini

26

NEW

### STEWED ITALIAN MEATBALLS

Beef, Pork & Veal, Roasted Vegetables, Marinara, Parmesan

24

### WILD MUSHROOM FLATBREAD

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

18

### SHRIMP SCAMPI FLATBREAD

Garlic Béchamel, Quattro Fromaggio, Bell Peppers, Onions

18

NEW

### SCHNITZEL & SPAETZLE

White Marble Farms Pork, Herbed Truffle Spaetzle, Mushroom Gravy, Pickled Red Cabbage  
Extra Side of Mushroom Gravy \$3

27

### 2 BRAISED BISON SHORT RIB SLIDERS

Pretzel Buns with Gorgonzola & Slaw

17

## 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 BRULEE

10

With Fresh Raspberries

\* - Gluten Free

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

