



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 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, 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, Edible Flowers 12

SEPTEMBER FEATURED SPECIAL

ROASTED GERMAN BRATWURST

Caramelized Yukon Potatoes,
Mustard Seed Braised Red Cabbage, Cheese Fondue
Crispy Leeks, Chives 22

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
SEASONAL 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
Valdeón Blue, Cow, Spain
Pecorino Romano, Sheep, IT
Manchego, Sheep, 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
Midnight Moon, Goat, CA
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. No splitting checks on Parties of 3 or more.
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
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WHITE

	bottle	glass	half
SAUVIGNON BLANC Cyprien Perchaud 2024, Loire Valley, France	36	13	6.5
PINOT GRIGIO Schiopetto 2022, Friuli, IT	38	14	7
CORTESE La Colombera 2024, "Bricco Bartolomeo," Colli Tortonesi, Piedmont, Italy	40	15	7.5
CHARDONNAY Domaine De Rochebin, 2022, Bourgogne Blanc, Burgundy, France	35	13	6.5
CHARDONNAY Talley 2023, San Luis Obispo, CA	46	16	8
ORANGE WINE Longavi 2023, ¡Glup!, "Naranjo," Valle del Itata, Chile	38	15	7.5

BUBBLY

	bottle	glass	half
BRUT Georges Remy NV, Quatre Terroirs, "No. 19," Bouzy, Champagne, FR	92	20	10
EXTRA BRUT ROSÉ Laherte Frères, NV Rosé de Meunier, Coteaux Sud d'Épernay, Champagne, FR	88	20	10

ROSÉ

BRUNDMAYER 2024, "Vom Löss," Austria	40	15	7.5
MATERRA 2024, "Yoshino," Napa Valley	43	15	7.5

DESSERT WINES

MUSCAT DE BEAUMES-DE-VENISE Durban, 2019, Rhone Valley, FR 375ml	28		7
MOSCATO D'ASTI Tintero 2024, 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		
ST AGRESTIS Amaro Falso 6.8oz btl	7		

RED

	bottle	glass	half
ROTATING RESERVE RED	86	18	9
PINEAU D'AUNIS Lecointre 2022, Anjou, FR	38	14	7
(CHILLED)			
NEBBIOLO Stroppiana 2020, Langhe, IT	36	13	6.5
RHÔNE BLEND La Bastide Saint Dominique 2020, Côtes du Rhône Village, France	35	13	6.5
PRIMITIVO Polvanera 2023, Puglia, Italy	39	14	7
NEBBIOLO Raineri 2018, Barolo, IT	50	16	8
SYRAH JL Chave 2022, "Offerus," Saint Joseph, Rhône Valley, France	60	18	9
CABERNET SAUVIGNON Hall 2019, "Cellar Select," Napa Valley, CA	79	25	12.5

BEER

AUGUSTINER BRAEU MÜNCHEN	ea
Helles Lager, Munich, Germany 11.2oz	8
SOCIETE BREWING Fest Bier,	8
Oktoberfest Lager, San Diego 12 oz can	
HARLAND BREWING Blackberry Cherry	9
Sour Ale, San Diego 16oz can	
HARLAND BREWING "Crone Zone,"	8
America Lager, San Diego 16 oz can	
BRASSERIE D'ACHOUFFE La Chouffe,	9
Belgian Blonde Ale, Belgium, 11.2 oz btl	
WENDLANDT "Perro Del Mar," IPA	8
Ensenada, Mexico 16 oz can	
THORN BREWING "Sun Soaked,"	8
West Coast IPA, San Diego 12 oz can	
FORT POINT BEER CO. "Westfalia,"	8
Red Ale, San Francisco 12 oz can	

HAPPY HOUR ~ 4-6 PM TUES-FRI

(Dine-In Only / No Specials)

\$2 Off All Wine by The Glass, Cheese Boards, & Flatbreads

\$1 Off All Beers

\$10 Off Select Wines by The Bottle (Sunday Only)

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