



A PLACE WHERE FRIENDS GATHER, RELAX, AND CELEBRATE

SMALL BITES

- BALSAMIC & EVOO: Balsamic Vinegar, Extra Virgin Olive Oil with Fresh Herbs Served with French Bread 6 Add Prosciutto +4
ALMONDS*: Rosemary Smoked, Sous Cloche 9
OLIVES: Mixed Varieties 9
CHIPS AND DIP: House Made Potato Chips, Caviar, Crème Fraiche, Chives 17
ROASTED KABOCHA SQUASH HUMMUS*: Spicy Pepitas, Pomegranite Gems, Pumpkin Seed Oil, Black Pepper Pita Chips 15
COUNTRY STYLE PATÉ*: Traditional Paté de Champagne with Pepper Crust, Pickles, Mustard, Fresh Baguette 17
BACON WRAPPED CHORIZO STUFFED DATES *: with Spicy Romesco Sauce, Cilantro Garnish 11
CREAMY BAKED BRIE*: Red Wine Cranberry Compote, Toasted Seeds & Pomegranate Gems, Fresh Orange Zest, Tart Apple Slices 17

SALADS

- BRUSSELS AND KALE*: Shredded Brussels Sprouts, Black Kale, Pecorino, Almonds, Lemon-Dijon-Shallot Dressing 13
WARM GOAT CHEESE*: Mixed Field Greens, Ruby Radicchio, Sherry Vinaigrette, Anjou Pears, Toasted Hazelnuts, Chives, Toasted Crostini, Cana de Cabra Goat Cheese 15
Add-Ons: Crispy Prosciutto +4 / Calabrese +4

DESSERTS

- MULLED BERRY CHEESECAKE*: NY Style Cheesecake, Red Wine Cranberry Compote, Orange Zest 12
GOOEY BROWNIE*: Chocolate Chip Brownie, Vanilla Ice Cream, Peanut Brittle, Candied Walnut 12

JANUARY FEATURED SPECIAL

- WARM ARTICHOKE & FETA DIP*: Wilted Rainbow Swiss Chard, Crispy Pita 18

FLATBREADS

gluten-free crust +4

- ARTICHOKE & PROSCIUTTO*: Pesto, Cheese Blend, Roasted Artichokes, Caramelized Onions 21
WOODLAND MUSHROOM*: Parmesan Cream Sauce, Cheese Blend, Mushrooms, Caramelized Sweet Onions, Arugula, Balsamic Glaze 21
MARGHERITA*: Red Sauce, Cheese Blend, Sliced Roma Tomatoes, Fresh Basil 17
THE DANDY*: Red Sauce, Cheese Blend, Calabrese, Crispy Prosciutto 22
FALL PEAR*: Orange Cranberry Jam, Brie Cheese, Caramelized Onions, Bartlet Pear, Glazed Walnuts, Arugula and Balsamic Glaze 20

Add-Ons:

- Crispy Prosciutto +4 / Calabrese +4
Mushrooms +3 / Artichokes +3

CHEESE & CHARCUTERIE

- CHEESE BOARD*: 4 Curated Cheese Selections, Fig Jam, Assorted Fruit, Candied Walnuts, French Bread 25

Choice of:

White Wine Board

- Tomme, Goat, Spain
Beehive Seahive Cow, Utah
Midnight Moon, Goat, CA
Petite Basque Sheep, France

Red Wine Board

- Ewphoria Sheep, Holland
Pecorino, Sheep, IT
Tomme, Goat, Spain
Mimolette, Cow, FR

- CHEESE & CHARCUTERIE BOARD*: 4 Curated Cheese Selections and 4 Curated Meats, Local Organic Honeycomb, Roasted Almonds, House Made Pickles, French Bread, Seasonal Fruit 39

Cheese

- Petite Basque Sheep, France
Cana de Cabra Goat, Spain
Tomme, Goat, Spain
Mimolette, Cow, FR

Charcuterie

- Applewood Salami
Mustard Seed Salami
Lomo Embuchado
Calabrese

Parties of 6 or more will be 1 check and may be charged an automatic 20% gratuity.

*Contains tree nut products or dairy. We are happy to offer gluten-free products; however, we do not operate a gluten-free kitchen.

Underlined Wines are our current monthly Wine Club Wines

Dine-In, ToGo & Retail | Tues-Sat 12pm-9pm / Sun 12pm-8pm | Phone: 619-546-8466

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WHITE	bottle	glass	half	RED	bottle	glass	half
SAUVIGNON BLANC Gérard Bigonneau 2022, Quincy, Loire Valley, FR	35	13	6.5	PINOT NOIR Pence Ranch 2021, Sta. Rita Hills, Santa Barbara, CA	52	16	8
GRILLO Gurriere 2023, Sicily, Italy	36	13	6.5	PAÍS Longaví 2023, "Glup!," Valle de Itata, Chile	36	13	6.5
PINOT GRIGIO Pullus 2023, Slovenia	36	13	6.5	(Chilled Red)			
CHENIN BLANC Social Creatures 2022, "Hannah, San Benito, CA	43	15	7.5	GAMAY Christophe Lapierre 2021, Moulin-a-Vent," Beaujolais, FR	46	15	7.5
CHARDONNAY Picq et Fils 2022, "En Vaudécorce," Chablis, Burgundy, FR	59	17	8.5	CÔTES DU RHÔNE Clos des Lumières 2022, "L'éclat," Rhone Valley, FR	35	13	6.5;
ORANGE Longaví 2023, "Glup! Naranjo," Valle de Itata, Chile	36	13	6.5	NERO D'AVOLA Assuli Baglio 2020, "Lorlando," Sicily, Italy	37	13	6.5
				ZINFANDEL Turley 2022, "Old Vine," Lodi, California	52	16	8
				SYRAH Equinoxe 2022, Crozes-Hermitage Rhone Valley, FR	48	15	7.5
BUBBLY	bottle	glass	half	CABERNET SAUVIGNON Adelaida 2022, Paso Robles	50	16	8
BRUT Mauny 2019, Cremant de Loire, France	35	13	6.5	ROTATING RESERVE RED	20	10	
BRUT ROSÉ Domaine de la Chanteleuserie "Fine Bulles," Loire Valley, FR	37	13	6.5				
ROSÉ				BEER	ea		
ISLE SAINT PIERRE 2023, "Méditerranée," Provence, France	38	13	6.5	ROTHAUS "Tannenzäpfle," Pils Black Forest, Germany, 11.2 oz btl	7		
DESSERT WINES				AUGUSTINER BRAEU MÜNCHEN Edelstoff, Lager, Munich, Germany 11.2oz	7		
MUSCAT DE BEAUMES-DE-VENISE Dom. Durban, 2019, Rhone Valley, FR 375ml	28		7	HARLAND BREWING Blackberry Cherry Sour Ale, San Diego 16oz can	8		
TAWNY PORT Passágem, Portugal, 500ml	37		10	DUVEL Blonde Ale, Belgium, 11.2 oz btl	8		
MOSCATO D'ASTI Tintero 2023, Italy	32	11	5.5	WENDLANDT "Perro Del Mar," IPA Ensenada, Mexico 16 oz can	7		
NON-ALCOHOLIC				THORN BREWING Rotating Selection San Diego 12 oz can	7		
TOPO-CHICO Mineral Water, Mexico 12oz btl			4				
TOPO-CHICO Mineral Water, Mexico 25.4oz btl			12				
CALLE TEPACHE Pineapple Sparkling Water 12oz can			4				
RECESS MOCKTAIL Watermelon Mojito 12oz can			6				

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