



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

FLIGHT 1 - RED & WHITE

1. 2023 SAUVIGNON BLANC

GOLD; CALIFORNIA WINE COMPETITION

OUR 2023 SAUVIGNON BLANC HAS NOTABLE AROMAS OF LIME, GRAPEFRUIT, PASSION FRUIT, AND A HINT OF LEMONGRASS WITH A MINERAL FINISH.

2023 STAINLESS STEEL CHARDONNAY

GOLD; CALIFORNIA WINE COMPETITION

OUR 2023 STAINLESS STEEL CHARDONNAY FEATURES AROMAS OF PEAR, GREEN APPLE, CITRUS PEEL, AND WHITE FLOWERS WITH A TOUCH OF MINERALITY THAT COMPLEMENTS THE CRISP AND BALANCED FINISH.

3. 2023 BOUQUET OF ROSES

GOLD; BEST OF CA; GOLD; CALIFORNIA WINE COMPETITION

OUR 2023 BOUQUET OF ROSES IS A ROSÉ BLEND THAT ACHIEVES AN AROMA, AKA "BOUQUET" REMINISCENT OF ROSES. STRAWBERRY, CHERRY, AND MORE BRIGHT FRUIT AROMAS COMPLEMENT FLORAL NOTES. SHARE OUR BOUQUET OF ROSES WITH SOMEONE YOU LOVE!

4. 2019 TANNAT

DOUBLE GOLD; SF WINE COMPETITION

OUR 2019 TANNAT DISPLAYS RICH FLAVORS OF DARK FRUIT, BLACKBERRIES, LEATHER, CEDAR, VANILLA, & SPICE, WITH A FIRM FINISH.

5. 2019 PETITE SIRAH

SILVER; CALIFORNIA WINE COMPETITION

OUR 2019 PETITE SIRAH DISPLAYS BOLD FLAVORS OF BLACKBERRIES, PLUM, MOCHA, CLOVE, AND SMOKY CEDAR, WITH A DEEP COLOR & BOLD FINISH.

FLIGHT 2 - ALL RED

1. 2019 SANGIOVESE

GOLD; SF CHRONICLE

OUR 2019 SANGIOVESE DISPLAYS FLAVORS OF RIPE CHERRY, WILD STRAWBERRY, ROASTED RED PEPPER, HERBS DE PROVENCE, CLOVE, VANILLA, AND DRIED ROSES, WITH A LIGHT, LUSH FINISH.

2. 2019 CABERNET FRANC

OUR 2019 CABERNET FRANC DISPLAYS FLAVORS OF WILD BLUEBERRIES, MULBERRIES, DRIED VIOLETS, BLACKCURRANT, SMOKED CEDAR, LEATHER, & HERBS, WITH A BALANCED FINISH.

3. 2020 CABERNET SAUVIGNON

GOLD, FOOTHILLS WINE FESTIVAL

OUR 2020 CABERNET SAUVIGNON DISPLAYS FLAVORS OF WILD BERRY, PLUM, BLACKCURRANT, SMOKED CEDAR, LEATHER & HERBS, WITH A BALANCED FINISH.

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DOUBLE GOLD; SF WINE COMPETITION

OUR 2019 TANNAT DISPLAYS RICH FLAVORS OF DARK FRUIT, BLACKBERRIES, LEATHER, CEDAR, VANILLA, & SPICE, WITH A FIRM FINISH.

5. 2019 PETITE SIRAH

SILVER; CALIFORNIA WINE COMPETITION

OUR 2019 PETITE SIRAH DISPLAYS BOLD FLAVORS OF BLACKBERRIES, PLUM, MOCHA, CLOVE AND SMOKY CEDAR, WITH A DEEP COLOR & BOLD FINISH.

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

WHITES

	AWARDS	BOTTLE	6OZ GLASS	3OZ GLASS
SPARKLING WISE BRUT		44		
2022 CA STYLE CHARDONNAY**	GOLD; SF CHRONICLE		SOLD OUT	
2022 MUSCAT**	DOUBLE GOLD; SF CHRONICLE		SOLD OUT	
2022 SAUVIGNON BLANC**	SILVER; SUNSET INTL.	36		
2023 BOUQUET OF ROSES	BEST OF CALIFORNIA; CWC	36	15	
2023 PINOT GRIS - SMALL BATCH PRODUCTION		38	16	
2023 ALBARINO		34		
2023 MIDNIGHT DELIGHT		34		
2023 TORRONTES	GOLD; OC FAIR	36	15	
2023 MUSCAT	GOLD + 96 POINTS; CWC	30		
2023 STAINLESS STEEL CHARDONNAY		36	15	
2023 SAUVIGNON BLANC	GOLD; CWC	36	15	

REDS

2018 TANNAT **	SILVER; SF CHRONICLE	65		
2019 BARBERA	BRONZE; SF CHRONICLE	42		
2019 MALBEC*	GOLD; SF CHRONICLE	42		
2019 CABERNET FRANC* WINE CLUB EXCLUSIVE		42	16	
2019 MERLOT*	SILVER; SF CHRONICLE	36		
2019 ECLIPSE PORT-STYLE DESSERT WINE - FORTIFIED W/BRANDY		42		15
2019 SANGIOVESE	BRONZE; SF CHRONICLE	47	17	
2019 SYRAH	BEST OF CLASS; SF CHRONICAL	46		
2019 PETITE SIRAH	SILVER; CWC	38	15	
2019 TANNAT		46	16	
2020 TEMPRANILLO	SILVER; CWC	46		
2020 CABERNET SAUVIGNON	GOLD; FWF	48	17	
2020 TOURIGA NACIONAL	SILVER; SUNSET INTL.		SOLD OUT	
2020 WISDOM OF WISE	GOLD; SF CHRONICLE	32	14	
2020 ZINFANDEL	SILVER; SUNSET INTL.	36		
2021 TOURIGA NACIONAL	GOLD; SF CHRONICAL	45		
2021 PINOT NOIR	BRONZE; SF CHRONICLE	45		
2021 LAGREIN*		38		
	BOTTLE / GLASS			
WINEMAKER'S RED SANGRIA	31 / 14		"ARM & YAK" BRANDY	75
	4 PACK / 8.5 OZ		"ARM & YAK" BRANDY NEAT	16 (1.5 oz)
2023 CANNED CHARDONNAY	29 / 7.50		"ARM & YAK" BRANDY FLOAT	19
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..

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



WISE VILLA WINERY
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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