



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*: Marcona Almonds, Sea Salt, Rosemary 8

OVEN-BAKED CHÈVRE*: Fresh Basil Pesto, Candied Sweet Peppers and Goat Cheese Served with French Bread 10

HUMMUS: Warm Pita, Olives, Cucumber, Feta, EVOO 12

OLIVES: Marinated Mediterranean Olives 9

CHEESE SELECTION A-LA-CARTE Ask your server 9

CHEESE & CHARCUTERIE

CHEESE PLATE*: 4 Curated Cheese Selections, Local Organic Honeycomb, Marcona Almonds, Fresh Fruit
Served with French Bread 19.50

CHARCUTERIE PLATE: Chef's Rotating Selection of Cured Meats Served with Cornichons and Olives 18

CHEESE & CHARCUTERIE PLATE 35

SALADS

BRUSSELS AND KALE*: Shredded Brussels Sprouts, Parmigiano, Almonds, Lemon-Dijon-Shallot Dressing 10

FIELD GREENS*: Honey Crisp Apple, Candied Pecans, and Pear-Lemon Vinaigrette 10

Add A Protein +4 Each:

Crispy Prosciutto/Herbes d'Provence Shrimp/Spanish Chorizo
BBQ Chicken

DESSERTS

CHEFS HOME MADE S'MORE Dark Chocolate Pudding, Marshmallow, Crushed Graham Cracker, Salted Caramel 9

TARTE TARTIN Baked Apple Tart, Salted Carmel Sauce, Puff Pastry 9

SEASONAL DESSERT: Ask Server 10

FLATBREADS

gluten-free crust +3

ARTICHOKE & PROSCIUTTO*: Pesto, Cheese Mix, Roasted Artichokes, Caramelized Onions, Feta 19

WILD MUSHROOM: Caramelized Sweet Onion, Hint of Thyme, Balsamic Reduction, Arugula, Cheese Mix 19

RATATOUILLE: Cheese Mix, Tomato and Roasted Pepper Sauce, Roasted Vegetables 20

MARGHERITA: Red Sauce, Cheese Mix, Garlic Roasted Tomatoes, Pesto 16

FIG & ITALIAN BLEU: Red Wine Poached Figs, Caramelized Onions, Gorgonzola Sauce, Bleu Cheese Crumbles, Honey 18

"THE DANDY": Red Sauce, Cheese Mix, Pepperoni, Crispy Prosciutto, Oregano 18

PERSONAL PITA FLATBREAD: Any Flatbread Version on Pita Bread 10

Add-Ons:

Pepperoni/Crispy Prosciutto/Herbes d'Provence Shrimp/
BBQ Chicken +4 ea
Mushrooms/Artichokes/Goat Cheese/Feta +3 ea

TAPAS

CRAB DIP:

Choice of Toasted French Bread or Crudite 15.50

MEXICAN MAC & CHEESE Al dente Pasta, Manchego Bechamel Sauce, Cilantro Pesto, Chorizo 13

RATATOUILLE Traditional French Roasted Vegetables 11

WURSTS:

Bratwurst with Sauerkraut, Whole Grain Mustard

Italian with Roasted Peppers and Onion

Lamb Merguez with Hummus, Roasted Artichokes, Cornichons
1 for \$10 or 2 for \$15 or 3 for \$20

STUFFED PORTABELINI MUSHROOMS Bleu Cheese, Arugula, Housemade Breadcrumbs, & Balsamic Glaze 10

French Bread +1.25 or Crudit  +3

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

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

@VILLAGEVINO FOLLOW US ON INSTAGRAM OR FACEBOOK FOR DAILY UPDATES



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BY THE GLASS

WHITE	bottle	glass	half	RED	bottle	glass	half
SAUVIGNON BLANC Domi Cours 2017, "Vitae," Bordeaux, France	32	11	5.5	PINOT NOIR Land of Saints, 2020, San Luis Obispo, CA	34	12	6
CHARDONNAY Perraud, 2019, Macon-Village, Burgundy, France	33	11	5.5	SPANISH BLEND * Monasterio de las Vinas 2015, Cariñena, Aragón, Spain	33	13	6.5
CHENIN BLANC Cavas Valmar 2018, Baja, Mexico	32	11	5.5	SANGIOVESE Castellinuzza e Piuca 2019, "Il Vegliardo," Tuscany, Italy	34	12	6
ALBARINO * Lagar de Cervera 2020, Rias Baixas, Spain	32	11	5.5	CABERNET SAUVIGNON Ehret 2016, "Bella's Vineyard," Knights Valley, CA	40	14	7
CHARDONNAY Say When, 2018, Santa Barbara Co., CA	38	14	7	AGLIANICO Ramona Ranch 2018, Ramona Valley, CA	34	12	6
VERDEJO Garciarèvalo, 2020 Rueda, Spain	31	10	5	MANTONEGRO BLEND * Ca'n Verdura 2020, Binissalem, Mallorca, Spain	43	14	7
MOSCATO D'ASTI Tintero, 2019, Italy	28	8	4	CINSAUT Austin Winery, 2020, Austin, Texas	41	14	7
ROTATING RESERVE WHITE Ask your Server for Details			15	TROLLINGER Aldinger 2018 "Alte Reben," Fellbach, Germany	34	12	6
BUBBLY				ROTATING RESERVE RED * Garamón 2016, Tempranillio, Ribera del Duero, SP	15		7.5
EXTRA BRUT ROSÉ Filipa Pato, Portugal	34	11	5.5	BEER			ea
CRÉMANT DE BOURGOGNE Victorine de Chastenay Brut NV, France	30	10	5	SOCIETE "The Harlot", Blonde Ale SAN DIEGO 12oz can			7
ROSÉ				MODERN TIMES Rotating Selection, SAN DIEGO 16oz can			7
FORLORN HOPE 2020, Queen of the Sierra Rose Natural	34	11	6.5	ALESMITH "SD Pale Ale .394" Pale Ale, SAN DIEGO 12oz can			7
CHATEAU de PIBARON 2020 Bandol, France	51	14	7	BRASSERIE d'ACHOUFFE Houblon Chouff, IPA Triple, BELGIUM 11.2 oz btl			8
NON-ALCOHOLIC			ea	PORT BREWIN CO. "Amigo Lager", SAN DIEGO 16 oz can			7
TOPO CHICO Sparkling Miner Water, Monterey, Mexico 12 oz			4	MIKKELLER "Beer Geek Breakfast", Coffee Stout, SAN DIEGO 16 oz can			8
CALLE TEPACHE Pineapple Sparkling Water, 12oz			4	THORN Magenta, Hazy IPA SAN DIEGO 16 oz can			7

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