

## SIGNATURE SELECTION

Enjoy an 8oz. glass



|                          |                                    |         |         |
|--------------------------|------------------------------------|---------|---------|
| Beau Joie                | Champagne, France   Brut           | \$16.75 | \$39.99 |
| Roederer Estate          | Anderson Valley   Brut Rosé        | \$13.75 | \$31.99 |
| Whispering Vine          | California   Moscato               | \$5.75  | \$12.99 |
| John Anthony             | Napa   Sauvignon Blanc             | \$11.75 | \$24.99 |
| Mer Soleil               | Santa Lucia Highlands   Chardonnay | \$7.75  | \$15.99 |
| 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 |
| Ancient Peaks            | Paso Robles   Merlot               | \$8.75  | \$17.99 |
| Whispering Vine          | Washington   Cabernet              | \$8.75  | \$19.99 |
| Frank Family             | Napa   Cabernet                    | \$17.75 | \$44.99 |
| Whitehall Lane Tre Leoni | Napa   Cab, Merlot, Malbec         | \$13.75 | \$29.99 |
| Tenuta Di Arceno         | Italy   Chianti                    | \$12.75 | \$29.99 |
| Saldo By Prisoner        | Napa   Zinfandel                   | \$10.75 | \$23.99 |
| 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>15.75</b>   |
| <b>Tamber Bey</b> <i>Sauvignon Blanc</i><br>Napa | \$13.75<br>8oz |
| <b>Stag's Leap</b> <i>Viognier</i><br>Napa       | \$14.75<br>8oz |
| <b>WALT</b> <i>Rosé</i><br>Sonoma                | \$13.75<br>8oz |

|                                                    |                |
|----------------------------------------------------|----------------|
| <b>Bubbles Flight</b>                              | <b>16.75</b>   |
| <b>Roederer Estate</b> <i>Brut</i><br>Mendocino    | \$11.75<br>8oz |
| <b>Taittinger</b> <i>Brut</i><br>Champagne, France | \$19.75<br>8oz |
| <b>Scharmsberg</b> <i>Brut Rosé</i><br>Napa        | \$17.75<br>8oz |

|                                                                |                |
|----------------------------------------------------------------|----------------|
| <b>Chardonnay Flight</b>                                       | <b>16.75</b>   |
| <b>Flowers</b> <i>Chardonnay</i><br>Sonoma Coast               | \$16.75<br>8oz |
| <b>WALT</b> <i>Chardonnay</i><br>Sonoma Coast                  | \$13.75<br>8oz |
| <b>Nickel &amp; Nickel</b> <i>Chardonnay</i><br>Carneros, Napa | \$16.75<br>8oz |

|                                                                    |                |
|--------------------------------------------------------------------|----------------|
| <b>Pinot Noir Flight</b>                                           | <b>16.75</b>   |
| <b>Joel Gott</b> <i>Pinot Noir</i><br>Santa Barbara                | \$9.75<br>8oz  |
| <b>Arterberry Maresh</b> <i>Pinot Noir</i><br>Dundee Hills, Oregon | \$13.75<br>8oz |
| <b>Sojourn "Sangiacomo"</b> <i>Pinot Noir</i><br>Sonoma Coast      | \$24.75<br>8oz |

|                                                       |                |
|-------------------------------------------------------|----------------|
| <b>Cabernet Flight</b>                                | <b>16.75</b>   |
| <b>Clos Du Val</b> <i>Cabernet</i><br>Napa            | \$16.75<br>8oz |
| <b>Artesa</b> <i>Cabernet</i><br>Napa                 | \$16.75<br>8oz |
| <b>Martin Ray "Synthesis"</b> <i>Cabernet</i><br>Napa | \$16.75<br>8oz |

|                                                    |                |
|----------------------------------------------------|----------------|
| <b>Premium Cabernet Flight</b>                     | <b>24.75</b>   |
| <b>Turnbull</b> <i>Cabernet</i><br>Napa            | \$17.75<br>8oz |
| <b>Crocker Starr</b> <i>Cabernet Franc</i><br>Napa | \$28.75<br>8oz |
| <b>Sinegal</b> <i>Cabernet</i><br>Sonoma           | \$27.75<br>8oz |

|                                                                      |                |
|----------------------------------------------------------------------|----------------|
| <b>Red Blend Flight</b>                                              | <b>15.75</b>   |
| <b>Neyer "Sage Canyon"</b> <i>Grenache, Syrah, Mourvèdre</i><br>Napa | \$12.75<br>8oz |
| <b>Leviathan</b> <i>Cab, Syrah, Merlot, Petite</i><br>Napa           | \$13.75<br>8oz |
| <b>8 Years In The Desert</b> <i>Zinfandel, Petite Syrah</i><br>Napa  | \$17.75<br>8oz |

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

|                                                            |                |
|------------------------------------------------------------|----------------|
| <b>Red Variety Flight</b>                                  | <b>16.75</b>   |
| <b>Indolente Cannonau Riserva</b> <i>Grenache</i><br>Italy | \$13.75<br>8oz |
| <b>Mendel</b> <i>Malbec</i><br>Argentina                   | \$12.75<br>8oz |
| <b>Plumpjack</b> <i>Merlot</i><br>Napa                     | \$24.75<br>8oz |

## WEEKLY SPECIALS



**Clos Du Val**  
Winery \$60

**\$16.75    \$39.99**

**Orin Swift 8 Years In the Desert**  
Winery \$50

**\$17.75    \$45.99**

**Illumination By Quintessa Sauvignon Blanc**  
Winery \$65 95pts Jeb Dunnuck

**\$16.75    \$39.99**

**Turnbull**  
Winery \$60

**\$17.75    \$44.99**

**Flowers Chardonnay**  
Winery \$55 93pts Wine Spectator

**\$16.75    \$39.99**

## 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 |
| Dogfish Head Grateful Dead Juicy Pale Truckee       |              | 5.3%  | 30  | \$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 |
| Modelo Mexico                                       |              | 4.5 % | 18  | \$6.25 |

### 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

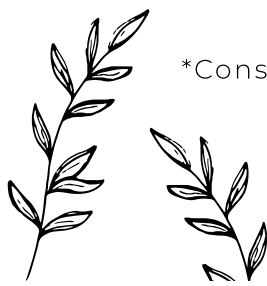
SCAN  
FOR A  
DIGITAL  
COPY



 - 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

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

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

