



Cabernet Sauvignon

Caymus, CA | full, rich with abundant soft tannins and a hint of rustic grittiness
bottle only | 124

Chateau Buena Vista, CA | rich and dense with flavors of cherry and blackberry
18 | 58

Bonanza, CA | Wagner family table wine, ruby-red with toasty oak aromas
11 | 36

Stave & Steel, CA | bourbon barrel aged with flavors of dark cherry and plum
9 | 32

Pinot Noir

Belle Glos, CA | large, luscious tones of melon, bright apple, and hints of buttery brioche
bottle only | 68

Cooper & Thief, CA | bright red fruit aromas with spice notes from brandy barrel aging
12 | 40

Oregon Breeze, OR | generous notes of dark cherry and a smooth, silky finish
9 | 32

Merlot

99 Vines, CA | smooth, with ripe tannins, notes of plum, caramel, and vanilla
8 | 29

Syrah

Merlo Family Estates, CA | notes of pepper, blackberries and blueberries and a touch of cedar and coconut
12 | 40

Zinfandel

Saldo, CA | dark ruby color with bold aromas of black licorice, black pepper, and cherry
14 | 46

Merlo Family Estates, CA | notes of black cherry, licorice, chocolate, fresh violets, and black plum jam
12 | 40

Il Puma Primitivo, Italy | flavors of rich fruits, herbs, and chocolate
9 | 32

Malbec

Tall Dark Stranger, Argentina | bright berry flavors and a soft, silky texture
9.5 | 32

Amalaya, Argentina | flavors of red fruit, spice, and vanilla from aging in oak barrels
8.5 | 29

Red Blends

Banshee Mordecai, CA | red berry and plum flavors with earthy tones and spice
16 | 46

If You See Kay, CA | aromas of dark ripe cherries with hints of cedar and vanilla
14 | 38

Dreaming Tree, CA | draws you in with notes of smoky berry and raspberry jam
10 | 34

Villa Corti Chianti, Italy | Crisp red fruits such as cherries and plums, with notes of vanilla and spice
8 | 28

Chateau La Caussade Bordeaux, France | full-bodied with a rich, texture and flavors of blackcurrant and plum
8 | 28

18% Gratuity added to parties of 8 or more. \$10 discount on all bottles purchased to go.



Dessert Wines

Grahams 10-year Tawny Port, Portugal
16 | 58

Roscato Rosso Dolce (sweet red), Italy
9 | 30

Chardonnay

Merlo Family Estates, CA | crisp and bright, fruit forward with no oak barrel aging and a delicious finish
12 | 40

Louis Jadot, France | crisp fruit flavors of lemon and grapefruit with bright acidity
10 | 36

Spellbound, CA | vanilla bean and luscious crème brûlée, with vibrant color and richness of flavor
8 | 30

Pinot Gris

Acrobat, OR | fresh and lively with citrus notes that melt into ripe pear and floral notes
9 | 32

Pinot Grigio

Santa Cristina, Italy | delicate yet intense with aromas of banana and citrus fruit
9 | 32

Sauvignon Blanc

Frenzy, New Zealand | vibrant and aromatic with hints of peach, grapefruit, lime, and melon
9 | 32

Albariño

Abadia de San Campo, Spain | ripe grapefruit, lemons, and other citrus, accompanied by soft notes of tropical fruit
9 | 32

Riesling

Dr. Hans Von Müller, Germany | refreshing citrus, apple, and mineral flavors
9 | 32

Fess Parker, CA | prominent flavors of apricot, peach, apple, lychee nut, and lemon
8 | 30

Moscato

Candoni, Italy | crisp and refreshing flavors of ripe peach and apricot
10 | 34

Stella Rosa Moscato D 'Asti, Italy | sweet and fresh with peach, apricot, and honey characteristics
8 | 32

Rosé

Fresh Strawberry, France | explosion of juicy fruits with an elegant touch of sweetness and a refreshing strawberry finish
8 | 28

Sparkling Wines

Bellini Peach and Prosecco, Italy | tantalizing mix of fresh white peaches with prosecco
10.5 | 36

Santa Marina Prosecco, Italy | floral and fruity with a light and lively taste
8 | 28

Rotari Rosé, Italy | elegantly fruity with hints of wild strawberries and spices
12 | 40

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Soups & Salads

VINE Salad | Seasonal greens tossed in house champagne vinaigrette dressing with cucumbers, spiced walnuts, feta cheese and pickled red onions. | 8.98 GF Add grilled chicken | 5

French Onion Soup | Made in-house w/wine sautéed onions. | 11.98 GFO

Peach Caprese Salad | Sliced peaches and fresh mozzarella drizzled w/balsamic glaze | 11.98 GF

Strawberry Basil Mozzarella | Sliced strawberries, balls of fresh mozzarella, fresh basil, tossed in balsamic dressing | 12.98 GF

Curried Chicken Salad | Shredded curry chicken salad on a bed of light greens, served w/crackers | 12.98 GF

Watermelon, Cucumber & Feta Salad | Cubes of watermelon, cucumber, and feta sprinkled w/fresh mint and lime juice | 12.98 GF

Caprese Salad | Sliced tomatoes and mozzarella with pesto, garlic oil, and balsamic drizzle. | 11.98 GF

Starters

Citrus & Herb Marinated Olives | Lemon and orange zest, rosemary, and garlic. | 7.98 GF

Toasted Bread w/Oil | Blended dipping oil of garlic, honey, & balsamic vinegar glaze. | 6.98

Vine Fries | Bacon jam, cheese, garlic aioli. | 9.98 GF

Baked Brie | 8oz wheel of brie melted, topped with seasonal flavors, served with apples and crackers. | 19.98 GFO

Merlot Meatballs | Slow cooked in Merlot sauce. | 9.98 GF

Bruschetta | French bread slices with cherry tomatoes, and garnished with balsamic glaze. | 11.98

Spinach and Artichoke Dip | A delicious and creamy house-made VINE special! Served with warm pita. | 11.98 GFO

Whipped feta dip | Feta and seasonings whipped together & served with warm pita. | 11.98 GFO

Hummus Trio | In-house made garlic hummus, black bean hummus, and roasted beet hummus. Served with Pita | 17.98 GFO

Charcuterie Boards

Grand Adventurer | Five specialty cheeses, four premium meats, fresh seasonal fruit, marinated olives, pickled cherries & mixed nuts. Served with crackers and toasted French bread with dipping oil blended with seasonings. | 54.98 GFO

Gulf Coast Pioneer | Three specialty cheeses, two premium meats, marinated olives, pickled cherries, and mixed nuts. Served with water crackers | 26.98 GFO

Lone Expedition | Two specialty cheeses, one premium meat, marinated olives, and mixed nuts. Served with water crackers | 16.98 GFO

GF = Gluten Free GFO = Gluten Free Options Kitchen closes 45 minutes prior to store closing. Allergy Statement – Menu items may contain, or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK

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Sandwiches & Paninis

Comes with The Vine side salad

Spinach Artichoke Sandwich | Creamy artichoke dip w/ mozzarella. | 15.98

Curried Chicken Salad Sandwich | Curried chicken salad, lettuce, pickled red onion. | 15.98

Spicy Italian Sandwich | Hot capicola, salami, ham, lettuce, pickled red onions, champagne vinegar dressing, w/ provolone (hot or cold). | 17.98

French Dip Panini | Slow cooked roast beef on a French roll with caramelized onion, melted provolone, and garlic aioli. | 17.98

Korean Steak Sandwich | Marinated in spicy Korean sauce, melted cheddar, garlic aioli, & sweet chili sauce. | 17.98

Cuban Panini | in-house mojo pulled pork, ham, mustard, pickles, Swiss cheese. | 17.98

Savory Delights

Beef Wellington Bites | Beef tenderloins wrapped in a golden puff pastry with a side of horseradish sauce. Served with a small VINE Salad. | 17.98

Crab Cakes | Handmade with lump crabmeat and select seasonings paired with a small VINE Salad and dill sauce. | 17.98 GF

Mediterranean Meza | Tapas style plate w/whipped feta, tzatziki, and a red pepper eggplant dip. | 16.98 GFO

Red Wine Risotto | Risotto with red wine, goat cheese, and caramelized mushrooms. - 14.98 GF

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Flatbreads

Add Italian Sausage, or Crumbled Bacon | 4
Add Grilled Chicken or Bacon Jam | 5

Goat Cheese Flatbread | Herbed goat cheese and mozzarella covered with cherry tomatoes

And served with a drizzle of balsamic. | 15.98

Margherita Flatbread | Zesty marinara with cherry tomatoes atop a layer of mozzarella, served with a drizzle of balsamic. | 15.98

Seasonal Flatbread | Ask your server for details. | 15.98

Sweet Treats

Wine Sorbet | Red or white wine blended with fruit.s | 8.98 GF

Praline Bowl | With Lemon Basil Ice Cream topped with Fresh Berries. | 12.98 GF

Strawberry Short Stacks | In-house made scones layered w/strawberry compote, whipped topping. | 12.98

Crème Brulé | creamy vanilla custard w/crunchy sugar topping. | 12.98

Smore's Tartlet | graham cracker crust, ganache filling w/toasted mini marshmallows, chocolate drizzle. | 12.98

Other Drinks

Bottled Water | 2.49

Coke, Diet Coke, Sprite | 3.49

Hot Tea, Coffee | 3.98

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