

SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie Champagne, France Brut	\$16.75	\$39.99
Roederer Estate Anderson Valley Brut Rosé	\$13.75	\$31.99
Whispering Vine California Moscato	\$5.75	\$12.99
Duckhorn Napa Sauvignon Blanc	\$10.75	\$22.99
BOEN Santa Lucia Highlands Chardonnay	\$8.75	\$17.99
The Calling Russian River Chardonnay	\$13.75	\$34.99
Hampton Water France Rosé	\$7.75	\$16.99
Whispering Vine Oregon Pinot Noir	\$8.75	\$19.99
Duckhorn Goldeneye Anderson Valley Pinot Noir	\$17.75	\$44.99
Duckhorn Napa Merlot	\$17.75	\$39.99
Whispering Vine Washington Cabernet	\$8.75	\$19.99
Frank Family Napa Cabernet	\$17.75	\$44.99
Whitehall Lane Tre Leoni Napa Cab, Merlot, Malbec	\$13.75	\$29.99
Ruffino Italy Chianti	\$8.75	\$18.99
Saldo By Prisoner Napa Zinfandel	\$10.75	\$23.99
Bramare Argentina Malbec	\$16.75	\$39.99
Giesen 0% Alcohol New Zealand Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol Germany 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

International White Variety Flight **11.75**

Cala Civetta Vermentino	\$7.75
Italy	8oz
Pazo Das Bruxas Albarino	\$10.75
Spain	8oz
Meyer Nakel Dry Rosé	\$14.75
Germany	8oz

Bubbles Flight **15.75**

Scharffenberger Brut	\$10.75
Mendocino	8oz
Schramsberg Blanc de Blanc	\$14.75
Napa	8oz
Jacquart Brut	\$17.75
Champagne, France	8oz

Chardonnay Flight **16.75**

Far Niente Chardonnay	\$18.75
Napa	8oz
Flowers Chardonnay	\$16.75
Sonoma Coast	8oz
Nickel & Nickel Chardonnay	\$16.75
Carneros, Napa	8oz

Pinot Noir Flight **18.75**

Hyland "Couri" Pinot Noir	\$17.75
Willamette, Oregon	8oz
Brewer Clifton "Machado" Pinot Noir	\$31.75
Sta. Rita	8oz
BOEN Pinot Noir	\$8.75
Sonoma - Monterey	8oz

Cabernet Flight **16.75**

Whitehall Lane Cabernet	\$16.75
Napa	8oz
Artesa Cabernet	\$16.75
Napa	8oz
Prisoner Cabernet	\$17.75
Napa	8oz

Premium Cabernet Flight **23.75**

Heitz Cabernet	\$24.75
Napa	8oz
Cherry Block Cabernet	\$36.75
Sonoma	8oz
Ink Grade Cabernet	\$23.75
Napa	8oz

Red Blend Flight **12.75**

Metier Syrah, Cabernet, Syrah	\$10.75
Washington	8oz
Leviathan Cab, Syrah, Merlot, Petite	\$13.75
Napa	8oz
Orin Swift "Abstract"	\$12.75
Petite Syrah, Syrah, Grenache	8oz
Napa	

Italian Red Flight **13.75**

Fradiles Red Blend	\$9.75
Sardinia, Italy	8oz
Antiogue Red Blend	\$14.75
Sardinia, Italy	8oz
Bagadiu Red Blend	\$13.75
Sardinia, Italy	8oz

Red Variety Flight **16.75**

Beronia Reserva Tempranillo	\$8.75
Rioja, Spain	8oz
Mendel Malbec	\$12.75
Argentina	8oz
Seghesio Old Vine Zinfandel	\$16.75
Sonoma	8oz

WEEKLY SPECIALS

Brewer Clifton "Machado" Pinot Noir
97pts James Suckling 96pts

\$31.75 \$79.99

Heitz Napa Cabernet
Winery \$85 99pts Decanter

\$24.75 \$59.99

Beronia Rioja Reserva
90pts Wine Spectator

\$8.75 \$19.99

Scharffenberger Brut Excellence
93pts Jed Dunnuck

\$10.75 \$24.99

Pazo Das Bruxas Albarino

\$10.75 \$22.99



SEASONAL COCKTAILS

CHURCHILL SAGE HOT TODDY 14

Frey Ranch Bourbon | Sage Infused Honey
| Lemon Juice
Served Hot

AMBER SOLSTICE 14

Reposado Tequila | Amaro | Lemon Juice |
Agave | Angostura
On the Rocks

POMEGRANATE NEGRONI 14

Gin | Cocchi Americano | Lo-Fi Amaro |
Pomegranate Liqueur
On a Large Clear Cube

FALLON BUCK 14

Frey Ranch Bourbon | Simple Syrup |
Crème de Cassis | Lemon Juice | Angostura
On a Large Clear Cube

FRENCH 75 14

Gin | Lemon Juice
Simple Syrup | Sparkling Wine
Served Up

FALL SPICED SPRITZ 14

Spiced Pear Liqueur | Spiced Rum | Lemon
Juice | Sparkling Wine | Soda Water
On the Rocks

WV ESPRESSO MARTINI 14

Vodka | Cardamaro
Coffee | Grind Espresso Liqueur | Simple
Syrup
Served Up with Pressed Mint

PICON PUNCH 14

Ferani Amer | Grenadine | St Remy VSOP |
Soda Water
On the Rocks

GRAPEFRUIT LAVENDER GIMLET 14

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

PEAR MULE 14

Pear Infused Vodka | 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

CLASSIC MARGARITA 14

Mi Campo Tequila | Cointreau
Agave | Lime
On the Rocks / Salted Rim

VINE MANHATTAN 14

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

BLUE CHEESE STUFFED DIRTY MARTINI 14

Vodka | Filthy Olive Brine
Blue Cheese Stuffed Olives
Served Up

VINE OLD FASHIONED 14

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

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
Russian River Pliny the Elder Double IPA	Sonoma		8.0%	100	\$8.25
FiftyFifty Pilsner	Truckee		4.6%	24	\$6.25
Dogfish Head Grateful Dead Juicy Pale	Delaware		5.3%	30	\$6.25
Pilsner Urquell	Czech Republic		4.4%	40	\$6.25
Russian River Blind Pig IPA	Sonoma		8.0 %	100	\$7.25
Russian River STS Pilsner	Sonoma		5.4%	34	\$8.25
Sculpin IPA	San Diego, Ca		7.0 %	70	\$7.25
Modelo	Mexico		4.5 %	18	\$6.25

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

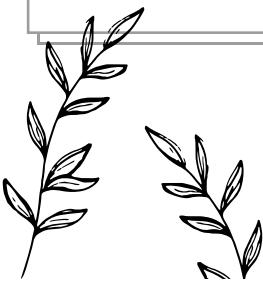
Broadbent Malmsey 10 Year

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

FAVORITES

BY CHEF JOSH DAVIS

STARTERS SERVED ALL DAY

HOUSE MARINATED OLIVE VARIETY  5

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPADUM  6

CHARCUTERIE BOARD 26

IL Numero Uno 600 Day Parma Prosciutto, 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

 - 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 foodbourne illness

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

SHAVED BRUSSELS SALAD 15

Pomegranate, Frico, Croutons, Caesar Dressing

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

SCAN
FOR A
DIGITAL
COPY



WHISPERING VINE WINE CO.

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

BY CHEF JOSH DAVIS

FAVORITES

ENTRÉES & SHAREABLES

AHI TUNA POKE* Soy Sauce, Ginger, Spicy Sambal Sauce, Sesame Rice Crisps	24	PAN SEARED SALMON* Israeli Couscous Salad, Chardonnay Beurre Blanc, Broccolini	26 NEW
ESCARCOT WITH COGNAC & GARLIC Served with Grilled Bread	22	STEWED ITALIAN MEATBALLS Beef, Pork & Veal, Roasted Vegetables, Marinara, Parmesan	24
SMOKED CHILI GLAZED FLANK STEAK* Sweet Corn Succotash, Poblano, Tobacco Onions	25	WILD MUSHROOM FLATBREAD Hedgehog & Black Trumpet Mushrooms, Carmelized Onions, Sherry Mascarpone Cream, Arugula	18
CIOPPINO Clams, Mussels, Shrimp, Scallops, Ling Cod, Braised Fennel, Shell Pasta, Grilled Bread with Garlic Oil	28	SHRIMP SCAMPI FLATBREAD Garlic Béchamel, Quattro Fromaggio, Bell Peppers, Onions	18 NEW
STEAMED MANILA CLAMS & MUSSELS Thai Red Curry Sauce, Grilled Bread with Garlic Oil	26	SCHNITZEL & SPAETZLE White Marble Farms Pork, Herbed Truffle Spaetzle, Mushroom Gravy, Pickled Red Cabbage Extra Side of Mushroom Gravy \$3	27
3 COCONUT SHRIMP Served over Asian Slaw with Sweet & Spicy Chili Sauce	19	2 BRAISED BISON SHORT RIB SLIDERS Pretzel Buns with Gorgonzola & Slaw	17

TACOS

DUCK CONFIT 3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese	19	CHOCOLATE MOUSSE With Shaved Valrhona Chocolate	10
INDIAN-SPICED LENTIL 3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese	18	ICE CREAM / SORBET (Home-Spun) See Server for Daily Flavors One, Two, or Three Scoops	5 8 10
KOREAN BRAISED SHORT RIB 3 Flour Tortillas, Gochujang, Seasonal Pickled Vegetables	18	ICE CREAM SANDWICH Your Choice of Ice Cream Between Two White Chocolate Macadamia Cookies	8
		COINTREAU CRÈME BRULEE With Fresh Raspberries	10

✗ - Gluten Free

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