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SPARKLING

Beach Bubbles (Prosecco Style) **SOLD OUT** **\$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 Gold Medal 93 **Points Winemakers Challenge CA** **\$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 **\$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 **"Best of Show"- Fortified Wine and Gold** **Medal Winner Sommelier Challenge CA** **\$45 Bottle**

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

Sweet Vermouth **\$27 Bottle/\$9 Glass**

This sweet red vermouth was aged in oak barrels and then steeped with a proprietary blend of botanicals. This artful process yielded a sophisticated ingredient for cocktails. It is equally elegant served neat, as an aperitif or served our favorite way, on the rocks with a twist of orange and spring of rosemary.

ROSÉ

JOLO Pink Best of Show Winemakers **Challenge CA 2019** **\$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 2020 Read all the awards! **\$39 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 2 Gold Medals 93 Points **Critics Challenge and San Fran Chronicle CA** **\$42 Bottle/\$12 Glass **ONE BOTTLE LIMIT****

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.

JOLOTAGE Reserve Gold Medals 92 Points **San Fran Chronicle CA** **\$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 Gold Medals 92 Points San **Fran Chronicle CA** **\$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.

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[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 - \$11.95 ✂

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

Spinach Artichoke Dip - \$10.95

Served with tortilla chips

Crab Dip - \$14.95

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

Truffle Mushroom Arancini (5 Arancini's) \$12.95

Served with a creamy mushroom marsala sauce

SALADS

Caesar Salad - \$9.95

Add Chicken +\$8

Add Grilled Shrimp* +\$9.50

Fried Goat Cheese Salad - \$14.95

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

Chicken Lombata Salad - \$16.95 ✂

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

Grilled Salmon Salad* - \$17.95 ✂

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

Tuscan 🍷

Creamy mushroom ricotta ragu, grilled chicken, parmesan snow, parsley chimichuri

✂ - **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

LOADED PROSPECT POTATO \$10.95

roasted in bacon fat, topped with sour cream, green onion, cheese, bacon

COLOSSAL SHRIMP COCKTAIL (5 SHRIMP) \$16.95

served with crème fraiche cocktail sauce

MUSHROOM RAVOLIS \$22.95

brown butter thyme cream sauce, parmesan snow

***FILET MEDALLION SALAD \$23.95**

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

WINE BRAISED BEEF AND GRAVY \$24.95

served with pommes puree and root vegetables

LOBSTER MAC & CHEESE \$29.95

smoked gouda macaroni and cheese, topped with lobster claw/knuckles and tail

WRAPS

All wraps are served with French Fries

Choice of Spinach or Wheat Wrap

BLT - \$14.95

Bacon, lettuce, tomato jam, mayo

Herb Grilled Chicken - \$14.95

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

Steak & Cheese - \$15.95

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

Shrimp Po Boy - \$15.95

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

Mediterranean Chicken - \$14.95

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

ENTRÉES

Smoked Salmon Pasta - \$21.95

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

Chicken Marsala - \$22.95

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

Beer Glazed Momma's Meatloaf - \$18.95

Pommes purée, sautéed seasoned vegetables

Pasta Alfredo - \$12.95

Add Chicken +\$8

Add Grilled Shrimp* +\$9.50

Chicken Parmesan - \$21.95

Pasta, marinara sauce, mozzarella, parmesan snow, herbs

Fall Risotto - \$16.95 ✂

Mushroom, asparagus, peas

Add Chicken +\$8

Add Grilled Shrimp* +\$9.50

4 Rib Lamb Rack* - \$29.95

Apricot glaze, pommes purée, sautéed seasoned vegetables

Soft Pork Tacos - \$17.95 🍷

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

Apricot Pork Ribeye - \$23.95 🍷

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

Desserts \$11.95

Triple Chocolate Brownie

Whipped cream, berry coulis

Chocolate Mousse Cake

Whipped cream, berry coulis

German Chocolate Cake

Whipped Cream, berry coulis

Lemon Layer Pound Cake

Whipped Cream, berry coulis

Key Lime Pie Tart

Whipped Cream, berry coulis

COD de PROVENCAL \$25.95

kalamata olives, capers, tomatoes, onions, garlic, basil, lemon, EVOO, parmesan, pommes puree, seasonal vegetable

***SEARED SEA SCALLOPS \$31.95**

green pea, mushroom, and bacon risotto; topped with red onion jam

FRUTTI DE MARE \$29.95

pasta, scallops, shrimp, salmon, capers, onions, garlic, tomato; in a lemon sauce

***CAST IRON SEARED BEEF LOIN \$24.95**

served over brie and veggie risotto with port wine demi-glace

***FILET MIGNON \$39.95**

CAB- served with house demi, pommes puree, and seasonal vegetables