

welcome
to our table



starters



***West Coast Oysters** | 1/2 dozen, rosé-cucumber mignonette \$24

***Venison Carpaccio** | arugula, crispy capers, parmigiana, raspberry saba vinegar \$28

***Patatas Bravas** | yellowfin tuna tartare, chipotle aioli, caviar \$16

Smoked Burrata | rainbow beet carpaccio, pistachio-basil pesto \$20

Grilled Artichokes | spicy tzatziki, citrus panko \$18

Roasted Butternut Squash | sage, goat cheese, pumpkin seed \$15

Oyster Mushrooms | romesco sauce \$15

Kauai Shrimp | dill gremolata, lemon zest \$21

Morcilla Spring Rolls | onion marmalade, madeira wine \$15

Braised Lamb Baklava | spiced pistachio, honey-orange glaze \$16

Roasted Piquillo Peppers | spanish olive oil, garlic confit \$10

Bacon Wrapped Dates | cantimpalo chorizo, goat cheese, truffle aioli \$14

Glazed Baby Back Ribs | sweet & spicy barbeque, sesame, pineapple cilantro salad \$16

Octopus a la Plancha | charcoal yuca, roasted pepper sauce, shaved asparagus \$28

Bone Marrow & Baked Oysters | cajun butter, brioche \$36

the spread

Minimum selection of 3
Served with sour cherry spread, Valencia herbed almonds, & rustic bread

Cheese

La Tur by Alta Langa | IT \$7
cow, goat, & sheep

Bayley Hazen Bleu by Jasper Hill | US \$7
raw cow milk

Comté by Charles Arnaud | FR \$7
unpasteurized cow, aged 12 months

Garrotxa by Mitica | ES \$8
catalan goat

Midnight Moon Gouda by Cypress Grove | NL \$9
goat milk, aged 6 months

Charcuterie

Chorizo Ibérico | ES \$7

Paleta Ibérico | ES \$13

Prosciutto di Parma | IT \$7

Varzi Salami | IT \$6

& More

Anchovies | ES \$8

Mixed Olives | ES \$6



keep it light

Soup of the Day \$12

Heirloom Tomato | feta, avocado, hearts of palm, red onion, lemon dressing \$18

Arugula & Beet | goat cheese, red onion, roasted almonds, champagne vinaigrette \$16

Caesar | pork belly croutons, parmesan, anchovy vinaigrette \$18

Add Protein | blackened salmon \$10, chicken \$8, skirt steak \$12

flour + water

House Made Spaghetti | choice of cacio e pepe or pomodoro \$23
add shaved truffle MP

Four Cheese Gnocchi | crispy guanciale, chives \$24

Pappardelle Vongole | clams, white wine \$26

Black Ink Risotto | shrimp, mussels, calamari, laksa sauce \$32



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
20% gratuity will be applied to parties of 6 or more.



from the sea

Branzino Piccata | lemon butter caper sauce, artichoke \$38

Seafood Cazuela | moqueca sauce, cilantro rice \$34

Blackened Salmon | lemon honey glaze, sweet corn risotto, broccolini \$26

from the land

Vinya Burger | american wagyu by Meat n Bone, aged gouda, bacon, fried egg, caramelized onion, pipara aioli \$24
served with house salad or fries

8oz Tenderloin | marsala reduction, beech mushrooms, mashed potatoes & leeks \$46

12oz Skirt Steak | pico de gallo, arugula parmesan \$38
served with sundried tomato salad

28oz Bone-In Cowboy Ribeye | prime cut, chimichurri, roasted piquillo peppers \$98

48-Hour Short Rib | macadamia purée, raspberry lyo \$34

Chicken Meunière | lemon, herbs, mushrooms, sautéed potatoes \$26

Duck Magret | carrot purée, asparagus, blackberry wine reduction \$34

something
sweet



dessert

Carrot Cake \$10

tres leches, cinammon, dark rum

Chocolate Lava Cake \$12

caramel salted popcorn, hazelnut, dried raspberry

Hazelnut Tiramisu \$12

ginduja, kahlúa, sabayon ice cream

Crème Brûlée Cheesecake \$12

brie, parmessan, crème fraîche, graham cracker, mixed berries



after-dinner

Tequila Creamsicle \$17

olmeca reposado, orange creamsicle, lime

Tita's Martini \$18

santa teresa 1796, frangelico. mr. black, café, cinnamon

Somm's Choice Oloroso Sherry \$15

Sauternes by Carmes de Rieussec | FRA \$15

Tokaji by Hétszöldő | HUN \$29

20 Year Tawny Port by Kopke | POR \$16

Your Points Await

Join our CRU and start earning 3% back while you wine & dine. Points can be used for wine tastings, gift cards and wine deliveries.

Registering is free + you receive \$5 on us to get started



The VDC Wine Club

We've got the best wine club in town! For just \$49 a month, receive 2 hard-to-find wines straight to your doorstep and complimentary access to our monthly cru tastings.

Sign up & get a FREE bottle of wine to-go with proof of purchase

