

SIGNATURE SELECTION

Enjoy an 8oz. glass



\$

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Beau Joie Champagne, France | Brut
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FLIGHTS & GLASSES

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

FAVORITES

White Variety Flight \$10.75

Guerra Albano \$10.75
Sauvignon Blanc 8oz
Italy

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Sauvignon Blanc 8oz
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White Variety Flight \$10.75

Guerra Albano \$10.75
Sauvignon Blanc 8oz
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White Variety Flight \$10.75

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

Guerra Albano \$10.75
Sauvignon Blanc 8oz
Italy

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

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

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

Chardonnay Flight \$11.75

Peju \$10.75
Napa 8oz

Chateau \$10.75
California 8oz

Far Niente Post & Beam \$10.75
Napa 8oz

Chardonnay Flight \$11.75

Peju \$10.75
Napa 8oz

Chateau \$10.75
California 8oz

Far Niente Post & Beam \$10.75
Napa 8oz

Chardonnay Flight \$11.75

Peju \$10.75
Napa 8oz

Chateau \$10.75
California 8oz

Far Niente Post & Beam \$10.75
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

HOUSE CLASSIC COCKTAILS

GRAPEFRUIT LAVENDER GIMLET \$10.75

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

GRAPEFRUIT LAVENDER GIMLET \$10.75

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

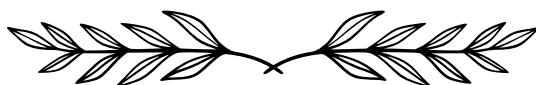
GRAPEFRUIT LAVENDER GIMLET \$10.75

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



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
				
				
Sparks	LOCAL	8.4%	IBU 23	\$10.75
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RUSSIAN RIVER BREWING CO. BOTTLED BEERS



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  **4**

VIRGINIA GOURMET PEANUT ASSORTMENT **GF** **4**

HUMMUS WITH PAPPADUM **GF** **5**

CHARCUTERIE BOARD **GF** **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*  **4**

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  **4**

Mixed Greens. Candied Pecans, Verjus
Vinaigrette

SEASONAL CIRTUS & GOAT CHEESE SALAD **GF** **12**

Mixed Greens. Candied Pecans, Verjus
Vinaigrette **NEW**

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 **NEW**

GRILLED CHEESE & TOMATO SOUP **13**

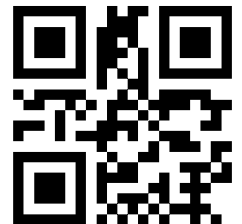
Irish Cheddar, Dutch Gouda, Rustic
Baguette

TATER TOTS **6**

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

FRENCH FRIES **6**

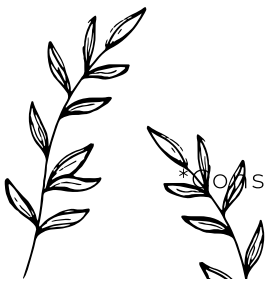
Choice of Ketchup and/or House
Buttermilk Dipping Sauce



 - 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*

Soy Sauce, Ginger, Spicy Sambal Sauce
Sesame Rice Crisps

✂ 4

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

TACOS

DUCK CONFIT

✂ 4

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

PORK OSSO BUCCO

✂ 4

Israeli Couscous, Chardonnay Beurre
Blanc

NEW

STEWED ITALIAN MEATBALLS

GF 28

Beef, Pork & Veal, Roasted
Vegetables Marinara, Parmesan

NEW

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

DESSERTS

CHOCOLATE MOUSSE

✂ 4

With Shaved Valrhona Chocolate

HOMESPUN ICE CREAM & SORBET

✂ 5|8|10

With Shaved Valrhona Chocolate

ICE CREAM SANDWICH

7

Your Choice of Ice Cream between
Two White Chocolate Macadamia
Cookies

COINTREAU CREME BRULEE

9

With Fresh Raspberries

✂ - Gluten Free

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

