



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: Mixed Varieties, Pickled Fresno Chili, Rosemary 9

WARM ARTICHOKE & FETA DIP*: Wilted Rainbow Swiss Chard, Toasted Crostini 18

Add Prosciutto or Calabrese +4

CHIPS AND DIP*: House Made Potato Chips, Caviar, Crème Fraiche, Chives 17

EDAMAME HUMMUS*:

White Miso, Chili Garlic Crunch, Wasabi Peas, Pea Tendrils, Nori Dusted Pita Chips 15

COUNTRY STYLE PORK PATÉ*: Traditional Paté de Champagne with Pepper Crust, Pickles, Mustard, Fresh Baguette 17

BACON WRAPPED CHORIZO STUFFED DATES*: with Spicy Romesco Sauce, Cilantro Garnish 11

SALADS

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

WARM GOAT CHEESE*: Mixed Field Greens, Ruby Radicchio, Sherry Vinaigrette, Anjou Pears, Toasted Hazelnuts, Chives, Toasted Crostini, Cana de Cabra Goat Cheese 15

Add-Ons:

Crispy Prosciutto +4 / Calabrese +4

DESSERTS

GOOEY BROWNIE*: Chocolate Chip Brownie, Vanilla Ice Cream, Peanut Brittle 12

STRAWBERRY-RHUBARB TRIFLE*:

Poppy Meringue, Elderflower Creme, Strawberry & Rhubarb Compote 12

APRIL FEATURED SPECIAL

SPANISH CHARCUTERIE BOARD*: Pan con Tomate y Jamón Ibérico, Spanish Chorizo, Manchego, Mahon, Membrillo, Spanish Olives, Marcona Almonds, Grapes 28

FLATBREADS

gluten-free crust +4

ARTICHOKE & PROSCIUTTO*: Pesto, Cheese Blend, Roasted Artichokes, Caramelized Onions 21

WOODLAND MUSHROOM*: Parmesan Cream Sauce, Cheese Blend, Mushrooms, Caramelized Sweet Onions, Arugula, Balsamic Glaze 21

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

"THE DANDY"*: Red Sauce, Cheese Blend, Calabrese, Crispy Prosciutto 22

SQUASH BLOSSOM: Goat's Milk Ricotta, Spring Squash, Baby Arugula, Crispy Leeks, Lemon Oil Drizzle 20

Add-Ons:

Crispy Prosciutto +4 / Calabrese +4

Mushrooms +3 / Artichokes +3

CHEESE & CHARCUTERIE BOARDS

CHEESE BOARD*: 4 Curated Cheese Selections, Fig Jam, Local Organic Honeycomb, Roasted Almonds, Grapes, French Bread 25

Choice of:

White Wine Board

Tomme, Goat, Spain

Beehive Seahive Cow, Utah

Midnight Moon, Goat, CA

Petite Basque Sheep, France

Red Wine Board

Mahon, Cow, Spain

Pecorino, Sheep, IT

Tomme, Goat, Spain

Mimolette, Cow, FR

CHEESE & CHARCUTERIE BOARD*: 4 Curated Cheese Selections and 4 Curated Meats, Grapes, Olives, Local Organic Honeycomb, Roasted Almonds, House Made Pickles, French Bread 39

Cheese

Petite Basque Sheep, France

Cana de Cabra Goat, Spain

Tomme, Goat, Spain

Mimolette, Cow, FR

Charcuterie

Tartufo Salami

Mustard Seed Salami

Lomo Embuchado

Calabrese

Parties of 6 or more will be 1 check and may be charged an automatic 20% gratuity.

**Contains nut products or dairy. We are happy to offer gluten-free products; however, we do not operate a gluten-free kitchen.*

Underlined Wines are our current monthly Wine Club Wines

Dine-In, ToGo & Retail | Tues-Sat 12pm-9pm / Sun 12pm-8pm | Phone: 619-546-8466

@VILLAGEVINO FOLLOW US ON INSTAGRAM OR FACEBOOK FOR DAILY UPDATES



A PLACE WHERE FRIENDS GATHER, RELAX, AND CELEBRATE

| WHITE | bottle | glass | half | RED | bottle | glass | half |
|--|--------|-------|------|--|--------|-------|------|
| SAUVIGNON BLANC Frissant 2023, "Le Champeau Comte," Loire Vly, FR | 39 | 14 | 7 | PINOT NOIR August West 2023, Russian River Valley, Sonoma Co, CA | 45 | 18 | 9 |
| GRÜNER VELTLINER Leopold 2023, "Bio," Austria (Liter Bottle) | 43 | 13 | 6.5 | VALDIGUIE Buddy Vineyards, "Valley Girl" Redwood Valley, CA | 52 | 17 | 8.5 |
| VERDEJO Rey Santo 2023, Rueda, Spain | 33 | 12 | 6 | GSM BLEND Made by Light 2021, South Coast AVA, CA (Chilled Red) | 33 | 13 | 6.6 |
| MACABEO Monestario de las Viñas 2022, Cariñena, Spain | 38 | 14 | 7 | RHÔNE BLEND La Bastide Saint Dominique 2020, Côtes du Rhône Village, FR | 35 | 13 | 6.5 |
| CHARDONNAY Domaine De Rochebin, 2021, Bourgogne Blanc, Burgundy, FR | 35 | 13 | 6.5 | MALBEC BLEND Château Lamartine 2019, Cahor, France | 35 | 13 | 6.5 |
| CHARDONNAY Talley 2022, San Luis Obispo, CA | 46 | 16 | 8 | BORDEAUX RED BLEND Château Petit-Freyron 2022, "Cuvée Leah" Bordeaux, FR | 36 | 13 | 6.5 |
| ORANGE WINE Blažič Jakot 2022, Tocai Friulano, Slovenia | 42 | 13 | 6.5 | CABERNET SAUVIGNON Adelaida 2022, Paso Robles | 50 | 16 | 8 |
| ROTATING RESERVE WHITE | 50 | 16 | 8 | ROTATING RESERVE RED | 18 | 9 | |
| | | | | BEER | ea | | |
| BUBBLY | bottle | glass | half | AUGUSTINER BRAEU MÜNCHEN | 8 | | |
| BRUT Joseph Cattin NV, Crémant d'Alsace Brut, Alsace, France | 38 | 14 | 7 | Edelstoff, Lager, Munich, Germany 11.2oz | | | |
| BRUT ROSÉ El Bajio, Querétaro, Mexico | 40 | 15 | 7.5 | HARLAND BREWING Blackberry Cherry Sour Ale, San Diego 16oz can | 9 | | |
| | | | | HARLAND BREWING "Crone Zone," America Lager, San Diego 16 oz can | 8 | | |
| ROSÉ | | | | BRASSERIE D'ACHOUFFE La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl | 9 | | |
| BRUNDMAYER 2023, "Vom Löss," Austria | 40 | 15 | 7.5 | WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can | 8 | | |
| TERRA MÄDI 2021, Rosado, Querétaro, MX | 37 | 14 | 7 | THORN BREWING Rotating Selection San Diego 12 oz can | 8 | | |
| DESSERT WINES | | | | FORT POINT BEER CO. "Westfalia," Red Ale, San Francisco 12 oz can | 8 | | |
| MUSCAT DE BEAUMES-DE-VENISE | 28 | | 7 | | | | |
| Durban, 2019, Rhone Valley, FR 375ml | | | | | | | |
| LATE BOTTLE VINTAGE PORT | 50 | | 10 | | | | |
| Churchill's 2017, Porto Portugal | | | | | | | |
| 10 YR TAWNY PORT Conceito, | 50 | | 10 | | | | |
| Oporto, Portugal | | | | | | | |
| MOSCATO D'ASTI Tintero 2023, Italy | 32 | 11 | 5.5 | | | | |
| | | | | | | | |
| NON-ALCOHOLIC | | | | | | | |
| TOPO-CHICO Mineral Water, Mexico 12oz btl | | | 4 | | | | |
| CALLE TEPACHE Pineapple Sparkling Water 12oz can | | | 4 | | | | |
| RECESS MOCKTAIL Watermelon Mojito 12oz can | | | 6 | | | | |

Parties of 6 or more will be 1 check and may be charged an automatic 20% gratuity.

*Contains nut products or dairy. We are happy to offer gluten-free products; however, we do not operate a gluten-free kitchen.

Underlined Wines are our current monthly Wine Club Wines

Dine-In, ToGo & Retail | Tues-Sat 12pm-9pm / Sun 12pm-8pm | Phone: 619-546-8466

@VILLAGEVINO FOLLOW US ON INSTAGRAM OR FACEBOOK FOR DAILY UPDATES