



A PLACE WHERE FRIENDS GATHER,  
RELAX, AND CELEBRATE

## SMALL BITES

**OLIVE TAPENADE:** House Made Tapenade, Candied Orange Zest, Ciabatta Toast Points, Melted Cheese 14

**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

**ROASTED KABOCHA SQUASH HUMMUS\*:** Spiced Pepitas, Pomegranate, Pumpkin Seed Oil, Pita Chips 15

**CHIPS AND DIP\*:** Potato Chips, Truffle Salt, Caviar, Crème Fraiche, Chives 17

**COUNTRY STYLE PATÉ\*:** Traditional Paté de Champagne with Port wine and Pistacio, 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, Strawberry Vinaigrette 15

### Add-Ons:

Crispy Prosciutto +4 / Calabrese +4

## DESSERTS

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

**PEACH CRÈME BRULÉE:** Sliced Caramelized Peaches, Custard, Cinnamon 14

## FLATBREADS

*gluten-free crust +3*

**ARTICHOKE & PROSCIUTTO\*:** Pesto, Cheese Blend, Roasted Artichokes, Caramelized Onions 21

**WOODLAND MUSHROOM\*:** Parmesan Cream Sauce, Cheese Blend, Mushrooms, Caramelized Sweet Onions, Arugula, Balsamic Reduction 21

**STRAWBERRY RHUBARB\*:** Rhubarb Sauce, Bacon Lardons, Carmelized Onions, Goat Cheese, Fresh Basil, Strawberry Gastrique 20

**MARGHERITA:** Red Sauce, Cheese Blend, Sliced Roma Tomatoes, Fresh Basil 17

**"THE DANDY":** Red Sauce, Cheese Blend, Oiled Cured Tomatoes, Calabrese, Crispy Prosciutto 24

### 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*

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
<b>WHITE</b>				<b>RED</b>			
<b>SAUVIGNON BLANC</b> Polz 2022, DAC Südsteiermark, Austria	38	15	7.5	<b>GRENACHE</b> Tooth & Nail 2022, "Destina," Paso Robles, CA	35	14	7
<b>VERMENTINO DI GALURA</b> ^ Piero Mancini 2022, Sardinia, Italy	34	13	6.5	<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>WEISSBURBUNDER</b> Bercher 2021, Burkheim, Baden, Germany	34	13	6.5	<b>PLAVAC MALI</b> ^ Saint Hills 2020, "Black," Dalmatia Coast, Croatia	35	14	7
<b>XAREL LO OT</b> 2022, de Vins el Cep, Penedes, Spain	31	11	5.5	<b>BORDEAUX</b> Château Plaisance 2015, Grand Cru, Saint Émilion, France	46	16	8
<b>FALANGHINA</b> ^ Terre Stregate 2022, Campania, Italy	34	12	6	<b>PRIMITIVO</b> Polvanera 2022, Puglia, Italy	34	13	6.5
<b>CHARDONNAY</b> Eric Kent 2020, Sonoma Coast, CA	45	16	8	<b>CABERNET SAUVIGNON</b> Cult 2020, Lodi, CA	43	15	7.5
<b>AMBER</b> Adria's Gvino 2021, Kisi, Kakheti, Republic of Georgia	45	16	8	<b>ROTATING RESERVE</b>		17	8.5
<b>BUBBLY</b>	bottle	glass	half	<b>BEER</b>			ea
<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			7
<b>BRUT ROSÉ</b> Illahe NV, "Cap Fizz," Willamette, OR 187ml	10			<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>LIQUID FARM</b> 2022, "Vogelzang Vineyard," Happy Canyon, Santa Barbara Co.	37	13	6.5	<b>EPPIG</b> "Festbier," German Lager, Vista, CA 16 oz can			7
<b>DESSERT WINES</b>				<b>BRASSERIE D'ACHOUFFE</b> La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl			8
<b>MUSCAT DE BEAUMES-DE-VENISE</b> Dom. Durban, Rhone Valley, France 375ml	28		7	<b>WENDLANDT</b> "Perro Del Mar," IPA Ensenada, Mexico 16 oz can			7
<b>BANYULS</b> Domaine la Tour Vieilles, 2020 "Rimage," Collioure, France 500ml	37		12	<b>THORN BREWING</b> Rotating Selection San Diego 16 oz can			7
<b>MOSCATO D'ASTI</b> Tintero 2022, Italy	28	9	4.5	<b>FORT POINT BEER CO.</b> "Westfalia," Red Ale, San Francisco 12 oz can			7
<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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