

JOLO WINERY & VINEYARDS
PRESENTS:



APPETIZERS

<p>CHILLED GOAT CHEESE \$17 PROVENCAL *GFO goat cheese covered with olive oil, lemon, tomato, caper, Kalamata olives, onion, garlic, basil, & roasted red pepper, served with crostini Suggested Pairing: Twinkles</p> <p>POMMES FRITES *GFO \$11 truffle, Parmesan snow, roasted garlic herb mayo, herbs Suggested Pairings: What doesn't pair with Truffle Fries?</p> <p>CRAB DIP *GFO \$15 served with crostini Suggested Pairings: Golden Hallows</p>	<p>THAI SWEET CHILI \$15 FRIED SHRIMP lightly battered shrimp, Thai chili garlic with pineapple and lime juice Suggested Pairings: Twinkles</p> <p>MEATBALLS MARINARA \$16 house made beef meatballs, marinara, parmesan snow, EVOO, toast points Suggested Pairings: Crimson Creek, Jolotage Reserve, Carolus XII, PINK</p> <p>TUNA TARTARE *GFO \$24 soy, sesame, lime, cilantro, sriracha, pickled cucumbers, crispy wontons Suggested Pairings: PINK, Golden Hallows</p>	<p>HUMMUS \$14 kalamata olives, onions, tomatoes, EVOO, celery and carrots Suggested Pairings: Pink/ Twinkles/ Golden Hallows/ Golden Hallows Reserve</p> <p>OYSTERS ROCKEFELLER (6) \$24 James River Oysters, crispy bacon florentine, parmesan gratinee Suggested Pairings: Twinkles/Golden Hallows/PINK</p>
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AFTER 4PM

ADD SIDE SALAD *GF \$10
Side Caesar Salad or JOLO's Chop House Salad

SALADS

<p>JOLO CAESAR \$13 romaine lettuce, JOLO's famous Caesar dressing which includes anchovies, parmesan snow, croutons Suggested Pairings: Twinkles/Golden Hallows</p> <p>JOLO'S CHOP HOUSE SALAD *GF \$19 romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinaigrette Suggested Pairings: Golden Hallows/ Pink</p> <p>4 OZ GRILLED SALMON SALAD *GF \$25 mixed green salad, toasted almonds, fresh herbs, goat cheese, red onion, cucumber, lemon caper vinaigrette Suggested Pairings: Crimson Creek</p> <p>FRIED GOAT CHEESE SALAD \$22 mixed green salad, orange slices, shaved red onion, beets, lemon caper vinaigrette Suggested Pairings: Pink / Twinkles</p>

**SANDWICHES
UNTIL 3PM**

<p>SMOKED CHICKEN \$19 Bacon, smoked gouda, garlic aioli, lettuce, tomato, BBQ sauce, crispy frites Suggested Pairings: Golden Hallows/ Twinkles</p> <p>FRIED GROUPER \$21 lettuce, tomato, onion, green apple tartar sauce, crispy frites Suggested Pairings: Golden Hallows/ Golden Hallows Reserve/ PINK/ Twinkles</p>

**FLATBREADS
UNTIL 3PM**

<p>CHICKEN PESTO \$17 grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, balsamic glaze, EVOO Suggested Pairings: Golden Hallows</p> <p>MARGHERITA \$17 sliced tomatoes, fresh mozzarella, marinara sauce, basil, balsamic glaze, EVOO Suggested Pairings: Twinkles</p>

ADD-ONS

ADD SCALLOP	\$4.50 each
ADD CHICKEN	\$12
ADD GRILLED SHRIMP	\$12
ADD GRILLED SALMON	\$14
ADD FILET OF STEAK-MEDALLIONS	\$19

*GF MEANS GLUTEN FREE

-AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE-

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PASTAS/RISOTTO

FETTUCCINE PASTA \$21

ALFREDO

Suggested Pairings: Golden Hallows / Golden Hallows Reserve

SPRING RISOTTO *GF \$22

peas, asparagus, spinach, lemon zest, basil, parmesan snow

Suggested Pairings: TWINKLES/ JOLO PINK/Golden Hallows /JOLOTAGE

FRUTTI DI MARE \$44

linguine pasta, 3 scallops, 6 shrimp, 4oz salmon, lemon white wine butter sauce, tomatoes, onions, capers

Suggested Pairings: Golden Hallows / Golden Hallows Reserve

SEARED SCALLOPS \$34

& SPRING RISOTTO *GF

peas, asparagus, spinach, lemon zest, basil, parmesan snow, bacon onion jam

Suggested Pairings: Golden Hallows/Crimson Creek/JOLOTAGE Reserve

SPINACH AND CHEESE RAVIOLI \$22

light tomato cream sauce, basil, parmesan snow

Suggested Pairings: Golden Hallows/ Golden Hallows Reserve

ENTRÉES

EGGPLANT PARMESAN \$24

roasted eggplant layered in a rustic tomato sauce with parmesan cheese, dressed greens, parmesan snow and crisp crostini

Suggested Pairings: Twinkles/ Crimson Creek/JOLOTAGE

HERB GROUPEL *GF \$34

pommes puree, spinach, cherry tomato emulsion

Suggested Pairings: TWINKLES/Golden Hallows/JOLO PINK

6 OZ BLACKENED \$32

SALMON*

romesco sauce, seasonal vegetables, crispy fingerling potatoes

Suggested Pairings: Golden Hallows/ JOLO PINK/ Twinkles

7 OZ PAN SEARED TUNA \$34

STEAK

seasonal vegetables, Shiitake mushrooms, jasmine rice, tamarind soy lime glaze, cherry pepper relish

Suggested Pairings: JOLO PINK/Crimson Creek

BEER GLAZED MOMMA'S \$24

MEATLOAF

pommes puree, sauteed seasonal vegetable

Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek

APRICOT PORK \$27

RIBEYE *GF

8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable

Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek

8 OZ TUSCAN BISTRO STEAK \$36

*GFO

fresh rosemary, parsley, oregano, smoked gouda polenta, oven baked tomato, chimichurri, seasonal vegetables

Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill/CAROLUS XII

7 OZ FILET & SHRIMP \$54

SCAMPI *GFO

served with potatoes au gratin, veg du jour, Madeira Demi glacé

Suggested Pairings: JOLOTAGE Reserve/ Cuvée Selection/Pilot Fog

STEAK DIANE* \$36

filet medallions with a mushroom, cognac, dijon cream sauce served with pommes puree and seasonal vegetable

*Cooked medium to medium well due to the nature of the steak preparation & sauces

Suggested Pairings: Pilot Fog/ JOLOTAGE Reserve

BEEF BOURGUIGNON \$34

slowly braised beef, red wine reduction, pommes puree, seasonal vegetable

Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek

CHICKEN MILENESA \$29

lightly breaded chicken breast, lemon caper butter sauce, topped with arugula, bruschetta, crispy fingerling potatoes

Suggested Pairings: CAROLUS XII/ JOLOTAGE/ Crimson Creek

ADD-ONS

ADD SCALLOP \$4.50 each

ADD CHICKEN \$12

ADD GRILLED SHRIMP \$12

ADD GRILLED SALMON \$14

ADD FILET OF STEAK \$19

MEDALLIONS

STEAK TEMPS

STEAK MEDIUM RARE: 130° INTERNAL TEMPERATURE

STEAK MEDIUM WELL: 150° INTERNAL TEMPERATURE

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