

## SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie Champagne, France   Brut	\$10.75	\$44.99
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### Special Flight of FOUR Belle Glos Pinot Noirs

Las Alturas | Dairyman | Balade | Clark & Telephone

\$17.75

# FLIGHTS & GLASSES

FAVORITES

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

## White Variety Flight \$10.75

**Guerra Albano** \$10.75  
*Sauvignon Blanc*  
Italy 8oz

**Marietta Dry Riesling** \$10.75  
Sonoma 8oz

**Meyer Näkel Dry Rosé** \$21.75  
Germany 8oz

## Pinot Noir Flight \$16.75

**Martin Ray** \$8.75  
Sonoma 8oz

**Emeritus** \$17.75  
Russian River 8oz

**Æquitas** \$21.75  
Gap's Crown, Sonoma 8oz

## Bubbles Flight \$10.75

**J Vineyards Cuvee Brut** \$10.75  
Italy 8oz

**Marietta Dry Riesling** \$10.75  
Sonoma 8oz

**Meyer Näkel Dry Rosé** \$10.75  
Germany 8oz

## Cabernet Sauvignon Flight \$14.75

**Educated Guess** \$10.75  
Napa 8oz

**Mount Veeder** \$19.75  
Napa 8oz

**Charles Krug** \$12.75  
Napa 8oz

## Chardonnay Flight \$11.75

**Peju** \$10.75  
Napa 8oz

**Chateau** \$10.75  
California 8oz

**Far Niente Post & Beam** \$10.75  
Napa 8oz

## Premium Napa Red Flight \$24.75

**Far Niente Bella Union** \$21.75  
*Cabernet*  
Napa 8oz

**Immortal Cabernet** \$21.75  
California 8oz

**Double Diamond Red Blend** \$33.75  
Napa 8oz

## Red Blend Flight \$16.75

**Smith & Hook Reserve** \$12.75  
*Cab, Merlot, Cab Franc*  
Napa 8oz

**Kipsun Cab, Syrah, Merlot** \$21.75  
Napa 8oz

**Trefethen Dragon's Tooth Malbec, Cab, Merlot** \$17.75  
Napa 8oz

## International Red \$16.75

**Domaine Du Vieux** \$19.75  
*Pinot Noir*  
Burgundy, France 8oz

**Madera 5 Nebbiolo** \$12.75  
Baja, Mexico 8oz

**Penfolds Bin 389 Shiraz, Cabernet** \$16.75  
Australia 8oz

## Red Variety Flight \$13.75

**Blaire Payton** \$12.75  
*Grenache*  
Sonoma 8oz

**Brecca Grenacha** \$7.75  
Spain 8oz

**Laird Merlot** \$19.75  
Napa 8oz

# WEEKLY SPECIALS



**Schrader 'Double Diamond' Napa Red Blend**  
94 pts Jeb Dunnuck

**\$33.75 \$85.99**

**Immortal Estate Slope Cabernet Winery** \$85  
94 pts Jeb Dunnuck

**\$21.75 \$59.99**

**Emeritus Hallberg Ranch Pinot Noir**  
94 pts Tasting Panel

**\$17.75 \$44.99**

**Smith & Hook Reserve Cabernet Sauvignon Winery** \$45

**\$12.75 \$29.99**

**Peju Winery Legacy Collection Chardonnay**

**\$10.75 \$25.99**

## SEASONAL COCKTAILS

### GRAPEFRUIT LAVENDER GIMLET \$10.75

St George Botanivore Gin | Lime Juice  
Grapefruit Juice | Simple Syrup  
Lavender Bitters  
*Served Up*

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## HOUSE CLASSIC COCKTAILS

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## 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	<b>LOCAL</b>	8.4%	IBU 23	\$10.75
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## RUSSIAN RIVER BREWING CO. BOTTLED BEERS

Revision Reno As F*ck IPA Sparks	<b>LOCAL</b>	8.4%	IBU 23	\$10.75
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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

FAVORITES

BY CHEF JOSH DAVIS

## STARTERS SERVED ALL DAY

HOUSE MARINATED OLIVE VARIETY GF 4

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPPADUM GF 5

### CHARCUTERIE BOARD 24

Il Numero uno 600 Day Parma Prosciutto  
Fra'mani Rosemary Ham  
Garic & Herb Eurocreme Cheese  
Milton Prairie Breeze Iowa 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\* 18

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

### VEGGIE BURGER 18

Roasted Garlic & Quinoa Gardenburger, Irish Cheddar, Dutch Gouda, Tomato, Arugula, Mayo, Dijon, Brioche Bun, Fries

### THE CUBANO 18

Roasted Pork Butt, Rosemary Ham, Bread & Butter Pickles, Gruyere, Dijon, Brioche Bun, Fries

### CRAB ROLL 20

Atlantic Red Crab & Jumbo Lump Crab Salad, Served on a Brioche Bun with Fries

## SOUPS, SALADS, & SIDES

### SEASONAL CIRTUS & GOAT CHEESE SALAD GF 12

Mixed Greens, Candied Pecans, Verjus Vinaigrette

### BLUE GODDESS WEDGE SALAD 12

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

### SHAVED BRUSSELS SALAD 12

Creamy Caesar, Garlic Croutons, Frico, Pomegranate

### HEIRLOOM TOMATO SALAD 12

Local "Backyard Farms" Tomatoes, Persian Cucumbers, Halloumi, Croutons, Lemongrass Vinaigrette

### GRILLED CHEESE & TOMATO SOUP 13

Irish Cheddar, Dutch Gouda, Rustic Baguette

### TATER TOTS 6

Your Choice of:  
Truffle Salt  
Salt & Vinegar  
Served with House Buttermilk Dipping Sauce

### FRENCH FRIES 6

Choice of Ketchup and/or House Buttermilk Dipping Sauce



18% 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



## ENTRÉES & SHAREABLES

### AHI TUNA POKE\* GF 12

Soy Sauce, Ginger, Spicy Sambal  
Sauce Sesame Rice Crisps

### ESCARGOT WITH COGNAC & GARLIC GF 12

Served with Grilled  
Bread

### SMOKED CHILI GLAZED FLANK STEAK\* GF 12

Sweet Corn Succotash, Poblano  
Tobacco Onions

### CIOPPINO GF 12

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

### STEAMED MANILA CLAMS & MUSSELS GF 12

Thai Red Curry Sauce, Grilled Bread  
with Garlic Oil

### 3 COCONUT SHRIMP GF 12

Served over Asian Slaw with Sweet &  
Spicy Chili Sauce

### PORK OSSO BUCCO GF 28 NEW

mashed potatoes, apple  
pomegranate gremolata

### STEWED ITALIAN MEATBALLS GF 28 NEW

Beef, Pork & Veal, Roasted  
Vegetables Marinara, Parmesan

### WILD MUSHROOM FLATBREAD 18

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

### BRUSSELS BACON FLATBREAD 18

Sherry Mascarpone Cream, Quattro  
Fromaggio, Pickled Red Onion

### SCHNITZEL & SPAETZLE 24

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

### 2 BRAISED SHORT RIB SLIDERS 17

Pretzel Buns with Gorgonzola & Slaw

## TACOS

### DUCK CONFIT GF 9

3 Corn Tortillas, Hatch Chili Cream,  
Pickled Shallots, Cotija Cheese

### INDIAN-SPICE LENTIL GF 9

3 Corn Tortillas, Hatch Chili Cream,  
Pickled Shallots, Cotija Cheese

### KOREAN BRAISED SHORT RIB 9

3 Flour Tortillas, Gochujang,  
Seasonal Pickled Vegetables

## DESSERTS

### CHOCOLATE MOUSSE GF 9

With Shaved Valrhona Chocolate

### HOMESPUN ICE CREAM & SORBET 4/7/9

One, Two, or Three Scoops See  
Server for Weekly Flavors

### ICE CREAM SANDWICH 7

Your Choice of Ice Cream between  
Two White Chocolate Macadamia  
Cookies

### COINTREAU CREME BRULEE 9

With Fresh Raspberries

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