



## Cabernet Sauvignon

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**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

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**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  
11 | 38

**Pacific Pinot, OR** | flavors of black cherry, raspberry and plum with hints of vanilla  
10 | 34

**Love Noir, CA** | generous notes of dark cherry and a smooth, silky finish  
8 | 30

## Merlot

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**Santa Ema, Chile** | smooth, with ripe tannins, notes of plum, caramel, and vanilla  
9.5 | 34

## Zinfandel

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**Saldo, CA** | dark ruby color with bold aromas of black licorice, black pepper, and cherry  
12.5 | 46

**Masseria Altemura Sasseo Primitivo, Italy** | flavors of rich fruits, herbs, and chocolate  
8.5 | 30

## Malbec

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**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

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**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  
12.5 | 38

**Dreaming Tree, Argentina** | draws you in with notes of smoky berry and raspberry jam  
9 | 34

**Villa Corti Chianti, Italy** | Crisp red fruits such as cherries and plums, with notes of vanilla and spice  
7.5 | 28

**La Caussade Bordeaux, France** | full-bodied with a rich, velvety texture and flavors of blackcurrant and plum  
7 | 27

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



## Dessert Wines

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**Grahams 10 year Tawny Port, Portugal**  
16 | 58

**Roscato Rosso Dolce, Italy**  
8.5 | 30

## Chardonnay

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**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

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**Acrobat, OR | fresh and lively with citrus notes that melt into ripe pear and floral notes**  
8.5 | 32

## Pinot Grigio

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**Santa Cristina, Italy | delicate yet intense with aromas of banana and citrus fruit**  
8.5 | 32

## Sauvignon Blanc

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

**Kiwi Gold, S. Africa | intense aromas of passionfruit, kiwi, lemon, lime, and grapefruit**  
7 | 27

## Albariño

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**Martin Codax, Spain | delicate and medium-bodied with a crisp, dry finish**  
9 | 32

## Riesling

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**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

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**Candoni, Italy | crisp and refreshing flavors of ripe peach and apricot**  
9.5 | 34

**Stella Rosa, Italy | sweet and fresh with peach, apricot and honey characteristics**  
8 | 32

## Prosecco

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**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**  
7.5 | 28

## Chenin Blanc

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**Beau Joubert, South Africa | notes of ginger and orange blossoms with hints of hazelnut**  
9 | 32

## Sparkling Wines

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**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.

| 6.98                      Add grilled chicken | 4

**Caprese Salad** | Fresh red tomatoes, sliced mozzarella, and basil drizzled with balsamic glaze. | 7.98

**Fall Salad** | Mixed greens with blue cheese, pomegranate seeds, walnuts, and pears. | 8.98  
Add grilled chicken | 4

**French Onion Soup** | Made in-house w/wine sautéed onions. | 7.98

**Coconut Curry Pumpkin Soup** | Creamy with a bit of heat and a sweet coconut finish. | 9.48

## Starters

**Marinated Olives** | Marinated in rosemary, thyme, and garlic. | 6.98

**Brown Butter Walnuts** | Brown sugar, brown butter, and rosemary. | 6.98

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

**Baked Brie** | Topped with seasonal flavors. | 14.98

**Merlot Meatballs** | Slow cooked in Merlot sauce. | 8.98

**Whipped Feta w/Strawberries** | served on a crostini. | 8.98

**Warm Pretzel** | Large pretzel w/beer cheese and spicy mustard. | 8.98

**Babs Chili** | Sweet & spicy take on a fall favorite from her childhood. | 9.48

## Charcuterie Boards

**Grand Adventurer** | Five specialty cheeses, four premium meats, fresh seasonal fruit, olive tapenade, cornichons & mixed nuts. Served with crackers and toasted French bread with dipping oil blended with seasonings and sprinkled with parmesan. | 48.98

**World Traveler** | Four specialty cheeses, three premium meats, dried fruit, olive tapenade, cornichons, and mixed nuts. Served with water crackers. | 37.98

**Gulf Coast Pioneer** | Three specialty cheeses, two premium meats, olive tapenade, cornichons, and mixed nuts. Served with water crackers | 24.98

**Lone Expedition** | Two specialty cheeses, one premium meat, olive tapenade, cornichons, and mixed nuts. Served with water crackers | 14.98

## Paninis

Comes with The Vine side salad

**French Dip** | Slow cooked roast beef on a French roll with caramelized onion, melted provolone, and garlic aioli. | 15.98

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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## Savory Delights

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**Beef Wellington Bites** | Beef tenderloins wrapped in golden puff pastry with a side of house Dijon mustard aioli. Served with a small VINE Salad. | 16.98

**Crab Cakes** | Handmade with lump crabmeat and select seasonings paired with a small VINE Salad and dill sauce. | 16.98

**French Farmer** | Herbed goat cheese, brie, two seasonal fruits, toasted walnuts, and honey. Served with warm bread. | 14.98

**Spinach and Artichoke Dip** | A delicious and creamy house-made VINE special! Served with warm pita. | 8.98

**Bruschetta** | French bread slices with baby tomatoes, and garnished with balsamic and parmesan. | 8.98

**Whipped feta dip** | Feta, garlic, and seasoning whipped together & served with warm pita. | 7.98

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

## Flatbreads

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Add Italian Sausage, or Crumbled Bacon | 3  
Add Grilled Chicken | 4

**Goat Cheese Flatbread** | Herbed goat cheese and mozzarella covered with heirloom tomatoes marinated in basil oil and garlic, served with a drizzle of balsamic. | 13.98

**Greek Feta Flatbread** | Herbed creamy feta cheese blend covered with heirloom tomatoes,

pickled red onions, and black olives marinated in basil oil and garlic, served with a drizzle of balsamic. | 13.98

**Margherita Flatbread** | Zesty marinara with heirloom tomatoes marinated in basil oil and garlic atop a layer of mozzarella, served with a drizzle of balsamic. | 13.98

**Bacon Jam** | Creamy goat cheese, smokey-sweet bacon jam, topped with hot honey drizzle. | 15.98

## Fry Baskets (Air fried)

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**Vine Fries** | Bacon jam, cheese, garlic aioli. | 8.98

**Chili Fries** | Covered in Bab's famous chili. | 8.98

**Greek Fries** | Feta crumble, cucumber, picked red onions, olives, tzatziki sauce. | 8.98

## Sweet Treats

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**Cheesecake** | Buttery, luscious and succulent. Flavors vary so ask your server! | 6.49

**Spiced Apple Blondie** | Served with caramel and ice cream | 7.98

## Other Drinks

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**Bottled Water** | 1.98

**Coke, Diet Coke, Sprite** | 2.98

**Hot Tea, Coffee** | 3.98

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