



## SIGNATURE SELECTION

Enjoy an 8oz. glass



G.H. Mumm	Champagne, France   Brut	\$14.75	\$34.99
Lovo	Italy   Moscato	\$6.75	\$13.99
Illumination By Quintessa	Napa   Sauvignon Blanc	\$16.75	\$39.99
Whispering Vine	Oregon   Pinot Gris	\$7.75	\$16.99
Chalk Hill	Sonoma   Chardonnay	\$7.75	\$14.99
The Calling	Russian River   Chardonnay	\$13.75	\$34.99
Ferrari Carano	Sonoma   Rosé	\$6.75	\$13.99
Goldeneye	Anderson Valley   Pinot Noir	\$16.75	\$49.99
Whispering Vine	Oregon   Pinot Noir	\$8.75	\$19.99
Educated Guess	Napa   Merlot	\$8.75	\$20.99
Arrowood	Knights Valley   Cabernet	\$16.75	\$39.99
RouteStock	Napa   Cabernet	\$10.75	\$24.99
Leviathan	Napa   Cab, Petite Syrah, Merlot	\$14.75	\$34.99
Felsina	Italy   Chianti	\$8.75	\$19.99
Ridge Three Valley	Sonoma   Zinfandel Blend	\$14.75	\$32.99
Chateau De Crouseilles	France   Bordeaux Blend	\$14.75	\$34.99
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>14.75</b>
<b>Marietta "Nadi" Dry Riesling</b> Sonoma	\$7.75 8oz
<b>Cade Sauvignon Blanc</b> Napa	\$16.75 8oz
<b>Aperture Viognier</b> California	\$16.75 8oz

<b>Bubbles Flight</b>	<b>15.75</b>
<b>Beau Joie Senecourt Brut</b> Champagne, France	\$14.75 8oz
<b>Roederer Brut Rosé</b> Anderson Valley	\$13.75 8oz
<b>G.H.Mumm Brut Rosé</b> Champagne, France	\$16.75 8oz

<b>Chardonnay Flight</b>	<b>15.75</b>
<b>Saxon Brown Chardonnay</b> Carneros, Napa	\$14.75 8oz
<b>Chateau St.Jean Chardonnay</b> Carneros, Sonoma	\$12.75 8oz
<b>Far Niente Chardonnay</b> Napa	\$20.75 8oz

<b>Pinot Noir Flight</b>	<b>17.75</b>
<b>Faila Pinot Noir</b> Sonoma Coast	\$12.75 8oz
<b>Hyland "Coury" Pinot Noir</b> Willamette	\$24.75 8oz
<b>Miner "Gary's Vineyard" Pinot Noir</b> Santa Lucia Highlands	\$20.75 8oz

<b>Cabernet Flight</b>	<b>13.75</b>
<b>Bonterra Estate Cabernet</b> Mendocino	\$8.75 8oz
<b>Beringer Knights Valley Cabernet</b> Sonoma	\$10.75 8oz
<b>Daou Reserve Cabernet</b> Paso Robles	\$18.75 8oz

<b>Premium Napa Cabernet Flight</b>	<b>25.75</b>
<b>Bella Union By Far Niente Cabernet</b> Napa	\$21.75 8oz
<b>Adaptation By Plumpjack Cabernet</b> Napa	\$24.75 8oz
<b>Nickel &amp; Nickel "State Ranch" Cabernet</b> Napa	\$29.75 8oz

<b>Paso Robles Red Blend Flight</b>	<b>15.75</b>
<b>Harvey &amp; Harriet Cabernet, Syrah, Malbec</b> Paso Robles	\$12.75 8oz
<b>Daou "Pessimist" Petite Syrah, Zin, Syrah</b> Paso Robles	\$8.75 8oz
<b>Justin "Isosceles" Cabernet, Merlot, Cab Franc</b> Paso Robles	\$22.75 8oz

<b>Premium International Red Flight</b>	<b>15.75</b>
<b>Barone Di Bernaj Frappato</b> Sicily, Italy	\$7.75 8oz
<b>Martoccia Sangiovese</b> Brunello, Italy	\$19.75 8oz
<b>Penfolds Bin 389 Cabernet - Shiraz</b> Australia	\$18.75 8oz

<b>Red Variety Flight</b>	<b>16.75</b>
<b>Plumpjack Merlot</b> Napa	\$24.75 8oz
<b>Right Hand Man Syrah</b> Paso Robles	\$10.75 8oz
<b>Carol Shelton "Monga" Zinfandel</b> Sonoma	\$11.75 8oz

## WEEKLY SPECIALS

**Duckhorn Merlot**  
Winery \$60 92pts Wine Spectator

**Doau Reserve Cabernet**  
Winery \$60 95pts James Suckling

**Roederer Rosé**  
Winery \$39

**Faila Sonoma Coast Pinot Noir**

**Marietta Nadi Riesling**  
93pts Robert Parker

   
**\$16.75    \$39.99**

**\$16.75    \$44.99**

**\$13.75    \$31.99**

**\$12.75    \$29.99**

**\$8.75    \$19.99**

# SEASONAL COCKTAILS

## SUMMER FLING COOLER

14

Ketel One Grapefruit Rose Vodka |  
Grapefruit Juice | Lime Juice | Simple Syrup  
| Riesling | Club Soda

*On the Rocks*

## MINT & MOJITO CAN'T ELOPE

14

Don Q Rum | Cantaloupe-Mint Simple  
Syrup | Lime Juice | Club Soda

*On the Rocks*

## FRENCH 75

14

Gin | Lemon Juice  
Simple Syrup | Sparkling Wine

*Served Up*

## WV ESPRESSO MARTINI

14

Vodka | Cardamaro  
Coffee | Grind Espresso Liqueur | Simple  
Syrup

*Served Up with Pressed Mint*

## GRAPEFRUIT LAVENDER GIMLET

14

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

*Served Up*

## AMBER SUN

14

Tequila | Aperol | Elderflower Liqueur |  
Lemon Juice | Agave | Angostura Bitters

*On a Large Clear Cube*

## FALLON BUCK

14

Frey Ranch Bourbon | Simple Syrup |  
Crème de Cassis | Lemon Juice | Angostura

*On a Large Clear Cube*

## LIMONCELLO SPRITZ

14

Limoncello | Lemon Juice | Sparkling Wine  
| Club Soda

*On the Rocks*

## PINEAPPLE BREEZE

14

Malahat Rum | Pineapple Juice | Cream of  
Coconut | Grenadine

*On the Rocks*

## CHERRY LIMEADE MULE

14

Vodka | Cherry Syrup | 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*

## VINE MANHATTAN

14

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

*Served Up*

## VINE OLD FASHIONED

14

Premium Bourbon | Simple Syrup  
Orange Bitters | Angostura Bitters

*On a Large Clear Cube*

## CLASSIC MARGARITA

14

Mi Campo Tequila | Cointreau  
Agave | Lime

*On the Rocks | Salted Rim*

## BLUE CHEESE STUFFED DIRTY MARTINI

14

Vodka | Filthy Olive Brine  
Blue Cheese Stuffed Olives

*Served Up*

## PATRÓN FLIGHT

20

Enjoy a one-ounce pour each of  
Patrón El Alto, El Cielo, and Silver

*REGULARLY VALUED AT \$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	<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
Old Rasputin Imperial Stout Nitro North Coast, Ca		9.0%	75	\$9.25
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 Delaware		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
Sculpin IPA San Diego, Ca		7.0 %	70	\$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



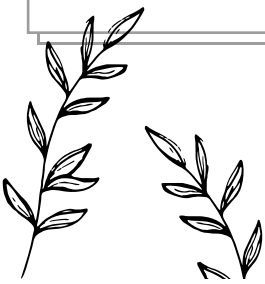
### Broadbent Madeira

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

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

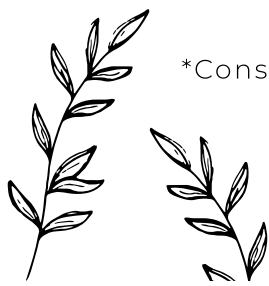
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 - Gluten Free

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 BRULEE 10

With Fresh Raspberries

✂ - Gluten Free

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