



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 9
CHIPS AND DIP: House Made Potato Chips, Caviar, Crème Fraiche, Chives 17
ROASTED KABOCHA SQUASH HUMMUS*: Spicy Pepitas, Pomegranite Gems, Pumpkin Seed Oil, Black Pepper Pita Chips 15
BACON WRAPPED CHORIZO STUFFED DATES *: with Spicy Romesco Sauce 11
COUNTRY STYLE PATÉ*: Traditional Paté de Champagne with Pepper Crust, Pickles, Mustard, Fresh Baguette 17
BRUSCHETTA: Roma Tomato, Garlic, Basil, Balsamic, Lime Zest 8

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, Candied Walnut 12
MULLED BERRY CHEESECAKE*: NY Style Cheesecake, Red Wine Cranberry Compote, Orange Zest 12

NOVEMBER FEATURED SPECIAL

- CREAMY BAKED BRIE*: Red Wine Cranberry Compote, Toasted Seeds & Pomegranate Gems, Fresh Orange Zest, Cocoa Nib Crisps, Tart Apple Slices 17

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
FALL PEAR*: Orange Cranberry Jam, Brie Cheese, Caramelized Onions, Bartlet Pear, Glazed Walnuts, Arugula and Balsamic Glaze 20

Add-Ons:

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

CHEESE & CHARCUTERIE

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

Choice of:

White Wine Board

- Tomme, Goat, Spain
Cana de Cabra Goat, Spain
Midnight Moon, Goat, CA
Petite Basque Sheep, France

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

- Petite Basque Sheep, France
Cana de Cabra Goat, Spain
Tomme, Goat, Spain
Pleasant Ridge, Cow, WI

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



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WHITE	bottle	glass	half	RED	bottle	glass	half
SAUVIGNON BLANC Comte Henry D'Assay 2022, Tourain, FR	35	13	6.5	PINOT NOIR August West 2022, Santa Lucia Highlands, CA	45	16	8
XAREL LO Ot 2023, De Vins el Cep, Penedés, Spain	36	13	6.5	FRAPPATO Valle Dell' Acate 2021, Vittoria Frappato, Sicily, Italy (Chilled Red)	48	17	8.5
CHENIN BLANC ^ Aperture 2022, Clarksburg, CA	36	13	6.5	GAMAY ^ Domaine de Thulon 2021, Régnié, Beaujolais, France	34	13	6.5
GRÜNER VELTLINER Hick 2021, Smaragd Wachau, Austria	47	16	8	CABERNET FRANC BLEND Johan 2021, Van Duzer Corridor, Willamette Vly, OR	35	13	6.5
RIESLING Nacina 2015, Tondré Vineyards Santa Lucia Highlands, CA	34	13	6.5	GRENACHA TINTA BLEND Capçanes 2021, "Mas Picoso," Catalunya, Spain	34	13	6.5
CHARDONNAY Domaine Gaëlle & Jérôme Meunier 2022, Burgundy, FR	42	15	7.5	CABERNET/GRENACHA BLEND Mas Candí 2021, "Les Forques," Penedés, Spain	39	15	7.5
ORANGE Domaine G. Metz 2020, "Wine Note," Gewurtztraminer, Alsace, France	45	16	8	CABERNET SAUVIGNON Recoltant 2021, Napa Valley, CA	58	17	8.5
BUBBLY	bottle	glass	half	MERLOT Ballentine 2021, Napa Valley	56	19	9.5
BRUT Mauny 2019, Cremant de Loire, France	35	13	6.5	ROTATING RESERVE RED	72	20	10
BRUT ROSÉ Lucchetti NV, "Special" Spumante, Marche, Italy	35	13	6.5	BEER	ea		
ROSÉ				ROTHAUS "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	7		
LELIÈVRE 2021, Gris de Toul, Nancy, France	40	15	7.5	AUGUSTINER BRAEU MÜNCHEN Edelstoff, Lager, Munich, Germany 11.2oz	7		
DAY WINES 2023 "Lemonade," OR	34	13	6.5	ABNORMAL BREWING "Weiss," Hefeweizen, San Diego 12 oz can	7		
DESSERT WINES				DUVEL Blonde Ale, Belgium, 11.2 oz btl	8		
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, 2019, Rhone Valley, FR 375ml	28		7	WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
TAWNY PORT Passágem, Portugal, 500ml	37		10	THORN BREWING Rotating Selection San Diego 12 oz can	7		
MOSCATO D'ASTI Tintero 2023, Italy	32	11	5.5	FORT POINT BEER CO. "Westfalia," Red Ale, San Francisco 12 oz can	7		
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				

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