



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



WINE FLIGHTS - 20

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

FLIGHT 1 - RED & WHITE

1. 2023 SAUVIGNON BLANC

GOLD; CA STATE FAIR

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

2. 2023 STAINLESS STEEL CHARDONNAY

GOLD; CA STATE FAIR

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; CA STATE FAIR

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; CA STATE FAIR

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. 2020 SANGIOVESE

GOLD; SF CHRONICLE

OUR 2020 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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SILVER; CA STATE FAIR

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

WISE VILLA AWARDED

15 STRAIGHT YEARS OF CONSISTENTLY
 HIGHEST QUALITY WINES IN CA, USA,
 AND NORTH AMERICA

WISE VILLA AWARDED

2015 - THE HIGHEST AWARD GIVEN BY
 THE STATE OF CA FOR QUALITY WINE.

WISE VILLA AWARDED

2019 - THE HIGHEST NUMBER OF
 QUALITY WINES IN NORTH AMERICA.
 SF CHRONICLE WINE COMPETITION



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& RESTAURANT

WHITES

	AWARDS	BOTTLE	6OZ GLASS	3OZ GLASS
SPARKLING WISE BRUT		46		
2023 RESERVE CHARDONNAY (AKA CA CHARDONNAY))		42		
2023 BOUQUET OF ROSES	BEST OF CALIFORNIA; CA STATE FAIR	38	16	
2023 PINOT GRIS - SMALL BATCH PRODUCTION		38	17	
2023 ALBARINO		36		
2023 MIDNIGHT DELIGHT		36		
2023 TORRONTES	GOLD; OC FAIR	38	16	
2023 MUSCAT	GOLD + 96 POINTS; CA STATE FAIR	32		
2023 STAINLESS STEEL CHARDONNAY		38	16	
2023 SAUVIGNON BLANC	GOLD; CA STATE FAIR	38	16	

REDS

2019 BARBERA	BRONZE; SF CHRONICLE	43		
2019 MALBEC	GOLD; SF CHRONICLE	43		
2019 CABERNET FRANC* WINE CLUB EXCLUSIVE		44	17	
2019 MERLOT	SILVER; SF CHRONICLE	39		
2019 ECLIPSE PORT-STYLE DESSERT WINE - FORTIFIED W/BRANDY		44		16
2019 SYRAH	BEST OF CLASS; SF CHRONICLE	48		
2019 PETITE SIRAH	SILVER; CA STATE FAIR	43	16	
2019 TANNAT		48	18	
2020 TEMPRANILLO	SILVER; CA STATE FAIR	48		
2020 CABERNET SAUVIGNON	GOLD; FOOTHILLS WINE FESTIVAL	52	20	
2020 SANGIOVESE		48	18	
2021 ZINFANDEL		38		
2021 TOURIGA NACIONAL	GOLD; SF CHRONICLE	47		
2021 PINOT NOIR	BRONZE; SF CHRONICLE	47		
2021 LAGREIN		38	16	
2022 WISDOM OF WISE - BORDEAUX BLEND	GOLD; SF CHRONICLE	32	15	

WINEMAKER'S RED SANGRIA	BOTTLE / GLASS	31	15	"ARM & YAK" BRANDY	75
	8.5 OZ / 4 PACK			"ARM & YAK" BRANDY NEAT	16 (1.5 oz)
2023 CANNED CHARDONNAY	8.50	28.90		"ARM & YAK" BRANDY FLOAT	19
2023 CANNED ZINFANDEL ROSE	8.50	28.90			

LOGO WINE GLASS - 11
WITH WINE FLIGHT - 7



WISE VILLA WINERY

RESTAURANT

EXECUTIVE CHEF MARC RIEDEL

ENTREES

ATLANTIC SALMON / 34.50

CRISPY SKIN ON CELERY ROOT PUREE, BRAISED KALE WITH BACON, FRIED CAPERS, LEMON CHAMPAGNE VINAIGRETTE. (GF)
PAIRS WITH PINOT NOIR AND RESERVE CHARDONNAY

FILET MIGNON / 49.95

6 OZ FILET MIGNON, SERVED WITH SEASONAL VEGETABLES, FONDANT POTATOES CHOICE OF TRUFFLE BUTTER OR HOUSE DEMI.

*ADD SHAVED TRUFFELS 20

PAIRS WITH CABERNET FRANC & TANNAT

ROASTED DUCK BREAST / 42.95

ROASTED DUCK BREAST, SWEET POTATO PUREE, SAUTEED BABY SPINACH, BACON LARDONS, WILD BERRY GASTRIQUE. (GF)
PAIRS WITH LAGREIN & BARBERA

PAN SEARED SCALLOPS / 45

PAN SEARED U10 SCALLOPS, SAFFRON COUS COUS W/ GRAPE TOMATOES, BABY SPINACH AND LUMP CRAB, ORANGE PEPPER RELISH, BLOOD ORANGE SAUCE. (GF)

PAIRS WITH ALBARINO & MUSCAT

SEASONAL RISOTTO / 27.50

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 ADD SHAVED TRUFFLES 20

HOUSE RAGU / 28.95

BEEF AND PORK RAGU SAUCE SERVED OVER PAPPARDELLE PASTA.
PAIRS WITH SANGIOVESE & MERLOT

CHICKEN CACCIATORE / 28.95

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

GRILLED RACK OF LAMB, APPLE BRANDY GLAZED CARROTS, BLEU CHEESE MASHED POTATOES, LAMB REDUCTION, TOASTED PISTACHIO DUST. (GF)

PAIRS WITH ZINFANDEL & CABERNET SAUVIGNON

BEVERAGES

CRAFT BEER - ROTATING SELECTION

PELLEGRINO

5 / 7

PELLEGRINO SPARKLING FLAVORED

4.50

TEJAVA TEA

4.50

HOT TEA

4.50

COFFEE

4.50

CAFFE LATTE

6.25

WISE VILLA AWARDED

15 STRAIGHT YEARS OF CONSISTENTLY HIGHEST QUALITY WINES IN CA, USA, AND NORTH AMERICA

2015 - THE HIGHEST AWARD GIVEN BY THE STATE OF CA FOR QUALITY WINE. SAN FRANCISCO CHRONICLE

2019 - THE HIGHEST NUMBER OF QUALITY WINES IN NORTH AMERICA.

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% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE OR IF THE SIGNED MERCHANT 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 & SANGIOVESE

FRENCH FRIES / 7.95 TRUFFLE FRIES / 11.95

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

GRILLED CROSTONE / 15.95

GRILLED CROSTONE, GOAT CHEESE, WILD MUSHROOMS, BALSAMIC REDUCTION, CRISPY PROSCIUTTO.
PAIRS WITH SAUVIGNON BLANC & SANGIOVESE

STEAMED MUSSELS / 19.95

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 / 14.95

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

STEAK BITES / 17.95

TENDER, GRILLED USDA CAB STEAK BITES OVER CREAMY MASHED POTATOES, TOPPED WITH HOUSE DEMI. (GF)
PAIRS WITH TOURIGA NACIONAL & CABERNET SAUVIGNON

CRISPY BRUSSELS SPROUTS / 16.95

TOSSED IN BACON JAM & TOPPED WITH BAY BLEU CHEESE & BALSAMIC REDUCTION. (GF)
PAIRS WITH SPARKLING WISE BRUT & ZINFANDEL

ADD

CHICKEN *9 PRAWNS (4) *9 SALMON

*9 STEAK *12 SHAVED TRUFFLES *20

AVOCADO *2 CHEESE *2 WHITE ANCHOVY *2 BACON *4

SALADS & SOUPS

HOUSE SALAD / 13.95

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

SPINACH SALAD / 15.50

SPINACH SALAD, CHOPPED BACON, DRIED CHERRIES, TOMATOES, CHOPPED ALMONDS, GOAT CHEESE FRITTO, BLACKBERRY BALSAMIC VINAIGRETTE. (GF) (VG)
PAIRS WITH BOUQUET OF ROSES & PINOT GRIS

CLASSIC CAESAR SALAD / 15.50

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

CHEF CREATED SOUP / 7.95 / 9.95

SIDE OF BREAD / 5 SIDE SALAD / 8.50

SANDWICHES

(NOT AVAILABLE AFTER 5 PM)

FARMHOUSE CHICKEN SANDWICH / 18.95

APPLEWOOD SMOKED BACON, BRIE CHEESE, BABY ARUGULA, HOT HONEY, ON CIABATTA BREAD.
PAIRS WITH STAINLESS STEEL CHARDONNAY & ALBARINO

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 AIOLI, SERVED WITH FRIES.
PAIRS WITH ZINFANDEL & TEMPRANILLO



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CHILDREN'S MENU

10 YEARS & UNDER

CHEESE FLATBREAD* / 12

FRESH MOZZARELLA & PARMESAN

ENTREE PLATE / 16

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

PASTA* / 12

BUTTERSAUCE OVER PAPPARDELLE PASTA
WITH PARMESAN CHEESE

CHICKEN *9 PRAWNS (4) *9
SALMON *9 STEAK *12

BEVERAGES

PELLEGRINO
5

PELLEGRINO SPARKLING FLAVORED
4.50

BOTTLED WATER
2

TEJAVA TEA
4.50

MILK
5.25



WISE VILLA WINERY
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DESSERT MENU

CHEESECAKE 10.50

SERVED WITH FRESH SEASONAL BERRIES & SAUCE

DARK & DECADENT CHOCOLATE CAKE 10.50

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

DARK CHOCOLATE TRUFFLES 9.50

3 DARK CHOCOLATE TRUFFLES (ADD A TRUFFLE 2.50
EA)

CREME BRULEE 10.50

RICH CREAMY CUSTARD WITH SEASONAL BERRIES

SEASONAL SORBET 9.50

MADE WITH SEASONAL FRESH FRUIT

MADAGASCAR VANILLA BEAN GELATO 9.50

CHOCOLATE AND CHEESE 15.50

DARK CHOCOLATE BARK, CHEF'S SELECTION OF
ARTISANAL CHEESES, FRUIT AND NUTS & LOCAL
HONEYCOMB

SANGRIA FLOAT 17.50

OUR RED SANGRIA OVER SEASONAL SORBET

BRANDY FLOAT 19.50

"ARM & YAK" BRANDY POURED OVER MADAGASCAR
VANILLA BEAN GELATO

AFFOGATO 13.50

ESPRESSO POURED OVER MADAGASCAR VANILLA
BEAN GELATO

ECLIPSE PORT-STYLE DESSERT WINE

3OZ GLASS 16 BOTTLE 44

"ARM & YAK" BRANDY

1.5OZ NEAT GLASS 16 BOTTLE 75

HOT TEA 4.50 | COFFEE 4.50 | CAFFE LATTE 6.50