

SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie Champagne, France Brut	\$16.75	\$39.99
Ruffino Italy Prosecco	\$5.75	\$9.99
Whispering Vine California Moscato	\$5.75	\$12.99
Silverado Napa Sauvignon Blanc	\$8.75	\$19.99
BÖEN Santa Lucia Highlands Chardonnay	\$8.75	\$17.99
The Calling Russian River Chardonnay	\$13.75	\$34.99
Hampton Water France Rosé	\$7.75	\$16.99
Whispering Vine Oregon Pinot Noir	\$8.75	\$19.99
The Calling Russian River Pinot Noir	\$12.75	\$29.99
Duckhorn Napa Merlot	\$17.75	\$39.99
Whispering Vine Washington Cabernet	\$8.75	\$19.99
Prisoner Wine Co. Napa Cabernet	\$17.75	\$44.99
Whitehall Lane Tre Leoni Napa Cab, Merlot, Malbec	\$13.75	\$29.99
Ruffino Italy Chianti	\$8.75	\$18.99
Saldo By Prisoner Napa Zinfandel	\$10.75	\$23.99
Bramare Argentina Malbec	\$16.75	\$39.99
Giesen 0% Alcohol New Zealand Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol Germany White Blend	\$6.75	\$14.99
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

International White Variety Flight **8.75**

Pazo Das Bruxas	\$10.75
<i>Albarino</i>	8oz
Spain	
Kim Crawford	\$6.75
<i>Sauvignon Blanc</i>	8oz
New Zealand	
La Quercia Dry Rosé	\$7.75
Italy	8oz

Bubbles Flight **14.75**

Lucien Albrecht Brut	\$8.75
<i>Rosé</i>	8oz
France	
Schramsberg Blanc de Blanc	\$14.75
Napa	8oz
Jacquart Brut	\$17.75
Champagne, France	8oz

Napa Chardonnay Flight **16.75**

Far Niente Chardonnay	\$18.75
Napa	8oz
Flowers Chardonnay	\$16.75
Sonoma Coast	8oz
Nickel & Nickel Chardonnay	\$16.75
Napa	8oz

Pinot Noir Flight **12.75**

Hyland "Couri" Pinot Noir	\$17.75
Willamette, Oregon	8oz
Four Graces Pinot Noir	\$9.75
Willamette, Oregon	8oz
BÖEN Pinot Noir	\$8.75
Sonoma - Monterey	8oz

Cabernet Flight **15.75**

Whitehall Lane Cabernet	\$16.75
Napa	8oz
Artesa Cabernet	\$16.75
Napa	8oz
Quit Cabernet	\$12.75
Napa	8oz

Premium Cabernet Flight **23.75**

Sinegal Cabernet	\$26.75
Sonoma	8oz
Silver Oak Cabernet	\$23.75
Sonoma	8oz
Ink Grade Cabernet	\$23.75
Napa	8oz

Red Blend Flight **14.75**

Ferrari Carano Tresor	\$16.75
<i>Cab, Merlot, Cab Franc</i>	8oz
Sonoma	
Chappellet Cab, Merlot, Cab Franc	\$17.75
Napa	8oz
Daou Pessimist	\$8.75
<i>Petite Syrah, Zin, Petite Syrah</i>	8oz
Paso Robles	

Italian Red Flight **13.75**

Fradiles Red Blend	\$9.75
Sardinia, Italy	8oz
Antiogue Red Blend	\$14.75
Sardinia, Italy	8oz
Bagadiu Red Blend	\$13.75
Sardinia, Italy	8oz

Red Variety Flight **15.75**

Madaudo "Sicilia Etna"	\$12.75
<i>Nerello Mascalese</i>	8oz
Sicily, Italy	
Amor Fati Grenache	\$16.75
Santa Maria	8oz
Seghesio Old Vine Zinfandel	\$16.75
Sonoma	8oz

WEEKLY SPECIALS

Silver Oak
Winery \$100

 
\$23.75 \$59.99

Chappellet Mountain Cuvee
Winery \$57

\$17.75 \$39.99

Calling Pinot Noir
91pts Wine Spectator

\$12.75 \$29.99

Daou Pessimist
Winery \$26

\$8.75 \$19.99

La Quercia Abruzzo

\$7.75 \$15.99

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
Russian River Pliny the Elder Double IPA	Sonoma		8.0% 100	\$8.25
Russian River Happy Hops IPA	Sonoma		6.5 % 50	\$7.25
Russian River STS Pilsner	Sonoma		5.3% 50	\$7.25
FiftyFifty Pilsner	Truckee		4.6% 24	\$6.25
Pilsner Urquell	Czech Republic		4.4% 40	\$6.25
Duvel 666 Blonde Ale	Belgium		6.6% 20	\$9.25
Sculpin IPA	San Diego, Ca		7.0 % 70	\$7.25
Rasputin Russian Imperial Stout Nitro	Fort Bragg		9.0 % 75	\$8.25
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

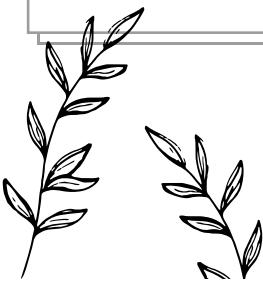
Broadbent Malmsey 10 Year

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

ESCARGOT 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

ITALIAN FLATBREAD

Italian Sausage, Quattro Fromaggio, Bell Peppers, Onions, Marinara Sauce

18

NEW

SCHNITZEL & SPAETZLE

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

27

3 BRAISED BISON SHORT RIB SLIDERS

Pretzel Buns with Gorgonzola & Slaw

17

DESSERTS

CHOCOLATE MOUSSE

With Shaved Valrhona Chocolate

10

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 BRÛLÉE

10

With Fresh Raspberries

✖ - Gluten Free

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

