



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
- BAKED BRIE*:** Woodland Mushroom Mix, Candied Walnuts, Chopped Chives, Hot Honey, Crostini 10 **Add Prosciutto +4**
- ROASTED KABOCHA SQUASH HUMMUS*:**
Spicy Pepitas, Pomegranate 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
- BRUSCETTA:** 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 / 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 +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, Pepperoni, 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 / Pepperoni +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
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 ^ River Farm 2022 Marlborough, New Zealand	34	12	6	PINOT NOIR August West 2022, Santa Lucia Highlands, CA	39	15	7.5				
XAREL LO Ot 2023, De Vins el Cep, Penedés, Spain	31	11	5.5	FRAPPATO Valle Dell' Acate 2021, Vittoria Frappato, Sicily, Italy (Chilled Red)	41	15	7.5				
VERDEJO Rey Santo 2023, Rueda, Spain	32	12	6	GRENACHE BLEND ^ Ver Sacrum 2022, "G.S.M.," Valle De Uco, Argentina	35	13	6.5				
VERMENTINO BLEND Sainte- Magdeleine 2023, "Méditerranée," Provence, France	40	15	7.5	PRIMITIVO Polvanera 2022, Puglia, IT	34	13	6.5				
RIESLING Nacina 2015, Tondré Vineyards Santa Lucia Highlands, CA	30	11	5.5	DOLCETTO D'ALBA Andrea Sottimano 2021, Piedmont, Italy	40	14	7				
CHARDONNAY Domaine Gaëlle & Jérôme Meunier 2022, Bourgogne Blanc, FR	36	13	6.5	BARBERA Zoppi Cristina 2022, Barbera d'Asti, Piedmont, Italy	30	11	5.5				
MELON DE BOURGOGNE Johan 2021, Van Duzer Corridor, Willamette Vly, OR	35	13	6.5	CABERNET SAUVIGNON Cotiere 2021, "Westgate," Happy Canyon, Santa Barbara, CA	50	18	9				
CHARDONNAY Ryan Cochrane 2017, Solomon Hills Vnyd, Santa Maria Vly, CA	40	14	7	MERLOT Ballentine 2021, Napa Valley	48	17	8.5				
ORANGE Rodica 2020, Malvazija, Slovenia	41	14	7	ROTATING RESERVE RED GAMAY Foillard 2021, "Eponym," Morgon, Beaujolais, France	69	18	9				
BUBBLY			bottle	glass	half	BEER					
BRUT Fleuraison NV, Blanc de Blanc, Vin Mousseux, Burgundy, FR	30	11	5.5					ea			
BRUT ROSÉ Parés Baltà NV, "Pink," Cava, Penedes, Spain	35	12	6	ROTHAUS "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl				7			
ROSÉ											
LELIÈVRE 2021, Gris de Toul, Côte de Toul, Nancy, France	35	13	6.5	AUGUSTINER BRAEU MÜNCHEN Edelstoff, Lager, Munich, Germany 11.2oz				7			
CLOS ALIVU 2023, Patrimonio Corsica, France	39	14	7	ABNORMAL BREWING "Weiss," Hefeweizen, San Diego 12 oz can				7			
DESSERT WINES											
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, 2019, Rhone Valley, FR 375ml	28		7	DUVEL Blonde Ale, Belgium, 11.2 oz btl				8			
TAWNY PORT Passágem NV, Portugal, 500ml	37		10	WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can				7			
MOSCATO D'ASTI Tintero 2023, Italy	28	9	4.5	THORN BREWING Rotating Selection San Diego 12 oz can				7			
NON-ALCOHOLIC											
TOPO-CHICO Mineral Water, Mexico 12oz			4	FORT POINT BEER CO. "Westfalia," Red Ale, San Francisco 12 oz				7			
CALLE TEPACHE Pineapple Sparkling Water 12oz			4								
RECESS MOCKTAIL Watermelon Mojito 12oz			6								

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