

## 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

<b>White Variety Flight</b>	<b>13.75</b>
<b>John Anthony</b> <i>Sauvignon Blanc</i> Napa	\$11.75 8oz
<b>Stag's Leap</b> <i>Viognier</i> Napa	\$14.75 8oz
<b>WALT</b> <i>Rosé</i> Sonoma	\$13.75 8oz

<b>Bubbles Flight</b>	<b>14.75</b>
<b>Roederer Estate</b> <i>Brut</i> Mendocino	\$11.75 8oz
<b>Perrier Jouet</b> <i>Brut</i> Champagne, France	\$18.75 8oz
<b>Scharffenberger</b> <i>Brut</i> <i>Rosé</i> Mendocino	\$10.75 8oz

<b>Chardonnay Flight</b>	<b>14.75</b>
<b>Quilt</b> <i>Chardonnay</i> Napa	\$11.75 8oz
<b>Post &amp; Beam</b> <i>Chardonnay</i> Carneros, Napa	\$13.75 8oz
<b>Nickel &amp; Nickel</b> <i>Chardonnay</i> Carneros, Napa	\$16.75 8oz

<b>Pinot Noir Flight</b>	<b>11.75</b>
<b>A to Z</b> <i>Pinot Noir</i> Oregon	\$7.75 8oz
<b>Chalk Hill</b> <i>Pinot Noir</i> Sonoma	\$9.75 8oz
<b>Artberry Maresh</b> <b>"Dundee Hills"</b> <i>Pinot</i> <i>Noir</i> Oregon	\$14.75 8oz

<b>Cabernet Flight</b>	<b>14.75</b>
<b>Bezel By Cakebread</b> <i>Cabernet</i> Paso Robles	\$11.75 8oz
<b>The Mill Keeper</b> <i>Cabernet</i> Napa	\$12.75 8oz
<b>Trefethen</b> <i>Cabernet</i> Napa	\$17.75 8oz

<b>Premium Napa</b> <b>Cabernet Flight</b>	<b>21.75</b>
<b>Post &amp; Beam By Far</b> <b>Niente</b> <i>Cabernet</i> Napa	\$17.75 8oz
<b>Duckhorn</b> <i>Cabernet</i> Napa	\$19.75 8oz
<b>Caymus</b> <i>Cabernet</i> Napa	\$25.75 8oz

<b>Red Blend Flight</b>	<b>15.75</b>
<b>Herculis</b> <i>Cabernet,</i> <i>Grenache, Syrah</i> Sardinia	\$11.75 8oz
<b>Leviathan</b> <i>Cabernet,</i> <i>Syrah, Cab Franc</i> Napa	\$14.75 8oz
<b>Aperture</b> <i>Cabernet,</i> <i>Merlot, Cab Franc</i> Sonoma	\$17.75 8oz

<b>Italian Red Flight</b>	<b>13.75</b>
<b>Fradiles</b> <i>Red Blend</i> Sardinia, Italy	\$9.75 8oz
<b>Antioque</b> <i>Red Blend</i> Sardinia, Italy	\$14.75 8oz
<b>Bagadiu</b> <i>Red Blend</i> Sardinia, Italy	\$13.75 8oz

<b>Red Variety Flight</b>	<b>16.75</b>
<b>Indolente Cannonau</b> <b>Riserva</b> <i>Grenache</i> Italy	\$13.75 8oz
<b>Plumpjack</b> <i>Merlot</i> Napa	\$24.75 8oz
<b>Seghesio</b> <i>Zinfandel</i> Sonoma	\$8.75 8oz

## WEEKLY SPECIALS

**Caymus Cabernet 1 LITERS**  
Winery \$90

**Frank Family Cabernet**  
Winery \$60

**Stag's Leap Viognier**  
Winery \$40

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

**Fradiles Red Blend**



**\$25.75 \$74.99**

**\$17.75 \$44.99**

**\$13.75 \$31.99**

**\$9.75 \$21.99**

**\$9.75 \$25.99**

## SEASONAL COCKTAILS

### CHURCHILL SAGE HOT TODDY 14

Frey Ranch Bourbon | Sage Infused Honey  
| Lemon Juice

*Served Hot*

### POMEGRANATE NEGRONI 14

Gin | Cocchi Americano | Lo-Fi Amaro |  
Pomegranate Liqueur

*On a Large Clear Cube*

### 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 SOLSTICE 14

Reposado Tequila | Amaro | Lemon Juice |  
Agave | Angostura

*On the Rocks*

### FALLON BUCK 14

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

*On a Large Clear Cube*

### FALL SPICED SPRITZ 14

Spiced Pear Liqueur | Spiced Rum | Lemon  
Juice | Sparkling Wine | Soda Water

*On the Rocks*

### PICON PUNCH 14

Ferani Amer | Grenadine | St Remy VSOP |  
Soda Water

*On the Rocks*

### 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*

### 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 \$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
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

BY CHEF JOSH DAVIS

FAVORITES

## 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 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

### 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

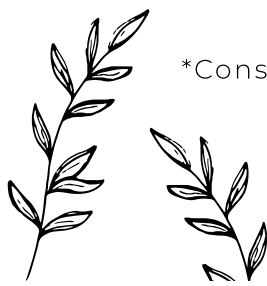
SCAN  
FOR A  
DIGITAL  
COPY



 - 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



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

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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

### 3 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 BRULÉE 10

With Fresh Raspberries

✂ - Gluten Free

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