



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
11 | 38

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

Merlot

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

Zinfandel

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

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
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

Menu price reflects cash payments. A 3% surcharge will be added for credit card payments to help offset rising costs.

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

8.5 | 30

Chardonnay

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

8.5 | 32

Pinot Grigio

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

8.5 | 32

Sauvignon Blanc

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

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

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

9.5 | 34

Ruffino Moscato D'Asti, Italy | sweet and fresh with peach, apricot, and honey characteristics

8 | 32

Prosecco

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

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

9 | 32

Sparkling Wines

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

12 | 40

Menu price reflects cash payments. A 3% surcharge will be added for credit card payments to help offset rising costs.

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



Soups & Salads

VINE Salad | Seasonal greens tossed in house champagne vinaigrette dressing with cucumbers, spiced walnuts, feta cheese and pickled red onions.

| 7.98 Add grilled chicken | 4

French Onion Soup | Made in-house w/wine sautéed onions. | 8.98

Tomato Bisk w/Grilled Cheese | Full of flavor, smooth and creamy. | 9.98

Beef Stew | Chunky cuts of beef with veggies in a rich broth. | 11.98

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 | Folded into pastry and topped with seasonal flavors. | 14.98

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

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. | 48.98

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

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

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

Sandwiches & Paninis

Comes with The Vine side salad

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

Spinach Artichoke Sandwich | Creamy artichoke dip w/mozzarella. | 12.98

Pulled Pork Sandwich | Slow roasted pork with BBQ sauce. | 14.98

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

Menu price reflects cash payments. A 3% surcharge will be added for credit card payments to help offset rising costs.

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



Savory Delights

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. | 8.98

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

Flatbreads

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)

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

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

Sweet Treats

Gingerbread w/Honey Rosemary Ice Cream | 8.48

Chocolate Ganache Tart w/Peppermint Ice Cream | | 8.48

Bread Pudding w/Buttery Brandy Sauce | 8.48

Other Drinks

Bottled Water | 1.98

Coke, Diet Coke, Sprite | 2.98

Hot Tea, Coffee | 3.98

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

Menu price reflects cash payments. A 3% surcharge will be added for credit card payments to help offset rising costs.

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