



A PLACE WHERE FRIENDS GATHER,
RELAX, AND CELEBRATE

SMALL BITES

- BALSAMIC & EVOO:** Balsamic Vinegar, Extra Virgin Olive Oil with Fresh Herbs Served with French Bread 6 *Add Prosciutto +4*
- ALMONDS*:** Roasted Almonds, Sea Salt and Fine Herbs 9
- OVEN-BAKED CHÈVRE*:** Candied Sweet Peppers, Goat Cheese Served in a Bread Bowl with Crostini **Choice of** Fresh Basil Pesto or Roasted Pepper Sauce 11
- RED HEIRLOOM POPCORN:** Choice of Togarashi Seasoning or Dried Herbs Infused EVOO 7
- OLIVES:** Marinated Mediterranean Olives 9

CHEESE & CHARCUTERIE (Served with French Bread)

- CHEESE BOARD*:** 4 Curated Cheese Selections, Local Organic Honeycomb, Roasted Almonds 21 **Choice of:**
White Wine Board Tomme, Goat, Spain Mellage, 3 Milks, Wisconsin Schellen Bell Cow, Switzerland OG Kristal Cow, Belgium
Red Wine Board Naked Goat Goat, Spain Mitica Sardo Sheep, Sardegna Coopers Hill Cow, England OG Kristal Cow, Belgium

CHEESE & CHARCUTERIE BOARD* 4 Curated Cheese Selections and 4 Curated Meats, Local Organic Honeycomb, Roasted Almonds, Olives, Pickles 38

SALADS

- BRUSSELS AND KALE*:** Shredded Brussels Sprouts, Baby Kale, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 12
- FALL FENEL SALAD*:** Shaved Fennel, Heirloom Cherry Tomatoes, Toasted Walnuts, Goat Cheese, Spiced Apple 12 **Add-Ons:** Crispy Prosciutto/Italian Sausage +4 ea Cooked Shrimp +6

DESSERTS

- CHEFS HOME MADE S'MORE*:** Dark Chocolate Pudding, Marshmallow, Graham Cracker, Salted Caramel 12
- SPICED PUMPKIN BREAD PUDDING** Salted Caramel and Fresh Whipped Cream 12

FLATBREADS

gluten-free crust +3

- ARTICHOKE & PROSCIUTTO*:** Pesto, Cheese Mix, Roasted Artichokes, Caramelized Onions 20
- WILD MUSHROOM*:** Cheese Mix, Caramelized Sweet Onion, Cream Hint of Thyme, Balsamic Reduction, Arugula 19
- RATATOUILLE:** Roasted Pepper Sauce, Cheese Mix, Tomato, Roasted Vegetables, Balsamic Glaze 20
- MARGHERITA:** Red Sauce, Cheese Mix, Garlic Roasted Tomatoes, Pesto 16
- SUMMER PLUM*:** Plum Jam, Brie Cheese, Fresh Santa Rosa Plums, Toasted Almonds, Balsamic Reduction 19
- "THE DANDY":** Red Sauce, Cheese Mix, Pepperoni, Crispy Prosciutto 19
- PERSONAL PANINI:** Any Flatbread on Toasted Sourdough Bread 12
- Add-Ons:** Pepperoni/Crispy Prosciutto/Italian Sausage/Brie Cheese +4 ea Mushrooms*/Artichokes/Goat Cheese +3 ea ~ Cooked Shrimp +6

SEPTEMBER FLIGHTS & BITES

Shrimp & Veggie Skewers
Explorers Club White Wine
Malcaracter 2021, "Julia," Verdejo, Rueda, Spain

Smoked Baby Back Ribs with BBQ Sauce
Surveyor & Collector Club Wine
Mario Bazán 2020, "Rama," Cabernet, Napa Valley, CA
&
Les Pallières 2020, "Les Racines," Gigondas, Rhone Valley, FR

Cheese Stuffed Bacon Wrapped Jalapeño
Explorers Club Red Wine
Ippolito 1845 "Liber Pater," 2019, Gaglioppo, Calabria, Italy

*Parties of 6 or more will be 1 check and will be charged an automatic 20% gratuity.
*Contains tree nut products or dairy. We are happy to offer gluten-free products; however, we do not operate a gluten-free kitchen.
Wines indicated with a ^ are our current monthly Wine Club Wines
Dine-In, ToGo & Retail | Tues-Sat 12pm-9pm / Sun 12pm-8pm | Phone: 619-546-8466
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WINES BY THE GLASS

	bottle	glass	half		bottle	glass	half
WHITE				RED			
GRÜNER VELTLINER Chrtistina 2021, Carnuntum, Austria	35	12	6	PINOT MEUNIER Poe 2019, Sonoma	43	15	7.5
SAUVIGNON BLANC Domaine du Salvard 2022, Cheverny, Loire Valley, France	33	12	6	PINOT NOIR Delmas 2019, Terroir Haute Vallée, IGP, Franc	39	14	7
MACABEO El Castero 2021, Aragón, Spain	30	11	5.5	GAGLIOPPO ^ Ippolito 2019, "Liber Pater," Calabria, Italy	32	11	5.5
VERDEJO ^ Malcaracter 2021, "Julia," Rueda, Spain	33	11	5.5	BORDEAUX BLEND Chateau de Janicon 2020, Graves, Bordeaux, France	35	12	6
RIESLING Wiley 2021, Wirz Vineyard, Cienega Valley, Central Coast, CA	31	11	5.5	MALBEC Familia Furlotti 2018, Argentina	31	11	5.5
CHARDONNAY Perraud 2021, Macon Village, Burgundy, France	33	11	5.5	CABERNET SAUVIGNON ^ Mario Bazán 2020, "Rama," Napa Valley, CA	45	15	7.5
MELON DE BOURGOGNE Lavie 2021, Muscadet Sèvre-et-Maine Sur Lie, Loire, FR	38	13	6.5	ROTATING RESERVE ^ Les Pallières 2020, "Les Racines," Gigondas, Rhone Valley, FR		17	8.5
BUBBLY	bottle	glass	half	BEER			ea
BRUT ROSÉ Mas de Daumas Gassac 2021, Frizant, Languedoc, France	35	13	6.5	ROTHAUS "Tannenzäpfel," Pils Black Forest, Germany, 11.2 oz btl			7
BRUT Parés Baltà NV, Cava, Penedes, Spain	33	11	5.5	HARLAND BREWING CO. "Japanese Lager," San Diego 16 oz can			8
ROSÉ				EPPIG "Festbier," German Lager, Vista, CA 16 oz can			7
DOMAINE DE DRAGON 2022, Grand Cuveé Côtes de Provence, France	33	11	5.5	BRASSERIE D'ACHOUFFE La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl			8
J BRIX NV "Signs + Wonders Vol. III", Field Blend, San Diego, CA	40	15	7.5	WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can			7
DESSERT WINES				THORN BREWING Rotating Selection San Diego 16 oz can			7
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, Rhone Valley, France 375ml	28		7	SOCIETY "The Butcher" Stout, SD 12 oz can			7
BANYULS Domaine la Tour Vieilles, 2020 "Rimage," Collioure, France 500ml	37		12	NON-ALCOHOLIC			
MOSCATO D'ASTI Tintero 2021, Italy	28	9	4.5	SAN PELLEGRINO Mineral Water, Italy 500ml			4
				CALLE TEPACHE Pineapple Sparkling Water 12oz			4

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