



## SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie	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	German	\$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

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

FAVORITES

## White Variety Flight 10.75

**Guerra Albano** \$10.75  
*Sauvignon Blanc* 8oz  
Italy

**Marietta** Dry Riesling \$7.75  
Sonoma 8oz

**Meyer Näkel** Dry Rosé \$13.75  
Germany 8oz

## Pinot Noir Flight 16.75

**Martin Ray** Pinot Noir \$8.75  
Sonoma 8oz

**Emeritus** Pinot Noir \$17.75  
Russian River 8oz

**Æquitas** Pinot Noir \$21.75  
Gap's Crown, Sonoma 8oz

## Bubbles Flight 14.75

**J Vineyards Cuvee** Brut \$9.75  
Sonoma 8oz

**G.H. Mumm** Brut \$15.75  
Champagne, France 8oz

**PerrierJouët** Brut \$17.75  
Champagne, France 8oz

## Cabernet Flight 14.75

**Educated Guess** \$14.75  
*Cabernet* 8oz  
Napa

**Mount Veeder** Cabernet \$19.75  
Napa 8oz

**Charles Krug** Cabernet \$12.75  
Napa 8oz

## Chardonnay Flight 11.75

**Peju** Chardonnay \$10.75  
Napa 8oz

**Chateau Chardonnay** \$8.75  
*Chardonnay* 8oz  
California

**Far Niente Post & Beam** \$13.75  
*Chardonnay* 8oz  
Napa

## Premium Napa Red Flight 24.75

**Far Niente Bella Union** \$21.75  
*Cabernet* 8oz  
Napa

**Immortal** Cabernet \$21.75  
Napa 8oz

**Double Diamond** Red \$33.75  
*Blend* 8oz  
Napa

## Red Blend Flight 16.75

**Smith & Hook Reserve** \$12.75  
*Cab, Merlot, Cab Franc* 8oz  
Central Coast

**Kipsun** Cabernet, Syrah, \$21.75  
*Merlot* 8oz  
Red Mountain

**Trefethen Dragon's** \$17.75  
**Tooth** Malbec, Cabernet, 8oz  
*Merlot* Napa

## International Red Flight 16.75

**Domaine Du Vieux** \$19.75  
*Pinot Noir* 8oz  
Burgundy, France

**Madera 5** Nebbiolo \$12.75  
Baja, Mexico 8oz

**Penfolds Bin 389** Shiraz, \$16.75  
*Cabernet* 8oz  
Australia

## Red Variety Flight 13.75

**Blaire Payton** Grenache \$12.75  
Sonoma 8oz

**Brecca** Grenacha \$7.75  
Spain 8oz

**Laird** Merlot \$19.75  
Napa 8oz

# WEEKLY SPECIALS



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

**\$33.75 \$85.99**

**Immortal Estate Slope Cabernet Sale**  
94pts Jeb Dunnuck

**\$21.75 \$59.99**

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

**\$17.75 \$44.99**

**Smith & Hook Reserve Cabernet Sauvignon Sale**

**\$12.75 \$29.99**

**Peju Winery Legacy Collection Chardonnay**

**\$10.75 \$25.99**

## SEASONAL COCKTAILS

### BLACK HIBISCUS MANHATTAN 14

Rye Whiskey | Averna Amaro  
Hibiscus Syrup | Angostura  
*Served Up with Hibiscus Flower*

### CHAMPS-ELYSEES 12

Cognac | Benedictine  
Lemon Juice | Simple Syrup  
*Served Up*

### LIMONCELLO SPRITZ 11

Limoncello | Lemon Juice  
Sparkling Wine | Club Soda  
*On the Rocks*

### CURTIS GOES CARIBBEAN 12

Oak-Aged Rum | Banana Liqueur  
Dry Curaçao | Lime Juice  
Pineapple Juice | Angostura  
*On the Rocks*

### GRAPEFRUIT LAVENDER GIMLET 11

St George Botanivore 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 11

Gin | Lemon Juice  
Simple Syrup | Bubbles  
*Served Up*

### WV ESPRESSO MARTINI 12

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

### SOLEROL SOUR 12

Rye Whiskey | Peach Tarragon Syrup  
Aperol | Lemon  
Angostura | Orange Bitters  
*On a Large Clear Cube*

### PEACH PARTY VODKA SODA 12

Peach Vodka | Grapefruit Juice  
Lemon Juice | Cinnamon Simple Syrup  
Soda  
*On the Rocks*

## HOUSE CLASSIC COCKTAILS

### VINE PALOMA 11

Astral Tequila | Lime Juice  
Grapefruit Juice | Q Grapefruit Soda  
*On the Rocks | Salted Rim*

### VINE MANHATTAN 11

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

### CLASSIC MARGARITA 11

WV Fogonero Tequila | Cointreau  
Agave | Lime  
*On the Rocks | Salted Rim*

### BLUE CHEESE STUFFED DIRTY MARTINI 11

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
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

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 **NEW**

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

