



THE VINE



Small Plates

MUSHROOM ARANCINI 16 V
Smoked Gouda Filled Mushroom Risotto Balls Served Over Marinara.

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

GOAT CHEESE MARINARA 16 V
Served with Warm Pita Bread.

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

ELOTE FRITTERS 16 V
Served with Chipotle Mayo

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

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

SPINACH ARTICHOKE DIP 16 V, GFA
Served with Warm Pita Bread & Topped with Pico de Gallo

SHRIMP TACOS 15.5 GFA
Tempura Shrimp, Cilantro Slaw, Grilled Pineapple, Smokey Hot Sauce, Warm Corn Tortillas

FILET MEDALLIONS 24 GF, DFA
Topped with Raspberry Sauce & Bleu Cheese

CHEESE & CHARCUTERIE 26 GFA
See Server for Current Items

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

FRIED GREEN BEANS 14 V, DF, VGA
Served with Giardianera Aioli

BUFFALO SPROUTS 16 V, DFA
Tempura Battered Brussels Sprouts tossed in house Blackened Seasoning, Buffalo Sauce and Cracked Pepper. Garnished with Bleu Cheese, Scallions and a Zesty Remoulade Sauce for Dippin’

FRESH BURRATA 16 V, GFA
Marinated Tomatoes & Capers, Garlic Toast Points

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

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 GFA
Served with a Creamy Picatta Sauce, Wild Rice & Asparagus. Sub Chicken 23

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

RED WINE FILET 36 GF
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
GFA

GRILLED STEAK SANDWICH 19
Raspberry Sauce, Bleu Cheese, Spring Greens on Focaccia Bread
DFA, GFA

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

THE SCARFACE 18
Coca Cola Braised Carnitas, Pork Belly, House Made Pickles, Swiss Cheese & Mustard. On Pressed Bread
GFA, DFA

RUEBEN 18
Braised Corned Beef Brisket, House Made Sauerkraut, Swiss Cheese, 1000 Island Dressing on Marble Rye
GFA, DFA

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

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

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

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

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

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

CALEB BURGER 17.5
Black Angus Burger, Peanut Butter, Raspberry Sauce & Applewood Smoked Bacon. Served on a Pretzel Roll.
GFA, DFA

THE IRISHMAN BURGER 17
Guinness Cheese Sauce, Whiskey Onion Rings, House Made Pickles on a Pretzel Bun

THE BARNYARD BURGER 17.5
Mercks Cheese, Bacon, Fried Egg, Garlic Aioli, Lettuce, Tomato, Onion on a Pretzel Bun
GFA, DFA

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

BUILD-A-BURGER Starts at \$14.5
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 VA, GF, VGA, DFA
Chicken, Romaine, Black Beans, Corn, Pico de Gallo, Red Peppers, Avocado, Cheese Blend, Tortilla Strips. Served with Cilantro Lime Vinaigrette

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

COBB SALAD 18.5 VA, GF, DFA
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, 1000 Island

APRICOT BERRY SALAD 17 V, VGA, GF, DFA
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
V, VGA, GF, DFA

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

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

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

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

Desserts

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

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

CREME BRULEE 7.5 V, GF
Topped with Fresh Berries.

V/VA (vegetarian) | VG/VGA (vegan) | GF/GFA (gluten free/gluten free available) | DF/DFA (dairy free)

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.