

France   Brut	<del>\$17.75</del>	<del>\$17.99</del>
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

### White Variety Flight 10.75

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

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

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

### Bubbles Flight 14.75

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

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

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

### Chardonnay Flight 11.75

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

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

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

### Pinot Noir Flight 16.75

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

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

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

### Cabernet Flight 14.75

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

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

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

### Premium Napa Red Flight 24.75

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

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

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

### Red Blend Flight 16.75

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

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

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

### International Red Flight 16.75

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

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

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

### Red Variety Flight 13.75

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

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

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

## SEASONAL COCKTAILS

### BLACK HIBISCUS 12 MANHATTAN

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

### THE VINE OLD 12 FASHIONED

Premium Bourbon |  
Simple Syrup  
Orange Bitters | Angostura  
Bitters  
*On a Large Clear Cube*

### CHAMPS-ELYSEES 12

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

### FRENCH 75 11

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

### LIMONCELLO 11 SPRITZ

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

## HOUSE CLASSIC COCKTAILS

### WV ESPRESSO 12

### MARTINI PALOMA 11

White Tequila | Lime Juice  
Coffee | Citrus Espresso  
Grapefruit Soda  
Simple Syrup  
*On the Rocks | Salted Rim  
Served Up with Pressed Mint*

### CLASSIC 11

### MARTINI ROSÉ 12

### CARIBBEAN

WV Fogonero Tequila |  
Cointreau

## IPA Sparks

Sierra Nevada Hazy Little		6.7%	35	\$6.25
Thing IPA Chico				
Pigeon Head Lager Reno	LOCAL	4.9%	14	\$6.25
Pliny the Elder Double		8.0%	HIGH	\$7.25
IPA Russian River				
FiftyFifty Tahoe	LOCAL	5.0%	N/A	\$6.25
Lager Truckee				
Fall River Irish Coffee		6.0%	45	\$6.25
Stout Nitro Redding				
Rogue Dead Guy		6.6%	40	\$6.25
Ale Oregon				
STS Pilsner Russian River		5.4%	MED	\$6.25
FiftyFifty	LOCAL	5.4%	N/A	\$6.25
Octoberfest Truckee				
Pilsner Urquell Czech		4.4%	N/A	\$6.25
Republic				
Dogfish Head Punkin		7.0%	N/A	\$7.25
Brown Ale Delaware				
Ballast Point Sculpin		7.0%	70	\$6.25
Grapefruit IPA N/A				

## 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.

**Broadbent Madeira**

BY CHEF JOSH DAVIS

## 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

## 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 **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

### 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

### 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