snacks

GF mixed olives 4.

GF marcona almonds 4.

GF warm truffled popcorn 4.

✖ GF v v house pimento cheese 4.
roasted jalapenos & flatbread crackers

✖ GF edamame hummus with flatbread crackers 5.

✖ GF garlicky goat cheese dip with flatbread crackers 5.

salads

GF green goddess salad 9.
feta cheese, cherry tomatoes, pepitos,
butter leaf lettuce & avocado herb vinaigrette

✖ GF kale caesar salad 9.
candied brown sugar bacon, housemade croutons,
parmigiano reggiano, housemade caesar dressing

GF herbed chicken on mixed greens 14.
caramelized georgia white peaches, goat cheese,
carrot curls with tangy balsamic dressing

GF add protein to your salad
roasted garlic chicken 4.
creole shrimp 5.
garlic butter lobster 6.

plates for sharing

✖ GF andouille sausage & gouda cheese grit cakes 10.
cajun shrimp, balsamic blistered cherry tomatoes,
white wine chive cream sauce

✖ GF BAP sandwich 9.
spiced bacon, arugula & georgia white peaches
on sourdough bread, with smoky basil aioli

GF grilled watermelon with shrimp ceviche 7.
smoky shrimp cilantro salad

✖ GF heirloom tomato flatbread 10.
olive tapenade, fontina cheese & balsamic reduction

✖ GF mushroom flatbread 10.
wild mushrooms, caramelized onions, fontina cheese,
parmigiano reggiano, truffle oil & fresh herbs

✖ GF slider quartet 12.
housemade chorizo w/ fried quail egg*, manchego, chimi mayo
braised beef short rib w/ caramelized onion, blue cheese aioli
shrimp remoulade w/ arugula, tomato (remoulade includes beer)
sweet & smoky bbq pulled pork with tangy slaw

lobster mac-n-cheese 12.
fontina & cheddar cheeses, panko crust, truffle oil drizzle

GF chicken lollipops (9 pack) 10.
siracha lime, honey lemon leek & sweet wasabi soy

✖ GF surf & turf flatbread 12.
creole seared shrimp & bourbon grilled flank steak
topped with sautéed peppers & leeks

cheese & charcuterie

choose any two 8.
choose any four 16.
choose any six 22.

SOFT CHEESES

brillat savarin (triple cream), cow, france

epoisses (triple cream), cow, france

cashel (blue), cow, ireland

goat cheese, sandy creek, north carolina

HARD CHEESES

cabot cloth wrapped cheddar, cow, vermont

l'amuse (gouda), cow, holland

manchego, sheep, spain

parrano, cow, semi-hard, holland

CHARCUTERIE

chorizo, olli, virginia

pinot noir salami, fra mani, berkeley, calif

soppresata salumi, pork sausage, italy

desserts

GF smoked salted caramel bailey's gelato 6.
marcona almond brittle

GF dark chocolate orange pot de crème 7.
try it with a glass of cocchi vermouth di torino 6.

GF caymus chocolate hazelnut bark 10.
served with a taste of caymus cabernet sauvignon

chocolate mousse gelato 7.5
side of marsala & whipped cream

GF vanilla crème brulee 7.
caramelized sugar crust

coffee bread pudding 7.
studded with valrhona chocolate

* ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, EGGS, SHELLFISH OR EGGS MAY LEAD TO AN INCREASED CHANCE OF FOODBORNE ILLNESS

GF gluten free

✖ GF gluten free - with substitutions

full flavored ale & lager

allagash white WHEAT ALE, maine, 5.0% 6.5
dogfish head sixty-one, IPA w/ SYRAH MUST, 6.5% 6.5
hennepin, FARMHOUSE ALE, cooperstown, ny 7.7% 8.
highland gaelic, AMBER ALE, asheville, nc 5.8% 5.5
• jekyll "hop dang diggity", IPA, alpharetta, 6.7% 5.5
lagunitas little sumpin sumpin, IPA, sonoma 7.5% 6.
• monday night drafty kilt, SCOTCH ALE, atlanta 6.2% 5.
old stock ale, BARLEYWINE, sonoma 11.7% 7.5
rochefort 10, TRAPPIST ALE, belgium 11.3% 10.
• sweetwater 420, EXTRA PALE ALE, atlanta 5.2% 5.
westbrook gose, SOUR WHEAT, mt pleasant, sc 4.0% 5.

large format beer for sharing

lindemans framboise, LAMBIC, belg. 2.5% (750ml) 15.
stone arrogant bastard, STRONG ALE 7.2% (22oz) 10.

light lager & ale

blue moon, WHEAT ALE, colorado 5.4% 4.5
bud light, LAGER, cartersville 4.1% 3.5
GF crispin HARD APPLE CIDER, california, 5.0% 5.
curious traveler LEMON SHANDY, vermont 4.6% 4.5
kaliber (non alcoholic), LAGER, ireland 4.
krombacher PILSNER, germany 4.8% 5.
GF omission, LAGER, oregon 4.6% 4.5
steigl LAGER, austria 4.9% 5.
yuengling, LAGER, pottsville, pa 4.9% 4.
• metro atlanta beers

Vino Venue
ATLANTA WINE SCHOOL

Wine & Small Plates Bar
Wine, Food & Accessories Retail
Enomatic Wine Dispensing System
Wine & Cooking Education
Private Events & Catering
Wine Travel

wine & small plates bar - hours of operation:
monday - wednesday (5:00 pm - 10:00 pm)
thursday - friday (5:00 pm - 11:00 pm)
saturday (12:00pm - 11:00pm)
sunday (closed)

wine retail - hours of operation:
monday - wednesday (10:00 am - 10:00 pm)
thursday - saturday (10:00 am - 11:00 pm)
sunday (closed)

dessert wine by the glass

brachetto d'acqui, rosa regale, italy (split) '12 9.
tawny port, graham 10yr, portugal nv 2oz 7.
moscato d'asti, luccio, piedmont, italy '12 8.
malmsey madeira, broadbent 10yr 2oz 11.
pedro ximenez sherry, hartley gibson, spain 2oz 9.
sweet vermouth, cocchi, torino, italy 2oz 6.

dessert wine by the bottle

501 brachetto d'acqui, rosa regale, italy '12 39.
809 malvesia, naufragar, casorzo, italy '11 34.
982 madeira, cosart gordon 5yr bual nv 57.
505 px sherry, hartley & gibson, spain nv 65.
502 dolce by far niente, napa '06 half btl 99.
989 moscato d'asti, luccio, piedmont, italy '12 40.
998 sweet vermouth, cocchi, torino, italy 42.
509 sauternes, chateau filhot, france '05 60.
613 tawny port, graham's 10 yr, portugal nv 54.

non alcoholic beverages

coffee & decaffeinated, french press 2.5
mexican coke, american diet coke 3.
san pellegrino, sparkling water (1 liter) 4.
acqua panna, still water (1 liter) 4.
hot tea, french press 2.5
limonata, sparkling lemonade 3.

red wine by the glass

(off-dry) brachetto d'aqui, rosa regale, italy (split) 9.
cabernet franc, mellot, chinon, loire, france '12 9.
cabernet sauvignon, kat goldschmidt, sonoma '11 12.
malbec, ruca malen, argentina '11 10.
pinot noir, meiomi, monterey, ca '13 10.
pinot noir, la crema, sonoma coast '11 12.
tempranillo, finca del castillo, spain '12 8.
sweet red, robertson, south africa (served chilled) 7.

white wine by the glass

chardonnay, gerard bertrand, france '12 8.
chardonnay, la crema, monterey, ca '12 10.
(off-dry) moscato d'asti, luccio, piedmont, italy '12 8.
picpoul de pinet, st jean, languedoc, france '12 8.
pinot grigio, banfi, tuscany, italy '13 9.
prosecco, bocelli, italy (split) nv 8.
riesling, noble house, mosel, germany '12 8.
dry rosé of grenache, artazuri, spain '13 8.
sauvignon blanc, villa maria, new zealand '13 9.
sparkling brut rosé, jacques pelvas, france nv 9.

wine on tap (1/2 liter carafe)

pinot gris, acrobat, oregon '12 19.
riesling, truth or consequences, wash '13 19.
red blend (cab sauv/syrah), NxNW, wash '11 19.
red blend (gsm), hahn, central coast, calif '12 19.