



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 and Fine Herbs 9
- OVEN-BAKED CHÈVRE*:** Candied Sweet Peppers, Goat Cheese Served in a Bread Bowl with Crostini **Choice of** Fresh Basil Pesto or Roasted Pepper Sauce 11
- RED HEIRLOOM POPCORN:** Choice of Togarashi Seasoning or Dried Herbs Infused EVOO 7
- OLIVES:** Marinated Mediterranean Olives 9

CHEESE & CHARCUTERIE

- CHEESE BOARD*:** 4 Curated Cheese Selections, Local Organic Honeycomb, Roasted Almonds, Served with French Bread 21
- Choice of:**
- White Wine Board**
 - Dutch Girl Gouda *Goat, Holland*
 - Cacio De Roma *Sheep, Italy*
 - Raclette le Mouret *Cow, Swiss*
 - Fromage D’Affinois *Cow, France*
- Red Wine Board**
 - Cabra Romero *Goat, Spain*
 - Idiazabal Smoked *Sheep, Spain*
 - Red Dragon Cow, *England*
 - Fromage D’Affinois *Cow, France*
- CHARCUTERIE BOARD:** Chef’s Rotating Selection of Cured Meats Served with Cornichons and Olives 19
- CURATED CHEESE & CHARCUTERIE BOARD 38**

SALADS

- BRUSSELS AND KALE*:** Shredded Brussels Sprouts, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 12
- BAJA SALAD*:** Roasted Corn, Fresh Peppers, Green Onion & Heirloom Cherry Tomatoes Marinated in a Cilantro Lime Dressing on a bed of Arugula with Queso Fresco Cheese and Avocado 14
- Add +4:** Crispy Prosciutto, Italian Sausage

DESSERTS

- CHEFS HOME MADE S’MORE*:** Dark Chocolate Pudding, Marshmallow, Graham Cracker, Salted Caramel 12
- LEMON TARTLET:** Pink Lemon, Raspberry Coulis, Touile Cookie Crust, Dusted with Powdered Sugar 13

FLATBREADS

gluten-free crust +3

- ARTICHOKE & PROSCIUTTO*:** Pesto, Cheese Mix, Roasted Artichokes, Caramelized Onions 20
- WILD MUSHROOM*:** Caramelized Sweet Onion, Cream 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
- WINTER PEAR:** Bosc Pear, Brie Cheese Pomegranate, Sea Salt 19
- “THE DANDY”:** Red Sauce, Cheese Mix, Pepperoni, Crispy Prosciutto 19
- PERSONAL PANINI:** Any Flatbread on Toasted Sourdough Bread 12
- Add-Ons:** Pepperoni/Crispy Prosciutto/Italian Sausage/Brie Cheese +4 ea Mushrooms*/Artichokes/Goat Cheese +3 ea

TAPAS

- 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, 1 for \$10 or 2 for \$15 or 3 for \$20
- ARTICHOKE ROASTED PEPPER DIP*:** 11
- Add Wild Mushroom +4**

CHEF’S MONTHLY SPECIAL AND PAIRING

- Santa Maria Tri Tip Flatbread**
- Cheese Mix, House Made BBQ Sauce, Crispy Onion 20
- Paired with 2 Half Glasses of*
- Domaine Tempier 2021, Bandol Rose (1/2 Glass) 8*
- Domaine Tempier 2019, Bandol Rouge (1/2 Glass) 11*
- 35

Parties of 6 or more will be 1 check and will 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 2021, Südsteiermark, Austria	33	11	5.5	PINOT NOIR Delmas 2019, Terroir Haute Vallée, IGP, Franc	39	14	7
RIESLING Weegmüller 2020, Trocken Pfalz, Germany 1 Liter	43	12	6	ZWEIGELT Stefan Bauer 2019, Wagram, Austria	32	11	5.5
WHITE RHONE BLEND La Cabotte 2021, Côtes Du Rhône, France	34	12	6	CESANESE Cincinnato 2020, "Argeo," Lazio, Italy	34	12	6
CHARDONNAY Perraud 2021, Macon Village, Burgundy, France	33	11	5.5	ITALIAN RED BLEND Podere Ruggeri Corsini 2020, "Matrot," Rosso, Langhe, IT	30	12	6
FIANO Único Zelo 2020, Australia	34	12	6	GRENAACHE BLEND Domaine de Fontsaite 2020, Corbières, France	29	11	5.5
AMBER BLEND Teliani Valley 2020, Kakheti, Georgia	33	13	6.5	CABERNET SAUVIGNON BLEND Obsidian Ridge '19, Red Hills, Lake County	40	14	7
ROTATING RESERVE WHITE	15	7.5		ROTATING RESERVE RED	15	7.5	
BUBBLY	bottle	glass	half	BEER			
BLANC DE NOIRS Cruse 2020, Pet Nat Valdigues, "Rancho Chimiles," Napa Vly	52	16	8	ROTHAUS "Tannenzäpfel," Pils Black Forest, Germany, 11.2 oz btl	ea		
SPARKLING Sommaravi NV, Prosecco Conegliano Valdobbiadene, Italy	34	13	6.5	HARLAND BREWING CO. "Japanese Lager," San Diego 16 oz can	8		
ROSÉ				BROUJWERU WEST "Popfuji," Unfiltered Pilsner, San Pedro, 16 oz can	7		
BIDAIA 2021 Txakolina Rosé, Getariako, Spain	34	12	6	SOCIETE "The Harlot," Blonde Ale San Diego 12 oz can	7		
CHÂTEAU DE MANISSY 2021, "Cuvée des Lys, Rosé," Tavel, France	33	11	5.5	BRASSERIE D'ACHOUFFE La Chouffe, Belgian Blonde Ale, Belgium, 11.2 oz btl	8		
DESSERT WINES				WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, Rhone Valley, France 375ml	28		7	THORN BREWING "Shades of Haze" IPA San Diego 16 oz can	7		
BANYULS Domaine la Tour Vieilles, 2020 "Rimage," Collioure, France 500ml	37		12	ABNORMAL "Mocha Stout," San Diego 12 oz can	7		
MOSCATO D'ASTI Tintero 2021, Italy	28	9	4.5				
NON-ALCOHOLIC							
SAN PELLEGRINO Mineral Water, Italy 500ml	4						
CALLE TEPACHE Pineapple Sparkling Water 12oz	4						

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