



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
XAREL-LO Ot 2023, de Vins el Cep, Penedés, Spain	30	12	6
MOSCATEL BLEND Rogue Vine 2024, "Grand Itata," White Blend, Itata Valley, Chile	38	14	7
GRÜNER VELTLINER Diwald 2023, "Vom Löss," Wagram, Austria	36	13	6.5
RHONE BLEND Lathom 2023, "Misty Slope," Reserve, Ramona Valley, CA	40	15	7.5
SAUVIGNON BLANC BLEND Fredavelle 2023, Coteaux d'Aix en Provence, FR	36	13	6.5
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 Lyrarakis 2023, Kedros, Crete	38	15	7.5

BUBBLY

	bottle	glass	half
ROTATING SPARKLING WINES		15	7.5
ROTATING RESERVE CHAMPAGNE		20	10
BRUT ROSÉ Filipa Pato, NV, "3B," Bairrada, Portugal	40	15	7.5

ROSÉ

LYARAKIS 2024, Kedros, Crete	38	15	7.5
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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
LATE BOTTLE VINTAGE PORT Churchill's 2017, Porto Portugal	50		10

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
CINSAULT BLEND Domaine Puech Redon, 2020, "Apparent," Languedoc (CHILLED)	38	14	7
PINOT NOIR Yamhill Valley 2023, Estate, McMinnville, OR	50	16	8
CINSAULT Margerum 2023, Estate, Los Olivos, CA	36	13	6.5
ROTATING RESERVE RED	70	18	9
GAGLIOPPO Liber Pater 2023, Calabria, IT	30	12	6
RHÔNE BLEND Domaine Du Séminaire 2023, Côtes du Rhône Village, France	38	14	7
BARBERA Sette 2023, Barbera D'Asti, Nizza Monferatto, Italy	53	17	8.5
CABERNET SAUVIGNON Hall 2019, "Cellar Select," Napa Valley, CA	79	25	12.5

BEER

AUGUSTINER BRAEU MÜNCHEN Helles Lager, Munich, Germany 11.2oz	ea
SOCIETE BREWING Fest Bier, Oktoberfest Lager, San Diego 12 oz can	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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