



THE VINE



Small Plates

MUSHROOM ARANCINI 16
Mushroom Risotto Balls Served with Marinara Sauce

CHEEZY PRETZEL BREAD 13
Three Cheeses, Guinness Dip & Bacon. Served with Ranch

GOAT CHEESE MARINARA 16
Served with Naan Bread

HUMMUS 17
Served with Naan Bread, Cucumbers, Carrots & Red Bell Peppers

ELOTE FRITTERS 16
Served with Chipotle Mayo

FRIED CALAMARI 20
Topped with Banana Peppers. Served with Thai Chili Sauce & Marinara

CHORIZO STUFFED DATES 17
Wrapped with Bacon. Served with Gouda Cream Sauce

SPINACH ARTICHOKE DIP 16
Served with Naan & Topped with Pico de Gallo

SHRIMP TACOS 15.5
Tempura Shrimp, Cilantro Slaw, Grilled Pineapple, Smokey Hot Sauce

FILET MEDALLIONS 24
Topped with Raspberry Sauce & Bleu Cheese

CHEESE & CHARCUTERIE 26
See Server for Current Items

OVEN BAKED NACHOS 20
Grilled Chicken, Carnitas, Sour Cream, Romaine, Pico de Gallo, Guacamole

FRIED GREEN BEANS 14
Served with Giardianera Aioli

BUFFALO CHIPS 12
Homestyle Chips, Chicken, Buffalo Sauce, Bleu Cheese, Served with Ranch

FRESH BURRATA 16
Marinated Tomatoes & Capers, Garlic Toast Points

WILD MUSHROOM BRUSCHETTA 16
Mushroom Bruschetta with Mushrooms from River Valley Ranch, Garlic Herb Cheese Spread, Sourdough

Entrees

BALSAMIC STEAK PASTA 28
Beef Tenderloin with Linguine in a Bleu Cheese Cream Sauce. Topped with Balsamic Glaze & Bleu Cheese

CHICKEN FLORENTINE PASTA 23.5
Sun-dried Tomatoes, Spinach, Mushrooms, Chicken & Campanelle Pasta Tossed in an Asiago Cream Sauce

SALMON PICATTA 29
Served with a Creamy Picatta Sauce, Wild Rice & Asparagus. Sub Chicken 23

HERBED PORK CHOP 29.5
Rosemary, Sage & Garlic Rub. Served with Garlic Mashed Potatoes & Green Beans

RED WINE FILET 36
6 oz. Filet, Crimini Mushrooms, Red Wine Sauce, Garlic Mashed Potatoes, Green Beans

Sides

Tater Tots, French Fries, Bistro Fries, Sweet Potato Waffle Fries, Home-Style Chips, Green Beans, Asparagus, Wild Rice, Garlic Mashed Potatoes, Cup of Soup, Side Salad

Food Menu



Sandwiches/Burgers

ALL SANDWICHES COME WITH YOUR CHOICE OF SIDE

PESTO CHICKEN BLT 17.5
Grilled Chicken Breast, Fresh Mozzarella, Arugula, Tomato, Bacon, Creamy Pesto, Tomato Focaccia

FILET SANDWICH 19
Raspberry Sauce, Bleu Cheese, Spring Greens on Focaccia Bread

MISO CHICKEN SANDWICH 18
Miso Glaze, Slaw, Cucumber, Wasabi Avocado Sauce, Thai Chili Sauce. Try it as a Crab Cake!

HONEY MUSTARD WRAP 16
Grilled Chicken, Bacon, Cheese Blend, Romaine & Honey Mustard

THE SCARFACE 18
Coke Braised Carnitas, Pork Belly, Pickles, Swiss Cheese & Mustard. On Pressed Bread

RUEBEN 18
Braised Corned Beef Brisket, Sauerkraut, Swiss Cheese, 1000 Island Dressing on Marble Rye.

HUMMUS WRAP 16
Roasted Red Peppers, Tomato, Red Onion, Cucumber, Feta Cheese & Arugula

CHILI LIME PORK 17
Roasted Poblano, Romaine, Tomato, Avocado, Lime Crema & Cotija Cheese. Served on Brioche

ITALIAN WRAP 16
Salami, Capicola, Prosciutto, Balsamic Glaze, Mozzarella, Tomato, Red Onion & Spring Greens

SMOKED TURKEY BURGER 17.5
Gouda Cheese, Raspberry Sauce & Spring Greens. Served on Pretzel Bun

FALAFEL BURGER 17
Olive Tapenade, Tzatziki Sauce, Feta Cheese, Arugula, Tomato, Red Onion. Served on a Potato Bun.

CRAB CAKE BURGER 18
Crab Cake Pattie, Pico De Gallo, Chipotle Mayo & Spring Greens. Served on Pretzel Bun

CHEF AMY'S SIGNATURE BURGER 18.5
Beef Patty, Swiss Cheese, Applewood Bacon, Onion Rings, A1 Sauce, and a Blend of Sautéed Spinach, Garlic and Mushroom, Served on a Brioche Bun

THE IRISHMAN BURGER 17
Guinness Cheese Sauce, Onion Rings, Pickles.

THE BARNYARD BURGER 17.5
Mercks Cheese, Bacon, Fried Egg, Garlic Aioli, Lettuce, Tomato, Onion

BISON BURGER 18
Fennel Pickled Onions, Blueberry BBQ Sauce, Feta Cheese & Arugula. Served on Potato Bun

BUILD-A-BURGER Starts at \$13
ASK SERVER FOR A SHEET!

Salads

ADD ON SALMON 9, SHRIMP 8, STEAK 8, CARNITAS 5, CHICKEN 5, FALAFEL 5

SANTA FE CHICKEN SALAD 17
Chicken, Romaine, Black Beans, Corn, Pico de Gallo, Red Peppers, Avocado, Cheese Blend, Tortilla Strips. Served with Cilantro Lime Vinaigrette

ORANGE & AVOCADO 16
Mixed Greens, Oranges, Avocado, Candied Almonds, Goat Cheese. Served with Country French Vinaigrette

COBB SALAD 18.5
Romaine, Tomatoes, Cheese Blend, Bleu Cheese, Hard Boiled Egg, Avocado, Bacon & Chicken. Dressing Choices: Ranch, Bleu Cheese, Honey Mustard, Balsamic, Country French, Cilantro Lime, Greek, Apricot

APRICOT BERRY SALAD 17
Arugula, Spinach, Strawberries, Green Onions, Cucumber, Feta Cheese, Dried Cranberries, Pepitas. Served with Apricot Vinaigrette

Power Bowls

Bowls Are Served Chilled, Unless Specified.

MEDITERRANEAN 16
chickpeas, lentils, kalamata olives, cucumber, cauliflower, red onion, tomato, arugula, fresh dill, feta cheese, greek vinaigrette

ADOBO CHICKEN 16
adobo & beer braised chicken, brown rice, cabbage, corn, black beans, avocado, cilantro, pepitas, cotija cheese, roasted tomato salsa, limes

STEAK & EGG 17.5
grilled steak, sunny side egg, bleu cheese, onions, mushrooms, red bell pepper, butternut squash, spinach, buckwheat

BOWL OF THE SEASON 16
roasted beets, sweet potatoes, kale, coconut flakes, almonds, dried cranberries, goat cheese, lemon, quinoa

HUMMUS & VEGGIE 16
falafel, red bell pepper, carrots, avocado, sweet potatoes, red onion, kale, hummus, quinoa, lemon

Desserts

CARROT TOWER CAKE 16
Gigantic Slice of Carrot Cake. Served with Caramel Sauce.

CHOCOLATE TOWER CAKE 16
Gigantic Slice of Chocolate Cake. Served with White Chocolate Sauce.

CREME BRULEE 7.5

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

Martinis

Classic

- COSMOPOLITAN 12**
Citrus Vodka, Orange Vodka, Triple Sec, Lime Juice, Cranberry
- PIG PEN 12**
Vodka & Olive Juice. Garnished with Bleu Cheese Stuffed Olive
- LEMON DROP 12**
Citrus Vodka, Triple Sec, Lemonade
- APPLETINI 12**
Apple Jacked Vodka, Apple Schnapps, Sprite
- SIDECAR 12.5**
Cognac, Orange Liqueur, Fresh Lemon Juice, Sugar Rim
- BLUEBERRY LEMON DROP 13**
Citrus Vodka, Triple Sec, Fruitful Blueberry Liqueur, Lemonade

Fruity

- French Cranberry 12.5**
Berry Vodka, Chambord Liqueur, Triple Sec, Cranberry Juice
- French Pineapple 12.5**
Vanilla Vodka, Chambord Liqueur, Triple Sec, Pineapple Juice
- Hawaiian 12**
Coconut Liqueur, Passion Fruit Rum, Blue Curacao, Pineapple Juice, Grenadine
- Watermelon 12**
Watermelon Vodka, Watermelon Schnapps, Cranberry Juice, Pineapple Juice
- Mango Tango 12**
Mango Rum, Orange Juice, Strawberry Liqueur
- Key Lime 13**
Lime Rum, Vanilla Rum, Licor 43, Fresh Lime
- Peach Strawberry 13**
Strawberry Fruitful Liqueur, Peach Liqueur, Vodka and Pink Cranberry Juice

Wine Offerings

White Wine

- RIFF PINOT GRIGIO gl 11 btl 44**
- MONTINORE PINOT GRIS gl 12 btl 48**
- MACON VILLAGES CHARDONNAY gl 12 btl 48**
- MATCHBOOK CHARDONNAY gl 13 btl 52**
- ALEXANDER VALLEY CHARDONNAY gl 14 btl 56**
- DELILLE SAUVIGNON BLANC gl 12 btl 48**
- TAONGA SAUVIGNON BLANC gl 13 btl 52**
- SCHMITT AND SOHNE HARVEST RIESLING gl 12 btl 48**

Sparkling & Rose Wine

- DOMAINE ST. VINCENT BRUT gl 13 btl 78**
- SCARPETTA PROSECCO gl 12 btl 72**
- OPERA PRIMA ROSE MOSCATO gl 12 btl 64**
- STOLLER ROSE gl 11 btl 44**
- THE BEACH ROSE gl 12 btl 48**
- BONNAMY SPARKLING ROSE gl 12 btl 72**
- MAWBY SAFE SEX NA SPARKLING ROSE gl14 btl84**

HOURS OF OPERATION

Sunday - Closed

Monday - Thursday - 11am -11pm (Kitchen Closes at 9pm)

Friday & Saturday - 11am -11pm (Kitchen Closes at 10pm)

Automatic 20% Added on Parties of 6 or More and Credit Card Tabs Left Open.

Sweet Tooth

- CHOCOLATE 12.5**
Chocolate Vodka, Creme de Cacao Dark, Creme de Cacao White, Cream
- SNICKERS 12.5**
Vanilla Vodka, Frangelico, Salted Caramel Liqueur, Creme de Cacao Dark, Cream
- SAMOA COOKIE 12.5**
Three Olives Vanilla Vodka, Coconut Liqueur, Creme de Cocoa Dark, Butterscotch Liqueur and Creamer
- ESPRESSO 12.5**
Espresso Vodka, Salted Caramel Liqueur. Creme de Cocoa Dark and Creamer
- CARAMEL COVERED APPLE 12.5**
Jacked Apple Vodka, Apple Schnapps, Butterscotch Liqueur and Apple Juice

Signature

- BERRY BASIL GIMLET 12**
Berry Vodka, Lime Juice, Soda, Fresh Basil
- DEADMAN'S BOOT 12**
Rye Whiskey, Tequila, Lime Juice, Agave Nectar, Ginger Beer
- THYME SQUARE 12**
Sazerac Rye Bourbon, Thyme Simple, Bitters, Lemonade
- THE CASANOVA 12**
Pear Vodka, St. Germain Elderflower Liqueur, Sour, Pink Cranberry Juice
- JALAPENO HIBISCUS MARGARITA 13**
House Infused Jalapeno Tequila, Hibiscus Syrup, Fresh Lime, Sour Mix

Sparkling

- SPARKLING CUCUMBER GIMLET 12**
Cucumber Vodka, Simple Syrup, Lime Juice, Champagne
- ST. GERMAIN 12**
St. Germain Liqueur, Peach Schnapps, Champagne
- SPARKLING GRAPEFRUIT LAVENDER 13**
Empress 1908 Indigo Gin, Lillet, Lavender Simple Syrup, Grapefruit and Prosecco

Red Wine

- SPELLBOUND MERLOT gl 11 btl 44**
- RAYMOND MERLOT gl 12 btl 48**
- PEACHY CANYON ZINFANDEL gl 14 btl 56**
- D'ARENBERG SHIRAZ- GRENACHE gl 12 btl 48**
- 6TH SENSE SYRAH gl 14 btl 56**
- KLINKER BRICK CABERNET SAUVIGNON gl 13 btl 52**
- REQUIEM CABERNET SAUVIGNON gl 14 btl 56**
- ZOLO MALBEC gl 11 btl 44**
- ANKO MALBEC gl 13 btl 52**
- PILLARS OF HERCULES gl 12 btl 48**
- AUTRE MONDE PINOT NOIR gl 13 btl 52**
- PLANET OREGON PINOT NOIR gl 15 btl 60**
- PIETRANERA TOSCANA gl 14 btl 56**
- CHATEAU LOUMELAT BORDEAUX gl 12 btl 48**
- TERRES DOREES BROUILLY gl 14 btl 56**

BEER



BEER &
COCKTAIL
SPECIALS
SCAN ME

