

## SIGNATURE SELECTION

Enjoy an 8oz. glass



<b>Beau Joie</b> Champagne, France   Brut	\$16.75	\$39.99
<b>Roederer Eastate</b> Anderson Valley   Brut Rosé	\$13.75	\$31.99
<b>Whispering Vine</b> California   Moscato	\$5.75	\$12.99
<b>Silverado</b> Napa   Sauvignon Blanc	\$8.75	\$19.99
<b>BÖEN</b> Santa Lucia Highlands   Chardonnay	\$8.75	\$17.99
<b>Quilt</b> Napa   Chardonnay	\$12.75	\$29.99
<b>Hampton Water</b> France   Rosé	\$7.75	\$16.99
<b>Whispering Vine</b> Oregon   Pinot Noir	\$8.75	\$19.99
<b>The Calling</b> Russian River   Pinot Noir	\$12.75	\$29.99
<b>Duckhorn</b> Napa   Merlot	\$17.75	\$39.99
<b>Whispering Vine</b> Washington   Cabernet	\$8.75	\$19.99
<b>Prisoner Wine Co.</b> Napa   Cabernet	\$17.75	\$44.99
<b>Whitehall Lane Tre Leoni</b> Napa   Cab, Merlot, Malbec	\$13.75	\$29.99
<b>Ruffino</b> Italy   Chianti	\$8.75	\$18.99
<b>Saldo By Prisoner</b> Napa   Zinfandel	\$10.75	\$23.99
<b>Bramare</b> Argentina   Malbec	\$16.75	\$39.99
<b>Giesen 0% Alcohol</b> New Zealand   Sauvignon Blanc	\$5.75	\$13.99
<b>Fritz Muller 0% Alcohol</b> Germany   White Blend	\$6.75	\$14.99
<b>Giesen 0% Alcohol</b> 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>11.75</b>
<b>Matthiasson</b> <i>Dry Rosé</i> Napa	\$11.75 8oz
<b>Kim Crawford</b> <i>Sauvignon Blanc</i> New Zealand	\$6.75 8oz
<b>Stag's Leap</b> <i>Viognier</i> Napa	\$13.75 8oz

<b>Bubbles Flight</b>	<b>14.75</b>
<b>Lucien Albrecht</b> <i>Brut Rosé</i> France	\$8.75 8oz
<b>Schramsberg</b> <i>Blanc de Blanc</i> Napa	\$14.75 8oz
<b>Jacquart</b> <i>Brut</i> Champagne, France	\$17.75 8oz

<b>Chardonnay Flight</b>	<b>14.75</b>
<b>Stag's Leap</b> <i>Chardonnay</i> Napa	\$12.75 8oz
<b>Flowers</b> <i>Chardonnay</i> Sonoma Coast	\$16.75 8oz
<b>Post &amp; Beam</b> <i>Chardonnay</i> Carneros, Napa	\$14.75 8oz

<b>Pinot Noir Flight</b>	<b>15.75</b>
<b>Four Graces</b> <i>Pinot Noir</i> Willamette, Oregon	\$9.75 8oz
<b>Ashton</b> <i>Pinot Noir</i> Sonoma	\$19.75 8oz
<b>BÖEN</b> <i>Pinot Noir</i> Sonoma - Monterey	\$8.75 8oz

<b>Cabernet Flight</b>	<b>17.75</b>
<b>Whitehall Lane</b> <i>Cabernet</i> Napa	\$16.75 8oz
<b>Artesa</b> <i>Cabernet</i> Napa	\$16.75 8oz
<b>Ink Grade</b> <i>Cabernet</i> Napa	\$23.75 8oz

<b>Premium Cabernet Flight</b>	<b>26.75</b>
<b>Robert Foley</b> <i>Cabernet</i> Napa	\$27.75 8oz
<b>Anthem "Mt. Veeder"</b> <i>Cabernet</i> Napa	\$39.75 8oz
<b>Salus</b> <i>Cabernet</i> Napa	\$23.75 8oz

<b>Red Blend Flight</b>	<b>16.75</b>
<b>Ferrari Carano Tresor</b> <i>Cab, Merlot, Cab Franc</i> Sonoma	\$16.75 8oz
<b>Metier</b> <i>Syrah, Cabernet, Malbec</i> Washington	\$11.75 8oz
<b>BV Tapestry</b> <i>Cab, Merlot, Cab Franc</i> Napa	\$18.75 8oz

<b>Italian Red Flight</b>	<b>13.75</b>
<b>Fradiles</b> <i>Red Blend</i> Sardina, Italy	\$9.75 8oz
<b>Antioque</b> <i>Red Blend</i> Sardinia, Italy	\$14.75 8oz
<b>Bagadiu</b> <i>Red Blend</i> Sardina, Italy	\$13.75 8oz

<b>Red Variety Flight</b>	<b>14.75</b>
<b>Arcangelo</b> <i>Negroamaro</i> Italy	\$7.75 8oz
<b>Amor Fati</b> <i>Grenache</i> Santa Maria	\$16.75 8oz
<b>Titus</b> <i>Zinfandel</i> Napa	\$16.75 8oz

## WEEKLY SPECIALS



**Salus Cabernet**

**\$23.75 \$59.99**

**Ashton Pinot Noir**

**\$19.75 \$49.99**

**BV Tapestry Red Blend**  
Winery \$65

**\$18.75 \$44.99**

**Titus Zinfandel**  
Winery \$54

**\$16.75 \$39.99**

**Arcangelo Negroamaro**

**\$7.75 \$15.99**

## SEASONAL COCKTAILS

### CHURCHILL SAGE HOT TODDY 14

Frey Ranch Bourbon | Sage Infused Honey  
| Lemon Juice

*Served Hot*

### POMEGRANATE NEGRONI 14

Gin | Cocchi Americano | Lo-Fi Amaro |  
Pomegranate Liqueur

*On a Large Clear Cube*

### 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 SOLSTICE 14

Reposado Tequila | Amaro | Lemon Juice |  
Agave | Angostura

*On the Rocks*

### FALLON BUCK 14

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

*On a Large Clear Cube*

### FALL SPICED SPRITZ 14

Spiced Pear Liqueur | Spiced Rum | Lemon  
Juice | Sparkling Wine | Soda Water

*On the Rocks*

### PICON PUNCH 14

Ferani Amer | Grenadine | St Remy VSOP |  
Soda Water

*On the Rocks*

### 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*

### 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	<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
Russian River Pliny the Elder Double IPA Sonoma		8.0%	100	\$8.25
Russian River Happy Hops IPA Sonoma		6.5 %	50	\$7.25
Russian River STS Pilsner Sonoma		5.3%	50	\$7.25
FiftyFifty Pilsner Truckee		4.6%	24	\$6.25
Pilsner Urquell Czech Republic		4.4%	40	\$6.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
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

BY CHEF JOSH DAVIS

FAVORITES

## 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 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

### 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

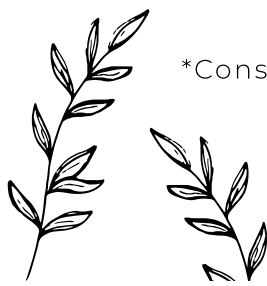
SCAN  
FOR A  
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 - Gluten Free

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

### ITALIAN FLATBREAD

18

Italian Sausage, Quattro Fromaggio, Bell Peppers, Onions, Marinara Sauce **NEW**

### SCHNITZEL & SPAETZLE

27

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

### 3 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 BRULÉE

10

With Fresh Raspberries

✂ - Gluten Free

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