



## SIGNATURE SELECTION

Enjoy an 8oz. glass



|                          |                                   |         |         |
|--------------------------|-----------------------------------|---------|---------|
| G.H Mumm                 | Champagne, France   Brut Rosé     | \$15.75 | \$39.99 |
| Emmolo                   | Napa   Sauvignon Blanc            | \$6.75  | \$16.99 |
| Zenato                   | Italy   Pinot Grigio              | \$5.75  | \$12.99 |
| Bread & Butter           | California   Chardonnay           | \$5.75  | \$12.99 |
| The Calling              | Russian River   Chardonnay        | \$13.75 | \$34.99 |
| Miner                    | Napa   Rosé                       | \$9.75  | \$24.99 |
| Domaine Vieux College    | Burgundy, France   Pinot Noir     | \$15.75 | \$44.99 |
| Martinelli "Bella Vigna" | Sonoma Coast   Pinot Noir         | \$15.75 | \$45.99 |
| Ancient Peaks            | Paso Robles   Merlot              | \$7.75  | \$17.99 |
| Opolo                    | Paso Robles   Cabernet            | \$12.75 | \$29.99 |
| Bonterra Estate          | Monterey   Cabernet               | \$12.75 | \$24.99 |
| Educated Guess           | Napa   Cabernet Blend             | \$8.75  | \$19.99 |
| Tolaini Al Passo         | Tuscany, Italy   Sangiovese Blend | \$8.75  | \$21.99 |
| Ridge Three Valley       | Sonoma   Zinfandel                | \$13.75 | \$32.99 |
| 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  | 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><br>New Zealand | \$6.75<br>8oz  |
| <b>Miner</b> <i>Viognier</i><br>Napa                     | \$8.75<br>8oz  |
| <b>Martinelli</b> <i>Dry Rosé</i><br>Sonoma              | \$10.75<br>8oz |

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

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

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

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

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

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

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

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

