



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*: 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

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

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

SUMMER BEET SALAD: Tri-Color Roasted Beets, Arugula, Citrus Agave Vinaigrette and Roasted Chèvre 13

Add A Protein +4 Each:
Crispy Prosciutto

DESSERTS

CHEFS HOME MADE S'MORE Dark Chocolate Pudding, Marshmallow, Graham Cracker, Salted Caramel 10

WARM PEACH COBBLER Moosie's Vanilla Ice Cream, Puff Pastry and Cobbler Crumble 12

FLATBREADS

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

FIG & ITALIAN BLEU: Red Wine Poached Figs, Caramelized Onions, Gorgonzola Sauce, Bleu Cheese Crumbles, Honey 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

TAPAS

CRAB CAKES:

Served on a Bed of Arugula with Remoulade 18

SALAD & SANDWICH Brussels and Baby Kale Salad with a Cheddar Grilled Cheese 11

RATATOUILLE Traditional French Roasted Vegetables 13

WURSTS:

Bratwurst with Sauerkraut, Whole Grain Mustard

Italian with Roasted Peppers, Marinara and Onion

Lamb Merguez with Roasted Pepper Sauce, Roasted Artichokes, Cornichons

1 for \$10 or 2 for \$15 or 3 for \$20

ARTICHOKE ROASTED PEPPER DIP 11

Add Wild Mushroom +4

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

WHITE	bottle	glass	half	RED	bottle	glass	half
SAUVIGNON BLANC Polz 2020, Südsteiermark, Austria	33	11	5.5	GAMAY ^ Domaine Les Gryphées 2020, Fleurie, Beaujolais, France	34	12	6
CHARDONNAY Serrigny 2016, Sauvigny-Les-Beaune, Burgundy, France	31	11	5.5	ST. LAURENT Christina 2020, Carnuntum, Austria	35	12	6
VERDEJO Rey Santo 2020, Rueda, Spain	30	9	4.5	TROLLINGER Aldinger 2019, "Alte Reben," Fellbach, Germany	34	12	6
ROTATING ORANGE WINE Fabien Jouves "Skin Contact," Languedoc, France	40	13	6.5	CHILLED RED BLEND Poggio di Bortolone 2019, Frappato, Vittoria, Sicily, Italy	36	12	6
RIESLING Weegmüller 2020, Trocken, Pfalz, Germany	43	12	6	CABERNET SAUVIGNON BLEND La Ferme Rouge 2020, Zaer, Morocco	35	12	6
WHITE RHONE BLEND La Cabotte 2021, Côtes Du Rhône, France	34	12	6	ZINFANDEL BLEND Charlie & Echo 2018, "Two Tons," San Diego Co.	36	11	5.5
MOSCATO D'ASTI Tintero, 2019, Italy	28	8	4	PINOT NOIR Domaine Labbé 2019, Savoie, France	33	11	5.5
GUTEDEL Schneider 2014, Germany	32	11	5.5	GRENACHE BLEND Maestracci Calvi Rouge 2020, Clos Regina," Corsica, France	33	11	5.5
ROTATING RESERVE WHITE	15	7.5		ROTATING RESERVE RED ^ Château Canadel 2017, Bandol Rouge, France	15	7.5	
BUBBLY	bottle	glass	half	BEER			ea
BRUT ROSÉ Filipa Pató NV, 3B Brut Rosé Nature, Portugal	32	12	6	SOCIETE "The Harlot", Blonde Ale SAN DIEGO 12oz can			7
SPARKLING El Bajio NV, Valle de Bernal Central Mexico	30	10	5	MODERN TIMES Rotating Selection, SAN DIEGO 12oz can			7
ROSÉ				SOCIETE "Oktober Fest", Marzen Ale SAN DIEGO 16oz can			8
BIDAIA ^ 2021, Txakolina, Spain	34	12	6	ABNORMAL "Mocha Stout," SAN DIEGO 12 oz can			7
LA BASTIDE BLANCHE 2020, Bandol, France	40	14	7	HARLAND BREWING CO. "Japanese Lager", SAN DIGO 16 oz can			8
NON-ALCOHOLIC			ea	DESSERT WINES			
S. PELLEGRINO Sparkling Mineral Water, Italy 500ml			4				glass btl 3oz
CALLE TEPACHE Pineapple Sparkling Water, 12oz			4	DURBAN , Muscat de Beaumes de Venise 375ml			28 7

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