



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

Balarina Goat, Holland  
Lamb Chopper Sheep, Holland  
Whitney Raw Cow, Vermont  
Fromage D’Affinois Cow, France

### Red Wine Board

La Dama Sagrada Goat, Spain  
Rustico Sheep, Italy  
Coopers Hill Cow, England  
Fromage D’Affinois Cow, France

**CHARCUTERIE BOARD:** Chef’s Rotating Selection of Cured Meats Served with Cornichons and Olives 19

**CURATED CHEESE & CHARCUTERIE BOARD 38**

## SALADS

**BRUSSELS AND KALE\*:** Shredded Brussels Sprouts, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 12

**BAJA SALAD\*:** Roasted Corn, Fresh Peppers, Green Onion & Heirloom Cherry Tomatoes Marinated in a Cilantro Lime Dressing on a bed of Arugula with Queso Fresco Cheese and Avocado 14

**Add +4:** Crispy Prosciutto, Italian Sausage

**Add +6:** Cooked Shrimp

## DESSERTS

**CHEFS HOME MADE S’MORE\*:** Dark Chocolate Pudding, Marshmallow, Graham Cracker, Salted Caramel 12

**CHIMICHANGA\*:** Strawberry & Hibiscus Whipped Cream Cheese, Honey, wrapped in a Buñuelo Spiced Tortilla 13

## FLATBREADS

*gluten-free crust +3*

**ARTICHOKE & PROSCIUTTO\*:** Pesto, Cheese Mix, Roasted Artichokes, Caramelized Onions 20

**WILD MUSHROOM\*:** Caramelized Sweet Onion, Cream Hint of Thyme, Balsamic Reduction, Arugula, Cheese Mix 19

**RATATOUILLE:** Cheese Mix, Tomato and Roasted Pepper Sauce, Roasted Vegetables, Balsamic Glaze 20

**MARGHERITA:** Red Sauce, Cheese Mix, Garlic Roasted Tomatoes, Pesto 16

**SPRING APRICOT\*:** Apricot Jam, Brie Cheese, Fresh Apricots, Toasted Almonds, Honey, Sea Salt 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

## TAPAS

**SALAD & SANDWICH\*:** Brussels and Baby Kale Salad with a Cheddar Grilled Cheese 11

**RATATOUILLE:** Traditional French Roasted Vegetables 13

**WURSTS:**

**Bratwurst** with Sauerkraut, Whole Grain Mustard

**Italian** with Roasted Peppers, Marinara and Onion

**Lamb Merguez** with Roasted Pepper Sauce, Roasted Artichokes, 1 for \$10 or 2 for \$15 or 3 for \$20

**ARTICHOKE ROASTED PEPPER DIP\*:**

Served with French Bread 11

**Add Wild Mushroom +4**

## CHEF’S MONTHLY SPECIAL AND PAIRING

### FRIED GREEN TOMATOES:

Served with House Aiöli and Arugula

16

*Paired with 2 Half Glasses*

Marquilian 2021, Vin de Corse Rosé de Pauline(1/2 Glass) 8

Elios 2021, “Glou Glou” Rosso, IGP, Sicily, Italy(1/2 Glass) 6

27

*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*

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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 2021, Südsteiermark, Austria	33	12	6	<b>PINOT NOIR</b> Dreamcôte 2021, Sta. Rita Hills, Ca	39	14	7
<b>RIESLING</b> Weegmüller 2020, Trocken Pfalz, Germany 1 Liter	43	12	6	<b>GAMAY</b> Lapierre 2022, "Raisins Gaulois," Beaujolais, France	35	13	6.5
<b>VERDEJO</b> Rey Santo 2021, Rueda, Spain	30	12	6	<b>GRENACHE BLEND</b> Domaine La Florane 2021, Côtes du Rhône Villages, Visan Vin Naturel Je Ne Souffe," Rhone Valley, France	44	15	7.5
<b>BOMBINO BIANCO</b> <sup>^</sup> Masseria Furfante 2021, Puglia, Italy	33	11	5.5	<b>GAMAY/SYRAH BLEND</b> <sup>^</sup> Domaine Mucyn 2016, 'GamSy', Vin de Pays, Rhone Vly, FR	34	13	6.5
<b>WHITE RHONE BLEND</b> La Cabotte 2021, Côtes Du Rhône, France	34	12	6	<b>ZINFANDEL BLEND</b> Highland Valley Vineyards 2020, "My Fair Fella," Ramona	48	15	7.5
<b>CHARDONNAY</b> Perraud 2021, Macon Village, Burgundy, France	33	11	5.5	<b>TEMPRANILLO</b> Artuke 2021, Tinto, Rioja, Spain	31	11	5.5
<b>FIANO</b> Único Zelo 2020, Australia	34	12	6	<b>CABERNET SAUVIGNON</b> Sparkman 2020, "Holler," Columbia Valley, WA	40	15	7.5
<b>AMBER BLEND</b> Teliani Valley 2020, Kakheti, Georgia	33	13	6.5	<b>ROTATING RESERVE RED</b>	15	7.5	
<b>ROTATING RESERVE WHITE</b>	15	7.5					
<b>BUBBLY</b>	bottle	glass	half	<b>BEER</b>			
<b>BRUT ROSÉ</b> Vergnes NV, Cremant Limoux	35	13	6.5	<b>ROTHAUS</b> "Tannenzäpfel," Pils Black Forest, Germany, 11.2 oz btl	ea		
<b>BRUT</b> Château de Mauny 2018, Crémant de Loire	30	11	5.5	<b>HARLAND BREWING CO.</b> "Japanese Lager," San Diego 16 oz can	7		
<b>ROSÉ</b>				<b>BROUJWERU WEST</b> "Popfuji," Unfiltered Pilsner, San Pedro, 16 oz can	8		
<b>AMEZTOI</b> Rubentis 2022, Txakolina, Spain	38	14	7	<b>SOCIETE</b> "The Harlot," Blonde Ale San Diego 12 oz can	7		
<b>NUE WILDE</b> 2021, Mission, Lodi	32	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> "North Park After Dark" IPA, San Diego 16 oz can	7		
<b>BANYULS</b> Domaine la Tour Vieilles, 2020 "Rimage," Collioure, France 500ml	37		12	<b>ABNORMAL</b> "Mocha Stout," San Diego 12 oz can	7		
<b>MOSCATO D'ASTI</b> Tintero 2021, Italy	28	9	4.5				
<b>NON-ALCOHOLIC</b>							
<b>SAN PELLEGRINO</b> Mineral Water, Italy 500ml	4						
<b>CALLE TEPACHE</b> Pineapple Sparkling Water 12oz	4						

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