



SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie Champagne, France Brut	\$16.75	\$44.99
Whispering Vine California Moscato	\$5.75	\$12.99
Honig Napa Sauvignon Blanc	\$8.75	\$19.99
Whispering Vine Oregon Pinot Gris	\$7.75	\$16.99
Whispering Vine Oregon Chardonnay	\$8.75	\$19.99
The Calling Russian River Chardonnay	\$13.75	\$34.99
Whispering Vine Oregon Rosé	\$7.75	\$16.99
Whispering Vine Oregon Pinot Noir	\$8.75	\$19.99
Flowers Sonoma Coast Pinot Noir	\$17.75	\$45.99
Opolo Paso Robles Merlot	\$8.75	\$19.99
Whispering Vine Washington Cabernet	\$8.75	\$19.99
Force & Grace Napa Cabernet	\$16.75	\$39.99
Leviathan Napa Cab, Petite Syrah, Merlot	\$14.75	\$34.99
Tenuta Di Arceno Italy Chianti	\$12.75	\$29.99
Whispering Vine Mendocino Zinfandel	\$8.75	\$19.99
Bramare Argentina Malbec	\$16.75	\$39.99
Giesen 0% Alcohol New Zealand Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol German White Blend	\$6.75	\$14.99
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

White Variety Flight	10.75
Nik Weis <i>Old Vine Dry Riesling</i> Germany	\$8.75 8oz
Four Graces <i>Pinot Gris</i> Willamette Valley, Oregon	\$8.75 8oz
WALT <i>Rosé</i> Sonoma	\$13.75 8oz

Bubbles Flight	16.75
Beau Joie Senecourt <i>Brut</i> Champagne, France	\$12.75 8oz
Perrier Jouet <i>Brut</i> Champagne, France	\$18.75 8oz
Schamsberg <i>Brut Rosé</i> Napa Valley	\$17.75 8oz

Chardonnay Flight	15.75
Hartford Court <i>Chardonnay</i> Russian River	\$10.75 8oz
Post & Beam <i>Chardonnay</i> Carneros, Napa	\$13.75 8oz
Far Niente <i>Chardonnay</i> Napa	\$20.75 8oz

Pinot Noir Flight	17.75
A to Z <i>Pinot Noir</i> Oregon	\$7.75 8oz
Admire <i>Pinot Noir</i> Sonoma Coast	\$12.75 8oz
Martinelli "Bondi Home Ranch" <i>Pinot Noir</i> Russian River	\$29.75 8oz

Cabernet Flight	14.75
Bezel By Cakebread <i>Cabernet</i> Paso Robles	\$11.75 8oz
The Mill Keeper <i>Cabernet</i> Napa	\$12.75 8oz
Caymus <i>Cabernet</i> California	\$17.75 8oz

Premium Napa Cabernet Flight	20.75
Bella Union By Far Niente <i>Cabernet</i> Napa	\$21.75 8oz
Faust <i>Cabernet</i> Napa	\$17.75 8oz
Dr. Stephans Collateral <i>Cabernet</i> Napa	\$19.75 8oz

Red Blend Flight	15.75
Harvey & Harriet <i>Cabernet, Syrah, Malbec</i> Paso Robles	\$12.75 8oz
Hourglass HG III <i>Cabernet, Merlot, Cab Franc</i> Napa	\$16.75 8oz
Ferrari Carano Tresor <i>Cabernet, Merlot, Cab Franc</i> Sonoma	\$16.75 8oz

Premium International Red Flight	14.75
La Quercia Riserva <i>Montepulciano</i> Abruzzo, Italy	\$10.75 8oz
Fradiles "Antioque" <i>Bovale</i> Sardinia, Italy	\$14.75 8oz
Penfolds Bin 389 <i>Cabernet - Shiraz</i> Australia	\$18.75 8oz

Red Variety Flight	18.75
Barboursville Reserve <i>Cabernet Franc</i> Virginia	\$10.75 8oz
Plumpjack <i>Merlot</i> Napa	\$24.75 8oz
Crocker Starr <i>Cab Franc Red Blend</i> Napa	\$25.75 8oz

WEEKLY SPECIALS



Martinelli "Bondi Ranch" Pinot Noir
Winery \$85 94pts Wine Spectator

\$29.75 \$75.99

Bramare Valle De Uno Malbec
Winery \$50 95pts James Suckling

\$16.75 \$39.99

Admire Pinot Noir

\$13.75 \$31.99

La Quercia Riserva Montepulciano

\$10.75 \$24.99

Four Graces Pinot Gris
Winery \$35 93pts Tasting Panel

\$8.75 \$19.99

SEASONAL COCKTAILS

SUMMER FLING COOLER

14

Ketel One Grapefruit Rose Vodka |
Grapefruit Juice | Lime Juice | Simple Syrup
| Riesling | Club Soda

On the Rocks

MINT & MOJITO CAN'T ELOPE

14

Don Q Rum | Cantaloupe-Mint Simple
Syrup | Lime Juice | Club Soda

On the Rocks

FRENCH 75

14

Gin | Lemon Juice
Simple Syrup | Sparkling Wine

Served Up

WV ESPRESSO MARTINI

14

Vodka | Cardamaro
Coffee | Grind Espresso Liqueur | Simple
Syrup

Served Up with Pressed Mint

GRAPEFRUIT LAVENDER GIMLET

14

Gray Whale Gin | Lime Juice | Grapefruit
Juice | Simple Syrup | Lavender Bitters

Served Up

AMBER SUN

14

Tequila | Aperol | Elderflower Liqueur |
Lemon Juice | Agave | Angostura Bitters

On a Large Clear Cube

FALLON BUCK

14

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

On a Large Clear Cube

LIMONCELLO SPRITZ

14

Limoncello | Lemon Juice | Sparkling Wine
| Club Soda

On the Rocks

PINEAPPLE BREEZE

14

Malahat Rum | Pineapple Juice | Cream of
Coconut | Grenadine

On the Rocks

CHERRY LIMEADE MULE

14

Vodka | Cherry Syrup | Lime Juice | Ginger
Beer

On the Rocks

HOUSE CLASSIC COCKTAILS

VINE PALOMA

14

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

On the Rocks | Salted Rim

VINE MANHATTAN

14

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

Served Up

VINE OLD FASHIONED

14

Premium Bourbon | Simple Syrup
Orange Bitters | Angostura Bitters

On a Large Clear Cube

CLASSIC MARGARITA

14

Mi Campo Tequila | Cointreau
Agave | Lime

On the Rocks | Salted Rim

BLUE CHEESE STUFFED DIRTY MARTINI

14

Vodka | Filthy Olive Brine
Blue Cheese Stuffed Olives

Served Up

PATRÓN FLIGHT

20

Enjoy a one-ounce pour each of
Patrón El Alto, El Cielo, and Silver

REGULARLY VALUED \$50!

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	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
Old Rasputin Imperial Stout Nitro North Coast, Ca		9.0%	75	\$9.25
21 Amendment Watermelon Wheat San Leandro		4.9%	17	\$7.25
FiftyFifty Pilsner Truckee	LOCAL	4.6%	N/A	\$6.25
Pilsner Urquell Czech Republic		4.4%	N/A	\$6.25
Russian River Blind Pig IPA Sonoma		6.25 %	70	\$7.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
Ace Guava Cider Sebastopol, Ca		5.0 %	N/A	\$6.25
Sculpin IPA San Diego, Ca		7.0 %	70	\$7.25

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 26

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* 24

Mushroom Brie, Bacon Jam, Arugula, Mayo, Mustard, Brioche Bun, Fries

VEGGIE BURGER 23

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  15

(GF) Mixed Greens, Candied Pecans, Verjus Vinaigrette

BLUE GODDESS WEDGE SALAD 15

Baby Romaine, Applewood Smoked Bacon, Grape Tomatoes, Crisp Onion, Creamy Dill Blue Goddess Dressing

SPRING PANZANELLA SALAD 16

Spring Peas, Asparagus, Cucumber, Burrata & Feta Cheeses, Herbs, Lemony Buttermilk Vinaigrette **NEW**

GRILLED CHEESE & TOMATO SOUP 15

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

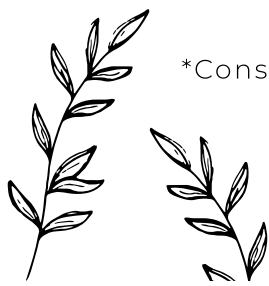
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 - Gluten Free

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* 24

Soy Sauce, Ginger, Spicy Sambal Sauce, Sesame Rice Crisps

ESCARGOT WITH COGNAC & GARLIC 22

Served with Grilled Bread

SMOKED CHILI GLAZED FLANK STEAK* 25

Sweet Corn Succotash, Poblano, Tobacco Onions

CIOPPINO 28

Clams, Mussels, Shrimp, Scallops, Ling Cod, Braised Fennel, Shell Pasta, Grilled Bread with Garlic Oil

STEAMED MANILA CLAMS & MUSSELS 26

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* 26

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

STEWED ITALIAN MEATBALLS 24

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 Bèchamel, Quattro Fromaggio, Bell Peppers, Onions **NEW**

SCHNITZEL & SPAETZLE 27

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 19

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 10

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 10

With Fresh Raspberries

✂ - Gluten Free

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