

SIGNATURE SELECTION

Enjoy an 8oz. glass



Beau Joie	Champagne, France Brut	\$16.75	\$39.99
Whispering Vine	California Moscato	\$5.75	\$12.99
Honig	Napa Sauvignon Blanc	\$8.75	\$19.99
Whispering Vine	Oregon Chardonnay	\$8.75	\$19.99
The Calling	Russian River Chardonnay	\$13.75	\$34.99
Hampton Water	France Rosé	\$7.75	\$16.99
Whispering Vine	Oregon Pinot Noir	\$8.75	\$19.99
Martin Ray Synthesis	Russian River Pinot Noir	\$16.75	\$39.99
Opolo	Paso Robles Merlot	\$8.75	\$19.99
Whispering Vine	Washington Cabernet	\$8.75	\$19.99
Frank Family	Napa Cabernet	\$17.75	\$44.99
Tresor By Ferrari Carano	Napa Cab, Cab Franc, Merlot	\$16.75	\$38.99
Tenuta Di Arceno	Italy Chianti	\$12.75	\$29.99
Whispering Vine	Mendocino Zinfandel	\$8.75	\$19.99
Bramare	Argentina Malbec	\$16.75	\$39.99
Giesen 0% Alcohol	New Zealand Sauvignon Blanc	\$5.75	\$13.99
Fritz Muller 0% Alcohol	Germany White Blend	\$6.75	\$14.99
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

White Variety Flight **13.75**

John Anthony Sauvignon Blanc Napa	\$11.75 8oz
Stag's Leap Viognier Napa	\$14.75 8oz
WALT Rosé Sonoma	\$13.75 8oz

Bubbles Flight **14.75**

Roederer Estate Brut Mendocino	\$11.75 8oz
Perrier Jouet Brut Champagne, France	\$18.75 8oz
Scharffenberger Brut Rosé Mendocino	\$10.75 8oz

Chardonnay Flight **14.75**

Quilt Chardonnay Napa	\$11.75 8oz
Post & Beam Chardonnay Carneros, Napa	\$13.75 8oz
Nickel & Nickel Chardonnay Carneros, Napa	\$16.75 8oz

Pinot Noir Flight **11.75**

A to Z Pinot Noir Oregon	\$7.75 8oz
Chalk Hill Pinot Noir Sonoma	\$9.75 8oz
Artberry Maresh "Dundee Hills" Pinot Noir Oregon	\$14.75 8oz

Cabernet Flight **14.75**

Bezel By Cakebread Cabernet Paso Robles	\$11.75 8oz
The Mill Keeper Cabernet Napa	\$12.75 8oz
Trefethen Cabernet Napa	\$17.75 8oz

Premium Napa Cabernet Flight **21.75**

Post & Beam By Far Niente Cabernet Napa	\$17.75 8oz
Duckhorn Cabernet Napa	\$19.75 8oz
Caymus Cabernet Napa	\$25.75 8oz

Red Blend Flight **15.75**

Herculis Cabernet, Grenache, Syrah Sardinia	\$11.75 8oz
Leviathan Cabernet, Syrah, Cab Franc Napa	\$14.75 8oz
Aperture Cabernet, Merlot, Cab Franc Sonoma	\$17.75 8oz

Italian Red Flight **13.75**

Fradiles Red Blend Sardinia, Italy	\$9.75 8oz
Antiogue Red Blend Sardinia, Italy	\$14.75 8oz
Bagadiu Red Blend Sardinia, Italy	\$13.75 8oz

Red Variety Flight **16.75**

Indolente Cannonau Riserva Grenache Italy	\$13.75 8oz
Plumpjack Merlot Napa	\$24.75 8oz
Seghesio Zinfandel Sonoma	\$8.75 8oz

WEEKLY SPECIALS

Caymus Cabernet 1 LITERS
Winery \$90

 
\$25.75 \$74.99

Frank Family Cabernet
Winery \$60

\$17.75 \$44.99

Stag's Leap Viognier
Winery \$40

\$13.75 \$31.99

Chalk Hill Pinot Noir
Winery \$30 91pts Wine Spectator

\$9.75 \$21.99

Fradiles Red Blend

\$9.75 \$25.99

SEASONAL COCKTAILS

CHURCHILL SAGE HOT TODDY 14

Frey Ranch Bourbon | Sage Infused Honey
| Lemon Juice
Served Hot

AMBER SOLSTICE 14

Reposado Tequila | Amaro | Lemon Juice |
Agave | Angostura
On the Rocks

POMEGRANATE NEGRONI 14

Gin | Cocchi Americano | Lo-Fi Amaro |
Pomegranate Liqueur
On a Large Clear Cube

FALLON BUCK 14

Frey Ranch Bourbon | Simple Syrup |
Crème de Cassis | Lemon Juice | Angostura
On a Large Clear Cube

FRENCH 75 14

Gin | Lemon Juice
Simple Syrup | Sparkling Wine
Served Up

FALL SPICED SPRITZ 14

Spiced Pear Liqueur | Spiced Rum | Lemon
Juice | Sparkling Wine | Soda Water
On the Rocks

WV ESPRESSO MARTINI 14

Vodka | Cardamaro
Coffee | Grind Espresso Liqueur | Simple
Syrup
Served Up with Pressed Mint

PICON PUNCH 14

Ferani Amer | Grenadine | St Remy VSOP |
Soda Water
On the Rocks

GRAPEFRUIT LAVENDER GIMLET 14

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

PEAR MULE 14

Pear Infused Vodka | Lime Juice | Ginger
Beer
On the Rocks

HOUSE CLASSIC COCKTAILS

VINE PALOMA 14

Mi Campo Tequila | Lime Juice
Grapefruit Juice | Q Grapefruit Soda
On the Rocks / Salted Rim

CLASSIC MARGARITA 14

Mi Campo Tequila | Cointreau
Agave | Lime
On the Rocks / Salted Rim

VINE MANHATTAN 14

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

BLUE CHEESE STUFFED DIRTY MARTINI 14

Vodka | Filthy Olive Brine
Blue Cheese Stuffed Olives
Served Up

VINE OLD FASHIONED 14

Premium Bourbon | Simple Syrup
Orange Bitters | Angostura Bitters
On a Large Clear Cube

PATRÓN FLIGHT 20

Enjoy a one-ounce pour each of
Patrón El Alto, El Cielo, and Silver
REGULARLY VALUED \$50!

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	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
Old Rasputin Imperial Stout Nitro North Coast, Ca		9.0%	75	\$9.25
Russian River Pliny the Elder Double IPA Santa Rosa		8.0%	100	\$8.25
FiftyFifty Pilsner Truckee		4.6%	24	\$6.25
FiftyFifty Octoberfest Truckee		5.5 %	NA	\$6.25
Pilsner Urquell Czech Republic		4.4%	40	\$6.25
Russian River Blind Pig IPA Sonoma		8.0 %	100	\$7.25
Duvel 666 Blonde Ale Belgium		6.6%	20	\$9.25
Sculpin IPA San Diego, Ca		7.0 %	70	\$7.25
Russian River STS Pilsner Santa Rosa		5.35 %	33	\$7.25

Whispering Vine Spirits Bible

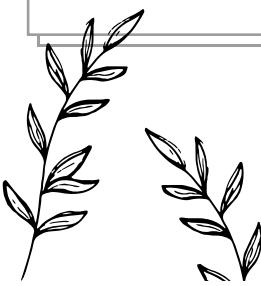
Ask to see our 4th St **Spirits Bible**
150+ Whiskies, Scotches & Spirits
Create a Custom Flight of 3 Spirits



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  5

VIRGINIA GOURMET PEANUT ASSORTMENT 4

HUMMUS WITH PAPADUM  6

CHARCUTERIE BOARD 26

IL Numero Uno 600 Day Parma Prosciutto, 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

 - 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 foodbourne illness

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

SHAVED BRUSSELS SALAD 15

Pomegranate, Frico, Croutons, Caesar Dressing

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



WHISPERING VINE WINE CO.

Kitchen Hours: Mon - Sat 4pm - 8:45pm

BY CHEF JOSH DAVIS

FAVORITES

ENTRÉES & SHAREABLES

AHI TUNA POKE* Soy Sauce, Ginger, Spicy Sambal Sauce, Sesame Rice Crisps	24	PAN SEARED SALMON* Israeli Couscous Salad, Chardonnay Beurre Blanc, Broccolini	26 NEW
ESCARCOT WITH COGNAC & GARLIC Served with Grilled Bread	22	STEWED ITALIAN MEATBALLS Beef, Pork & Veal, Roasted Vegetables, Marinara, Parmesan	24
SMOKED CHILI GLAZED FLANK STEAK* Sweet Corn Succotash, Poblano, Tobacco Onions	25	WILD MUSHROOM FLATBREAD Hedgehog & Black Trumpet Mushrooms, Carmelized Onions, Sherry Mascarpone Cream, Arugula	18
CIOPPINO Clams, Mussels, Shrimp, Scallops, Ling Cod, Braised Fennel, Shell Pasta, Grilled Bread with Garlic Oil	28	SHRIMP SCAMPI FLATBREAD Garlic Béchamel, Quattro Fromaggio, Bell Peppers, Onions	18 NEW
STEAMED MANILA CLAMS & MUSSELS Thai Red Curry Sauce, Grilled Bread with Garlic Oil	26	SCHNITZEL & SPAETZLE White Marble Farms Pork, Herbed Truffle Spaetzle, Mushroom Gravy, Pickled Red Cabbage Extra Side of Mushroom Gravy \$3	27
3 COCONUT SHRIMP Served over Asian Slaw with Sweet & Spicy Chili Sauce	19	3 BRAISED BISON SHORT RIB SLIDERS Pretzel Buns with Gorgonzola & Slaw	17

TACOS

DUCK CONFIT 3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese	19	CHOCOLATE MOUSSE With Shaved Valrhona Chocolate	10
INDIAN-SPICED LENTIL 3 Corn Tortillas, Hatch Chili Cream, Pickled Shallots, Cotija Cheese	18	ICE CREAM / SORBET (Home-Spun) See Server for Daily Flavors One, Two, or Three Scoops	5 8 10
KOREAN BRAISED SHORT RIB 3 Flour Tortillas, Gochujang, Seasonal Pickled Vegetables	18	ICE CREAM SANDWICH Your Choice of Ice Cream Between Two White Chocolate Macadamia Cookies	8
		COINTREAU CRÈME BRULEE With Fresh Raspberries	10

✗ - Gluten Free

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