

Dinner Menu

Served daily 3pm to close

Starters

Classic Bruschetta: fresh local tomato, garlic, basil, parmesan and extra virgin olive oil	8
Vinaio Bruschetta: pesto, goat cheese, caramelized figs, and candied pecans	9
Hummus: your choice of roast garlic or hatch green chile hummus, served with warm pita bread	8
Sweet Chili Shrimp: jumbo shrimp, grilled in our house mae ploy sauce over wakame seaweed salad	11
Share Platter: your choice of three meats and cheeses, with toasted crostini, fruit, olives, and nuts	15
Burrata Caprese: fresh mozzarella ball with creamy center, with local tomato, fresh basil and balsamic	10

Grilled Flatbreads

Four Cheese: fontina, pepper jack, cheddar, and feta cheeses with fresh basil and marinara	8
Roasted Veggie: pesto, artichoke, asparagus, mushroom, red pepper, goat cheese, and balsamic reduction	8
BBQ Chicken: chicken breast, caramelized onion, cheddar cheese, and chipotle barbeque sauce	9

Soup & Salads

Soup: Our chef's fresh made soup of the moment	6
Field Greens Side Salad: red onion, grape tomato, cucumber, and house red wine vinaigrette	5
Caesar Salad: tomato, parmesan, house made croutons, and house Caesar dressing	7
Spring Salad: bleu cheese, orange segments, almonds, cucumber, red onion, and house red wine vinaigrette	10
Southwest Cobb Salad: black beans, roasted corn, egg, grilled onion, cheddar cheese, pico de gallo, tortilla strips, and house chipotle ranch dressing	12
Spinach Salad: bacon, feta, figs, pine nuts, and fig balsamic vinaigrette	9

Specialty Entrees

Pasta Vinaio: chicken breast, linguine, creamy lemon beurre blanc, sundried tomato, basil, and goat cheese	17
Vegetable Pasta: pappardelle pasta, summer squash, tomato, red pepper, chickpeas, and creamy pesto sauce	15
Linguine Bolognese: our house marinara and a half pound of ground angus sirloin topped with fresh parmesan	16
Lobster Mac 'n Cheese: succulent claw meat, creamy cheddar pasta shells, and parmesan crust	19
Chicken Saltimbocca: with prosciutto and provolone, with lemon caperberry beurre blanc over garlic mash	16
Chicken Parmesan: panko crusted and topped with melted provolone, over linguine & marinara with parmesan	16
Crispy Prime Pork Loin: lightly panko breaded and fried, with fontina cheese risotto & orange caperberry sauce	19
* Asian Ahi: sesame crusted, seared rare, served with ginger rice, grilled baby bok choy, red pepper and onion	19
* Caribbean Mahi Mahi: over mango ginger rice, topped with red pepper habanero jam	16
* Southwest Salmon: with green chile mashed potato, asparagus, and ancho orange gastrique	20
* Angus Filet Mignon: wilted spinach, creamy fontina mashed potato, and ancho demi-glace	26
* Steak & Potato: angus sirloin steak, seared to order, served with a loaded twice baked potato	21

Burgers

Our half pound Angus burgers are served with house cut garlic fries. add cheese: 1 add fried egg: 1 add bacon: 2

Hatch Chile Chicken Burger: grilled chicken breast, pepperjack cheese, tomato, lettuce, on a toasted bun	12
* Vinaio Burger: tomato, lettuce, pickles, onion, and whole grain Dijon aioli on a toasted bun	13
* Hatch Chile Burger: pepperjack cheese, tomato, lettuce, whole grain Dijon aioli on a toasted bun	15
* Antelope Burger: free range Nilgai antelope, caramelized onion, tomato, arugula, whole grain Dijon aioli	19