



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

Chile Rellenos

poblano pepper stuffed with black bean, quinoa, hominy corn, trinity mirepoix, parsnip, polenta, mole coloradito, cotija (v) 18 half 30 full

Chicken Katsu

whole chicken ballotine, panko breaded, ginger braised cabbage, jasmine rice, sesame green beans, katsu sauce 18 half 32 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.