

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**



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

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

**Crispy Chicken Waffles** | sweet plantain, parmesan au gratin \$21

**French Toast** | caramelized bananas, nutella, maple syrup \$16

**Spaghetti Carbonara** | nueske's bacon \$19

**Huevos Rancheros** | chorizo, ham, peppers, jalapeño, cilantro, tortilla \$22



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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

**Half-Off All Well Spirits!**

**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

