SIGNATURE SELECTION

Enjoy an 8oz. glass		
G.H Mumm Champagne, France | Brut Rosé	$15.75	$39.99
Coquerel "Terroir" Napa | Sauvignon Blanc	$9.75	$24.99
Whispering Vine Oregon | Pinot Gris	$7.75	$16.99
Whispering Vine Oregon | Chardonnay	$8.75	$19.99
The Calling Russian River | Chardonnay	$13.75	$34.99
Whispering Vine Oregon | Rosé	$7.75	$16.99
Domaine Vieux College Burgundy, France | Pinot Noir	$15.75	$44.99
Lucia By Pisoni Santa Lucia Highlands | Pinot Noir	$15.75	$39.99
Truchard Napa | Merlot	$9.75	$24.99
Clos Du Val Napa | Cabernet	$16.75	$39.99
La Crema Sonoma | Cabernet	$12.75	$29.99
Intercept Paso Robles | Cabernet Blend	$8.75	$21.99
Chateau De Crouseilles France | Cabernet Blend	$14.75	$34.99
Opolo "Summit" Paso Robles | Zinfandel	$6.75	$17.99
Barone di Bernaj Sicily,Italy | Frappato	$6.75	$15.99
Giesen 0% Alcohol New Zealand | Sauvignon Blanc	$5.75	$13.99
Fritz Muller 0% Alcohol White Blend German	$6.75	$16.99
Giesen 0% Alcohol New Zealand | Red Blend	$5.75	$14.99

Special Flight of FOUR Belle Glos Pinot Noirs

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FLIGHTS & GLASSES

Enjoy a flight of 3 wines (3oz. each) or any 8oz. glass

FAVORITES

White Variety Flight 11.75

Miner *Viognier* — Napa — $8.75 *8oz*

Quintessa Illumination *Sauvignon Blanc* — Napa — $15.75 *8oz*

Blaire Payton *Dry Rosé* — Sonoma — $8.75 *8oz*

Pinot Noir Flight 16.75

Black Kite "Kites Rest" *Pinot Noir* — Anderson Valley — $16.75 *8oz*

Bricoleur *Pinot Noir* — Russian River — $19.75 *8oz*

Boen Reserve *Pinot Noir* — Santa Maria — $14.75 *8oz*

Red Blend Flight 16.75

Cinq Cepages *Cab, Merlot, Petite Verdot* — Sonoma — $19.75 *8oz*

Elizabeth Rose *Cab, Merlot, Petite Verdot* — Napa — $9.75 *8oz*

Justin Isosceles *Cab, Merlot, Petite Verdot* — Paso Robles — $22.75 *8oz*

Bubbles Flight 11.75

Piper Sonoma *Blanc de Blanc* — Sonoma — $7.75 *8oz*

Tobin James *Brut* — Paso Robles — $7.75 *8oz*

Piper Heidsieck *Brut* — Champagne, France — $17.75 *8oz*

Cabernet Flight 13.75

Emblem *Cabernet* — Napa — $13.75 *8oz*

Kendall Jackson Reserve *Cabernet* — Sonoma — $8.75 *8oz*

JAX *Cabernet* — Napa — $17.75 *8oz*

Premium International Red Flight 15.75

Brecca *Old Vine Grenache* — Spain — $5.75 *8oz*

Martoccia *Sangiovese* — Brunello, Italy — $19.75 *8oz*

Telegramme *Greanche, Syrah, Mourved* — Chateauneuf, France — $17.75 *8oz*

Chardonnay Flight 13.75

Martin Ray *Chardonnay* — Sonoma — $8.75 *8oz*

Sojourn *Chardonnay* — Sonoma Coast — $13.75 *8oz*

Miner *Chardonnay* — Napa — $14.75 *8oz*

Premium Napa Red Flight 22.75

Beringer Reserve *Cabernet* — Napa — $26.75 *8oz*

Burley "Sciandi" *Cabernet* — Napa — $23.75 *8oz*

Duckhorn *Red Blend* — Napa — $18.75 *8oz*

Red Variety Flight 10.75

L'Ecole 41 *Merlot* — Washington — $10.75 *8oz*

Opolo *Petite Syrah* — Paso Robles — $8.75 *8oz*

Carol Shelton "Monga" *Zinfandel* — Sonoma — $11.75 *8oz*

WEEKLY SPECIALS

Schrader 'Double Diamond' Napa Red Blend 94pts Jeb Dunnuck	**$33.75**	**$85.99**
Immortal Estate Slope Cabernet Sale 94pts Jeb Dunnuck	**$21.75**	**$59.99**
Emeritus Hallberg Ranch Pinot Noir 94pts Tasting Panel	**$17.75**	**$44.99**
Smith & Hook Reserve Cabernet Sauvignon Sale	**$12.75**	**$29.99**
Peju Winery Legacy Collection Chardonnay	**$10.75**	**$25.99**

SEASONAL COCKTAILS

BLACK HIBISCUS MANHATTAN **14**
Rye Whiskey | Averna Amaro
Hibiscus Syrup | Angostura
Served Up with Hibiscus Flower

CHAMPS-ELYSEES **12**
Cognac | Benedictine
Lemon Juice | Simple Syrup
Served Up

LIMONCELLO SPRITZ **11**
Limoncello | Lemon Juice
Sparkling Wine | Club Soda
On the Rocks

CURTIS GOES CARIBBEAN **12**
Oak-Aged Rum | Banana Liqueur
Dry Curaçao | Lime Juice
Pineapple Juice | Angostura
On the Rocks

GRAPEFRUIT LAVENDER GIMLET **11**
St George Botanivore 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 **11**
Gin | Lemon Juice
Simple Syrup | Bubbles
Served Up

WV ESPRESSO MARTINI **12**
Vodka | Cardamaro
Coffee | Grind Espresso Liqueur
Simple Syrup
Served Up with Pressed Mint

SOLEROL SOUR **12**
Rye Whiskey | Peach Tarragon Syrup
Aperol | Lemon
Angostura | Orange Bitters
On a Large Clear Cube

PEACH PARTY VODKA SODA **12**
Peach Vodka | Grapefruit Juice
Lemon Juice | Cinnamon Simple Syrup
Soda
On the Rocks

HOUSE CLASSIC COCKTAILS

VINE PALOMA **11**
Astral Tequila | Lime Juice
Grapefruit Juice | Q Grapefruit Soda
On the Rocks | Salted Rim

VINE MANHATTAN **11**
Premium Rye | Antica Sweet Vermouth
Gran Marnier | Angostura
Peychaud's Bitters
Served Up

CLASSIC MARGARITA **11**
WV Fogonero Tequila | Cointreau
Agave | Lime
On the Rocks | Salted Rim

BLUE CHEESE STUFFED DIRTY MARTINI **11**
Vodka | Filthy Olive Brine
Blue Cheese Stuffed Olives
Served Up

NON ALCOHOLIC COCKTAILS AVAILABLE

Made with "Clean Co" 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
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	LOCAL	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
Mosaic Stack IPA	6.6%	MED	$5.99
Fonio Belgian Blonde Ale	5.7%	WCS	$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, Manchego D.O.P. Sheep's Milk 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

18% 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

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 **NEW**
Israeli Couscous, Chardonnay Beurre Blanc

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 foodbourne illness