

Lunch Menu

Served Tuesday through Friday 11am to 3pm

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
Lobster Mac 'n Cheese: succulent claw meat, creamy cheddar pasta shells, and parmesan crust	19
* Caribbean Mahi Mahi: over mango ginger rice, topped with red pepper habanero jam	16

Sandwiches

Served with choice of house cut fries, fresh fruit, side salad, or soup add cheese: 1 add fried egg: 1 add bacon: 2

Caesar Wrap: romaine, house made Caesar dressing, feta, red onion, avocado, and Falafel, wrapped in a tomato basil tortilla	11
BLTA: applewood smoked bacon, arugula, tomato, avocado, and whole grain Dijon aioli	10
Grilled Chicken Club: chicken breast, bacon, arugula, tomato, avocado, and Dijon aioli	12
Southwest Chicken Salad Sandwich: roasted chicken breast, hatch green chile, red onion, cilantro, pine nuts, Cherries, and southwest spiced mayo, with arugula and tomato	10
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

*Consumption of Raw or Undercooked Eggs or Meat May Increase Your Risk of Food Borne Illness. These food items are served cooked to order, raw or undercooked.