



GLUTEN FREE MENU

Shrimp Cocktail – Served with a sweet and spicy cocktail sauce 10

Garlic hummus with vegetables 5

Trio of Spreads – Basil Pesto, kalamata olive tapenade, and roasted garlic hummus served with grilled gluten free bread 10

Greek Olives – Classic trio of Greek country olives. Served with balsamic reduction, olive oil and gluten free bread 7

Burrata – Served with housemade peach chutney, balsamic reduction and gluten free bread 8

Roasted Garlic – Whole garlic slow roasted in olive oil. Served with balsamic reduction, gluten free bread and Himalayan smoked salt 7

Marcona Almonds – Imported from Spain, roasted and salted 5

Cheese and Charcuterie Board – Prosciutto, salami and chef's selection of three artisan cheeses, nuts, fruit and gluten free bread and crackers 17

Bruschetta on gluten free crackers – 13 (one of each)

Fresh mozzarella, tomato, basil pesto and balsamic

Roasted artichoke spread with roasted red bell pepper

Fig jam, brie, fresh apple and prosciutto

Cranberry, goat cheese and walnuts

Bread and Oil – Gluten free bread served with spice infused extra virgin olive oil 5

Crispy Brussels Sprouts – With prosciutto and balsamic reduction 8

FRESH SALADS

Add grilled chicken breast to any salad 5

Organic Roasted Beet Salad – Organic mixed greens, roasted beets, toasted pepitas, feta cheese, fresh tarragon vinaigrette and a balsamic reduction drizzle 9

Caprese – Sliced tomato, mozzarella and basil on a bed of homemade pesto. Served with extra virgin olive oil, balsamic reduction and smoked salt 9

Mixed Vegetable – Broccoli, Brussels sprouts, green cabbage, kale and dried cranberries, carrots, pepitas in a raspberry poppy vinaigrette 8

House Salad 9, Half 6

HOMEMADE SOUPS

Chef's Choice – Bowl 7, Cup 5

Roasted Corn and Red Pepper Chowder – Bowl 7, Cup 5

PANINI 14

Served on gluten free bread with a side salad

Grilled Portobello Mushroom – With roasted peppers, goat cheese, homemade pesto, kalamata tapenade

Grilled Chicken & Fresh Mozzarella – With greens, pickled red onions, roasted bell pepper aioli

Sandy's Melt – Brie, bleu, cheddar with tomato and artichoke spread

Andini – Homemade pesto, tomato, mozzarella, prosciutto, balsamic reduction and extra virgin olive oil

Steak Panini – With horseradish mayo, caramelized onions and blue cheese

Brie + Prosciutto – With fig spread and fresh apples

ENTREES

Sesame Crusted Pan Seared Ahi Salad – Organic mixed greens, fire roasted bell peppers, red onion, wasabi vinaigrette and sweet chili aioli 14

Certified Angus Choice Meatloaf – With apple, sage and chipotle in a port wine mushroom reduction, served with roasted potatoes and a small side salad 15

Trio of Certified Angus Choice Sliders – Served with caramelized onions, cheddar and bleu cheeses, and a horseradish mayo 14

Trio of Sesame Crusted Ahi Sliders – Asian slaw with wasabi vinaigrette and sweet chili aioli 15

Trio of Portobello Sliders – Pesto, tapenade, fresh goat cheese 14

Chef's Pasta Selection – Changes seasonally with produce selection, please ask your server for today's special 12

The Combo – Your favorite half Panini and a half house salad or cup of soup 14

DESSERTS

Black Beast – Decadent flourless dark chocolate cake served with ganache, vanilla bean ice cream on a berry coulis 8

Vanilla Bean Ice Cream – with salted caramel, berry coulis or chocolate ganache 5

Mixed Fruit – with honey and berry coulis 6

DRINKS

Pellegrino sparkling water \$6 large \$3 small • bottled water \$3 • Assorted Soda \$3

Iced Tea \$3 • Coffee, regular or decaf, hot tea \$3

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OPEN: 4pm Everyday CLOSE: 9pm Weekdays, 11pm Weekends

Although we take precautions against cross-contamination, normal kitchen operations involve shared cooking and preparation areas. We are, therefore, unable to guarantee that any menu item is free from gluten or any other allergen.