

SIGNATURE SELECTION

Enjoy an 8oz. glass



\$

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Beau Joie Champagne, France | Brut  
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# 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

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*Sauvignon Blanc* 8oz  
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## Bubbles Flight \$10.75

**J Vineyards Cuvee Brut** \$10.75  
Italy 8oz

**Marietta Dry Riesling** \$10.75  
Sonoma 8oz

**Meyer Näkel Dry Rosé** \$10.75  
Germany 8oz

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Germany 8oz

## Chardonnay Flight \$11.75

**Peju** \$10.75  
Napa 8oz

**Chateau** \$10.75  
California 8oz

**Far Niente Post & Beam** \$10.75  
Napa 8oz

## Chardonnay Flight \$11.75

**Peju** \$10.75  
Napa 8oz

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Napa 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

## HOUSE CLASSIC COCKTAILS

### GRAPEFRUIT LAVENDER GIMLET \$10.75

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

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St George Botanivore Gin | Lime Juice  
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*Served Up*

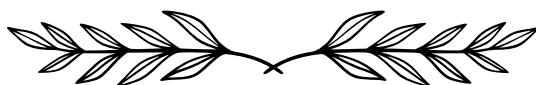
### GRAPEFRUIT LAVENDER GIMLET \$10.75

St George Botanivore Gin | Lime Juice  
Grapefruit Juice | Simple Syrup  
Lavender Bitters  
*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
				
				
Sparks	<b>LOCAL</b>	8.4%	IBU 23	\$10.75
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## RUSSIAN RIVER BREWING CO. BOTTLED BEERS



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**  **4**

**VIRGINIA GOURMET PEANUT ASSORTMENT** **GF** **4**

**HUMMUS WITH PAPPADUM** **GF** **5**

**CHARCUTERIE BOARD** **GF** **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\***  **4**

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**  **4**

Mixed Greens. Candied Pecans, Verjus  
Vinaigrette

**SEASONAL CIRTUS & GOAT CHEESE SALAD** **GF** **12**

Mixed Greens. Candied Pecans, Verjus  
Vinaigrette **NEW**

**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 **NEW**

**GRILLED CHEESE & TOMATO SOUP** **13**

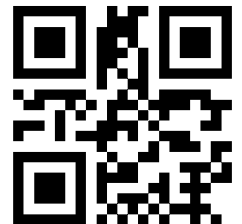
Irish Cheddar, Dutch Gouda, Rustic  
Baguette

**TATER TOTS** **6**

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

**FRENCH FRIES** **6**

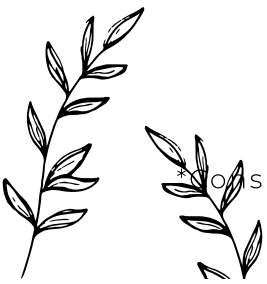
Choice of Ketchup and/or House  
Buttermilk Dipping Sauce



 - 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\*

Soy Sauce, Ginger, Spicy Sambal Sauce  
Sesame Rice Crisps

✂ 4

### 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

## TACOS

### DUCK CONFIT

✂ 4

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

### PORK OSSO BUCCO

✂ 4

Israeli Couscous, Chardonnay Beurre  
Blanc

NEW

### STEWED ITALIAN MEATBALLS

GF 28

Beef, Pork & Veal, Roasted  
Vegetables Marinara, Parmesan

NEW

### 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

## DESSERTS

### CHOCOLATE MOUSSE

✂ 4

With Shaved Valrhona Chocolate

### HOMESPUN ICE CREAM & SORBET

✂ 5|8|10

With Shaved Valrhona Chocolate

### ICE CREAM SANDWICH

7

Your Choice of Ice Cream between  
Two White Chocolate Macadamia  
Cookies

### COINTREAU CREME BRULEE

9

With Fresh Raspberries

✂ - Gluten Free

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

