



## SIGNATURE SELECTION

Enjoy an 8oz. glass



G.H. Mumm	Champagne, France   Brut	\$14.75	\$34.99
Cade By Plumpjack	Napa   Sauvignon Blanc	\$16.75	\$39.99
Whispering Vine	Oregon   Pinot Gris	\$7.75	\$16.99
Bread & Butter	California   Chardonnay	\$5.75	\$12.99
The Calling	Russian River   Chardonnay	\$13.75	\$34.99
Miner	Napa   Rosé	\$9.75	\$24.99
Boen Reserve	Santa Maria   Pinot Noir	\$14.75	\$49.99
Whispering Vine	Oregon   Pinot Noir	\$8.75	\$19.99
Ancient Peaks	Paso Robles   Merlot	\$8.75	\$17.99
Opolo	Paso Robles   Cabernet	\$12.75	\$29.99
RouteStock	Napa   Cabernet	\$10.75	\$24.99
Educated Guess	Napa   Cabernet Blend	\$8.75	\$19.99
Tolaini Al Passo	Tuscany, Italy   Sangiovese Blend	\$9.75	\$21.99
Ridge Three Valley	Sonoma   Zinfandel	\$14.75	\$32.99
Telegramme	Chateauneuf, France   Grenache Blend	\$17.75	\$44.99
Giesen 0% Alcohol	New Zealand   Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol	German   White Blend	\$6.75	\$16.99
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

<b>White Variety Flight</b>	<b>9.75</b>
<b>Allan Scott</b> <i>Sauvignon Blanc</i> New Zealand	\$7.75 8oz
<b>Miner</b> <i>Viognier</i> Napa	\$8.75 8oz
<b>Martinelli</b> <i>Dry Rosé</i> Sonoma	\$12.75 8oz

<b>French Rosé Bubbles Flight</b>	<b>15.75</b>
<b>Gerard Bertrand</b> <i>Brut Rosé</i> France	\$7.75 8oz
<b>G.H. Mumm</b> <i>Brut Rosé</i> Champagne, France	\$16.75 8oz
<b>Beau Joie</b> <i>Brut Rosé</i> Champagne, France	\$19.75 8oz

<b>Chardonnay Flight</b>	<b>15.75</b>
<b>Sojourn</b> <i>Chardonnay</i> Sonoma	\$14.75 8oz
<b>Truchard</b> <i>Chardonnay</i> Napa	\$13.75 8oz
<b>Far Niente</b> <i>Chardonnay</i> Napa	\$20.75 8oz

<b>Pinot Noir Flight</b>	<b>15.75</b>
<b>Purple Hands Lone Oak</b> <i>Pinot Noir</i> Willamette	\$12.75 8oz
<b>The Calling</b> <i>Pinot Noir</i> Russian River	\$12.75 8oz
<b>Bricoleur</b> <i>Pinot Noir</i> Russian River	\$19.75 8oz

<b>Cabernet Flight</b>	<b>15.75</b>
<b>K Jackson Reserve</b> <i>Cabernet</i> Sonoma	\$8.75 8oz
<b>Metier</b> <i>Cabernet</i> Washington	\$12.75 8oz
<b>Caterwaul</b> <i>Cabernet</i> Napa	\$24.75 8oz

<b>Premium Napa Cabernet Flight</b>	<b>24.75</b>
<b>Adaptation By Plumpjack</b> <i>Cabernet</i> Napa	\$29.75 8oz
<b>Bella Union By Far Niente</b> <i>Cabernet</i> Napa	\$18.75 8oz
<b>Sinegal</b> <i>Cabernet</i> Napa	\$24.75 8oz

<b>Red Blend Flight</b>	<b>16.75</b>
<b>Ferrari Carano Tresor</b> <i>Cab, Merlot, Malbec</i> Sonoma	\$16.75 8oz
<b>Saxon Browne</b> <i>Grenache, Syrah, Mourvedre</i> Sonoma	\$16.75 8oz
<b>Laird "Jillian's"</b> <i>Cabernet, Syrah, Merot</i> Napa	\$16.75 8oz

<b>Premium International Red Flight</b>	<b>16.75</b>
<b>Brecca Old Vine</b> <i>Grenache</i> Spain	\$5.75 8oz
<b>Casa Ferreirinha</b> <i>Touriga Nacional, Franca, Tinta Cao</i> Douro, Portugal	\$27.75 8oz
<b>Bramare Lujan De Cuyo</b> <i>Malbec</i> Argentina	\$16.75 8oz

<b>Red Variety Flight</b>	<b>16.75</b>
<b>Plumpjack</b> <i>Merlot</i> Napa	\$24.75 8oz
<b>Truchard</b> <i>Syrah</i> Napa	\$10.75 8oz
<b>Carol Shelton Monga</b> <i>Old Vine Zinfandel</i> Sonoma	\$12.75 8oz

## WEEKLY SPECIALS



<b>Caterwaul Cabernet</b> Winery \$130	<b>\$24.75</b>	<b>\$59.99</b>
<b>Purple Hands Lone Oak</b> 92pts Wine Spectator & 93pts James Suckling	<b>\$12.75</b>	<b>\$29.99</b>
<b>Bramare Lujan De Cuyo</b> Winery \$50 95pts James Suckling	<b>\$16.75</b>	<b>\$39.99</b>
<b>Cade By Plumpjack Sauvignon Blanc</b> Winery \$44	<b>\$16.75</b>	<b>\$39.99</b>
<b>RouteStock Cabernet Sauvignon</b> 90pts Wine Enthusiast	<b>\$10.75</b>	<b>\$24.99</b>

## SEASONAL COCKTAILS

### SPRINGTIME SPRITZ

13

Crème de Violette | Lemon Juice  
Elderflower Liqueur | Sparkling Wine |  
Club Soda

*On the Rocks*

### FALLON BUCK

14

Frey Ranch Bourbon | Simple Syrup |  
Crème de Cassis | Lemon Juice | Angostura

*On a Large Clear Cube*

### LIMONCELLO SPRITZ

13

Limoncello | Lemon Juice  
Sparkling Wine | Club Soda

*On the Rocks*

### CARAJILLO SOL

13

WV Malahat Rum | Licor 43 | Golden Moon  
Kümmel | Grind Espresso Liqueur | Walnut  
Bitters | Fee Foam

*On the Rocks*

### GRAPEFRUIT LAVENDER GIMLET

12

Gray Whale 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

12

Gin | Lemon Juice  
Simple Syrup | Sparkling Wine

*Served Up*

### WV ESPRESSO MARTINI

13

Vodka | Cardamaro  
Coffee | Grind Espresso Liqueur  
Simple Syrup

*Served Up with Pressed Mint*

### PISCO BREEZE

13

Pisco | Agwa Coca Herbal Liqueur | Leopold  
Sour Lime | Simple Syrup | Scrappy's  
Chocolate Bitters | Fee Foam

*On the Rocks*

### PEACH MULE

13

Wild Roots Peach Vodka | Intense Ginger  
Liqueur | Lemon Juice | Ginger Beer

*On the Rocks*

## HOUSE CLASSIC COCKTAILS

### VINE PALOMA

12

Mi Campo Tequila | Lime Juice  
Grapefruit Juice | Q Grapefruit Soda

*On the Rocks | Salted Rim*

### VINE MANHATTAN

12

Premium Rye | Antica Sweet Vermouth  
Gran Marnier | Angostura  
Peychaud's Bitters

*Served Up*

### CLASSIC MARGARITA

12

Mi Campo Tequila | Cointreau  
Agave | Lime

*On the Rocks | Salted Rim*

### BLUE CHEESE STUFFED DIRTY MARTINI

12

Vodka | Filthy Olive Brine  
Blue Cheese Stuffed Olives

*Served Up*

## 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	<b>LOCAL</b>	8.4%	23	\$7.25
Sierra Nevada Hazy Little Thing IPA Chico		6.7%	35	\$6.25
Pigeon Head Lager Reno	<b>LOCAL</b>	4.9%	14	\$6.25
Pliny the Elder Double IPA Russian River		8.0%	HIGH	\$7.25
Fall River Irish Coffee Stout Nitro Redding		6.0%	45	\$6.25
Rogue Dead Guy Ale Oregon		6.6%	40	\$6.25
FiftyFifty Pilsner Truckee	<b>LOCAL</b>	4.6%	N/A	\$6.25
Pilsner Urquell Czech Republic		4.4%	N/A	\$6.25
Dogfish Head Grateful Dead Juicy Pale Ale		5.3%	30	\$7.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
Deschutes Black Butte Porter Oregon		5.5%	30	\$7.25
Deschutes Black Butte Porter Oregon		5.5%	30	\$7.25

## RUSSIAN RIVER BREWING CO. BOTTLED BEERS

Pliny the Elder Double IPA	8.0%	HIGH	\$5.99
Blind Pig IPA	6.3%	MED	\$5.99
Citra Flash Mob IPA	7.0%	MED	\$5.99
Happy Hops IPA	6.5%	LOW	\$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

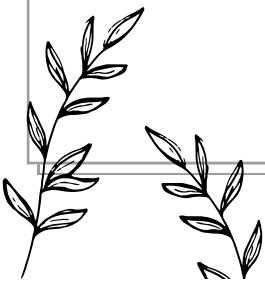


### Broadbent Madeira

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 5

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM 6

CHARCUTERIE BOARD 25

IL Numero Uno 600 Day Parma Prociutto, 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 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 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

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

SCAN FOR A DIGITAL COPY



- 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 foodborne illness



# 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 22

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 19

Served over Asian Slaw with Sweet & Spicy Chili Sauce

### PAN SEARED SALMON 25

Israeli Couscous Salad, Chardonnay Beurre Blanc, Broccolini **NEW**

### 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

### SHRIMP SCAMPI FLATBREAD 18

Garlic Béchamel, Quattro Fromaggio, Bell Peppers, Onions **NEW**

### SCHNITZEL & SPAETZLE 25

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

### 2 BRAISED BISON SHORT RIB SLIDERS 17

Pretzel Buns with Gorgonzola & Slaw

## TACOS

### DUCK CONFIT 18

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

### INDIAN-SPICED LENTIL 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 One, Two, or Three Scoops

### ICE CREAM SANDWICH 8

Your Choice of Ice Cream Between Two White Chocolate Macadamia Cookies

### COINTREAU CRÈME BRULEE 9

With Fresh Raspberries

✂ - Gluten Free

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