

SPARKLING

Twinkles (Sparkling Rose)

\$28 Bottle/\$10 Glass

This crisp, clean, well balanced and refreshing wine is layered with vibrant aromas of white flowers, strawberry and a citrus zest. On the finish, hints of red berries dance on the palate ending with a twinkle of citrus and minerals.

Beach Bubbles (Prosecco Style)

\$28 Bottle/\$10 Glass

This lightly sparkling white wine blend is bubbling with aromas of tropical fruits, white flowers and minerality. The palate is bursting with juicy citrus flavors and finishes like a sunset on the beach!

WHITES

Golden Hallows White Wine

\$26 Bottle/\$9 Glass

Our premiere Vidal Blanc and Traminette blend white wine offering a harmonious balance of fruit and acidity. This wine is crisp, clean and refreshing. Equal parts of elegance and delicate aromatics offer tropical fruit, citrus and white flowers with loads of pear, freshly peeled apple dancing on the palate.

GOLDEN HALLOWS RESERVE **AVAILABLE JUNE 5TH**

\$42 Bottle/ \$12 Glass

This Chardonnay Wine is a harmonious blend, of vibrancy, lushness, and elegance. The grapes were destemmed, crushed and then fermented in French and American Oak barrels for seven months. During the "Sur Lie" barrel aging the wine also underwent secondary fermentation imparting a slightly buttery overtone. Aromas of pear, candied lemon, cantaloupe and toast enchant followed by a tinge of acidity that carries through the lush and velvety palate exploding with citrus and minerals.

DESSERT

Happy Endings

Dessert Wine – 375ML Bottle

\$20 Bottle/\$7 Glass

This wine is medium bodied and is layered with aromas of the stone fruit, honeysuckle, and hints of pear and apple. White peach, pear and minerals dance on the palate with a velvety long finish. While this wine is enjoyable now it will continue to evolve and develop over the years in the bottle. This wine pairs well with cakes, ice cream, chocolate, tarts, cookies as well as foie gras and pâtés. This wine should be well chilled and will age gracefully over the next decade and beyond. Serve chilled & Enjoy!

JOLO Sangria

\$25 Bottle/\$10 Glass

Our proprietary blend of JOLO barrel aged wine, citrus and fruit juice is summer in a bottle! After traveling to Spain and coming across the best Sangria of our lives we secured the recipe after ample coaxing. This is a proprietary blend of JOLO barrel aged wine, citrus and fruit juices. Our Tasting Lodge guests have been pleading with us to bottle it since we made our first glass. Here it is! It is rich and complex and on the upper end of Sangrias bursting with cherry, plum, citrus and mocha enhanced by a slight fizz.

Muddy Paws- Port Style-375ML Bottle

\$45 Bottle

This wine is layered in aromas of figs, raisins, baked plums, licorice and baking spices with a hint of vanilla. The pallet is velvety, with a vein of acidity that runs through the finish. It is a blend of Cynthiana, Aglianico and Petit Verdot varieties.

ROSÉ

JOLO Pink

\$26 Bottle/\$9 Glass

This crisp and elegant Rosé wine is layered with enticing aromas of strawberry, bright cherry and ripe raspberry. Red fruit and citrus tantalize the palate ending with a lip smacking finish.

RED

JOLOTAGE 2019

\$35 Bottle/\$10 Glass

This rich and luxurious full-bodied wine is layered in enticing aromas of berry compote, cherry cordials, cedar and spices. This elegant wine has a supple and velvety mouth-feel with a finish that demonstrates balanced tannins, acidity and fruit.

Crimson Shadow

\$42 Bottle/\$12 Glass

This complex, medium bodied and lightly oaked wine boasts alluring cherry and red fruit aromas framed with the notes of baking spice, cedar and earth. Polished tannins and vibrancy bring a lasting and elegant finish.

Pilot Fog 2019

\$49 Bottle/\$14 Glass- WINE CLUB MEMBERS ONLY

This ripened the fruit slowly and at the same time dehydrated the fruit slightly which reduced our yields and in- turn accentuated the fruit flavors and varietal characteristics. This rich and luxurious full bodied wine is layered in enticing aromas of cherry, blackberry, mocha & baking spices. This elegant wine has a supple and velvety finish with balanced tannins, berries and minerals.

JOLOTAGE Reserve V2

\$55 Bottle/\$15 Glass

This second 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.

Carolus XII 2020

\$59 Bottle/\$16 Glass

From the moment the rich dark fruit aromas stimulate your senses, your palate is awakened with jammy fruit. A vein of acidity presenting a slight tension on the palate is coaxed away by the velvety and plush mouthfeel replete with red fruit, cedar, and mocha. The finish is tantalizing with a polished framework of well-integrated tannins.

Cuvee Selection 2020

\$65 Bottle/\$17 Glass-

This is a proprietary blend each year specifically for the Cuvee, Premier Club Members at JOLO. The blend of wine represents the very best we have to offer in the winery 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.

Wine Club Members – You receive 25% off the listed prices above!

If you are not a member with us, ask your server today how to become one!

JOLO TOGO!

Ask your server if you would like to take bottles of JOLO wine to take home with you!

Appetizers

Hummus - \$10.95 ✂

kalamata olives, tomatoes, onion, EVOO, tortilla chips, vegetables

Spinach Artichoke Dip - \$10.95

Served with tortilla chips

Crab Dip - \$13.95

Served with tortilla chips

Pommes Frites - \$10.95

Truffle, parmesan snow, roasted garlic herb mayo, herbs

Deviled Eggs and Bacon - \$9.95 ✂

Thai Sweet Chili Fried Shrimp - \$13.95

JOLO House Made Meatballs Marinara - \$12.95

Eggplant Rollatinis - \$12.95

Eggplant, ricotta, mozzarella, sauce, capers, onion

Asian Chicken Lettuce Boats - \$14.95

Jalapeño, cilantro, pickled ginger, green onions

SALADS

Caprese Salad - \$13.95

Fresh mozzarella, tomato, basil, pesto and balsamic

Caesar Salad - \$9.95

Add Chicken +\$6

Add Grilled Shrimp +\$9*

Fried Goat Cheese Salad - \$13.95

Mixed green salad, shaved onion, beet, lemon caper vinaigrette

Chicken Lombata Salad - \$14.95 ✂

Flash fried or herb grilled chicken, mixed greens, onion, tomato, capers, lemon caper vinaigrette, parmesan snow

Grilled Salmon Salad* - \$16.95 ✂

Balsamic vinaigrette, shaved onion, cranberries, walnuts, goat cheese

12" FLATBREADS - \$15.95

Europa 🍴

Ricotta, fresh mozzarella, tomato, capers, red onion, evoo, parmesan snow

Barcelona 🍴

Prosciutto, fresh mozzarella, tomato, topped with basil salsa

BBQ Pork 🍴

Caramelized onion, smoked gouda & cheddar cheese, BBQ sauce

Margherita 🍴

Fresh mozzarella, tomato, basil, evoo

✂- **Gluten Free** 🍴- **Shareable Portion**

* 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.

JOLO FEATURES

ASIAN TUNA TARTARE \$13.95

kimchi cucumbers, siracha

SALMON CAKE SANDWICH \$16.95

bacon, lettuce, tomato, lemon caper aioli, served with French fries

LOADED POTATO SKINS \$10.95

bacon, sour cream, green onions, cheddar, gouda

ARTISAN CHEESE DISH \$24.95

Manchego, 10 month aged gouda, brie, honey, walnuts, cranberries, whole grain mustard, cornichon pickles

***FILET SALAD \$21.95**

Tomatoes, onions, bacon, romaine salad, served with your choice of lemon caper vinaigrette or blue cheese

***CAST IRON SEARED BEEF LOIN \$23.95**

served over brie and veggie risotto with port wine demi glace

BBQ MAC N CHEESE

WRAPS

All wraps are served with French Fries

Choice of Spinach or Wheat Wrap

BLT - \$13.95

Bacon, lettuce, tomato jam, mayo

Herb Grilled Chicken - \$13.95

Bacon, cheddar, lettuce, tomato, mayo (served warm)

Steak & Cheese - \$14.95

Cheddar, caramelized onion, pepperoncini's, lettuce, mayo (served warm)

Shrimp Po Boy - \$14.95

Fried Shrimp, bacon, lettuce, tomato, red pepper aioli

Mediterranean Chicken - \$14.95

Hummus, olives, onion, tomato, lettuce, feta, lemon, EVOO

ENTRÉES

Smoked Salmon Pasta - \$19.95

Smoked salmon pasta with creamy dill sauce, mushrooms, peas, asparagus

Chicken Marsala - \$19.95

herb grilled chicken topped with creamy roasted mushroom marsala served over pasta

Beer Glazed Momma's Meatloaf - \$15.95

Pomme purée, sautéed seasoned vegetables

Pasta Alfredo - \$12.95

Add Chicken +\$6

Add Grilled Shrimp +\$9*

Chicken Parmesan - \$17.95

Pasta, marinira sauce, mozzarella, parmesan snow, herbs

Summer Risotto - \$15.95 ✂

Mushroom, asparagus, peas

Add Chicken +\$6

Add Grilled Shrimp +\$9*

Lamb Lollipops* - \$22.95

Apricot glaze, pomme purée, sautéed seasoned vegetables

Soft Pork Tacos - \$16.95 🍴

Guacamole, tomato, onion, pickled cabbage, sriracha sour cream

Apricot Pork Ribeye - \$23.95 🍴

8oz ribeye of pork topped with apricot glaze, pomme puree, seasonal vegetables

Desserts \$10.95

Triple Chocolate Brownie

Whipped cream, berry coulis

Chocolate Mousse Cake

Whipped cream, berry coulis

Key Lime Pie Bites

Whipped cream, berry coulis

German Chocolate Cake

Whipped Cream, berry coulis