Wise Villa Winery & Restaurant

Wise Villa Winery, established in 2011, is a family-owned and operated estate vineyard, winery, and Tuscan-style gourmet restaurant. The winery was founded by Dr. Grover C. Lee, whose passion for viticulture and enology blossomed with his many years in Europe, reading and studying the thousands of years of wine & grape history. Wise Villa Winery offers 30 of the highest awarded wines in CA, USA and North America crafted specifically for food pairing (CA & SF Chronicle wine competitions).Wise Villa Winery is the only California Certified Sustainable Winery & Vineyard in Placer County and one of the few in CA.

STARTER PLATES

SIDE OF BREAD / 5.50
SERVED WITH A CHOICE OF BUTTER OR WILD GROVES OLIVE OIL AND BALSAMIC

ARTISAN PLATE / 20
CHEF'S CHOICE ASSORTMENT OF ARTISANAL CHEESES & MEATS, HOUSE MUSTARD, AND HOUSE PICKLED VEGETABLES
PAIRS WITH MUSCAT & TEMPRANILLO

FRENCH FRIES / 7.95 **TRUFFLE FRIES** / 12.95
CRISPY HAND-TOSSED FRIES (VG)
PAIRS WITH SAUVIGNON BLANC & WISDOM OF WISE

SEASONAL DIP / 19
WARM PITA BREAD CHIPS
ASK YOUR SERVER FOR SEASONAL OPTIONS
PAIRS WITH ALBARIÑO & ZINFANDEL

STEAMED CLAMS / 25
MANILA CLAMS, LINGUICA SAUSAGE, BLISTERED CHERRY TOMATOES, SPINACH, LEMONGRASS BROTH, CROSTINI & MICRO BASIL
PAIRS WITH SAUVIGNON BLANC & BOUQUET OF ROSES

HOUSE CURED OLIVES/ 10.95
WITH LEMONS, GARLIC & HERBS (GF, VG)
PAIRS WITH RESERVE CHARDONNAY & MUSCAT

MARGHERITA FLATBREAD/ 14.95
SAN MARZANO TOMATOES, FRESH MOZZARELLA, BASIL AND BALSAMIC GLAZE
PAIRS WITH TEMPRANILLO & ZINFANDEL

STEAK BITES/ 20
TENDER, GRILLED USDA CAB STEAK BITES OVER CREAMY MASHED POTATOES, TOPPED WITH A DEMI (GF)
PAIRS WITH
SYRAH & CABERNET FRANC

CRISPY BRUSSEL SPROUTS/ 18
TOSSED IN BACON JAM AND TOPPED WITH PT. REYES BAY BLEU CHEESE & BALSAMIC REDUCTION.
PAIRS WITH
SAUVIGNON BLANC & TEMPRANILLO

SALADS & SOUPS

HOUSE SALAD / 15
MIXED GREENS, SEASONAL VEGETABLES, TOSSED IN A HOUSE VINAIGRETTE AND PARMESAN CHEESE (GF)
PAIRS WITH
SAUVIGNON BLANC & MUSCAT

BEET SALAD / 18
GLAZED BEETS, GOAT CHEESE FRITO, SHAVED ASPARAGUS, PEPITAS, BALSAMIC/ CITRUS VINAIGRETTE, ORANGE SUPREME
ADD 4 GOAT CHEESE BALLS $6
PAIRS WITH BOUQUET OF ROSES & TEMPRANILLO

CLASSIC CAESAR SALAD / 17
CRISPY ROMAINE LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING, HOUSE MADE CROUTONS, TOPPED WITH PARMESAN CHEESE
PAIRS WITH ALBARIÑO & SAUVIGNON BLANC

CHEF CREATED SOUP / 7.95 / 10.95
SIDE OF BREAD / 5.50
SIDE SALAD / 8.50

ADD-ONS

(6 OZ) CHICKEN *9 PRAWNS (4) *9 SALMON *9 STEAK *12 TRUFFLES *20 AVOCADO *2 CHEESE *4 WHITE ANCHOVY *2 BACON *4

BEVERAGES

CRAFT BEER - ROTATING SELECTION
PELLEGRINO SPARKLING FLAVORED / 4.50
PELLEGRINO / 5/7
TEJAVA TEA / 4.50
HOT TEA / 4.50
COFFEE / 4.50
CAFFE LATTE / 6.50
BOTTLED WATER/ 2.00
MILK/ 5.50

SERVICE CHARGE POLICY
A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO ALL PARTIES OF 15 OR MORE GUESTS TO FAIRLY COMPENSATE OUR STAFF AND HELP WITH THE COSTS OF HOSTING LARGER GROUPS. GUESTS ARE WELCOME TO LEAVE AN ADDITIONAL TIP IF THEY WISH.
FOR PARTIES OF 6–14 GUESTS- A 20% GRATUITY WILL BE ADDED TO THE BILL. PRICES SUBJECT TO CHANGE

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ENTREES

ATLANTIC SALMON/ 39

CARAMELIZED CAULIFLOWER PUREE, SAUTEED ASPARAGUS, SNAP PEAS, AND CHERRY TOMATOES, CHARRED LEMON VINAIGRETTE, MICRO BASIL

PAIRS WITH RESERVE CHARDONNAY & ALBARIÑO

HARRIS RANCH GRILLED RIBEYE/ 53.00

POTATO PAVE, GRILLED OYSTER MUSHROOMS, DEMI-GLACE, RENDERED BEEF FAT GREMOLATA

PAIRS WITH

RESERVE CABERNET SAUVIGNON & SYRAH

DUCK BREAST / 43.95

MASHED POTATOES, DUCK LEG RAGU, BRAISED LEEKS & CARROTS, TART CHERRY JAM

PAIRS WITH TEMPRANILLO & ZINFANDEL

PAN ROASTED ½ CHICKEN / 42

HOUSE BRINED & MARINATED OVERNIGHT, SAUTEED BROCCOLINI W/ BELL PEPPERS, POACHED FINGERLING POTATOES, CITRUS JUS, HOUSE-MADE HOT SAUCE.

PAIRS WITH RESERVE CHARDONNAY & MALBEC

SEASONAL RISOTTO / 31

(GF) CAN BE VEGAN

ASK YOUR SERVER FOR CURRENT OPTIONS

(6OZ) CHICKEN *9 (4) PRAWNS *9 SALMON *9 STEAK *12 SHAVED TRUFFLES *20

PAIRS WITH

SAUVIGNON BLANC & BOUQUET OF ROSES

SHRIMP SCAMPI / 32

CHERRY TOMATOES, SPINACH, SHRIMP SAUTEED IN WHITE WINE/LEMON/BUTTER SAUCE, LINGUINE

PAIRS WITH

SAUVIGNON BLANC & MALBEC

CHICKEN CACCIATORE / 33

BRAISED WITH RED WINE, BELL PEPPERS,AND CREMINI MUSHROOMS, TOPPED WITH PARMESAN CHEESE OVER PAPPARDELLE

PAIRS WITH

RESERVE SANGIOVESE & TEMPRANILLO

RACK OF LAMB / *MP

ROSEMARY & GARLIC MARINADE, SMOKY CANNELLINI BEANS W/ SPINACH & CHERRY TOMATOES, CAVOLO NERO PESTO (KALE & ARUGULA)

PAIRS WITH

SYRAH & RESERVE SANGIOVESE

SANDWICHES

(NOT AVAILABLE AFTER 5 PM)

ALL SANDWICHES & BURGERS SERVED WITH FRIES

CAPRESE CHICKEN SANDWICH / 24

PESTO MAYO, BAKED PROSCIUTTO, FRESH MOZZARELLA, BALSAMIC GLAZE, BUTTER LETTUCE, OVEN CURED TOMATOES

PAIRS WITH BOUQUET OF ROSES & ALBARIÑO

PULLED PORK SANDWICH / 24

COLESLAW, CHEDDAR CHEESE, CAROLINA BARBEQUE SAUCE, SERVED ON SOFT ROLL

PAIRS WITH

MALBEC & TEMPRANILLO

WISE VILLA SIGNATURE BURGER / 24

6OZ BLEND OF CALIFORNIA ANGUS BEEF AND SHORT RIB PATTY SERVED WITH GREEN GODDESS AÏOLI, WHITE CHEDDAR CHEESE, BUTTER LETTUCE, TOMATO, AND SLICED ONIONS SERVED ON A TOASTED BUN

PAIRS WITH

SYRAH & RESERVE TANNAT

ATLANTIC SALMON BLT / 24

TENDER ATLANTIC SALMON WITH APPLEWOOD SMOKED BACON, LETTUCE AND TOMATO SERVED ON A MULTIGRAIN BREAD WITH PESTO AÏOLI

PAIRS WITH

ALBARIÑO & TEMPRANILLO

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.

IF SIGNED COPY OF RECEIPT IS TAKEN, 20% GRATUITY WILL BE APPLIED

OUTSIDE DESSERT FEE $4.00 PER PERSON

*MP, MARKET PRICE

BUSINESS HOURS

OPEN DAILY AT 11AM

CLOSING HOURS DIFFER BY SEASON

(916) 543-0323

CERTIFIED CALIFORNIA SUSTAINABLE VINEYARD & 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 11.50
RICH CREAMY CUSTARD WITH SEASONAL BERRIES

SEASONAL SORBET 9.50
MADE WITH SEASONAL FRESH FRUIT

VANILLA BEAN ICE CREAM 9.50

OUTSIDE DESSERT FEE $4.00 PER PERSON

SANGRIA FLOAT 17.50
OUR RED SANGRIA OVER SEASONAL SORBET

BRANDY FLOAT 19.50
"ARM & YAK" BRANDY POURED OVER VANILLA BEAN ICE CREAM

AFFOGATO 13.50
ESPRESSO POURED OVER VANILLA BEAN ICE CREAM

ECLIPSE PORT-STYLE DESSERT WINE
3OZ GLASS 14 BOTTLE 44

"ARM & YAK" BRANDY
1.5OZ NEAT GLASS 16 BOTTLE 75

HOT TEA 4.50 | COFFEE 4.50 | CAFFE LATTE 6.50

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