

## 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

### 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

### Beef Chimichurri

tenderloin, chimichurri, bravas  
aioli, jicama and apple slaw 14

### Ahi Tuna

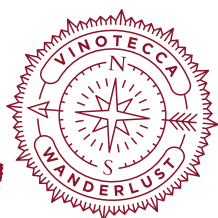
yuzu vinaigrette, avocado,  
carrot, daikon, wasabi greens,  
wakame salad, wonton crisps 14

### Octopus & Calamari

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

### Shrimp Diablo

red rojo sauce, tostones,  
lime wedge, cilantro 14



## ENTREES

### "Ogni Giorno" Linguine

daily house made linguine, arrabiata sauce, sauteed spinach, fresh  
tomato, pecorino romano, garlic toasts 16 half 24 full

### Mushroom Ravioli

house made mushroom stuffed ravioli, summer squash, sauteed swiss chard,  
garlic and shallot white wine sauce, fresh herbs, vegan butter  
(vegan) 17 half 28 full

### Grilled Quail

za'atar spice, summer crunch salad, spiced yogurt,  
scented jasmine rice, pomegranate molasses 18 half 30 full

### Loch Duarte Salmon

bok choy, shiitake mushrooms, barley cakes,  
miso broth 22 half 38 full

### Seared Sea Bass

warm red lentil salad, carrot soubise, sauteed carrots,  
lemon butter cream, chive oil 28 half 46 full

### Braised Short Rib

yukon potato puree, asparagus, 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  
add house olive blend 6

### Michigan Baked Brie

marcona almond butter, fig jam,  
warm baguette 16

### Hand Tossed Pizza

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

## SALADS

### Spicy Green Salad

goat cheese, marcona almonds,  
roasted grapes, parsnip chips,  
white balsamic vinaigrette 9

### Greek

kalamata olives, pepperoncini,  
beets, cherry tomato,  
oregano red wine vinaigrette,  
fresh cut french feta slice 11

### West Coast Kale & Quinoa

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

### Beets & Ricotta

arugula, hazelnuts, sherry  
marinade, citrus gremolata 10

## 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.