



## 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

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

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

## Chardonnay

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**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

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

## Pinot Grigio

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

## Sauvignon Blanc

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

## Albariño

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**Abadia de San Campo, Spain | ripe grapefruit, lemons, and other citrus, accompanied by soft notes of tropical fruit**  
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**  
10 | 34

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

## Rosé

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

## Sparkling Wines

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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**  
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 GF

**Strawberry fields Salad** | Bed of spring mix with strawberries, blue cheese crumbles, candied walnuts, and balsamic vinaigrette. | 11.98 GF

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

## Starters

**Marinated Olives** | Marinated in rosemary, thyme, and garlic. | 7.98

**Brown Butter Walnuts** | Brown sugar, brown butter, and rosemary. | 8.98

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

**Baked Brie** | Folded into pastry and topped with seasonal flavors. | 19.98

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

**Warm Pretzel** | Large pretzel w/beer cheese and spicy mustard. | 9.98

## Charcuterie Boards

**Grand Adventurer** | Five specialty cheeses, four premium meats, fresh seasonal fruit, olive

tapenade, pickled cherries & mixed nuts. Served with crackers and toasted French bread with dipping oil blended with seasonings and sprinkled with parmesan. | 54.98 GFO

**World Traveler** | Four specialty cheeses, three premium meats, dried fruit, olive tapenade, pickled cherries, and mixed nuts. Served with water crackers. | 42.98 GFO

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

**Lone Expedition** | Two specialty cheeses, one premium meat, olive tapenade, pickled cherries, and mixed nuts. Served with water crackers | 16.98 GFO

## Sandwiches & Paninis

Comes with The Vine side salad

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

**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

GF = Gluten Free GFO = Gluten Free Options Available

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 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

**French Farmer** | Herbed goat cheese, brie, two seasonal fruits, toasted walnuts, and honey. Served with warm bread. | 15.98

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

**Bruschetta** | French bread slices with baby tomatoes, and garnished with balsamic and parmesan. | 11.98

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

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

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

## Flatbreads

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

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

marinated in basil oil and garlic, served with a drizzle of balsamic. | 15.98

**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. | 15.98

**Margherita Flatbread** | Zesty marinara with heirloom tomatoes marinated in basil oil and garlic atop a layer of mozzarella, served with a drizzle of balsamic. | 15.98

**Strawberry Fields Flatbread** | Mozzarella, feta, strawberry jam, and fresh strawberries, topped with arugula, balsamic glaze, and candied walnuts | 15.98

## Sweet Treats

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**White Wine Sorbet** | 8.98 GF

**Red Wine Sorbet** | 8.98 GF

**Sorbet Floats with Gambino Sparkling Wine** | 11.98 GF

**Praline Bowl w/Lemon Basil Ice Cream topped with Fresh Berries** | 12.98 GF

## Other Drinks

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**Bottled Water** | 2.49

**Coke, Diet Coke, Sprite** | 3.49

**Hot Tea, Coffee** | 3.98

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