welcome
to our table
from the land

Vinya Burger | american wagyu by Meat n Bone, aged gouda, bacon, fried egg, caramelized onion, pipara aioli $24

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

Grilled Artichokes | spicy tajtiki, 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 $18

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

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

flour + water

House Made Spaghetti | choice of cacio e pepe or pomodoro $23

Four Cheese Gnocchi | crispy guanciale, chives $24

Pappardelle Vongole | clams, white wine $26

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

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

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

The Spread
Minimum selection of 3
Served with sour cherry spread, Valencia herb almonds, & rustic bread

Cheese
La Tur by Alta Langa | IT $7
coo, 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 $7
Prosciutto di Parma | IT $7
Varzi Salami | IT $6

& More
Anchovies | ES $8
Mixed Olives | ES $6

*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.
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, parmesan, crème fraiche, 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 Hétszőlő | HUN $29

**20 Year Tawny Port** by Kopke | POR $16

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**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

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**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
welcome
to our table
brunch

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

Steak & Eggs | 28oz bone-in cowboy ribeye, jumbo lump crab, poached eggs, hollandaise | $98

Short Rib Flatbread | fontina cheese, sunny side up eggs | $24

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, broccoli | $26

Starters

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

*Venison Carpaccio | arugula, crispy capers, parmiagana, raspberry saha 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

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Soup of the Day | $12

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

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

Add Protein | blackened salmon | $10

and chicken | $8

skirt steak | $12

Fork & Knife

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
rose 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
good milk, aged 6 months

Charcuterie
Chorizo Ibérico | ES | $7
Paleta Ibérico | ES | $13
Prosciutto di Parma | IT | $7
Varzi Salami | IT | $6

& More
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Mixed Olives | ES | $6

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happy hour
3-6 pm daily | bar & lounge

**NO CORKAGE** on in-store bottles all day Tuesday
And during happy hour Wednesday - Sunday

**Somm’s Choice Petit Chablis** | FRA | $8

**Classic Dry Provence Rosé** | FRA | $8

**Juicy Red Burgundy**
*Gamay-Pinot* | FRA | $8

**Bold Napa Cabernet-Zinfandel Blend** | CA | $9

**Chin-Chin Tonic** | $9
*gin* | lime peel | chinola drizzle | tonic | parsley & dill

**Lost in the DR** | $9
*tequila* | chinola | *ancho verde*

**Ceci’s Sangria for Two** | $10
choice of rosé or red wine

**Whitecap Negroni** | $9
*mezcal* | *luxardo bitter bianco* | dolin blanc

**Dealer’s Choice Beer** | $4

**West Coast Oysters** (3 pc) | $8
rosé-cucumber mignonette

**Short Rib Tacos** (2 pc) | $7
corn, cilantro, jalapeño

**Shrimp Ceviche** | $8
*leche de tigre, aji amarillo, tostone*

**Lamb Croquetas** (2 pc) | $6
apple compote

**Roasted Piquillo Peppers** | $5
Spanish olive oil, garlic confit

**Grilled Artichokes** | $8
spicy tzatziki, citrus panko

**Anchovy Tostada** (2 pc) | $6
orange honey butter

**Half-Off All Well Spirits!**

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