



STARTERS

- Burrata** – Served with housemade peach chutney, balsamic reduction and grilled baguette 8
- Trio of Spreads** – Basil Pesto, kalamata olive tapenade, and roasted garlic hummus served with pita bread 10
- Grilled Pita Flatbread** – With marinated tomatoes, prosciutto, goat cheese and basil pesto 10
- Shrimp Cocktail** – Served with a sweet and spicy cocktail sauce 10
- Marcona Almonds** – Imported from Spain, roasted and salted 5
- Bread and Oil** – Local artisan bread served with spice infused extra virgin olive oil 5
- Mixed Olives** – Classic trio of Greek country olives. Served with balsamic reduction, olive oil and local artisan bread 6
- Chicken Lettuce Wraps** – Romaine lettuce wraps with orange Hoisin marinated chicken, and sautéed vegetables 12
- Roasted Garlic** – Whole garlic slow roasted in olive oil. Served with balsamic reduction, local artisan bread and smoked salt 6
- Cheese and Charcuterie Board** – Prosciutto, salami and chef's selection of three artisan cheeses, nuts, fruit and local artisan bread 16
- Bruschetta** – 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
- Crispy Brussels Sprouts** – With prosciutto and balsamic reduction 8

FRESH SALADS

Add grilled organic chicken breast or shrimp to any salad 6

- Mixed Vegetable** – Shaved broccoli, Brussels sprouts, green cabbage, kale and dried cranberries, pepitas in a raspberry poppy vinaigrette 8
- 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
- House Salad** – Changes seasonally with produce selection, please ask your server for today's special 9, Half 6

HOMEMADE SOUPS

- Chef's Choice** – Bowl 7, Cup 5
- Roasted Corn and Red Pepper Chowder** – Bowl 7, Cup 5
- Crock of French Onion Soup** – 8

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 cornbread and a small side salad 15
- Chef's Pasta Selection** – Changes seasonally with produce selection, please ask your server for today's special 11
– Add grilled organic chicken breast or shrimp 6
- The Combo** – Your favorite half Panini and a half house salad or cup of soup 12
French Onion add 2

PANINI 12

Served with side salad and homemade pickle

- Sandy's Melt** – Brie, Bleu and cheddar cheeses with tomato and artichoke spread
- Andini** – Homemade pesto, tomato, mozzarella, prosciutto, balsamic reduction and extra virgin olive oil
- Steak Panini** – Grilled steak with horseradish mayo, caramelized onions and bleu cheese
- Brie and Prosciutto** – With fig spread and apple
- Grilled Organic Chicken and Fresh Mozzarella** – With tangy pickled onions, roasted bell pepper aioli and spring greens
- Portobello Mushroom** – With homemade pesto, goat cheese, kalamata tapenade and roasted bell peppers

SLIDERS

Also available individually, or choose your favorite combination \$5 per slider

- Trio of Certified Angus Choice Sliders** – Served with caramelized onions, cheddar and bleu cheeses, and a horseradish mayo 12
- Trio of Organic Chicken Sliders** – Homemade BBQ sauce, pickled onions, Asian slaw 12
- Trio of Sesame Crusted Ahi Sliders** – Asian slaw with wasabi vinaigrette and sweet chili aioli 13
- Trio of Portobello Sliders** – Pesto, tapenade, fresh goat cheese 12

SIDES

- Cornbread with honey and butter 2
- Side Salad with house vinaigrette, blue cheese and tomato 4
- Garlic hummus with vegetables or pita 5
- Roasted Rosemary Potatoes 4
- Crispy Brussels Sprouts 5
- Sauteed Mixed Vegetables 4
- Asian Slaw 4

DESSERTS

- Black Beast** – Decadent flourless dark chocolate cake served with ganache and vanilla bean ice cream on a berry coulis 8
- The Pub Cake** – Chef's choice of a decadent cupcake 5
- Banana Caramel Bread Pudding** – Served with vanilla bean ice cream and salted caramel 8
- Vanilla Bean Ice Cream** – with salted caramel, berry coulis or chocolate ganache 5
- Dessert Trio** – To share! Pick a combination of your three favorite desserts 14

DRINKS

- Pellegrino sparkling water \$6 large \$3 small • Assorted Soda \$3
Iced Tea \$3 • Coffee, regular or decaf, hot tea \$3

Gluten-free menu available.

OPEN: 4pm Everyday CLOSE: 9pm Weekdays, 11pm Weekends
For parties of more than 6 people, an automatic gratuity will be added of 18%

TAKE OUT ORDERS, LARGE GROUPS AND EVENTS, SANDY@THEWINEPUBSD.COM OR 619.758.9325

We proudly support local, organic and sustainable farming and fishing whenever possible.
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**Handpicked wines, handcrafted foods
...Point Loma flavor!**

WINE LIST

Wines by the bottle are available from our wine market.

A \$6 corkage fee applies.

"Create your own flight" – Pick three wines for a 2 oz. pour of each for the price of the most expensive glass.

BUBBLES

Sparkling Wine, Francois Montand, France – Creamy and smooth with golden delicious apple, freshly baked bread and meyer lemon 9

Organic Cava, Deshora, Spain – Fresh with a well integrated acidity, leaving a floral long taste 10

Prosecco, Flor, Italy – Citrus and stone fruit with a hint of almond and a creamy finish 12

WHITES/ROSE

Sauvignon Blanc, Huntaway, Marlborough – Intensely aromatic wine with abundant blackcurrant and gooseberry fruit flavours 10

Sauvignon Blanc, Bell, Lake County – Citrus peel, melon, pineapple and lemongrass 11

Roussane/Marsanne blend, Cass, Paso Robles – ripe golden apple, spiced quince and a touch of chamomile tea with beautiful acidity 9

Organic Pinot Grigio, Primosole, Italy – Apple and pear with a hint of citrus, clean and crisp 7

Chardonnay, Albertoni, California – Crisp pear with a rich, full bodied, creamy savor that leads to a extraordinary smooth finish 7

Unoaked Chardonnay, Heliotrope, California – Pineapple and citrus with notes of apple and apricot 8

Chardonnay, White Hart, Arroyo Seco – Green apples, baked apple tart, and citrus, vanilla oak and gentle spice notes 12

Riesling Spatlese, Heinz Eifel, Mosel – Apple, green pear and peach with hints of anise 9

Rosé, E. Guigal, Cotes du Rhone – Raspberry and red currant, fine and round 11

REDS

Pinot Noir, Congress Springs, Monterey – Black cherry, dusty plum, raspberry, light black pepper finish 9

Pinot Noir, Folly of the Beast, Central Coast – Dark fruit flavors, spice and soft tannins 11

Merlot, Spellbound, California – Dark fruit, mulling spice, cigar box and soft leather 9

Zinfandel, Brady, Paso Robles – Savory berry and bramble flavors, with gentle acidity and velvety oak 11

Tempranillo, Vina Herminia, Rioja – Intense dark fruit, licorice and vanilla 12

Malbec, Catena Vista Flores, Uco Valley – Concentrated dark and red fruit with violet, mocha and a touch of leather 10

Cabernet/Merlot/Shiraz blend, La Lomita, Valle Guadalupe – Black currants, plums, boysenberry, fresh figs and cinnamon 15

Abondante Red Blend, Sineann, Columbia Valley – Raspberries, plum, herbs and flowers with a smoky finish 14

Syrah, Falcone, Paso Robles – Boysenberry, cranberry and blackberry with a smoky finish and refined tannins 15

Cabernet Sauvignon, Cedar Brook, California – Blackberry, toasted oak and vanilla with a long smooth finish 7

Cabernet Sauvignon, Kiona, Washington – Dark plum, clove, smoke and earth 13

Cabernet Sauvignon, Slingshot, Napa – Raspberry, blueberry and plum with notes of chocolate and wild currants 15

DESSERT/PORT

Museum Reserve Muscat, Yalumba, Australia – Raisined fruits and spices, full and rich, soft and luscious 8

Tawny port, Quintal de la Rosa, Portugal– Dried fruits, nuttiness and caramel 9

Port, Warre's Warrior, Portugal – Black cherry, licorice and spicy butterscotch 7

Malbec Port, Malamado, Argentina – Baked fruit, cooking spice and brandy 9

Sherry, Lustau, Spain – Maple syrup, brown sugar, prune, burned orange peels 10

BEER

We are proud to support craft breweries with a rotating selection of great beers, both on tap, and in the bottle.

Please ask your server for today's list