

SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie Brut 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 Germany	\$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 <i>Sauvignon Blanc</i> Italy	\$10.75 8oz
Marietta <i>Dry Riesling</i> Sonoma	\$7.75 8oz
Meyer Näkel <i>Dry Rosé</i> Germany	\$13.75 8oz

Pinot Noir Flight 16.75

Martin Ray <i>Pinot Noir</i> Sonoma	\$8.75 8oz
Emeritus <i>Pinot Noir</i> Russian River	\$17.75 8oz
Æquitas <i>Pinot Noir</i> Gap's Crown, Sonoma	\$21.75 8oz

Red Blend Flight 16.75

Smith & Hook Reserve <i>Cab, Merlot, Cab Franc</i> Central Coast	\$12.75 8oz
Kipsun <i>Cabernet, Syrah, Merlot</i> Red Mountain	\$21.75 8oz
Trefethen Dragon's Tooth <i>Malbec, Cabernet, Merlot</i> Napa	\$17.75 8oz

Bubbles Flight 14.75

J Vineyards Cuvee <i>Brut</i> Sonoma	\$9.75 8oz
G.H. Mumm <i>Brut</i> Champagne, France	\$15.75 8oz
PerrierJouët <i>Brut</i> Champagne, France	\$17.75 8oz

Cabernet Flight 14.75

Educated Guess <i>Cabernet</i> Napa	\$14.75 8oz
Mount Veeder <i>Cabernet</i> Napa	\$19.75 8oz
Charles Krug <i>Cabernet</i> Napa	\$12.75 8oz

International Red Flight 16.75

Domaine Du Vieux <i>Pinot Noir</i> Burgundy, France	\$19.75 8oz
Madera 5 <i>Nebbiolo</i> Baja, Mexico	\$12.75 8oz
Penfolds Bin 389 <i>Shiraz, Cabernet</i> Australia	\$16.75 8oz

Chardonnay Flight 11.75

Peju <i>Chardonnay</i> Napa	\$10.75 8oz
Chateau Chardonnay <i>Chardonnay</i> California	\$8.75 8oz
Far Niente Post & Beam <i>Chardonnay</i> Napa	\$13.75 8oz

Premium Napa Red Flight 24.75

Far Niente Bella Union <i>Cabernet</i> Napa	\$21.75 8oz
Immortal <i>Cabernet</i> Napa	\$21.75 8oz
Double Diamond <i>Red Blend</i> Napa	\$33.75 8oz

Red Variety Flight 13.75

Blaire Payton <i>Grenache</i> Sonoma	\$12.75 8oz
Brecca <i>Grenacha</i> Spain	\$7.75 8oz
Laird <i>Merlot</i> Napa	\$19.75 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 12

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	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
Pliny the Elder Double IPA Russian River		8.0%	HIGH	\$7.25
FiftyFifty Tahoe Lager Truckee	LOCAL	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	LOCAL	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 GF 5

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM GF 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 GF 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

SHAVED BRUSSELS SALAD 14

Creamy Caesar, Garlic Croutons, Frico, Pomegranate

HEIRLOOM TOMATO SALAD 14

Local "Backyard Farms" Tomatoes, Persian Cucumbers, Halloumi Croutons, Lemongrass Vinaigrette

NEW

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



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.

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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

TACOS

DUCK CONFIT GF 18

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

INDIAN-SPICED LENTIL GF 18

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

KOREAN BRAISED SHORT RIB 18

3 Flour Tortillas, Gochujang, Seasonal Pickled Vegetables

PAN SEARED SALMON 23 NEW

Israeli Couscous, Chardonnay Beurre Blanc

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

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 BRULÉE 9

With Fresh Raspberries

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