



Wise Villa Winery

ENTREES

Atlantic Salmon / 32.50

Crispy skin-on, pan seared salmon, cauliflower puree, spinach and grape tomato sauté, potato coins, lemon basil vinaigrette, charred lemon, fried capers.

Pairs with Torrontes & Bouquet or Roses

Filet Mignon / 48.95

6 oz filet served with duck fat smashed fingerling potatoes, French green beans, demi-glace

Pairs with Touriga Nacional & Cabernet Sauvignon

Roasted Duck Breast / 39.95

Red wine braised cabbage, fingerling potato, fried kale and brussels sprout leaves tossed in bacon fat and honey, apple, topped with a mango raspberry gastrique and candied bacon.

Pairs with Tempranillo & Pinot Noir

House Ragu / 26.95

Beef and pork ragu sauce served over pappardelle pasta

Pairs with Sangiovese & Zinfandel

Seasonal Risotto / 25.50

Arborio rice risotto with seasonal ingredients, ask your server for today's offering. Can be prepared vegan. (GF, VG)

Add (5oz) Chicken 7 Add 4 Prawns 7

Ask your server for today's pairing options

Roasted Half Chicken / \$32

Roasted Half Chicken, maple glazed carrots, mashed potatoes, Calvados pan jus.

Pairs with CA Chardonnay & Pinot Noir

Chicken Cacciatore / 26.95

Braised with red wine & crimini mushrooms, topped with Parmesan cheese served over pasta.

Pairs with Barbera & Wisdom of Wise

Rack of Lamb / 55

Coffee-rubbed grilled lamb, wild mushrooms, creamy polenta, honey bourbon demi

Pairs with Tannat & Cabernet Franc

*Join us on Saturdays & Sundays
at 11:30 am for our winery tour with Dr.
Grover Lee! Stay after for a wine tasting!*

BEVERAGES

Winemaker's Sangria / Glass 12 Bottle 29

"Arm & Yak" Brandy / Neat (1.5oz) 16 Bottle 75

Craft Beers Available - Rotating Selection

Pellegrino (1Pt) 6 (.5 L) / 4.50

Tejava Tea / 4

San Pellegrino Italian Sparkling Flavored Water/ 4.50

Hot Tea / 4

Coffee 4 / Caffè Latte 5

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

- Food may contain dairy, nuts, garlic, & onion.

- Inform your server of ALL food allergies.

- Inquire about vegan conversions.

- 20% Service Charge will be added to parties of 6 or more or if signed receipt is taken. No split checks for parties of 6 or more

Split Plate Fee is \$3 -Water is available upon request



Business Hours

Monday & Tuesday 11:00 am-3:00 pm

Wednesday 11:00 am-5:00 pm

Thursday- Saturday 11:00 am-8:00 pm

Sunday 11:00 am-5:00 pm

(916) 543-0323

www.WiseVillaWinery.com

4200 Wise Road Lincoln, CA 95648

Scan to View Our Online Menu





Wise Villa Winery

STARTER PLATES

Artisan Plate / 18.95

Chef's choice assortment of house cheeses, meats, house made mustard, & house made pickled vegetables.

Pairs with Chardonnay & Sangiovese

Steamed Mussels / 18.95

Andouille sausage, spinach, garlic, shallots, white wine, grilled toast points.

Pairs with Muscat & Sauvignon Blanc

Veggie Hummus Plate / 17.95

Traditional hummus, seasonal veggies, & artisanal crackers. (GF, VG)

Pairs with Bouquet of Roses

French Fries / 6.95

Crispy hand-tossed fries. (GF, VG)

Pairs with North Coast Brut Sparkling

House Cured Olives / 8.95

With lemon, garlic, & herbs. (GF, VG)

Pairs with Torrontes

Margherita Flatbread / 13.95

San Marzano tomatoes, fresh mozzarella, basil, & balsamic glaze. (VG)

Pairs with Sangiovese & Tempranillo

Steak Bites / 16.95

Tender, grilled USDA CAB steak bites over creamy mashed potatoes, topped with demi-glaze. (GF)

Pairs with Touriga Nacional & Cabernet Sauvignon

Crispy Brussels Sprouts / 15.95

Tossed in bacon jam & topped with Bay Bleu cheese & balsamic reduction. (GF)

Pairs with North Coast Brut & Zinfandel

SOUPS & SALADS

Side of Bread / 4

Side Salad / 7

Chef Created Soup / \$7.50 / \$9

Ask your server for details.

House Salad / 12.95

Mixed greens, seasonal veggies, tossed in house vinaigrette & Parmesan cheese. (GF, VG)

Pairs with Chardonnay, Muscat & Pinot Noir

Spinach Salad / 15

Red grapes, candied pecans, bacon, gorgonzola, raspberry vinaigrette.

Pairs with Bouquet or Roses & Stainless Steel Chardonnay

Classic Caesar Salad / 15

Crispy romaine lettuce tossed in classic caesar dressing, housemade croutons, topped with parmesan cheese.

Pairs with Stainless Steel Chardonnay

SANDWICHES

Not Available After 5 pm

Farmhouse Chicken Sandwich / 18.50

Tender chicken served on herbed focaccia with Applewood smoked bacon, sweet onion jam, white cheddar cheese, arugula, & black garlic aioli. Served with French Fries.

Pairs with Muscat & Zinfandel

Wise Villa Burger / 18.50

6oz blend of California **angus** beef & short rib patty served with green goddess aioli, white cheddar cheese, romaine lettuce, tomatoes, & sliced onions on a toasted bun. Served with French Fries.

Pairs with Petite Sirah & Cabernet Franc

Atlantic Salmon BLT / 18.50

Tender Atlantic salmon with Applewood smoked bacon, lettuce, & tomato on a multigrain bread with pesto mayo. Served with French Fries.

Pairs with Zinfandel & Tempranillo

ADD ONS:

Chicken *7 Prawns (4) *7

Salmon *7 Steak *11

*2 Each: Avocado, Cheese, White Anchovy *4 Bacon