



FULL MENU AVAILABLE 2PM (NOON SAT/SUN) – ON EVERYDAY FOR DINE-IN AND TO-GO

SEE SPECIALS MENU FOR TONIGHTS SPECIALS:

FLATBREAD OF THE MONTH:

JIMMY NARDELLO FLATBREAD, BLISTERED JIMMY NARDELLO PEPPERS, ROASTED GARLIC, FRESH MOZZARELLA, CILANTRO LIME SAUCE, PICKLED ONIONS / 15

pair with our Vale do Bonfim White Wine blend from Portugal / 10

SNACKS:

TOASTED NUT MIX, ROSEMARY, CAYENNE, MAPLE SYRUP / 9 ① (GF)

HOUSE MARINATED OLIVES, MORROCAN SPICE, CITRUS, GARLIC, OREGANO / 9 ① (GF)

SALADS:

BEET SALAD, MARINATED RED BEETS, BALSAMIC DRESSING, ARUGULA, CHEVRE, TOASTED PEPITAS / 14

BABY GEM CAESAR SALAD, FOCACCIA CROUTON, FRIED CAPERS, LEMON CAPER DRESSING, PARMESAN / 15
ADD WHOLE ANCHOVIES / 2

HOUSE SALAD, ARUGULA, AVOCADO, SUGAR SNAP PEAS, FETA, SHALLOT VINAIGRETTE, CANDIED NUTS / 15. ① (GF)
ADD A PROTEIN TO ANY SALAD ABOVE - - - - **SEASONED SNAPPER** / 8 **ACHIOTE CHICKEN** / 7

SMALL PLATES:

JIMMY NARDELLOS, JIMMY NARDELLO PEPPERS, CITRUS SALT, CILANTRO, CHARBROILED LIME / 13

ROASTED DELICATA SQUASH, HOUSEMADE LEMON RICOTTA, TOMATO EMULSION, OLIVE OIL / 14

CUMIN BISON MEATBALLS, APRICOT-HABANERO GLAZE, PICKLED ONION & CUCUMBER, CORIANDER YOGURT / 17

SHARE PLATES:

BAKED MARIN BRIE, CARAMELIZED HOUSEMADE TOMATO JAM, HOUSEMADE TOAST POINTS / 18

GARLIC AND HERB HUMMUS, BROILED ARTICOKE TAPENADE, OLIVE OIL, BAKED PITA / 15 ①

VINOCRUZ CHEESE BOARD, THREE GOURMET CYPRESS GROVE CHEESES, TOMATO JAM, CROSTINI, HOUSE ANTIPASTO / 20 ①

VINOCRUZ CHARCUTERIE BOARD, THREE CURED MEATS, ROSEMARY BEER MUSTARD, CROSTINI, HOUSE ANTIPASTO / 20

COMBO BOARD, SELECTION OF 2 CURED MEATS AND 2 CHEESES, HOUSE GOODIES, BEER MUSTARD, TOMATO JAM, CROSTINI / 20

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



LARGER PLATES:

THE VINO BURGER, PRATHER RANCH GRASS FED BEEF, BACON, GEM LETTUCE, PICKLED ONION, TRUFFLED BRIE, ROSEMARY GARLIC MAYO SERVED WITH CHILI SCENTED CRISPY FINGERLINGS / 20

BURGER ADD-ONS: FRESH SLICED TOMATO / 2 AVOCADO / 3 LETTUCE WRAP / 2

THE ALL-AMERICAN BURGER, PRATHER RANCH GRASS FED BEEF, LETTUCE, TOMATO, SLICED ONION, AMERICAN CHEESE, HOUSE DRESSING / 18

BURGER ADD-ONS: BACON / 3 AVOCADO / 3 LETTUCE WRAP / 2

THE "FAMOUS" PESTO CHICKEN SANDWICH, ACHIOTE CHICKEN THIGH, PESTO, ARUGULA, SMOKED MOZZARELLA, GARLIC AIOLI, HOUSE PICKLED ONIONS / 17

FISH TACOS, CUMIN CRUSTED FRESH CATCH OF THE DAY, CORN TORTILLAS, RAINBOW SLAW, CHIPOTLE AIOLI / 17. (GF)

CHICKEN TACOS, ACHIOTE ADOBO SEASONED CHICKEN THIGH, CORN TORTILLAS, CEBOLLA SALSA, CHIPOTLE AIOLI / 16. (GF)

HOUSE SOURDOUGH FLATBREADS:

PEAR & BRIE, ROASTED SEASONAL PEARS, BRIE, CARAMELIZED ONIONS, APRICOT-HABANERO JELLY / 15 ⑤

THE SWEET & SPICEY CHICK FLATBREAD, TOMATO CREAM, CARAMELIZED ONION, TOMATOES, CHICKEN THIGH, APRICOT JAM, SMOKED MOZZARELLA, JALAPENOS, SIDE OF CILANTRO CREMA / 15

PESTO & CHEVRE, PESTO, ARTICHOKE, ROASTED TOMATOES, KALAMATA OLIVE, ARUGULA, LAURA CHENEL GOAT CHEESE / 15 ⑤

CHEESE & HERB, FRESH MOZZARELLA, TOMATO CREAM, GRANA PADANO, ROASTED TOMATOES, OREGANO, ROSEMARY / 15 ⑤

THE WORKS, SWEET PEPPERS, CARAMELIZED ONIONS, HOUSE CHORIZO, HOUSE BACON, PESTO, FETA, JALAPEÑOS, ROASTED TOMATOES, GARLIC AIOLI / 16

SOMETHING SWEET:

DARK CHOCOLATE POT DE CREME, DULCE DE LECHE, SNICKERDOODLE, HAZELNUTS / 14

PORT TRUFFLE SAMPLER, COLLECTION OF 4 HOUSE-MADE DESSERT WINE INSPIRED TRUFFLES – AQ / 12

POIRE AI LA BEAUJOLAISE, RED WINE POACHED PEAR, VANILLA BEAN ICE CREAM / 14

ASK YOUR SERVER ABOUT GLUTEN FREE SUBSTITUTIONS