

WOOD & VINE

SHARED PLATES & COCKTAILS

Our food is prepared & served with sharing in mind-
order for the table and enjoy all we have to offer!
Your plates will be brought to the table as they are prepared.

BURGERS, BRUNCH & BOTTOMLESS DOM NYE 2020, starting at 4 PM

TO START

CLASSIC CAESAR	<i>garlic croutons, shaved parmesan</i>	10
SPINACH ARTICHOKE DIP	<i>gouda, mozzarella, cream cheese, spinach, artichoke hearts, crostini</i>	12
CHORIZO FLATBREAD	<i>mozzarella, arugula, chipotle aioli</i>	12
CRAB CAKES	<i>lemon butter</i>	16
CHARCUTERIE & OR CHEESE BOARD	<i>pickles, olives & accoutrement</i>	17/17/28

TO SHARE

PORK SHANKS 24 <i>smoked, braised & fried, spicy honey, watermelon</i>	HAM & CHEESE OMELET 14 <i>ham, mozzarella, breakfast potatoes</i>	BLTAC 16 <i>bacon, lettuce, tomato, chicken & avocado with garlic aioli on brioche, fries</i>	12 oz RIBEYE 38 <i>peppercorn sauce, truffled mashed potatoes</i>
FRIENDS WITH BENEDICTS <i>breakfast potatoes</i> <i>Traditional</i> 14 <i>Crab Cakes</i> 16 <i>Smoked Salmon</i> 16	SPAGHETTI POMODORO 16 <i>fresh tomatoes, basil, olive oil, garlic toast</i> <i>Add chicken</i> 6 <i>Add shrimp</i> 8	CHICKEN-N-WAFFLE 18 <i>rosemary infused waffle, butternut squash, maple syrup</i>	CHILEAN SEA BASS 28 <i>celery puree, bacon, green beans, mushroom, red wine sauce</i>
PAN-SEARED SEA SCALLOPS 28 <i>wild caught, fennel-orange reduction</i>	FRENCH TOAST 14 <i>brioche, powdered sugar, fresh strawberries & blueberries, vanilla sauce & maple syrup</i>	NEW STANDARD 14 <i>blue cheese, caramelized onion, arugula, garlic aioli, fries</i>	BREAKFAST BURGER 14 <i>bacon, cheddar, sunny side up egg, mayo & fries</i>

AND THEN...

SHELLS & CHEESE	<i>aged cheddar, Cheez-its</i>	12
CRISPY BRUSSELS	<i>sweet chili sauce</i>	12
HAND-PUNCHED FRIES	<i>herbs & parmesan, with garlic aioli & house ketchup</i>	10
ARANCINI BALLS	<i>breaded & fried mushroom risotto, mozzarella & panko, with tomato sauce</i>	12

SOMETHING SWEET

BREAD PUDDING	<i>cranberries, vanilla ice cream, caramel</i>	12
KEY LIME PIE	<i>whipped cream, strawberry coulis</i>	12
BUTTERSCOTCH	<i>house butterscotch, maple ice cream, sweet thyme crumble</i>	10
APPLE & PEACH COBBLER	<i>sweet crumble, maple ice cream</i>	12
CHOCOLATE MOUSSE	<i>whipped cream</i>	12

THE FINE PRINT

Our menu is meant to be shared, family style. Your plates will be brought to the table as they are prepared.

We proudly offer a regularly changing menu of Farmers' Market-inspired dishes with ingredients that come from local farmers, ranchers, and fishermen who practice sustainable agriculture.

We add an additional 20% service charge in lieu of tip. It allows us to provide a better hourly wage, and health insurance contributions for eligible employees.

COCKTAILS ~ 14

ACCOMPLICE

Rain Organic Vodka, strawberry, lemon, champagne

BLACK MANHATTAN

Larceny bourbon, Amaro Averna, Angostura bitters

THE HEAT IS ON

New Amsterdam Vodka, lime, cucumber, strawberry simple, jalapeno

GIN ON A WHIM

Nolets gin, Pomp e3 Whimsy gin liqueur, splash Chambord, fresh lime, simple

MAGNOLIA

Rain Organic Cucumber Vodka, muddled cucumber, lime, ginger, honey ginger syrup

MARILYN’S MOJITO

Jalapeno infused rum, mint, lime, simple, soda, pineapple

MY OTHER LOVER

Mezcal, lime, simple syrup, peach bitters, sage, blueberries

REAL HOLLYWOOD SOUR

Buffalo Trace, L’Oregeat, simple, lemon, egg white

SUNSET SAZARAC

Sazerac 6 rye, simple, Heritage Absinthe Verte, Peychaud’s bitters

THE CLASSICS

BLOODY MARY 14
Vodka, homemade tomato blend, lemon, and lime

THE STANDARD MIMOSA 12

BUILD YOUR OWN MIMOSA 22
Pick your sparkling: mini chandon rose or brut
Pick a juice: orange, cranberry, grapefruit
Pick a syrup: strawberry, sage, honey ginger
Pick a herb: mint, sage, rosemary

OR JUST GO BOTTOMLESS 25

THE RECKLESS

BOTTOMLESS DOM PERIGNON 200 pp

Wood e3 Vine reserves the right to stop serving alcohol to any guest who appears or acts intoxicated.
Please be respectful to our employees and other guests.

WHISKEY FLIGHT ~ 15

RESERVE WHISKEY FLIGHT ~ 25

SOUTH OF THE BORDER FLIGHT ~ 20

Taste of the Vine Wine Flight ~ mkt

WINE

MINI BUBBLES

Brut, Chandon, NV, 6 oz bottle 15
Brut Rose, Chandon, NV, 6 oz bottle 15

BUBBLES

Blanc De Noirs, Gruet, NV, Albuquerque, NM 12/48
Sparkling Rosé, Gruet, NV, Albuquerque, NM 15/52
Sparkling Sauvignon Blanc, Hillersden, ‘17 New Zealand 12/48
Brut, Chandon NV 98
Brut, Dom Perignon, ‘04 Epernay 40/295

WHITES & ROSÉ

Rosé (Grenache), Watchtower ‘18 Santa Ynez 12/48
Pinot Blanc/Pinot Gris Blend, Brooks Amycas, ‘17 Willamette Valley 11/42
Sauvignon Blanc, San Sé La Concha, ‘18 Santa Ynez 12/48
Sauvignon Blanc, Alysian, ‘17 Sonoma 16/64
Grenache Blanc, Four Brothers, ‘17 Santa Barbara 12/48
Grüner Veltliner, Zocker, ‘15 Edna Valley 12/48
Chardonnay, La Follette, ‘15 Sonoma 15/52
Chardonnay, Valravn, ‘17 Sonoma 15/56

REDS

Pinot Noir, Annabella, ‘16 Oakville 14/56
Malbec, Writer’s Block, ‘15 Red Hills 12/44
Merlot, Donati, ‘15 Monterey 12/48
GSM, Watchtower, ‘16 Santa Ynez 12/48
Cabernet, Héroe, ‘16 Paso Robles 12/48
Syrah, Fruition, ‘16, Sonoma 16/64
Cabernet, Obsidian Ridge, ‘16 Napa 16/64
Pinot Noir, Bergstrom Cumberland Reserve, ‘15 Willamette Valley, OR 80

BEER, BOTTLES & CANS

OLD RASPUTIN stout 10
ANDERSON VALLEY HOP OTTIN 7
American IPA
TRACK 7 BLOOD TRANSFUSION 7
American IPA
STRAND HOUSE amber ale 7
SCRIMSHAW pilsner 7
TRACK 7 BEELINE blond ale 7
ALLAGASH WHITE Belgian style witbier 7
LOST COAST TANGERINE wheat beer 7
STEM OFF DRY cider 8

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