



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, soft, ruby-red with toasty oak aromas
11 | 36

French Portraits, France | velvety tannins, ripe cherry, blackberry, dry with a hint of vanilla and spice
10 | 32

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

Pinot Noir

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

Belles Eaux, France | black-cherry flavors, with notes of cinnamon and nutmeg
10 | 34

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

Terrilgio Primitivo, Italy | rich dark fruit flavors, spice, and a hint of licorice
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

Cocobon Roasted Oak, CA | rich fruit flavors, followed by hints of chocolate and espresso with a touch of spice
10 | 32

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

Sonoroso Rosso Dolce (sweet red), Italy

10 | 30

Chardonnay

R. Dutoit, France | creamy texture with a long finish, ripe apples, lemon zest, and a hint of minerality

10 | 34

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

Little sheep of France, France | delicate floral notes, fruit-forward, light and dry

9 | 29

Fresh Strawberry, France | very fruity with an elegant touch of sweetness and a refreshing strawberry finish

8 | 28

Sparkling Wines

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

12 | 40

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

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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

Harvest Salad | Mixed greens with apples, dried cranberries, blue cheese, and an apple cider vinegrette | 11.98 GF

Tomato Bisque | Rich and savory with a creamy texture – perfect for cold weather | 11.98 GF

Butternut Squash Soup | Mild and creamy. Basically, fall in a bowl | 11.98 GF

Bab's Homestyle Chili | A delicious family recipe from Bab's childhood | 12.98

Starters

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

Spiced Nuts | Premium mixed nuts, lightly seasoned and warmed | 4.98 GF

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

Bacon Jam Popcorn | Bacon jam drizzled on top of stove-cooked popcorn | 6.98 GF

Buffalo Chicken Dip | Served with blue corn chips | 9.98 GF

Vine Fries | Air fried with bacon jam, gouda cheese, and garlic aioli | 9.98 GF

Basket of Fries | Air fried with a side of curry ketchup and 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, pumpkin hummus, and roasted beet hummus. Served with Pita | 17.98 GFO

Charcuterie Boards

Grand Adventurer | Five specialty cheeses, four premium meats, and accoutrements. 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, and accoutrements. Served with water crackers | 26.98 GFO

Lone Expedition | Two specialty cheeses, one premium meat, and accoutrements. 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

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, and 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
pairs well w/Cabernet Sauvignon | Bordeaux | Chianti

Crab Cakes | Handmade with lump crabmeat and select seasonings paired with a small VINE Salad and dill sauce | 17.98 GF
pairs well w/Chardonnay | Sauvignon Blanc | Albariño

Mediterranean Meza | Tapas style plate w/whipped feta, tzatziki, and a red pepper eggplant dip | 16.98
GFO pairs well w/Sauvignon Blanc | Riesling | Pinot Grigio

Penne Bake | Baked pasta with sausage, cheese, and marinara | 12.98 pairs well w/Merlot | Pinot Noir

Spinach and Sausage Stuffed Shells | Spinach and cheese blend with sausage, and topped with Alfredo sauce | 12.98 pairs well w/Chardonnay | Chianti

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

Peanut Butter & Jelly Crumble | 8.98 GF

Chocolate Cream de Pots | 9.98 GF

Apple Cake w/cinnamon and cardamom Ice Cream | 12.98

Crème Brulé. | 12.98

Other Drinks

Bottled Water | 2.49

Coke, Diet Coke, Sprite | 3.49

Hot Tea, Coffee | 3.98

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