

SMALL PLATES 5

VINEleven Olives	5
CA Delta Asparagus Fritto Misto	9
Meyer lemon aioli	
Crazy Good Chickpea Fries	9
basil aioli	
Garlic & Soy Edamame	7
Goat Cheese Stuffed Spanish Peppers	9
almonds, Picholine olives	
Moroccan Lamb Tacos	9
harissa aioli, smoked onion	
Chipotle Glazed Wings	12
scratch ranch, mango slaw	
Brian's Famous Lamb Meatballs	13
feta, organic tomato sauce, cinnamon	

VINELEVEN CLASSICS 10

VINEleven Soup	9
gigante beans, local chorizo, escarole, cornbread croutons	
Spiced Chicken-Cashew Lettuce Cups	13
sweet chili jam, crispy noodles	
Spicy "Knife & Fork" Chorizo Burger*	14
Caggiano chorizo, cheddar, chipotle aioli, sunny egg	
Slider Show	16
KC BBQ pork, White Castle remix, east coast crab cake	
Grilled Chicken Breast Sandwich	14
bacon, pepper jack, chipotle aioli, watercress, pepper relish	
Crispy Local Snapper "Po Boy" Sandwich	15
Creole Remoulade, pickled springs onions, arugula	
Basque Style Mussels	13
PEI mussels, chorizo, sherry vinegar, olives, local bread	

SERIOUS SIDES

Rings or Fries	5	Macaroni & Cheese	8
Smashed Potatoes	5	Celery Seed Slaw	4
Market Vegetable	7	Side Salad	5

BYOB BUILD YOUR OWN BACON CHEESEBURGER* 15

Natural Locally Raised 5-Dot Ranch Beef,
Model Bakery Brioche, House Pickles

CHEESE cheddar, Swiss, blue, pepper jack, provolone

CHOOSE fries, side salad, onion rings

ADD (\$2ea) avocado, sherry caramelized onions, sautéed portobello mushrooms, fried egg*

THE KITCHEN SINK 23 add everything!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. If you have any concerns regarding food allergies, please alert your server prior to ordering.

CRISP SALADS 10

Simple Garden Salad	8
mixed greens, goat cheese, croutons, apples, citrus vinaigrette	
Whole Leaf Caesar*	10
sourdough croutons, boquerones, crispy garlic	
Spinach Salad	10
local pears, red onion, candied pecans, midnight moon cheese, cabernet vinegar-brown butter vinaigrette	
add grilled chicken to any salad above	5
Chopped Louie Salad	16
wild Oregon bay shrimp, little gems romaine, cucumber, avocado, baby tomatoes, asparagus, sieved egg, Louie dressing	
Smoked Chicken "Macho" Salad	15
greens, avocado, tomatoes, goat cheese, pecans, dates, cornmeal croutons, mustard vinaigrette	

BAY AREA FARMSTEAD CHEESES 18

tasting of four with house made accompaniments

Bohemian Creamery

Boho Belle



Cypress Grove
Midnight Moon



Bohemian Creamery

BoDacious



Rogue Creamery
Smokey Blue



BIG PLATES

Crispy Brick Chicken	26
braised gigante beans, garden chard, Espelette pepper	
Hickory Smoked Baby Back Ribs	23
½ rack, celery seed slaw, rings or fries	
Oro King Salmon	28
parsnip purée, castelvetro olive tapenade, Bloomsdale spinach, pequillo pepper coulis	
Grilled Wild Alaskan Halibut	30
spring onion sauce, spicy chorizo vinaigrette, apple radish salad, spring asparagus	
Grilled Black Angus Ribeye*	32
smashed red bliss potatoes, sautéed baby spinach, green goddess butter	
Spring Pea and Ricotta Ravioli (vegetarian)	18
local English peas and pea tendrils, Meyer lemon, mint, asparagus butter sauce	

Supporting Local Passion

Valuable partnerships with the finest local artisans



MARRIOTT
NAPA VALLEY

3425 Solano Ave
Napa, CA 94558
707-253-8600

Five Dot Ranch
J&K Smith Farm
Rancho Gordo
Caggiano Sausage Co.
Hobbs' Smoked Meats
Model Bakery
Bohemian Creamery
Bellweather Farms
Three Twins Ice Cream
Shannon Ranch Lamb
Osprey Seafood
K&J Orchards