

## SIGNATURE SELECTION

Enjoy an 8oz. glass



<b>G.H. Mumm</b>	Champagne, France   Brut	\$16.75	\$34.99
<b>Roederer Estate</b>	Anderson Valley   Brut Rosé	\$13.75	\$31.99
<b>Whispering Vine</b>	California   Moscato	\$5.75	\$12.99
<b>Ancient Peaks</b>	Paso Robles   Sauvignon Blanc	\$6.75	\$14.99
<b>Whispering Vine</b>	Monterey   Chardonnay	\$8.75	\$19.99
<b>Miner</b>	Napa   Chardonnay	\$12.75	\$26.99
<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>Scott Harvey Inzinerator</b>	Amador   Zinfandel	\$7.75	\$17.99
<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	\$7.75	\$16.99
<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

### White Variety Flight **11.75**

<b>Matthiasson Dry Rosé</b>	\$11.75
Napa	8oz
<b>Drylands Sauvignon Blanc</b>	\$7.75
New Zealand	8oz
<b>Miner Viognier</b>	\$10.75
Napa	8oz

### Bubbles Flight **14.75**

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

### Chardonnay Flight **16.75**

<b>Pride Chardonnay</b>	\$16.75
Napa	8oz
<b>Flowers Chardonnay</b>	\$16.75
Sonoma Coast	8oz
<b>Post &amp; Beam Chardonnay</b>	\$14.75
Carneros, Napa	8oz

### Pinot Noir Flight **16.75**

<b>Martin Ray Pinot Noir</b>	\$8.75
Sonoma	8oz
<b>Lingua Franca Pinot Noir</b>	\$16.75
Willamette, Oregon	8oz
<b>Kanzler Pinot Noir</b>	\$24.75
Russian River	8oz

### Cabernet Flight **17.75**

<b>Coquerel Cabernet</b>	\$16.75
Napa	8oz
<b>Artesa Cabernet</b>	\$16.75
Napa	8oz
<b>Ink Grade Cabernet</b>	\$23.75
Napa	8oz

### Premium Cabernet Flight **26.75**

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

### Red Blend Flight **12.75**

<b>Ferrari Carano Tresor Cab, Merlot, Cab Franc</b>	\$16.75
Sonoma	8oz
<b>The Mill Keeper Cab, Merlot, Cab Franc</b>	\$8.75
Napa	8oz
<b>Terroir Cab, Merlot, Cab Franc</b>	\$10.75
Napa	8oz

### Italian Red Flight **13.75**

<b>Fradiles Red Blend</b>	\$9.75
Sardinia, Italy	8oz
<b>Antiogue Red Blend</b>	\$14.75
Sardinia, Italy	8oz
<b>Bagadiu Red Blend</b>	\$13.75
Sardinia, Italy	8oz

### Red Variety Flight **16.75**

<b>Tapiz Black Tears Malbec</b>	\$16.75
Argentina	8oz
<b>Amor Fati Grenache</b>	\$16.75
Santa Maria	8oz
<b>Saxon Brown Zinfandel</b>	\$16.75
Sonoma	8oz

## WEEKLY SPECIALS

**Coquerel Cabernet**  
Winery \$65

  **\$16.75 \$39.99**

**Lingua Franca Pinot Noir**  
92pts Wine Spectator

**\$16.75 \$39.99**

**Tapiz Black Tears Malbec**  
Winery \$60 96pts James Suckling

**\$16.75 \$39.99**

**G.H. MUMM Brut**  
Winery \$50

**\$16.75 \$35.99**

**Miner Chardonnay**  
Winery \$45

**\$12.75 \$26.99**

# 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
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**

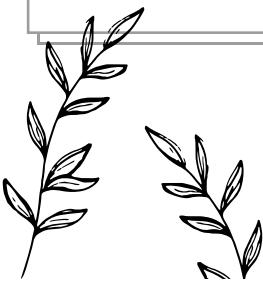
**Broadbent Malmsey 10 Year**

**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

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

ALL AMERICAN BURGER\* 24

Certified Piedmontese, American Cheese, Lettuce, Tomato, Grilled Onion, Special Sauce, 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



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

BY CHEF JOSH DAVIS

FAVORITES

## ENTRÉES & SHAREABLES

<b>AHI TUNA POKE*</b> Soy Sauce, Ginger, Spicy Sambal Sauce, Sesame Rice Crisps	24	<b>PAN SEARED SALMON*</b> Israeli Couscous Salad, Chardonnay Beurre Blanc, Broccolini	26 <b>NEW</b>
<b>ESCARGOT WITH COGNAC &amp; GARLIC</b> Served with Grilled Bread	22	<b>STEWED ITALIAN MEATBALLS</b> Beef, Pork & Veal, Roasted Vegetables, Marinara, Parmesan	24
<b>SMOKED CHILI GLAZED FLANK STEAK*</b> Sweet Corn Succotash, Poblano, Tobacco Onions	25	<b>WILD MUSHROOM FLATBREAD</b> Hedgehog & Black Trumpet Mushrooms, Carmelized Onions, Sherry Mascarpone Cream, Arugula	18
<b>CIOPPINO</b> Clams, Mussels, Shrimp, Scallops, Ling Cod, Braised Fennel, Shell Pasta, Grilled Bread with Garlic Oil	28	<b>ITALIAN FLATBREAD</b> Italian Sausage, Quattro Fromaggio, Bell Peppers, Onions, Marinara Sauce	18 <b>NEW</b>
<b>STEAMED MANILA CLAMS &amp; MUSSELS</b> Thai Red Curry Sauce, Grilled Bread with Garlic Oil	26	<b>GOCHUJANG-GLAZED PORK BELLY SKEWERS</b> Soba Noodle Salad, Sugar Snap Peas, Pickled Beech Mushrooms, Citrus Ponzo	18 <b>NEW</b>
<b>3 COCONUT SHRIMP</b> Served over Asian Slaw with Sweet & Spicy Chili Sauce	19	<b>3 BRAISED BISON SHORT RIB SLIDERS</b> Pretzel Buns with Gorgonzola & Slaw	17

## TACOS

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

✗ - Gluten Free

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