



A PLACE WHERE FRIENDS GATHER,
RELAX, AND CELEBRATE

SMALL BITES

OLIVE TAPENADE: House Made Tapenade, Candied Orange Zest, Ciabatta Toast Points, Melted Cheese 14

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 10

CILANTRO JALAPEÑO HUMMUS: Apricot Jalapeño Compote, Garlic Herb Pita Chips 15

CHIPS AND DIP*: Potato Chips, Truffle Salt, Caviar, Crème Fraiche, Chives 17

COUNTRY STYLE PATÉ*: Traditional Paté de Champagne with Pepper Crust, Cornichon, Whole Grain Mustard, Fresh Baguette 17

SALADS

BRUSSELS AND KALE*: Shredded Brussels Sprouts, Black Kale, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 13

STRAWBERRY ARUGULA*: Shallots, Candied Pecans, Feta Cheese, Strawberry Vinaigrette 15

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

DESSERTS

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

PEACH CRÈME BRULÉE: Sliced Caramelized Peaches, Custard, Cinnamon 14

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

STRAWBERRY RHUBARB*: Rhubarb Sauce, Bacon Lardons, Carmelized Onions, Goat Cheese, Fresh Basil, Strawberry Gastrique 20

MARGHERITA: Red Sauce, Cheese Blend, Sliced Roma Tomatoes, Fresh Basil 17

"THE DANDY": Red Sauce, Cheese Blend, Oiled Cured Tomatoes, Calabrese, Crispy Prosciutto 24

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 Seasonal Fruit 40

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

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
Pleasant Ridge, Cow, WI
Gran Cacio, Sheep, IT
Smoked Fontal, Cow, IT

CHEF DAVID'S SPECIALS

STEAK FLATBREAD: Parmesan Cream Sauce, Shoulder Filet, Blue Cheese Crumbles, Arugula, Pickled Red Onion, Parmigiano Reggiano, Balsamic Glaze 24

GIANT MEATBALL 50/50 Ground Beef & Bacon, Tomato Sauce, Cheese Blend, Fresh Basil, Fresh Baguette 16

*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

	bottle	glass	half		bottle	glass	half
WHITE				RED			
SAUVIGNON BLANC Polz 2022, DAC Südsteiermark, Austria	38	15	7.5	PINOT NOIR August West 2022, Santa Lucia Highlands, CA	39	15	7.5
CHARDONNAY Domaine de Thulon 2021, Beaujolais Village, France	34	13	6.5	PAÍS Longaví 2022, "Glup," Bio-Bio Valley Chile (Chilled Red)	44	15	7.5
WEISSBURBUNDER Bercher 2021, Burkheim, Baden, Germany	34	13	6.5	SPANISH BLEND [^] Siete Vidas 2021, Cangas, Spain	43	15	7.5
XAREL LO OT 2022, de Vins el Cep, Penedes, Spain	31	11	5.5	MALBEC Terra Mädi, Querétaro, Mexico, NV	35	12	6
SCHEUREBE [^] Steinbock 2022, Trocken, Pfalz, Germany	35	13	6.5	TEMPRANILLO [^] Vina Gormaz 2016, Crianza, Ribero Del Duero, Spain	32	11	5.5
FALANGHINA Terre Stregate 2022, Campania, Italy	34	12	6	GAGLIOPPO Ippolito 2019, "Liber Pater," Calabria, Italy	32	11	5.5
AMBER Adria's Gvino 2021, Kisi, Kakheti, Republic of Georgia	45	16	8	AGLIANICO Terre Del Vescovo 2016, "Re'na Vota," Iprinia Campi, Taurasini, Campania, Italy	35	12	6
BUBBLY	bottle	glass	half	CABERNET SAUVIGNON Cult 2020, Lodi, CA	43	15	7.5
BRUT El Bajío NV, Valle de Bernal, Querétaro, Mexico	34	13	6.5	ROTATING RESERV [^]	75	17	8.5
ROSÉ				Domaine Rouge et Bleu 2018, "Lunatique," Grenache, Rhone Valley, FR			
DOMAINE LA BERANGERAIE 2022, Rosé of Malbec, Côtes du Lot, Cahors, France	30	11	5.5	BEER	<i>ea</i>		
DOMAINE DE REUILLY Pinot Gris, Loire Valley, France	31	12	6	ROTHAUS "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	7		
DESSERT WINES				AUGUSTINER BRAEU MÜNCHEN	7		
MUSCAT DE BEAUMES-DE-VENISE	28		7	Edelstoff, Lager, Munich, GR			
Dom. Durban, Rhone Valley, France 375ml				ABNORMAL BREWING "Weiss," Hefeweizen, San Diego 12 oz can	7		
BANYULS Domaine la Tour Vieilles, 2020 "Rimage," Collioure, France 500ml	37		12	EPPIG "Festbier," German Lager, Vista, CA 16 oz can	7		
MOSCATO D'ASTI Tintero 2022, Italy	28	9	4.5	BRASSERIE D'ACHOUFFE La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl	8		
NON-ALCOHOLIC				WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
TOPO-CHICO Mineral Water, Mexico 12oz	4			THORN BREWING Rotating Selection San Diego 16 oz can	7		
CALLE TEPACHE Pineapple Sparkling Water 12oz	4			FORT POINT BEER CO. "Westfalia," Red Ale, San Francisco 12 oz can	7		

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