JOLO WINERY&VINEYARDS
PRESENTS:

End Posts RESTAURANT

"1 OF THE TOP 7 WINERIES
IN THE COUNTRY"
OUTSIDE OF CALIFORNIA
-TRIPADVISOR

APPETIZERS

OYSTERS ROCKEFELLER (6) $24
Blue Point Oysters, crispy bacon florentine, parmesan gratinee
Suggested Pairings: PINK

MEATBALLS MARINARA $16
house made beef meatballs, marinara, parmesan snow, EVOO, toast points
Suggested Pairings: Crimson Creek/ Jolotage Reserve/Carolus XII/PINK

THAI SWEET CHILI FRIED SHRIMP $15
lightly battered shrimp, Thai chili garlic with pineapple and lime juice
Suggested Pairings: Happy Endings/Sangria

CHILLED GOAT CHEESE PROVENCAL *GFO $17
goat cheese covered with olive oil, lemon, tomato, caper, Kalamata olives, onion, garlic, basil, & roasted red pepper, served with crostini
Suggested Pairing: PINK

POMMES FRITES $12
truffle, Parmesan snow, roasted garlic herb mayo, herbs
Suggested Pairings: What doesn't pair with Truffle Fries?

CRAB DIP *GFO $15
served with crostini
Suggested Pairings: PINK

STEAMED MUSSELS $24
P.E.I mussels, garlic, white wine, herb cream sauce, toast points
Suggested Pairings: JOLOTAGE

FLATBREADS
UNTIL 3PM

PROSCUITTO + FIG $19
mascarpone, mozzarella, red onion, crispy prosciutto, fig, arugula, balsamic glaze
Suggested Pairings: PINK/Crimson Creek

BBQ CHICKEN $19
chicken, BBQ sauce, cheddar, smoked gouda, pickled red onions, scallions
Suggested Pairings: Crimson Creek/JOLOTAGE/ Carolus XII

SALADS

JOLO CAESAR SALAD *GFO $14
romaine lettuce, JOLO's famous Caesar dressing which includes anchovies, parmesan snow, croutons
Suggested Pairings: PINK

FRIED GOAT CHEESE SALAD $22
arugula, roasted beets, pickled red onion, orange gel, lemon caper vinaigrette
Suggested Pairings: PINK

JOLO CHOPPED *GF $19
romaine, bacon, tomato, boiled egg, red onion, chedder cheese, balsamic vinaigrette
Suggested Pairings: Crimson Creek

SEARED SALMON SALAD *GF+ $27
mixed greens, dried cranberry, candied pecans, green apple, goat cheese, red onion, balsamic vinaigrette
Suggested Pairings: PINK/Crimson Creek

AFTER 4PM

ADD SIDE SALAD *GF $10
side Caesar salad or Chopped salad

ADD-ONS

ADD SCALLOP	$4.50 each
ADD CHICKEN	$12
ADD GRILLED SHRIMP	$12
ADD GRILLED SALMON	$14
ADD STEAK MEDALLIONS	$19

PASTAS/RISOTTO

FETTUCCINE PASTA ALFREDO $22
Suggested Pairings: Crimson Creek

FALL RISOTTO *GF $22
butternut squash. leeks, spinach, roasted red pepper, parmesan snow
Suggested Pairings: JOLOTAGE

SPICY FRUITTI DI MARE WITH MARINARA $42
mussels, shrimp, calamari, haddock, spicy tomato sauce, white wine, garlic, spaghetti
Suggested Pairings: JOLOTAGE/Crimson Creek/ Pilot Shadow

WILD MUSHROOM RAVIOLI $24
gorgonzola cream sauce, sauteed mushrooms, crispy sage
suggested Pairings: Crimson Creek/ JOLOTAGE Reserve, Pilot Fog

BUTTERNUT SQUASH RAVIOLI $24
herb cream sauce, parmesan snow
Suggested Pairings: JOLOTAGE

SEARED SCALLOPS & FALL RISOTTO *GF $39
butternut squash, leeks, spinach, roasted red pepper, parmesan snow, bacon lardons
Suggested Pairings: Crimson Creek

ENTRÉES

EGGPLANT PARMESAN $24
roasted eggplant layered in a rustic tomato sauce with parmesan cheese, dressed greens, parmesan snow and crisp crostini
Suggested Pairings: PINK/ Crimson Creek/JOLOTAGE

BEER GLAZED MOMMA'S MEATLOAF $25
pommes puree, sauteed seasonal vegetable
Suggested Pairings: Carolus XII/JOLOTAGE/Crimson Creek

CHICKEN PARMESAN $29
lightly breaded chicken breast, topped with marinara, mozzarella and parmesan cheese, spaghetti
Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek/Devil's Hill

BEEF BOURGUIGNON $36
slow braised beef, red wine reduction, pommes puree, seasonal vegetable
Suggested Pairings: Carolus XII/ JOLOTAGE/Crimson Creek

COQ AU VIN $29
red wine braised chicken thighs, cremini mushrooms, pearl onion, bacon lardons, pommes puree, seasonal vegetable
Suggested Pairings: JOLOTAGE Reserve

CHOPHOUSE

7 OZ FILET & SHRIMP SCAMPI *GFO $57
served with potatoes au gratin, veg du jour, Madeira Demi glacé
Suggested Pairings: Jolotage Reserve/ Cuvée Selection/Pilot Fog

STEAK DIANE * $38
beef medallions with mushroom, cognac, dijon cream sauce served with pommes puree and seasonal vegetable
Suggested Pairings: Pilot Fog/ JOLOTAGE Reserve

APRICOT PORK RIBEYE *GF $27
8 oz ribeye of pork topped with apricot glaze, sweet potato puree, seasonal vegetable
Suggested Pairings: Carolus XII/JOLOTAGE/Crimson Creek

FROM THE SEA

6 OZ BLACKENED SALMON*+ $32
romesco sauce, seasonal vegetables, smashed fingerling potatoes
Suggested Pairings: PINK/Crimson Creek

HERB CRUSTED GROUPER *GF $34
Lusty Monk honey mustard dill sauce, smashed fingerling potatoes, seasonal vegetables
Suggested Pairings: PINK

PECAN CRUSTED TROUT + $29
green apple salsa, brown butter, seasonal vegetables, sweet potato puree
Suggested Pairings: Crimson Creek

ADD-ONS

ADD SCALLOP	$4.50 each
ADD CHICKEN	$12
ADD GRILLED SHRIMP	$12
ADD GRILLED SALMON	$14
ADD STEAK MEDALLIONS	$19

STEAK TEMPS
STEAK MEDIUM RARE: 130° INTERNAL TEMPERATURE
STEAK MEDIUM WELL: 150° INTERNAL TEMPERATURE

* STEAK DIANE COOKED * MEDIUM TO MEDIUM WELL DUE TO THE NATURE OF THE STEAK PREPARATION

*GF MEANS GLUTEN FREE
+ MEANS CONTAINS NUTS
~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.

VINE TO VINTAGE: JOLO WINERY AND VINEYARDS' ON-SITE ELEGANCE

JOIN OUR NEWSLETTER! EVENT DETAILS, PRE-SALES, SPECIAL OFFERS & MORE

EXPLORE OUR WINE CLUB! ON-SITE 25% OFF FOR ALL MEMBERS

SPARKLING

TWINKLES RESERVE $69 BOTTLE ONLY
NEW RELEASE!!!
(25% OFF FOR WINE CLUB MEMBERS)
Aged gracefully on the lees for 19 months, this elegant sparkling rosé blend opens with alluring aromas of fresh berries, candied citrus peel and delicate white blossoms, layered with warm notes reminiscent of a French pâtisserie — freshly baked brioche, buttery croissant and a whisper of toasted pastry. The palate is crisp and vibrant, yet beautifully full and creamy, offering harmonious flavors of strawberry, raspberry and citrus zest balanced by refined acidity and a luxurious mousse.

ALCOHOL REMOVED WINE

JOLO VI-NO $42 BOTTLE ONLY
(25% OFF FOR WINE CLUB MEMBERS)

This alcohol removed sparkling wine excites the senses with inviting aromas of tropical fruit, citrus, and white flowers. The palate is juicy and bursting with bright white fruit, and a crisp finish across the palate exhibiting minerals and citrus. This is as glorious as a summer sunset on the beach. Pair with seafood, shellfish, brunch, or a bad day.

ROSÉ

JOLO PINK $32/$11
BEST OF SHOW AMERICAN FINE WINE 'THE ROSÉ' COMPETITION
(25% OFF FOR WINE CLUB MEMBERS)
This crisp and elegant Rosé wine is layered with enticing aromas of white peach, melon, and citrus. The palate is tantalized with pink grapefruit, barlett pear and strawberry ending with a lip smacking and crisp finish. This is enjoyable wine alone and pairs well with goat cheese, salads and vinaigrettes, Italian food, shellfish, roasted vegetables, fruit salads or a bad day. This wine should be consumed within the next four to five years to savor balanace of fruit and acidity.

WINE-TAILS

JOLOTINI $15
Beach Bubbles, Sweet Vermouth, orange juice, orange garnish

Sarah's Cider $15
Beach Bubbles, apple cider, cinnamon stick ganish

Poinsetta $15
Beach Bubbles, cranberry juice, orange juice, apple juice, orange & dried cranberry garnish

MIMOSA $15
Beach Bubbles, orange juice, orange garnish

DESSERT WINES

MUDDY PAWS 375 ML *NEW RELEASE!!!* $45/$15
BEST OF SHOW PORT 93 PTS SAN DIEGO WINE & SPIRITS COMPETITION
(25% OFF FOR WINE CLUB MEMBERS)

SANGRIA 750 ML $29/$12
BEST OF SHOW MID-ATLANTIC SOUTHEASTERN WINE COMPETITION
(25% OFF FOR WINE CLUB MEMBERS)

HAPPY ENDINGS 375 ML BOTTLE $20/$10
GOLD MEDAL & 92 PTS INTERNATIONAL WINEMAKER CHALLENGE
(25% OFF FOR WINE CLUB MEMBERS)

SWEET VERMOUTH 500 ML BOTTLE $27/$10
BEST OF CLASS & DOUBLE GOLD 96 PTS 2024 LOS ANGELES INVITATIONAL
(25% OFF FOR WINE CLUB MEMBERS)

REDS

JOLOTAGE $43/$14
PLATINUM 95 PTS INTERNATIONAL SOMMELIER CHALLENGE
(25% OFF FOR WINE CLUB MEMBERS)
This opulent red blend offers seducing aromas of fresh picked blackberries, cherry cordial, and cedar, laced with hints of violets & spice. The palate possesses a luxurious structure of dark fruit & spice framed by a rich, dense finish of smokey oak and plush tannins with a freshness of acidity and palate warmth.

CUVÉE SELECTION $75/$19
PLATINUM MEDAL 94 PTS INTERNATIONAL WINEMAKER CHALLENGE
(25% OFF FOR WINE CLUB MEMBERS)
This blend of wine represents the very best we have to offer in the winery in each bottling. This wine boasts aromas of blueberry pie, blackberry, and dark cherry that gives way to spice and chocolate. The palate is lavished with deep berry carried with a supple and velvety mouthfeel of perfectly integrated tannins and a long finish.

PILOT FOG $99/$25
PLATINUM MEDAL AWARD 95 POINTS INTERNATIONAL WINEMAKER CHALLENGE
(25% OFF FOR WINE CLUB MEMBERS)
This elegant and concentrated red wine is a well-balanced exhibition of both grace and muscle. The aromas of dark cherry and plum are framed by a confluence of both vanilla bean and shaved chocolate, with a backdrop of spice that prepares the palate for this complex wine. The velvety, sumptuous, and energetic palate sings with bramble fruit, cherry, spice, and cracked pepper. The mouthwatering finish concludes with polished yet firm tannins.

CRIMSON CREEK $52/$15
GOLD MEDAL 98 PTS INTERNATIONAL EAST MEETS WEST COMPETITION
(25% OFF FOR WINE CLUB MEMBERS)
If you like Pinot Noir you should really like this Crimson Creek. This complex wine boasts alluring notes of cherry, red fruit, spice, and mocha. A juicy palate of berries, baking spice and herbs are framed by polished tannins and vibrancy that brings a lasting and elegant finish.

CABERNET SAUVIGNON $75/$19
BEST IN SHOW 92 PTS MID-ATLANTIC SOUTHEASTERN WINE COMPETITION
(25% OFF FOR WINE CLUB MEMBERS)
Complex and Rich, this cooler climate Cabernet Sauvignon exhibits what is possible in North Carolina. This wine offers enticing aromas of plum, dark cherry, and bramble fruit with wafts of baking spice, caramel, and violets. The dark fruit and spice dance across the palate with these flavors framed by firm but polished tannins that add depth and a long supple finish.

DEVIL'S HILL $74/$19
BEST OF CLASS 94 PTS INTERNATIONAL EASTERN WINE COMPETITION
(25% OFF FOR WINE CLUB MEMBERS)
You will pick up the alluring minerality, an almost crushed stone, and a flinty aspect on the nose and palate. This wine has a rustic quality imparting enchanting aromatics and flavors of dark cherry, shortbread cookie, spice, forest floor, crushed stone, and overtones of shaved dark chocolate. The mouthfeel is vibrant but lush with a long lingering finish and grippy tannins.

JOLO'S 10TH ANNIVERSARY WINE $99/$25
PLATINUM MEDAL 94 PTS INTERNATIONAL WINEMAKER CHALLENGE
(25% OFF FOR WINE CLUB MEMBERS)
Deep, luscious notes of dark cherry, blackberry, licorice and baking spice the palate is lavished with dark fruit, toasted oak and spice with velvety tannins, and a lingering finish. This exceptional blend encapsulates the essence of celebration and the promise of many more years to come. Indulge in a glass of our legacy, crafted to perfection and meant to be savored with those who have shared in our journey.

CAROLUS XII $64/$17
BEST OF CLASS & DOUBLE GOLD 97 PTS HARVEST CHALLENGE, SONOMA, CA
(25% OFF FOR WINE CLUB MEMBERS)
Indulge in this exquisite red wine, a symphony of berry, compote, and pomegranate notes harmoniously blended with nuances of vanilla, baking spic,e and leather. The palate unveils a rich and velvety experience, complemented by a mouthwatering finish. Polished, integrated tannins leave a lasting impression, making each sip a luxurious journey.

JOLOTAGE RESERVE $72/$18
BEST OF CLASS & DOUBLE GOLD 96 PTS INTERNATIONAL EASTERN WINE COMPETITION
(25% OFF FOR WINE CLUB MEMBERS)
This fifth bottling of JOLOTAGE Reserve represents the very best JOLOTAGE blend that we feel exemplifies the nuances and complexities of our prior releases. This is a combination of extended barrel aging and a blending of different vintages to create a one of a kind JOLOTAGE boasting dark fruit, mocha, leather, and polished tannins yielding a long, lush, and firm finish.

PILOT SHADOW $75/$19
BEST OF CLASS & DOUBLE GOLD 97 PTS HARVEST CHALLENGE, SONOMA, CA
(25% OFF FOR WINE CLUB MEMBERS)
Deep aromas of ripe berry compote entwine with notes of leather and a whisper of spice, inviting you into a rich, decadent experience. The palate is a sumptuous tapestry of velvety red fruits, mocha, and a touch of vanilla, seamlessly balanced by a subtle herbal essence. With a long, harmonious finish, where integrated tannins and vibrant acidity dance in perfect harmony, this wine is an age-worthy collectible.

SCAN TO VIEW ALL OF OUR AWARDS!