



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 12

AUGUST FEATURED SPECIAL

BLISTERED HEIRLOOM TOMATOES AND WARM BURRATA DIP

Cherry Tomatoes, Melted Burrata Cheese, Toasted Garlic Oil, Aleppo Chili, Maldon Sea Salt, Flatbread Toast Points 24

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
Tomme, Goat, Spain
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
XAREL-LO Ot 2023, de Vins el Cep, Penedés, Spain	30	12	6
HONDARRABI ZURI Hiruzta 2023, Txakolina, Spain	38	15	7.5
PICPOUL DE PINET Dom. de Petit Roublé Languedoc, France	36	13	6.5
SAUVIGNON BLANC Gérard Bigonneau 2023, Quincy, Loire Valley, FR	35	13	6.5
CHARDONNAY Domaine De Rochebin, 2021, Bourgogne Blanc, Burgundy, FR	35	13	6.5
CHARDONNAY Talley 2023, San Luis Obispo, CA	46	16	8
ORANGE WINE Itri, "Chapter Three," Skin Fermented, Santa Rosa, CA	37	13	6.5

BUBBLY

	bottle	glass	half
BRUT Lancelot Pienne, "Instant Present," Blanc de Blanc, Valle de Marne, Champagne, FR	94	20	10
BRUT ROSÉ Domaine St. Vincent, NM	36	13	6.5

ROSÉ

BRUNDMAYER 2024, "Vom Löss," Austria	40	15	7.5
CHÂTEAU de MANISSY 2024, "Cuvée des Lys," Rosé, Tavel, France	40	15	7.5

DESSERT WINES

MUSCAT DE BEAUMES-DE-VENISE Durban, 2019, Rhone Valley, FR 375ml	28		7
LATE BOTTLE VINTAGE PORT Churchill's 2017, Porto Portugal	50		10
10 YR TAWNY PORT Conceito, Oporto, Portugal	50		10
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		
ST AGRESTIS Amaro Falso 6.8oz btl	7		

RED

	bottle	glass	half
ROTATING RESERVE RED		18	9
CINSAULT BLEND Domain de Cavalier 2023, "Biquette," Vaucluse, France (Chilled)	48	16	8
RHÔNE BLEND La Bastide Saint Dominique 2020, Côtes du Rhône Village, FR	35	13	6.5
ARGIORGITIKO BLEND Monemvasia 2014, Monemvasios, Laconia, Greece	48	15	7.5
ZINFANDEL Ultraviolet 2023, Mattern Vineyard, Mendocino County, CA	34	13	6.5
TEROLDEGO De Vescovi Ulzbach 2022, Rotaliano, Trentino, Italy	40	15	7.5
CABERNET FRANC Forteresse De Berrye 2020, Saumur, Loire Valley, France	39	15	7.5
TINTA DEL TORO Bodegas Vatan 2022, "Triton," Castilla y Leon, Spain	40	15	7.5
CABERNET SAUVIGNON Hall 2019, "Cellar Select," Napa Valley, CA	79	25	12.5

BEER

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

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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