



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*:** Rosemary Smoked, Sous Cloche 9
- OLIVES:** Blended Varieties 9
- OLIVE TAPENADE:** House Made Tapenade, Candied Orange Zest, Ciabatta Toast Points with Melted Cheese 14
- CHEESY BREAD*:** Ciabatta, Pesto, Cheese Blend, Sundried Tomato and Harissa Aioli 10
- CHIPS AND DIP*:** Sea Salt Potato Chips, Caviar, Crème Fraiche 17
- CILANTRO JALAPEÑO HUMMUS:** Apricot Jalapeño Compote, Garlic Herb Pita Chips 15
- COUNTRY STYLE PATÉ*:** Traditional Paté de Champagne with Pepper Crust, Pickles, Mustard, Fresh Baguette 17
- BACON WRAPPED CHORIZO SUFFED MEDJOOL DATES** with Sundried Tomato and Harissa Aioli 11
- GIANT MEATBALL** Ground Beef & Bacon, Tomato Sauce, Cheese Blend, Fresh Basil, Fresh Baguette 17

SALADS

- BRUSSELS AND KALE*:** Shredded Brussels Sprouts, Black Kale, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 13
- SUMMER PLUM PANZANELLA*:** Arugula, Blue Cheese Crumbles, Toasted Almonds, Ciabatta, Roasted Plums, Balsamic Dressing 15
- Add-Ons:** Crispy Prosciutto +4 / Pepperoni +4 / Petite Filet +4

DESSERTS

- GOOEY BROWNIE*:** Chocolate Chip Brownie, Crème Fraiche Gelato, Butterscotch Sauce, Candied Walnut 12
- PEACH CRÈME BRULÉE:** Sliced Caramelized Peaches, Custard, Cinnamon 14

CHEFS SPECIALS

- PULLED PORK SLIDERS:** Coleslaw and Mac & Cheese 18
- BBQ BRAISED BRISKET:** Coleslaw and Mac & Cheese 23
- SKILLET CORNBREAD:** Jalapeño Cheddar, Hot Honey 8
- SKILLET MAC & CHEESE:** Italian Bread Crumbs 10

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
- MARGHERITA:** Red Sauce, Cheese Blend, Sliced Roma Tomatoes, Fresh Basil 17
- "THE DANDY":** Red Sauce, Cheese Blend, Pepperoni, Crispy Prosciutto 22
- SUMMER PLUM*:** Plum Jam, Santa Rosa Plum Slices, Brie Cheese, Toasted Almond Slivers, Drizzle Hot Honey 20
- STEAK FLATBREAD:** Parmesan Cream Sauce, Shoulder Filet, Blue Cheese Crumbles, Arugula, Pickled Red Onion, Parmigiano Reggiano, Balsamic Glaze 23

Add-Ons:

- Crispy Prosciutto +4 / Pepperoni +4 / Petite Filet +4
- Mushrooms +3 / Artichokes +3

CHEESE & CHARCUTERIE

- CHEESE & CHARCUTERIE BOARD* 4** Curated Cheese Selections and 4 Curated Meats, Local Organic Honeycomb, Roasted Almonds, House Made Pickles, French Bread, Seasonal Fruit 39

Cheese

- Fontal Fontina *Cow, Italy*
- Ubriacone *Cow, Italy*
- Tomme, *Goat, Spain*
- Gran Cacio, *Sheep, Italy*

Charcuterie

- Applewood Salami
- Finocchiona
- Lonzino Berkshire Pork
- Duck Prosciutto

- CHEESE BOARD*:** 4 Curated Cheese Selections, Fig Jam, Assorted Fruit, Candied Walnuts, Raincoast Crisps 25

Choice of:

White Wine Board

- Tomme, *Goat, Spain*
- Brie *Cow, France*
- Midnight Moon, *Goat, CA*
- Red Dragon, *Cow, England*

Red Wine Board

- Ewphoria *Sheep, Holland*
- Pleasant Ridge, *Cow, WI*
- Pecorino Toscano, *Sheep, IT*
- Applewood Cheddar, *Cow, ENG*

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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WHITE	bottle	glass	half	RED	bottle	glass	half
PICPOUL BLANC Raft Wine Co. 2022, "Et Al.," El Dorado Co.	36	13	6.5	SANGIOVESE BLEND Field Recordings 2023, "Freddo," Paso Robles (Chilled Red)	35	13	6.5
SAUVIGNON BLANC Gérard Bigonneau 2022, Quincy, Loire Valley, FR	35	13	6.5	NÉGRETTÉ La Folle Noire d'Ambat 2020 "Le Roc," Fronton, France	32	12	6
GRÜNER VELTLINER Bauer, Niederösterreich, Austria (Liter)	40	10	5	PINOT NOIR August West 2022, Santa Lucia Highlands, CA	39	15	7.5
VERDEJO Rey Santo 2022, Rueda, Spain	32	12	6	GRENACHE/NERO D'AVOLA BLEND Unico Zelo 2021, "True Blue," Australia	40	15	7.5
CHARDONNAY Maison Noir 2021, "Knock on Wood," Willamette Vly, OR	34	13	6.5	GRENACHE BLEND^ Château Saint Cyrgues 2019, Costières de Nîmes, FR	33	13	6.5
SCHEUREBE Steinbock 2022, Trocken, Pfalz, Germany	35	13	6.5	GAGLIOPPO Ippolito 2019, "Liber Pater," Calabria, Italy	32	11	5.5
ROUSSANNE BLEND^ Hammerling 2022, "Point Break," San Benito, CA	34	13	6.5	GRENACHE BLEND Domaine de Durban 2022, Beaumes-de-Venise, Rhone Vly, FR	32	11	5.5
AMBER Teliani 2020, Rkatsiteli Kakheti, Republic of Georgia	33	13	6.5	CABERNET BLEND Conte D'Attimis-Maniago 2019 "Vignaricco," Friuli Colli Orientali, IT	40	15	7.5
BUBBLY	bottle	glass	half	ROTATING RESERVE RED	69	17	8.5
BRUT Fleuraison, Blanc de Blanc, Vin Mousseux, Burgundy, FR	30	11	5.5	GAMAY Lapierre 2022, Cuvée MMXXII, Morgon, Beaujolais, France			
BRUT ROSÉ Pares Balta NV, "Pink," Penedes, Spain	33	12	6	BEER	ea		
ROSÉ				ROTHAUS "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	7		
BIRGIT WIEDERSTEIN 2023, "Rozae," Niederösterreich, Austria	35	13	6.5	AUGUSTINER BRAEU MÜNCHEN Edelstoff, Lager, Munich, Germany 11.2oz	7		
J BRIX 2022, "CouCou," Counoise, SD Co.	40	14	7	ABNORMAL BREWING "Weiss," Hefeweizen, San Diego 12 oz can	7		
DESSERT WINES				EPPIG "Festbier," German Lager, Vista, CA 16 oz can	7		
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, 2019, Rhone Valley, FR 375ml	28		7	BRASSERIE D'ACHOUFFE La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl	8		
BANYULS Domaine la Tour Vieilles, 2021 "Rimage," Collioure, France 500ml	37		13	WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
MOSCATO D'ASTI Tintero 2022, Italy	28	9	4.5	THORN BREWING Rotating Selection San Diego 12 oz can	7		
NON-ALCOHOLIC				FORT POINT BEER CO. "Westfalia," Red Ale, San Francisco 12 oz ca	7		
TOPO-CHICO Mineral Water, Mexico 12oz			4				
CALLE TEPACHE Pineapple Sparkling Water 12oz			4				
RECESS MOCKTAIL Watermelon Mojito 12oz			6				

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