



## STARTERS

*inspired by wine regions around the world, these dishes come out as they are ready.*

### Truffle Frites

*cotija cheese, black truffle zest, white truffle powder, roasted garlic-rosemary aioli 9*

### Harvest Latkes

*potato, root vegetables, sage, rosemary, squash-apple butter, chive creme fraiche 8*

### Curry Roasted Cauliflower

*caramelized onion hummus, pickled peppers, cilantro raita 8*

### Peking Duck Dumplings

*thai chili, ponzu sauce 10*

### Chicken Satay

*tahini maple, cashews 9*

### Steak Tips

*caramelized onions, gorgonzola, zin zip sauce 14*

### Ahi Tuna

*yuzu vinaigrette, avocado, carrot, daikon, wasabi greens, wakame salad, wonton crisps 14*

### Octopus & Calamari

*braised, green tomato jam, parsley puree, arugula, lemon 15*

### Mussels

*toasted baguette, lemon shallot broth -or- red curry coconut broth 14*

### Hand Tossed Pizza

*personal cheese pizza 12 add toppings \$2 each; arugula, basil, mushrooms, onions, kalamata olives, tomato, pepperoni, italian sausage, fresh mozzarella*



## ENTREES

### Tagliatelle Pasta

*parmesan cream, zucchini, mushroom ragout, pepper salad red pepper flakes, balsamic reduction 17 half 28 full*

### Vegan "Shepherd's Pie"

*bean melange, mirepoix, plant based protein, rutabaga, sweet potato, lollipop kale 26*

### Chicken Katsu

*whole chicken ballotine, panko breaded, ginger braised cabbage, jasmine rice, sesame green beans, katsu sauce 18 half 30 full*

### Everything Spiced Salmon

*wild rice, heirloom winter squash, bulls blood beets and greens, squash puree 21 half 36 full*

### Bouillabaisse

*monkfish, tiger shrimp, mussels, baby octopus, saffron broth, soffritto, new potatoes, fennel, baguette 25 half 44 full*

### Braised Short Rib

*yukon potato puree, brussels sprouts demi glace, horseradish creme fraiche 24 half 38 full*

### Kona Coffee Rubbed Filet

*30 day aged angus reserve, butter poached leeks, potato gratin, rapini, sauce bordelaise 28 petite 48 center cut*

### Vino Burger

*30 day aged prime beef, drunken goat cheese, red wine onion jam, dijonnaise, brioche bun, frites 20*

## SHAREABLES

### Charcuterie & Cheese Board

*served with house-made accompaniments of something tangy, pickled, and sweet \*ask your server for today's selections pick three 16, pick six 28*

### Michigan Baked Brie

*marcona almond butter, fig jam, warm baguette 16*

### Bruschetta Trio

*grilled baguette, caramelized onion hummus & marinated gigante beans, sage-walnut pesto & pickled squash, olive tapenade & tomato confit 14*

### House Olive Blend

*pickled vegetables, citrus marinated 7*

## SALADS

### Spicy Green Salad

*goat cheese, pinenuts, roasted grapes, parsnip chips, white balsamic vinaigrette 9*

### Greek

*kalamata olives, pepperoncini, beets, cherry tomato, oregano red wine vinaigrette, fresh cut french feta slice 10*

### West Coast Kale & Quinoa

*dried fruit, pickled squash, pepitas, candied pecan & walnut, honey-apricot vinaigrette 10*

### Beets & Housemade Ricotta

*arugula, hazelnuts, sherry marinade, citrus gremolata 10*

### Wine Country Wedge

*iceberg, gorgonzola, pickled shallot, smoked egg yolk, cherry tomato, pancetta, buttermilk dressing 11*

## VINO WINE CLUB

*each month we explore the wine, food, and culture of a region through our vino wine club! join us for a wine tasting social and wine gift pack every month.*