



## SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie	Champagne, France   Brut	\$16.75	\$39.99
Whispering Vine	California   Moscato	\$5.75	\$12.99
Honig Reserve	Napa   Sauvignon Blanc	\$14.75	\$34.99
Whispering Vine	Oregon   Chardonnay	\$8.75	\$19.99
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
Martin Ray Synthesis	Russian River   Pinot Noir	\$16.75	\$39.99
Opolo	Paso Robles   Merlot	\$8.75	\$19.99
Whispering Vine	Washington   Cabernet	\$8.75	\$19.99
Clos Du Val	Napa   Cabernet	\$16.75	\$39.99
Tresor By Ferrari Carano	Napa   Cab, Cab Franc, Merlot	\$16.75	\$38.99
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	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

<b>White Variety Flight</b>	<b>14.75</b>
<b>CADE</b> <i>Sauvignon Blanc</i> Napa	\$16.75 8oz
<b>Stag's Leap</b> <i>Viognier</i> Napa	\$14.75 8oz
<b>WALT</b> <i>Rosé</i> Sonoma	\$13.75 8oz

<b>Bubbles Flight</b>	<b>14.75</b>
<b>Beau Joie Senecourt</b> <i>Brut</i> Champagne, France	\$12.75 8oz
<b>Perrier Jouet</b> <i>Brut</i> Champagne, France	\$18.75 8oz
<b>Scharffenberger</b> <i>Brut Rosé</i> Mendocino	\$10.75 8oz

<b>Chardonnay Flight</b>	<b>14.75</b>
<b>Quilt</b> <i>Chardonnay</i> Napa	\$11.75 8oz
<b>Post &amp; Beam</b> <i>Chardonnay</i> Carneros, Napa	\$13.75 8oz
<b>Nickel &amp; Nickel</b> <i>Chardonnay</i> Carneros, Napa	\$16.75 8oz

<b>Oregon Pinot Noir Flight</b>	<b>13.75</b>
<b>A to Z</b> <i>Pinot Noir</i> Oregon	\$7.75 8oz
<b>Roserock</b> <i>Pinot Noir</i> Oregon	\$16.75 8oz
<b>Artberry Maresh</b> <i>"Dundee Hills" Pinot Noir</i> Oregon	\$14.75 8oz

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

<b>Premium Napa Cabernet Flight</b>	<b>22.75</b>
<b>Post &amp; Beam By Far Niente</b> <i>Cabernet</i> Napa	\$17.75 8oz
<b>Duckhorn</b> <i>Cabernet</i> Napa	\$19.75 8oz
<b>Silver Oak</b> <i>Cabernet</i> Alexander Valley	\$28.75 8oz

<b>Red Blend Flight</b>	<b>15.75</b>
<b>Herculis</b> <i>Cabernet, Grenache, Syrah</i> Sardinia	\$11.75 8oz
<b>Leviathan</b> <i>Cabernet, Syrah, Cab Franc</i> Napa	\$14.75 8oz
<b>Aperture</b> <i>Cabernet, Merlot, Cab Franc</i> Sonoma	\$17.75 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>17.75</b>
<b>Indolente Cannonau</b> <i>Riserva Grenache</i> Italy	\$13.75 8oz
<b>Plumpjack</b> <i>Merlot</i> Napa	\$24.75 8oz
<b>Biali Black Chicken</b> <i>Zinfandel</i> Napa	\$17.75 8oz

## WEEKLY SPECIALS



**Silver Oak Cabernet**  
Winery \$100

**\$28.75 \$69.99**

**Nickel & Nickel Chardonnay**  
Winery \$65 94pts James Suckling

**\$16.75 \$39.99**

**Indolente Riserva Cannonau**

**\$13.75 \$31.99**

**Arterberry Maresh "Dundee Hills" Pinot Noir**  
93pts Wine Spectator

**\$14.75 \$33.99**

**Cade Sauvignon Blanc**  
Winery \$44

**\$7.75 \$16.99**

## 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
Old Rasputin Imperial Stout Nitro North Coast, Ca		9.0%	75	\$9.25
Russian River Pliny the Elder Double IPA Santa Rosa		8.0%	100	\$8.25
FiftyFifty Pilsner Truckee		4.6%	24	\$6.25
FiftyFifty Octoberfest Truckee		5.5 %	NA	\$6.25
Pilsner Urquell Czech Republic		4.4%	40	\$6.25
Russian River Blind Pig IPA Sonoma		8.0 %	100	\$7.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
Sculpin IPA San Diego, Ca		7.0 %	70	\$7.25
Russian River STS Pilsner Santa Rosa		5.35 %	33	\$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



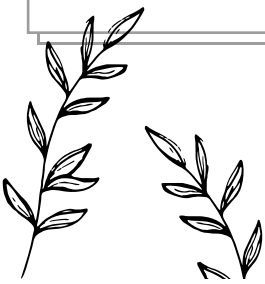
### Broadbent Madeira

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 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

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

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



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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 Béchamel, 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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