



A PLACE WHERE FRIENDS GATHER,
RELAX, AND CELEBRATE

SMALL BITES

OLIVE TAPENADE: House Made Tapenade, Candied Orange Zest, Ciabatta Toast Points, Melted Cheese 12

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 9

ROASTED KABOCHA SQUASH HUMMUS*: Spiced Pepitas, Pomegranate, Pumpkin Seed Oil Black Pepper Pita Chips 13

CHIPS AND DIP*: House-made Yukon Gold Potato Chips, Truffle Salt, Caviar, Crème Fraiche, Chives 14

COUNTRY STYLE PATÉ: Traditional Paté de Champagne, Cornichon, Whole Grain Mustard, Pepper Crust, Fresh Baguette 15

APPLE CIDER GLAZED CHORIZO: Fresh Chopped Cilantro, Fresh Baguette 13

SALADS

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

BEEF AND BURRATA CAPRESE*: Roasted Beets, Vine Ripe Tomatoes, Burrata Cheese, Arugula, Herb Oil, Saba Drizzle 14

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

PANINI (Served with House-made Truffle Potato Chips)

MUFFALETTA*: Shaved Smoked Ham, Spicy Capicola, Genoa Salami, Mortadella, Provolone, Pickled Vegetable and Olive Spread 17

CALI TURKEY BLT*: Sliced Turkey Breast, Melted Pepperjack Cheese, Crisp Thick Cut Bacon, Vine Ripe Tomatoes, Baby Arugula, Avocado Mayo 15

FLATBREADS

gluten-free crust +3

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

WOODLAND MUSHROOM*: Parmesan Cream Sauce, Cheese Blend, Mushrooms, Caramelized Sweet Onions, Arugula, Balsamic Reduction 19

MARGHERITA: Red Sauce, Cheese Blend, Sliced Roma Tomatoes, Fresh Basil 16

WINTER PEAR*: Brie Cheese, Roasted Walnuts, Caramelized Onion, Arugula, Balsamic Reduction 19

"THE DANDY": Red Sauce, Oiled Cured Tomatoes, Cheese Blend, Calabrese, Crispy Prosciutto, 19

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 38

CHEESE BOARD*: 4 Curated Cheese Selections, Fig Jam, Assorted Fruit, Candied Pecans, Raincoast Crisps 23

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
Midnight Moon, Goat, CA
Gran Cacio, Sheep, IT
Smoked Fontal, Cow, IT

DESSERTS

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

*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

WHITE	bottle	glass	half	RED	bottle	glass	half
SAUVIGNON BLANC Chesebro 2022, Arroyo Seco, CA	36	13	6.5	PINOT NOIR Delmas 2020, Haute Vallée de l'Aude, France	39	14	7
GRÜNER VELTLINER Crazy Creatures 2021 Kremstal, Austria	36	13	6.5	TROUSSEAU Arnot-Roberts 2022, North Coast, CA	53	15	7.5
CHARDONNAY [^] Domaine de Thulon 2021, Beaujolais Village, France	34	13	6.5	SYRAH Casta Natura 2020, Valle de San Vicente, Baja, Mexico	37	13	6.5
WEISSBURBUNDER [^] Bercher 2021, Burkheim, Baden, Germany	34	12	6	ZINFANDEL Travieso 2019, "Zigiloso," Dry Creek Valley, CA	42	14	7
RIESLING Bernhard 2021, Hackenheimer Kirchberg, Spätlese, Rheinhessen, GR	35	12	6	RHONE BLEND Mas Champart 2020, "Causse du Bousquet," Saint-Chinian, FR	33	12	6
CHARDONNAY Côtière 2017, Sta Rita Hills, CA	49	17	8.5	REFOSK [^] Rodica 2021, Istra, Slovenia	34	14	7
				CABERNET SAUVIGNON BLEND Traviesito "Lote Cinco," CA	32	12	6
				ROTATING RESERVE [^] Tooth & Nail 2021, "Amor Fati," Grenache, Paso Robles, CA	72	17	8.5
BUBBLY	bottle	glass	half	BEER			
BRUT Parés Baltà NV, Cava, Penedes, Spain	33	12	6	ROTHAUS "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	ea		
BRUT ROSÉ Parés Baltà NV, Cava, "PINK," Penedes, Spain	34	12	6	HARLAND BREWING CO. "Japanese Lager," San Diego 16 oz can	8		
				EPPIG "Festbier," German Lager, Vista, CA 16 oz can	7		
ROSÉ				BRASSERIE D'ACHOUFFE La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl	8		
DOMAINE SAINT ROCH 2022, Val de Loire, FR	30	11	5.5	WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
CHATEAU de PIBARON 2022, Bandol, FR	58	17	8.5	THORN BREWING Rotating Selection San Diego 16 oz can	7		
DESSERT WINES							
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, Rhone Valley, France 375ml	28		7				
BANYULS Domaine la Tour Vieilles, 2020 "Rimage," Collioure, France 500ml	37		12				
MOSCATO D'ASTI Tintero 2021, Italy	28	9	4.5				
NON-ALCOHOLIC							
TOPO-CHICO Mineral Water, Mexico 12oz	4						
CALLE TEPACHE Pineapple Sparkling Water 12oz	4						

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