

SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie	Champagne, France Brut	\$44.99	\$44.99
Beau Joie	Champagne, France Brut	\$10.75	\$44.99
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Special Flight of FOUR Belle Glos Pinot Noirs

Las Alturas | Dairyman | Balade | Clark & Telephone

\$17.75

FLIGHTS & GLASSES

FAVORITES

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

White Variety Flight

\$10.75

Guerra Albano
Sauvignon Blanc
Italy

\$10.75
8oz

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Sauvignon Blanc
Italy

\$10.75
8oz

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White Variety Flight

\$10.75

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8oz

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White Variety Flight

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\$10.75
8oz

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Sauvignon Blanc
Italy

\$10.75
8oz

Bubbles Flight

\$10.75

J Vineyards Cuvee Brut
Italy

\$10.75
8oz

Marietta Dry Riesling
Sonoma

\$10.75
8oz

Meyer Näkel Dry Rosé
Germany

\$10.75
8oz

Bubbles Flight

\$10.75

J Vineyards Cuvee Brut
Italy

\$10.75
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Marietta Dry Riesling
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\$10.75
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Meyer Näkel Dry Rosé
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Bubbles Flight

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\$10.75
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Marietta Dry Riesling
Sonoma

\$10.75
8oz

Meyer Näkel Dry Rosé
Germany

\$10.75
8oz

Chardonnay Flight

\$11.75

Peju
Napa

\$10.75
8oz

Chateau
California

\$10.75
8oz

Far Niente Post & Beam
Napa

\$10.75
8oz

Chardonnay Flight

\$11.75

Peju
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\$10.75
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Chateau
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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

GRAPEFRUIT LAVENDER \$10.75 GIMLET

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

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HOUSE CLASSIC COCKTAILS

GRAPEFRUIT LAVENDER \$10.75 GIMLET

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

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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	LOCAL	8.4%	IBU 23	\$10.75
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RUSSIAN RIVER BREWING CO. BOTTLED BEERS

Revision Reno As F*ck IPA Sparks **LOCAL** 8.4% IBU 23 \$10.75

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 GF 4

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM GF 5

CHARCUTERIE BOARD 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* 18

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 GF 12

Mixed Greens, Candied Pecans, Verjus Vinaigrette

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

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



18% 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

WHISPERING VINE WINE CO.

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

BY CHEF JOSH DAVIS



ENTRÉES & SHAREABLES

AHI TUNA POKE* GF 12

Soy Sauce, Ginger, Spicy Sambal
Sauce Sesame Rice Crisps

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

PORK OSSO BUCCO GF 28 NEW

mashed potatoes, apple
pomegranate gremolata

STEWED ITALIAN MEATBALLS GF 28 NEW

Beef, Pork & Veal, Roasted
Vegetables Marinara, Parmesan

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

TACOS

DUCK CONFIT GF 9

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

DESSERTS

CHOCOLATE MOUSSE GF 9

With Shaved Valrhona Chocolate

HOMESPUN ICE CREAM & SORBET 4/7/9

One, Two, or Three Scoops See
Server for Weekly Flavors

ICE CREAM SANDWICH 7

Your Choice of Ice Cream between
Two White Chocolate Macadamia
Cookies

COINTREAU CREME BRULEE 9

With Fresh Raspberries

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