



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\*:** Rosemary Smoked, Sous Cloche 9
- OLIVES:** Citrus and Fresno Chile Marinade 9
- CHEESY BREAD\*:** Ciabatta, House made Romesco Sauce, Cheese Blend 10
- CHIPS AND DIP\*:** Potato Chips, Truffle Salt, Caviar, Crème Fraiche, Chives 17
- COUNTRY STYLE PATÉ\*:** Traditional Paté de Champagne with Pepper Crust, Cornichon, Whole Grain Mustard, Fresh Baguette 17

## SALADS

- BRUSSELS AND KALE\*:** Shredded Brussels Sprouts, Black Kale, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 13
- STRAWBERRY ARUGULA\*:** Shallots, Candied Pecans, Feta Cheese, Strawberry Vinaigrette 15

**Add-Ons:**  
Crispy Prosciutto +4 / Calabrese +4

## DESSERTS

- GOOEY BROWNIE\*:** Chocolate Chip Brownie, Crème Fraiche Gelato, Butterscotch Sauce, Candied Pecans 12

## FLATBREADS

*gluten-free crust +3*

- WOODLAND MUSHROOM\*:** Parmesan Cream Sauce, Cheese Blend, Mushrooms, Caramelized Sweet Onions, Arugula, Balsamic Reduction 21
- MARGHERITA:** Red Sauce, Cheese Blend, Sliced Roma Tomatoes, Fresh Basil 17
- "THE DANDY":** Red Sauce, Cheese Blend, Oiled Cured Tomatoes, Calabrese, Crispy Prosciutto 24
- STRAWBERRY RHUBARB\*:** Rhubarb Sauce, Bacon Lardons, Carmelized Onions, Goat Cheese, Fresh Basil, Strawberry Gastrique 20

**Add-Ons:**  
Crispy Prosciutto +4 / Calabrese +4  
Mushrooms/Artichokes +3

## CHEESE & CHARCUTERIE

**CHEESE & CHARCUTERIE BOARD\* 4** Curated Cheese Selections and 4 Curated Meats, Local Organic Honeycomb, Roasted Almonds, Cornichons, French Bread Seasonal Fruit 40

**CHEESE BOARD\*:** 4 Curated Cheese Selections, Fig Jam, Assorted Fruit, Candied Pecans, Raincoast Crisps 25

**Choice of:**

### White Wine Board

Tomme, Goat, Spain  
Fromage D'Affinois Cow, France  
Midnight Moon, Goat, CA  
Red Cheshire, Cow, England

### Red Wine Board

Ewphoria Sheep, Holland  
Pleasant Ridge, Cow, WI  
Gran Cacio, Sheep, IT  
Smoked Fontal, Cow, IT

*Parties of 6 or more will be 1 check and may 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*

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## WINES BY THE GLASS

<b>WHITE</b>	bottle	glass	half	<b>RED</b>	bottle	glass	half
<b>SAUVIGNON BLANC</b> Polz 2022, DAC Südsteiermark, Austria	38	15	7.5	<b>PINOT NOIR</b> August West 2022, Santa Lucia Highlands, CA	39	15	7.5
<b>CHARDONNAY</b> Domaine de Thulon 2021, Beaujolais Village, France	34	13	6.5	<b>PAÍS</b> Longaví 2022, "Glup," Bio-Bio Valley Chile (Chilled Red)	44	15	7.5
<b>WEISSBURGUNDER</b> Bercher 2021, Burkheim, Baden, Germany	34	13	6.5	<b>TEMPRANILLO</b> <sup>^</sup> Vina Gormaz 2016, Crianza, Ribero Del Duero, Spain	32	11	5.5
<b>XAREL LO OT</b> 2022, de Vins el Cep, Penedes, Spain	31	11	5.5	<b>MALBEC</b> Terra Màdi, Querétaro, Mexico, NV	35	12	6
<b>SCHEUREBE</b> <sup>^</sup> Steinbock 2022, Trocken, Pfalz, Germany	35	13	6.5	<b>GAGLIOPPO</b> Ippolito 2019, "Liber Pater," Calabria, Italy	32	11	5.5
<b>FALANGHINA</b> Terre Stregate 2022, Campania, Italy	34	12	6	<b>AGLIANICO</b> Terre Del Vescovo 2016, "Re'na Vota," Iprinia Campi, Taurasini, Campania, Italy	35	12	6
<b>AMBER</b> Adria's Gvino 2021, Tsitska, Kakheti, Republic of Georgia	45	16	8	<b>CABERNET SAUVIGNON</b> Cult 2020, Lodi, CA	43	15	7.5
				<b>ROTATING RESERV</b>	75	17	8.5
<b>BUBBLY</b>	bottle	glass	half	<b>BEER</b>			
<b>BRUT</b> El Bajío NV, Valle de Bernal, Querétaro, Mexico	34	13	6.5	<b>ROTHAUS</b> "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	ea		
<b>BRUT ROSÉ</b> Issimo Sorgente, Pinot Rosé, Spumante, Friuli-Venezia Giulia, Italy	34	13	6.5	<b>AUGUSTINER BRAEU MÜNCHEN</b> Edelstoff, Lager, Munich, GR	7		
<b>ROSÉ</b>				<b>ABNORMAL BREWING</b> "Weiss," Hefeweizen, San Diego 12 oz can	7		
<b>DOMAINE LA BERANGERAIE</b> 2022, Rosé of Malbec, Côtes du Lot, Cahors, France	30	11	5.5	<b>EPPIG</b> "Festbier," German Lager, Vista, CA 16 oz can	7		
<b>DOMAINE DE REUILLY</b> Pinot Gris, Loire Valley, France	31	12	6	<b>BRASSERIE D'ACHOUFFE</b> La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl	8		
<b>DESSERT WINES</b>				<b>WENDLANDT</b> "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
<b>MUSCAT DE BEAUMES-DE-VENISE</b> Dom. Durban, Rhone Valley, France 375ml	28		7	<b>THORN BREWING</b> Rotating Selection San Diego 16 oz can	7		
<b>BANYULS</b> Domaine la Tour Vieilles, 2020 "Rimage," Collioure, France 500ml	37		12	<b>FORT POINT BEER CO.</b> "Westfalia," Red Ale, San Francisco 12 oz can	7		
<b>MOSCATO D'ASTI</b> Tintero 2022, Italy	28	9	4.5				
<b>NON-ALCOHOLIC</b>							
<b>TOPO-CHICO</b> Mineral Water, Mexico 12oz			4				
<b>CALLE TEPACHE</b> Pineapple Sparkling Water 12oz			4				

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