



WISE VILLA WINERY
& RESTAURANT
TASTING MENU
(COMPLIMENTLY FOR WINE CLUB MEMBERS)

FLIGHT 1 - RED & WHITE

1. 2023 ALBARINO

OUR 2023 ALBARINO IS MADE IN A CLASSIC REFRESHING STYLE. WITH A SMOOTH, LIGHT FLAVOR PROFILE AND A SLIGHT EFFERVESCENCE, LOWER ALCOHOL AND FLAVORS OF MEYER LEMON, TANGERINE, LIME ZEST, PEACH BLOSSOM, AND MINERALITY.

2. 2022 BOUQUET OF ROSES

SILVER; SUNSET INTL.

OUR 2022 BOUQUET OF ROSES IS A ROSE BLEND WHICH ACHIEVES AN AROMA, AKA "BOUQUET" REMINISCENT OF ROSES, STRAWBERRY, CHERRY, AND MORE BRIGHT FRUIT AROMAS COMPLEMENT FLORAL NOTES.

3. 2019 MALBEC

GOLD; SF CHRONICLE

OUR 2019 MALBEC DISPLAYS FLAVORS OF BLACKBERRY, BLUEBERRY, VIOLETS, CEDAR, & MOCHA WITH A SILKY-RICH FINISH.

4. 2019 MERLOT

SILVER; SF CHRONICLE

OUR 2019 MERLOT DISPLAYS FLAVORS OF WILD BLACKBERRY, RIPE PLUM, BLACK CHERRY, SMOKED CEDAR, LEATHER & HERBS, WITH A BALANCED FINISH.

5. 2019 SYRAH

BEST OF CLASS; CA STATE FAIR & GOLD; SF CHRONICLE

OUR 2019 SYRAH DISPLAYS FLAVORS OF BLACK CHERRY, BLACKBERRY, BLUEBERRY, PEPPERED SMOKED STEAK, SHIITAKE MUSHROOM, CEDAR, AND MOCHA.

FLIGHT 2 - ALL RED

1. 2020 TEMPRANILLO

SILVER & 91 PTS; CA STATE FAIR

OUR 2020 TEMPRANILLO DISPLAYS FLAVORS OF PLUMS, CHERRY, BAKING SPICES, VANILLA, WITH A BALANCED FINISH.

2. 2019 MALBEC

GOLD; SF CHRONICLE

OUR 2019 MALBEC DISPLAYS FLAVORS OF BLACKBERRY, BLUEBERRY, VIOLETS, CEDAR, & MOCHA WITH A SILKY-RICH FINISH.

3. 2020 ZINFANDEL

SILVER; SUNSET INT

OUR 2020 ZINFANDEL, MADE IN THE EUROPEAN STYLE WITH BALANCE AND COMPLEXITY, DISPLAYS LUSCIOUS FLAVORS OF WILD BLACKBERRIES, FRESH-GROUND BLACK PEPPER, AND A JUICY BUT CRISP FRUIT FINISH.

4. 2019 MERLOT

SILVER; SF CHRONICLE

OUR 2019 MERLOT DISPLAYS FLAVORS OF WILD BLACKBERRY, RIPE PLUM, BLACK CHERRY, SMOKED CEDAR, LEATHER, & HERBS WITH A BALANCED FINISH.

5. 2019 SYRAH

BEST OF CLASS; CA SF & GOLD; SF CHRONICLE

OUR 2019 SYRAH DISPLAYS FLAVORS OF BLACK CHERRY, BLACKBERRY, BLUEBERRY, PEPPERED SMOKED STEAK, SHIITAKE MUSHROOM, CEDAR, AND MOCHA.

LOGO WINE GLASS - 11

WITH WINE FLIGHT - 7

WINE FLIGHTS - 20

5 ONE-OUNCE SAMPLES
WAIVED WITH PURCHASE
OF 2 OR MORE BOTTLES





WISE VILLA WINERY
& RESTAURANT

WINE LIST

AWARDS

BOTTLE 6OZ GLASS 3OZ GLASS

WHITES

SPARKLING WISE BRUT			44	
2021 CA STYLE CHARDONNAY				SOLD OUT
2022 STAINLESS STEEL CHARDONNAY**	BEST OF CLASS;	SUNSET INTL.	36	15
2022 CA STYLE CHARDONNAY**		GOLD; SF CHRONICLE	44	
2022 MUSCAT**	DOUBLE GOLD;	SF CHRONICLE		SOLD OUT
2022 SAUVIGNON BLANC**		SILVER; SUNSET INTL.	36	
2022 BOUQUET OF ROSES **			34	13
2023 PINOT GRIS - SMALL BATCH PRODUCTION			38	
2023 ALBARINO			34	13
2023 MIDNIGHT DELIGHT - COMMING SOON			33	
2023 TORRONTES - COMMING SOON			36	
2023 BOUQUET OF ROSES - COMMING SOON	BEST OF CA;	CWC	38	
2023 MUSCAT - COMMING SOON			30	

REDS

2015 "NIGHT OWL" RED BLEND RESERVE				SOLD OUT
2018 SYRAH		GOLD; FWF		SOLD OUT
2018 TANNAT **	SILVER;	SF CHRONICLE	65	16
2019 BARBERA	BRONZE;	SF CHRONICLE	42	
2019 MALBEC*		GOLD; SF CHRONICLE	42	16
2019 CABERNET FRANC* WINE CLUB EXCLUSIVE			42	
2019 MERLOT*	SILVER;	SF CHRONICLE	36	16
2019 ECLIPSE PORT-STYLE DESSERT WINE - FORTIFIED W/BRANDY			42	15
2019 SANGIOVESE	BRONZE;	SF CHRONICLE	47	
2019 SYRAH -	BEST OF CLASS;	SF CHRONICAL	46	
2020 TEMPRANILLO		SILVER; CWC	46	16
2020 CABERNET SAUVIGNON		SILVER; CWC	48	16
2020 TOURIGA NACIONAL	SILVER;	SUNSET INTL.		
2020 WISDOM OF WISE	GOLD;	SF CHRONICLE	32	SOLD OUT
2020 ZINFANDEL		SILVER; SUNSET INTL.	36	
2021 TOURIGA NACIONAL	GOLD;	SF CHRONICAL	45	15
2021 PINOT NOIR	BRONZE;	SF CHRONICLE	45	
2021 LAGREIN*			38	

WINEMAKER'S RED SANGRIA

BOTTLE / GLASS
4 PACK / 7 OZ

"ARM & YAK" BRANDY 75
"ARM & YAK" BRANDY NEAT 16 (1.5 oz)
"ARM & YAK" BRANDY FLOAT 19

2023 CANNED CHARDONNAY 29 7.50
2023 CANNED ZINFANDEL ROSE 29 7.50

*LIMITED QUANTITY **LAST CALL



WISE VILLA WINERY
 RESTAURANT
 EXECUTIVE CHEF MARC RIEDEL

ENTREES

ATLANTIC SALMON / 32.50

CRISPY SKIN ON ATLANTIC SALMON, CORN PUREE, TOMATO SOFFRITTO RICE, SAUTEED SUMMER SQUASH, APRICOT BOURBON GLAZE. (GF)

PAIRS WITH TORRONTES & PINOT NOIR

FILET MIGNON / 49.95

6 OZ FILET MIGNON, RED WINE MARINATED MUSHROOMS, SEASONAL VEGETABLES, MASHED POTATOES TOPPED WITH OUR HOUSE DEMI.

PAIRS WITH TOURIGA NACIONAL & CABERNET SAUVIGNON

ROASTED DUCK BREAST / 39.95

FLAVORFUL DUCK BREAST, POTATO HASH CAKE, WITH BACON AND ONIONS, SAUTEED SPINACH, WINE POACHED CHERRY SAUCE. (GF)

PAIRS WITH PINOT NOIR & SANGIOVESE

PAN SEARED SCALLOPS / 42

PAN SEARED U10 SCALLOPS, POLENTA PUREE, BACON LARDON, TOMATO BASIL RELISH, BASIL OIL. (GF)

PAIRS WITH STAINLESS STEEL CHARDONNAY & MALBEC

SEASONAL RISOTTO / 25.50

ARBORIO RICE RISOTTO WITH SEASONAL INGREDIENTS,

ASK YOUR SERVER FOR TODAY'S OFFERING. (GF)

CAN BE PREPARED VEGAN.

ADD (5OZ) CHICKEN 8 ADD 4 PRAWNS 7

ADD STEAK 12 ADD SALMON 8

CHICKEN CACCIATORE / 26.95

BRAISED WITH RED WINE & CRIMINI MUSHROOMS, TOPPED WITH PARMESAN CHEESE SERVED OVER A BED OF PASTA. (GF)

PAIRS WITH BARBERA & WISDOM OF WISE

RACK OF LAMB / 55

RED WINE AND SALT ENCRUSTED RACK OF LAMB, SAUTEE OF FLAGEOLET BEANS, SPINACH AND GRAPE TOMATOES, RED WINE GARLIC DEMI. (GF)

PAIRS WITH CABERNET FRANC & TANNAT

BEVERAGES

CRAFT BEER - ROTATING SELECTION

PELLEGRINO

4.50 /6

PELLEGRINO SPARKLING FLAVORED

4.50

TEJAVA TEA

4.50

HOT TEA

4

COFFEE

4

CAFFE LATTE

6

BUSINESS HOURS

MONDAY & TUESDAY 11:00 AM - 3:00 PM
 WEDNESDAY - SATURDAY 11:00 AM - 8:00 PM
 SUNDAY 11:00 AM - 5:00 PM
 (916) 543-0323

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOOD MAY CONTAIN DAIRY, NUTS, GARLIC & ONION.

INFORM YOUR SERVER OF ALL FOOD ALLERGIES.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE OR IF SIGNED RECEIPT IS TAKEN.

SPLIT PLATE FEE 3.



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EXECUTIVE CHEF MARC RIEDEL

STARTER PLATES

ARTISAN PLATE / 18.95

CHEF'S CHOICE ASSORTMENT OF ARTISANAL CHEESES & MEATS, HOUSE MUSTARD, & HOUSE PICKLED VEGETABLES.
PAIRS WITH CHARDONNAY AND SANGIOVESE

FRENCH FRIES / 6.95

CRISPY HAND-TOSSED FRIES. (GF, VG)
PAIRS WITH SPARKLING WISE BRUT

GRILLED CROSTONE / 14.95

FARMERS CHEESE, HOUSE-CURED OLIVE AND ROASTED RED PEPPER TAPENADE & GARLIC OIL.
PAIRS WITH STAINLESS STEEL CHARDONNAY

STEAMED MUSSELS / 18.95

ANDOUILLE SAUSAGE, SPINACH, GARLIC, SHALLOTS, WHITE WINE, & GRILLED TOAST POINTS.
PAIRS WITH MIDNIGHT DELIGHT & SAUVIGNON BLANC

HOUSE CURED OLIVES / 9.95

WITH LEMONS, GARLIC & HERBS. (GF, VG)
PAIRS WITH TORRONTES

MARGHERITA FLATBREAD / 13.95

SAN MARZANO TOMATOES, FRESH MOZZARELLA, BASIL & BALSAMIC GLAZE. (VG)
PAIRS WITH SAUVIGNON BLANC & PETITE SIRAH

STEAK BITES / 16.95

TENDER, GRILLED USDA CAB STEAK BITES OVER CREAMY MASHED POTATOES, TOPPED WITH A DEMI (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 SPARKLING WISE BRUT & ZINFANDEL

ADD

CHICKEN *8 PRAWNS (4) *7 SALMON *8 STEAK *12
AVOCADO *2 CHEESE *2 WHITE ANCHOVY *2 BACON *4

SALADS & SOUPS

HOUSE SALAD / 12.95

MIXED GREENS, SEASONAL VEGETABLES, TOSSED IN A HOUSE VINAIGRETTE & PARMESAN CHEESE. (GF, VG)

SPINACH SALAD / 15

SPINACH SALAD, TOMATOES, CUCUMBER, RED GRAPES, AGED CHEDDAR CHEESE, RASPBERRY VINAIGRETTE (GF) (VG)
PAIRS WITH BOUQUET OF ROSES & MIDNIGHT DELIGHT

CLASSIC CAESAR SALAD / 15

CRISPY ROMAINE LETTUCE TOSSED IN CLASSIC CAESAR DRESSING, HOUSE MADE CROUTONS, TOPPED WITH PARMESAN CHEESE.
PAIRS WITH STAINLESS-STEEL CHARDONNAY

CHEF CREATED SOUP / 7.50 / 9.50

SIDE OF BREAD / 5 SIDE SALAD / 8

SANDWICHES

(NOT AVAILABLE AFTER 5 PM)

CAPRESE CHICKEN SANDWICH / 18.95

TENDER CHICKEN, MELTED MOZZARELLA, TOMATOES, CRISPY PROSCIUTTO, PESTO AÏOLI ON CIABATTA. SERVED WITH FRIES.
PAIRS WITH MUSCAT

WISE VILLA BURGER / 18.95

6OZ BLEND OF CALIFORNIA ANGUS BEEF & SHORT RIB PATTY SERVED WITH GREEN GODDESS AIOLI, WHITE CHEDDAR CHEESE, ROMAINE LETTUCE, TOMATO, & SLICED ONIONS ON A TOASTED BUN.
SERVED WITH FRIES.
PAIRS WITH PETITE SIRAH & ZINFANDEL

ATLANTIC SALMON BIT / 18.95

TENDER ATLANTIC SALMON WITH APPLEWOOD SMOKED BACON, LETTUCE & TOMATO ON A MULTIGRAIN BREAD WITH PESTO AÏOLI, SERVED WITH FRIES.
PAIRS WITH ZINFANDEL & TEMPRANILLO



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CHILDREN'S MENU

10 YEARS & UNDER

CHEESE FLATBREAD* / 10

FRESH MOZZARELLA & PARMESAN

ENTREE PLATE / 15

CHICKEN, STEAK, SALMON, OR PAWNS
 SERVED WITH MASHED POTATOES &
 SEASONAL VEGGIES

PASTA* / 10

BUTTERSAUCE OVER PAPPARDELLE PASTA
 WITH PARMESAN CHEESE

CHICKEN *8 PRAWNS (4) *7
 SALMON *8 STEAK *12

BEVERAGES

PELLEGRINO

5

PELLEGRINO SPARKLING FLAVORED

4.50

BOTTLED WATER

2

TEJAVA TEA

4

MILK

5



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 SERVED WITH MASHED POTATOES &
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BUTTERSAUCE OVER PAPPARDELLE PASTA
 WITH PARMESAN CHEESE

CHICKEN *8 PRAWNS (4) *7
 SALMON *8 STEAK *12

BEVERAGES

PELLEGRINO

5

PELLEGRINO SPARKLING FLAVORED

4.50

BOTTLED WATER

2

TEJAVA TEA

4

MILK

5



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DESSERT MENU

CHEESECAKE 10

SERVED WITH FRESH SEASONAL BERRIES & SAUCE

DARK & DECADENT CHOCOLATE CAKE 10

SERVED WITH FRESH BERRIES AND DRIZZLE WITH WHITE
CHOCOLATE SAUCE (A LA MODE) 4.50

DARK CHOCOLATE TRUFFLES 9

3 DARK CHOCOLATE TRUFFLES (ADD A TRUFFLE 2.50 EA)

CREME BRULEE 10

RICH CREAMY CUSTARD WITH SEASONAL BERRIES

SEASONAL SORBET 9

MADE WITH SEASONAL FRESH FRUIT

MADAGASCAR VANILLA BEAN GELATO 9

SANGRIA FLOAT 17

OUR RED SANGRIA OVER SEASONAL SORBET

BRANDY FLOAT 19

“ARM & YAK” BRANDY POURED OVER MADAGASCAR
VANILLA BEAN GELATO

AFFOGATO 13

ESPRESSO POURED OVER MADAGASCAR VANILLA BEAN
GELATO

ECLIPSE PORT-STYLE DESSERT WINE

3OZ GLASS 15 BOTTLE 42

“ARM & YAK” BRANDY

1.5OZ NEAT GLASS 16 BOTTLE 75

HOT TEA 4 | COFFEE 4 | CAFFE LATTE 6



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