



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
Weather Sonoma Chardonnay	\$9.75	\$23.99
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
Martinelli "Bella Vigna" Sonoma Coast Pinot Noir	\$15.75	\$45.99
Ancient Peaks Paso Robles Merlot	\$7.75	\$17.99
Miner Napa Cabernet	\$16.75	\$39.99
Bonterra Estate Monterey Cabernet	\$12.75	\$24.99
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 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

White Variety Flight	9.75
Truchard <i>Roussanne</i> Napa	\$10.75 8oz
Miner <i>Viognier</i> Napa	\$8.75 8oz
Blaire Payton <i>Dry Rosé</i> Sonoma	\$8.75 8oz

Bubbles Flight	13.75
Piper Sonoma <i>Blanc de Blanc</i> Sonoma	\$7.75 8oz
G.H. Mumm <i>Brut</i> Champagne, France	\$14.75 8oz
Piper Heidsieck <i>Brut</i> Champagne, France	\$17.75 8oz

Chardonnay Flight	16.75
Paul Lato <i>Chardonnay</i> Santa Barbara	\$19.75 8oz
Domaine Roland <i>Chablis</i> France	\$14.75 8oz
Miner <i>Chardonnay</i> Napa	\$14.75 8oz

Pinot Noir Flight	13.75
Saxon "Fighting Brothers" <i>Pinot Noir</i> Sonoma Coast	\$15.75 8oz
Sean Minor <i>Pinot Noir</i> Sonoma	\$8.75 8oz
Boen Reserve <i>Pinot Noir</i> Santa Maria	\$14.75 8oz

Cabernet Flight	13.75
Kendall Jackson <i>Reserve Cabernet</i> Sonoma	\$8.75 8oz
Laird <i>Cabernet</i> Napa	\$24.75 8oz
Martin Ray "Synthesis" <i>Cabernet</i> Napa	\$16.75 8oz

Premium Napa Red Flight	22.75
Beringer Reserve <i>Cabernet</i> Napa	\$26.75 8oz
Burley "Sciandi" <i>Cabernet</i> Napa	\$23.75 8oz
Duckhorn <i>Red Blend</i> Napa	\$18.75 8oz

Red Blend Flight	15.75
JAX Y3 <i>Cab, Merlot, Petite Verdot</i> Napa	\$9.75 8oz
Harvey Harriet <i>Cab, Syrah, Petite Syrah</i> Paso Robles	\$12.75 8oz
Justin Isosceles <i>Cab, Merlot, Petite Verdot</i> Paso Robles	\$22.75 8oz

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

Red Variety Flight	12.75
L'Ecole 41 <i>Merlot</i> Washington	\$10.75 8oz
Opolo <i>Petite Syrah</i> Paso Robles	\$8.75 8oz
Seghesio "Old Vine" <i>Zinfandel</i> Sonoma	\$16.75 8oz

WEEKLY SPECIALS



Laird Cabernet
93pts Wine Spectator

\$24.75 \$59.99

Seghesio "Old Vine" Zinfandel
93pts Wine Spectator

\$16.75 \$39.99

Harvey Harriet Red Blend
93pts James Suckling

\$12.75 \$29.99

Sean Minor Pinot Noir
92pts Wine Spectator

\$8.75 \$21.99

Truchard Rousanne

\$10.75 \$24.99

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	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
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

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

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 BRULÉE 9

With Fresh Raspberries

✂ - Gluten Free

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

