



A PLACE WHERE FRIENDS GATHER,  
RELAX, AND CELEBRATE

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## SMALL BITES

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**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

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**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

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**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

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**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

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*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

## PORTUGUESE TAPAS

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**CALDO VERDE:** Portuguese Soup with Potatoes, Onions, Kale, and Crispy Chorizo 12

**BIFANAS:** Slow Simmered Pork in Spices with Piri Piri Sauce served on Baguette 14

*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

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

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