



## SIGNATURE SELECTION

Enjoy an 8oz. glass



G.H Mumm	Champagne, France   Brut Rosé	\$16.75	\$39.99
De Lille Metier	Washington   Sauvignon Blanc	\$8.75	\$19.99
Whispering Vine	Oregon   Pinot Gris	\$7.75	\$16.99
Bread & Butter	California   Chardonnay	\$5.75	\$12.99
The Calling	Russian River   Chardonnay	\$13.75	\$34.99
Miner	Napa   Rosé	\$9.75	\$24.99
Boen Reserve	Santa Maria   Pinot Noir	\$14.75	\$49.99
Whispering Vine	Oregon   Pinot Noir	\$8.75	\$19.99
Ancient Peaks	Paso Robles   Merlot	\$8.75	\$17.99
Opolo	Paso Robles   Cabernet	\$12.75	\$29.99
Bonterra Estate	Monterey   Cabernet	\$10.75	\$24.99
Educated Guess	Napa   Cabernet Blend	\$8.75	\$19.99
Tolaini Al Passo	Tuscany, Italy   Sangiovese Blend	\$9.75	\$21.99
Ridge Three Valley	Sonoma   Zinfandel	\$14.75	\$32.99
Telegramme	Chateauneuf, France   Grenache Blend	\$17.75	\$44.99
Giesen 0% Alcohol	New Zealand   Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol	German   White Blend	\$6.75	\$16.99
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>8.75</b>
<b>Allan Scott</b> <i>Sauvignon Blanc</i> New Zealand	\$6.75 8oz
<b>Miner</b> <i>Viognier</i> Napa	\$8.75 8oz
<b>Martinelli</b> <i>Dry Rosé</i> Sonoma	\$10.75 8oz

<b>Bubbles Flight</b>	<b>16.75</b>
<b>Gerard Bertrand</b> <i>Brut Rose</i> France	\$7.75 8oz
<b>G.H. Mumm</b> <i>Brut</i> Champagne, France	\$14.75 8oz
<b>Taittinger</b> <i>Brut</i> Champagne, France	\$19.75 8oz

<b>Chardonnay Flight</b>	<b>15.75</b>
<b>Paul Lato</b> <i>Chardonnay</i> Santa Barbara	\$19.75 8oz
<b>Trefethen</b> <i>Chardonnay</i> Napa	\$11.75 8oz
<b>Miner</b> <i>Chardonnay</i> Napa	\$14.75 8oz

<b>Pinot Noir Flight</b>	<b>14.75</b>
<b>Saxon "Fighting Brothers"</b> <i>Pinot Noir</i> Sonoma Coast	\$15.75 8oz
<b>Failla</b> <i>Pinot Noir</i> Willamette Valley	\$12.75 8oz
<b>Boen Reserve</b> <i>Pinot Noir</i> Santa Maria	\$14.75 8oz

<b>Cabernet Flight</b>	<b>12.75</b>
<b>Kendall Jackson</b> <i>Reserve Cabernet</i> Sonoma	\$8.75 8oz
<b>Martin Ray</b> <i>Cabernet</i> Napa / Sonoma	\$8.75 8oz
<b>Turnbull</b> <i>Cabernet</i> Napa	\$17.75 8oz

<b>Premium Napa Cabernet Flight</b>	<b>21.75</b>
<b>Duckhorn</b> <i>Cabernet</i> Napa	\$18.75 8oz
<b>Bella Union By Far Niente</b> <i>Cabernet</i> Napa	\$18.75 8oz
<b>Burley</b> <i>Cabernet</i>	\$24.75 8oz

<b>Red Blend Flight</b>	<b>14.75</b>
<b>JAX Y3</b> <i>Cab, Merlot, Petite Verdot</i> Napa	\$9.75 8oz
<b>Saxon Browne</b> <i>Grenache, Syrah, Mourvedre</i> Sonoma	\$15.75 8oz
<b>Laird "Jillian's"</b> <i>Cabernet, Syrah, Merot</i> Napa	\$15.75 8oz

<b>Premium International Red Flight</b>	<b>15.75</b>
<b>Brecca</b> <i>Old Vine Grenache</i> Spain	\$5.75 8oz
<b>Martoccia</b> <i>Sangiovese</i> Brunello, Italy	\$19.75 8oz
<b>Telegramme</b> <i>Greanche, Syrah, Mourved</i> Chateauneuf, France	\$17.75 8oz

<b>Red Variety Flight</b>	<b>13.75</b>
<b>Duckhorn</b> <i>Merlot</i> Napa	\$15.75 8oz
<b>Truchard</b> <i>Syrah</i> Napa	\$10.75 8oz
<b>Turley "Old Vine"</b> <i>Zinfandel</i> California	\$12.75 8oz

## WEEKLY SPECIALS

Taittinger Champagne

Turnbull Cabernet Sauvignon

The Calling Pinot Noir

Trefethen Chardonnay

Silverado Sauvignon Blanc



\$19.75 \$49.99

\$17.75 \$44.99

\$12.75 \$29.99

\$11.75 \$26.99

\$12.75 \$19.99

## SEASONAL COCKTAILS

### SPRINGTIME SPRITZ

13

Crème de Violette | Lemon Juice  
Elderflower Liqueur | Sparkling Wine |  
Club Soda

*On the Rocks*

### FALLON BUCK

14

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

*On a Large Clear Cube*

### LIMONCELLO SPRITZ

13

Limoncello | Lemon Juice  
Sparkling Wine | Club Soda

*On the Rocks*

### CARAJILLO SOL

13

WV Malahat Rum | Licor 43 | Golden Moon  
Kümmel | Grind Espresso Liqueur | Walnut  
Bitters | Fee Foam

*On the Rocks*

### GRAPEFRUIT LAVENDER GIMLET

12

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

*Served Up*

### THE VINE OLD FASHIONED

12

Premium Bourbon | Simple Syrup  
Orange Bitters | Angostura Bitters

*On a Large Clear Cube*

### FRENCH 75

12

Gin | Lemon Juice  
Simple Syrup | Sparkling Wine

*Served Up*

### WV ESPRESSO MARTINI

13

Vodka | Cardamaro  
Coffee | Grind Espresso Liqueur  
Simple Syrup

*Served Up with Pressed Mint*

### PISCO BREEZE

13

Pisco | Agwa Coca Herbal Liqueur | Leopold  
Sour Lime | Simple Syrup | Scrappy's  
Chocolate Bitters | Fee Foam

*On the Rocks*

### PEACH MULE

13

Wild Roots Peach Vodka | Intense Ginger  
Liqueur | Lemon Juice | Ginger Beer

*On the Rocks*

## HOUSE CLASSIC COCKTAILS

### VINE PALOMA

12

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

*On the Rocks | Salted Rim*

### VINE MANHATTAN

12

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

*Served Up*

### CLASSIC MARGARITA

12

Mi Campo Tequila | Cointreau  
Agave | Lime

*On the Rocks | Salted Rim*

### BLUE CHEESE STUFFED DIRTY MARTINI

12

Vodka | Filthy Olive Brine  
Blue Cheese Stuffed Olives

*Served Up*

## 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
Pliny the Elder Double IPA Russian River		8.0%	HIGH	\$7.25
Blind Pig IPA Russian River		6.3%	70	\$8.25
Fall River Irish Coffee Stout Nitro Redding		6.0%	45	\$6.25
Rogue Dead Guy Ale Oregon		6.6%	40	\$6.25
FiftyFifty Pilsner Truckee	<b>LOCAL</b>	4.6%	N/A	\$6.25
Pilsner Urquell Czech Republic		4.4%	N/A	\$6.25
Dogfish Head Grateful Dead Juicy Pale Ale		5.3%	30	\$7.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
Deschutes Black Butte Porter Oregon		5.5%	30	\$7.25

## RUSSIAN RIVER BREWING CO. BOTTLED BEERS

Pliny the Elder Double IPA	8.0%	HIGH	\$5.99
Blind Pig IPA	6.3%	MED	\$5.99
Citra Flash Mob IPA	7.0%	MED	\$5.99
Happy Hops IPA	6.5%	LOW	\$5.99

Check out our front fridge for other Russian River Brewing Co. bottles not listed here.

### 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 25

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 \$2 (Truffle or Salt & Vinegar)

### GOURMET ANGUS BURGER 23

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

### VEGGIE BURGER 22

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 14

(GF) Mixed Greens, Candied Pecans, Verjus Vinaigrette

### BLUE GODDESS WEDGE SALAD 14

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

### SHAVED BRUSSELS SALAD 14

Creamy Caesar, Garlic Croutons, Frico, Pomegranate

### GRILLED CHEESE & TOMATO SOUP 14

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



- 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 23

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

### ESCARGOT WITH COGNAC & GARLIC 21

Served with Grilled Bread

### SMOKED CHILI GLAZED FLANK STEAK 24

Sweet Corn Succotash, Poblano, Tobacco Onions

### CIOPPINO 27

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

### STEAMED MANILA CLAMS & MUSSELS 25

Thai Red Curry Sauce, Grilled Bread with Garlic Oil

### 3 COCONUT SHRIMP 18

Served over Asian Slaw with Sweet & Spicy Chili Sauce

### PAN SEARED SALMON 23

Israeli Couscous, Chardonnay Beurre Blanc **NEW**

### STEWED ITALIAN MEATBALLS 23

Beef, Pork & Veal, Roasted Vegetables, Marinara, Parmesan

### WILD MUSHROOM FLATBREAD 18

Hedgehog & Black Trumpet Mushrooms, Carmelized Onions, Sherry Mascarpone Cream, Arugula

### BRUSSELS BACON FLATBREAD 18

Sherry Mascarpone Cream, Quattro Fromaggio, Pickled Red Onion

### SCHNITZEL & SPAETZLE 25

White Marble Farms Pork, Herbed Truffle Spaetzle, Mushroom Gravy, Pickled Red Cabbage

### 2 BRAISED BISON SHORT RIB SLIDERS 17

Pretzel Buns with Gorgonzola & Slaw

## TACOS

### DUCK CONFIT 18

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 9

With Shaved Valrhona Chocolate

### ICE CREAM / SORBET 5|8|10

(Home-Spun) See Server for Daily Flavors

### ICE CREAM SANDWICH 8

Your Choice of Ice Cream Between Two White Chocolate Macadamia Cookies

### COINTREAU CRÈME BRULEE 9

With Fresh Raspberries

 - Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

