



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 9

OVEN-BAKED CHÈVRE*: Fresh Basil Pesto, Candied Sweet Peppers and Goat Cheese Served in a Bread Bowl 11

POPCORN: Choice of Togarashi Seasoning or Dried Herbs Infused EVOO 7

OLIVES: Marinated Mediterranean Olives 9

CHEESE & CHARCUTERIE

CHEESE PLATE*: 4 Curated Cheese Selections, Local Organic Honeycomb, Roasted Almonds, Served with French Bread 21

CHARCUTERIE PLATE: Chef's Rotating Selection of Cured Meats Served with Cornichons and Olives 19

CHEESE & CHARCUTERIE PLATE 38

SALADS

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

BAJA ROASTED CORN SALAD: Arugula, Fresh Peppers, Green Onion, Heirloom Cherry Tomatoes, Cotija Cheese, Cilantro Lime Dressing 14

Add A Protein +4 Each:
Crispy Prosciutto

DESSERTS

CHEFS HOME MADE S'MORE Dark Chocolate Pudding, Marshmallow, Graham Cracker, Salted Caramel 12

SPICED PUMPKIN BREAD PUDDING Mocha Stout Caramel, Fresh Whipped Cream and Pumpkin Seed Dust 12

FLATBREADS

gluten-free crust +3

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

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

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

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

AUTUMN APPLE: Granny Smith Apple, Brie Cheese Toasted Walnuts, Honey, Sea Salt 19

"THE DANDY": Red Sauce, Cheese Mix, Pepperoni, Crispy Prosciutto, Oregano 19

PERSONAL PANINI: Any Flatbread on Toasted Sourdough Bread 12

Add-Ons:

Pepperoni/Crispy Prosciutto +4 ea

Mushrooms/Artichokes/Goat Cheese +3 ea

TAPAS

CRAB CAKES:

Served on a Bed of Arugula with Remoulade 18

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, Cornichons

1 for \$10 or 2 for \$15 or 3 for \$20

ARTICHOKE ROASTED PEPPER DIP 11

Add Wild Mushroom +4

Parties of 6 or more will be charged an automatic 20% gratuity

**Contains tree nut products. 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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BY THE GLASS

WHITE	bottle	glass	half	RED	bottle	glass	half
MELON ^ Brégeon 2020, Muscadet Sèvre et Maine, Loire Valley, France	34	12	6	MALBEC Château Haut-Monplaisir 2020, "Tradition," Cahors, France	42	12	6
CHARDONNAY Perraud 2019, Macon-Village, Burgundy, France	33	11	5.5	GAMAY Domaine de la Bêche 2020, Règniè, Beaujolais, France	34	12	6
PICPOUL DE PINET Les Vignerons De Florensac 2021, France	30	10	5	SPANISH BLEND Venta La Vega 2020, "Adaras Aldea," La Mancha, Spain	28	10	5
ROTATING ORANGE WINE Fossil & Fawn 2021, Gewürztraminer,	43	13	6.5	CHILLED RED BLEND So Far Out 2021, Paso Robles, CA	30	10	5
RIESLING Weegmüller 2020, Trocken, Pfalz, Germany <i>1liter</i>	43	12	6	CABERNET SAUVIGNON BLEND La Ferme Rouge 2020, Zaer, Morocco	35	12	6
WHITE RHONE BLEND La Cabotte 2021, Côtes Du Rhône, France	34	12	6	GRENACHE BLEND Domaine de Fontsaite 2020, Corbières, France	29	11	5.5
MOSCATO D'ASTI Tintero, 2021, Italy	28	9	4.5	PINOT NOIR Stringtown 2019, Willamette Valley, OR	42	12	6
GUTEDDEL Schneider 2014, Germany	32	12	6	DOLCETTO ^ Piero Benevelli 2021 "La Costa," Alba, Italy	34	12	6
ROTATING RESERVE WHITE		15	7.5	ROTATING RESERVE RED	55	15	7.5
BUBBLY	bottle	glass	half	BEER			<i>ea</i>
BRUT ROSÉ J Brix 2021, "Goodnight Meun," Petite Meunier, Pet Nat, Escondido, CA	41	15	7.5	SOCIETE "The Harlot", Blonde Ale SAN DIEGO 12oz can			7
SPARKLING American Wine Project 2020, Ancestral, Pet Nat, WI	39	13	6.5	MODERN TIMES Rotating Selection, SAN DIEGO 12oz can			7
ROSÉ				MEINKLANG "Farmhouse Ale", Austria 16oz can			8
LA BASTIDE BLANCHE 2020, Bandol, France	40	14	7	ABNORMAL "Mocha Stout," SAN DIEGO 12 oz can			7
NON-ALCOHOLIC			<i>ea</i>	HARLAND BREWING CO. "Japanese Lager", SAN DIGO 16 oz can			8
S. PELLEGRINO Sparkling Mineral Water, Italy 500ml			4	CASA BEER "Original Lager", MOROCCO 12 oz			
CALLE TEPACHE Pineapple Sparkling Water, 12oz			4	DESSERT WINES		btl	3oz
				DURBAN , Muscat de Beaumes de Venise 375ml	28		7

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