



## SIGNATURE SELECTION

Enjoy an 8oz. glass



|                         |                                      |         |         |
|-------------------------|--------------------------------------|---------|---------|
| G.H. Mumm               | Champagne, France   Brut             | \$14.75 | \$34.99 |
| Cade By Plumpjack       | Napa   Sauvignon Blanc               | \$16.75 | \$39.99 |
| 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 |
| Ferrari Carano          | Sonoma   Merlot                      | \$9.75  | \$21.99 |
| Opolo                   | Paso Robles   Cabernet               | \$12.75 | \$29.99 |
| RouteStock              | Napa   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>13.75</b>   |
| <b>Greywacke</b> <i>Sauvignon Blanc</i><br>New Zealand | \$10.75<br>8oz |
| <b>Illumination</b> <i>Sauvignon Blanc</i><br>Napa     | \$16.75<br>8oz |
| <b>Martinelli</b> <i>Dry Rosé</i><br>Sonoma            | \$12.75<br>8oz |

|   |                |
|---|----------------|
| <b>Bubbles Flight</b>                                 | <b>15.75</b>   |
| <b>Piper Sonoma</b> <i>Brut</i><br>Sonoma             | \$9.75<br>8oz  |
| <b>Beau Joie</b> <i>Brut</i><br>Champagne, France     | \$17.75<br>8oz |
| <b>G.H.Mumm</b> <i>Brut Rosé</i><br>Champagne, France | \$16.75<br>8oz |

|  |                |
|--|----------------|
| <b>Chardonnay Flight</b>                                       | <b>15.75</b>   |
| <b>Bezel By Cakebread</b> <i>Chardonnay</i><br>San Luis Obispo | \$8.75<br>8oz  |
| <b>Ramey</b> <i>Chardonnay</i><br>Russian River                | \$16.75<br>8oz |
| <b>Far Niente</b> <i>Chardonnay</i><br>Napa                    | \$20.75<br>8oz |

|   |                |
|---|----------------|
| <b>Pinot Noir Flight</b>                            | <b>16.75</b>   |
| <b>Roserock</b> <i>Pinot Noir</i><br>Willamette     | \$17.75<br>8oz |
| <b>Truchard</b> <i>Pinot Noir</i><br>Carneros, Napa | \$12.75<br>8oz |
| <b>Bricoleur</b> <i>Pinot Noir</i><br>Russian River | \$19.75<br>8oz |

|   |                |
|---|----------------|
| <b>Cabernet Flight</b>                              | <b>13.75</b>   |
| <b>Bonterra Estate</b> <i>Cabernet</i><br>Mendocino | \$8.75<br>8oz  |
| <b>Metier</b> <i>Cabernet</i><br>Washington         | \$12.75<br>8oz |
| <b>Sequoia Grove</b> <i>Cabernet</i><br>Napa        | \$17.75<br>8oz |

|  |                |
|--|----------------|
| <b>Premium Napa Cabernet Flight</b>                    | <b>24.75</b>   |
| <b>Adaptation By Plumpjack</b> <i>Cabernet</i><br>Napa | \$29.75<br>8oz |
| <b>Mi Sueno</b> <i>Cabernet</i><br>Napa                | \$29.75<br>8oz |
| <b>Sinegal</b> <i>Cabernet</i><br>Napa                 | \$24.75<br>8oz |

|   |                |
|---|----------------|
| <b>Red Blend Flight</b>   | <b>15.75</b>   |
| <b>Harvey &amp; Harriet</b> <i>Cabernet, Syrah, Malbec</i><br>Paso Robles | \$12.75<br>8oz |
| <b>Whitehall Tre Leoni</b> <i>Cabernet, Merlot, Cab Franc</i><br>Napa     | \$11.75<br>8oz |
| <b>Cinq Cépages</b> <i>Cabernet, Malbec, Merot</i><br>Sonoma              | \$21.75<br>8oz |

|   |                |
|---|----------------|
| <b>Premium International Red Flight</b>                             | <b>12.75</b>   |
| <b>Cala Civetta</b> <i>Sangiovese</i><br>Italy                      | \$6.75<br>8oz  |
| <b>Marques de Murrieta</b> <i>Rioja Tempranillo</i><br>Rioja, Spain | \$13.75<br>8oz |
| <b>Bramare Lujan De Cuyo</b> <i>Malbec</i><br>Argentina             | \$16.75<br>8oz |

|  |                |
|--|----------------|
| <b>Red Variety Flight</b>                                      | <b>16.75</b>   |
| <b>Plumpjack</b> <i>Merlot</i><br>Napa                         | \$24.75<br>8oz |
| <b>Truchard</b> <i>Syrah</i><br>Napa                           | \$10.75<br>8oz |
| <b>Carol Shelton Monga</b> <i>Old Vine Zinfandel</i><br>Sonoma | \$12.75<br>8oz |

## WEEKLY SPECIALS



### Mi Sueno Cabernet

**\$29.75 \$89.99**

### Ramey Russian River Chardonnay

Winery \$50 94pts Wine Spectator Top 100

**\$16.75 \$39.99**

### Truchard Pinot Noir

Winery \$36

**\$12.75 \$29.99**

### Whitehall Lane Tre Leoni Red Blend

Winery \$36

**\$11.75 \$26.99**

### Greywacke Sauvignon Blanc

93pts Wine Spectator

**\$10.75 \$23.99**

## 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 |
| Fall River Irish Coffee Stout Nitro Redding |              | 6.0%  | 45   | \$6.25 |
| 21 Amendment Watermelon Wheat San Leandro   |              | 4.9%  | 17   | \$7.25 |
| 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 |
| Ace Guava Cider Sebastopol, Ca              |              | 5.0 % | N/A  | \$6.25 |

## 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 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



# 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

### 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 BRULÉE 10

With Fresh Raspberries

✂ - Gluten Free

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

