



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**
- BAKED BRIE:** Woodland Mushroom Mix, Candied Walnuts, Chopped Chives, Hot Honey, Crostini 10 **Add Prosciutto +4**
- ALMONDS*:** Rosemary Smoked, Sous Cloche 9
- OLIVES:** Mixed Varieties 9
- CHIPS AND DIP*:** House Made Potato Chips, Caviar, Crème Fraiche, Chives 17
- ROASTED KABOCHA SQUASH HUMMUS:**
Spicy Pepitas, Pomegranate Gems, Pumpkin Seed Oil, Black Pepper Pita Chips 15
- BACON WRAPPED CHORIZO SUFFED MEDJOOOL DATES**
with Pumpkin Seed Romesco and Cilantro 11
- COUNTRY STYLE PATÉ*:** Traditional Paté de Champagne with Pepper Crust, Pickles, Mustard, Fresh Baguette 17
- BRUSCETTA:** Roma Tomato, Garlic, Basil, Balsamic, Lime Zest 8

SALADS

- BRUSSELS AND KALE*:** Shredded Brussels Sprouts, Black Kale, Parmigiano, 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 / Pepperoni +4

DESSERTS

- GOOEY BROWNIE*:** Chocolate Chip Brownie, Vanilla Ice Cream, Peanut Bittle, Candied Walnut 12
- MULLED BERRY CHEESECAKE:** NY Style Cheesecake, Red Wine Cranberry Compote, Orange Zest 12

FLATBREADS

gluten-free crust +2

- 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, Pepperoni, Crispy Prosciutto 22
- FALL PEAR*:** Brie Cheese, Caramelized Onions, Bartlett Pear, Toasted Walnuts, Arugula and Balsamic Glaze 20

Add-Ons:

- Crispy Prosciutto +4 / Pepperoni +4
Mushrooms +3 / Artichokes +3

CHEESE & CHARCUTERIE

CHEESE BOARD*: 4 Curated Cheese Selections, Plum Jam, Assorted Fruit, Candied Walnuts, French Bread 25

Choice of:

White Wine Board

- Tomme, Goat, Spain
Brie Cow, France
Midnight Moon, Goat, CA
Red Cheshire, Cow, England

Red Wine Board

- Ewphoria Sheep, Holland
Pleasant Ridge, Cow, WI
Tomme, Goat, Spain
Applewood Cheddar, Cow, ENG

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

Cheese

- Fontal Fontina Cow, Italy
Ubriccone Cow, Italy
Tomme, Goat, Spain
Gran Cacio, Sheep, Italy

Charcuterie

- Applewood 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 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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WHITE			bottle	glass	half	RED			bottle	glass	half
SAUVIGNON BLANC Château Roquefort Bordeaux, France	35	13	6.5	PINOT NOIR August West 2022, Santa Lucia Highlands, CA	39	15	7.5				
VERDEJO Rey Santo 2023, Rueda, Spain	32	12	6	FRAPPATO Valle Dell' Acate 2021, Vittoria Frappato, Sicily, Italy (Chilled Red)	41	15	7.5				
CHENIN BLANC Vent du Nord 2022, Saumur, Loire Valley, FR	33	12	6	CABERNET BLEND Concierto Enológico 2022, "Obertura," Baja California, Mexico	44	13	6.5				
SCHEUREBE Steinbock 2022, Pfalz, Germany	35	13	6.5	GAMAY Lapierre 2022, "Morgon," Beaujolais, France	58	16	8				
RIESLING Nacina 2015, Tondré Vineyards Santa Lucia Highlands, CA	30	11	5.5	GRENACHE BLEND Domaine des Espiers 2020, Côtes du Rhône, Rhône Vly, FR	32	11	5.5				
CHARDONNAY Domaine Gaëlle & Jérôme Meunier 2022, Bourgogne Blanc, FR	36	13	6.5	DOLCETTO D'ALBA Andrea Sottimano 2021, Piedmont, Italy	40	14	7				
GRENACHE BLANC BLEND Hammerling, 2022 "Point Break," San Benito, CA	34	13	6.5	CABERNET BLEND Maison Noir NV, Horseshoes & Handgrenades, Oregon	35	13	6.5				
CHARDONNAY Ryan Cochrane 2017, Solomon Hills Vnyd, Santa Maria Vly, CA	40	14	7	ROTATING RESERVE RED KOTSIFALI Paterianakis 2021, Heraklion, Crete	18	9					
ORANGE Andrias Gvino 2021, Mtsvane, Kakhti, Republic of Georgia	45	15	7.5								
BUBBLY			bottle	glass	half	BEER					
BRUT Fleuraison NV, Blanc de Blanc, Vin Mousseux, Burgundy, FR	30	11	5.5	ROTHAUS "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	ea	7					
BRUT ROSÉ Filípa Pato NV, 3B, Bairrada, Portugal	35	12	6	AUGUSTINER BRAEU MÜNCHEN Edelstoff, Lager, Munich, Germany 11.2oz	7						
ROSÉ											
LELIÈVRE 2021, Gris de Toul, Côte de Toul, Nancy, France	35	13	6.5	ABNORMAL BREWING "Weiss," Hefeweizen, San Diego 12 oz can	7						
SAINT DAMIEN 2022, Gigondas, Rhône Vly, France	42	15	7.5	DUVEL Blonde Ale, Belgium, 11.2 oz btl	8						
DESSERT WINES											
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, 2019, Rhône Valley, FR 375ml	28		7	WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7						
BANYULS Domaine la Tour Vieilles, 2021 "Rimage," Collioure, France 500ml	37		13	THORN BREWING Rotating Selection San Diego 12 oz can	7						
MOSCATO D'ASTI Tintero 2023, Italy	28	9	4.5	FORT POINT BEER CO. "Westfalia," Red Ale, San Francisco 12 oz	7						
NON-ALCOHOLIC											
TOPO-CHICO Mineral Water, Mexico 12oz			4								
CALLE TEPACHE Pineapple Sparkling Water 12oz			4								
RECESS MOCKTAIL Watermelon Mojito 12oz			6								

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