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SPARKLING

Twinkles (Brut Style) \$36 Bottle/\$10 Glass

This crisp, clean, well-balanced wine is layered with vibrant aromas of strawberry, pastry crust and citrus zest. On the finish, hints of red berries dance on the palate ending with a twinkle of citrus. This is a very enjoyable sparkling wine alone, but also pairs well with shellfish, caviar, seafood, chicken, roasted pork, pate, and eggs. This sparkling wine should be consumed within the next 7-10 years to savor the balance of fruit and acidity.

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 2019 100% Vidal Blanc \$42 Bottle/\$12

This fine wine is a combination of aging with 2/3 of the wine fermented and aged in new American oak barrels and then blended just before bottling with 1/3 that was fermented and aged in stainless steel tanks. This wine has undergone a secondary fermentation resulting in a velvety and lush wine that boasts a nose and palate bursting with citrus, candied lemon, pineapple, toasted nuts and a hint of pear and salinity. This elegant wine is best paired with whitefish and shellfish, butter sauces of any kind, creamy cheeses, or a perfect day.

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, vegetable

Spinach Artichoke Dip - \$10.95

Served with tortilla chips

Colossal Shrimp Cocktail (5 Shrimp) \$16.95

served with crème fraiche cocktail sauce

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

SALADS

Caesar Salad - \$9.95

Add Chicken +\$8

Add Grilled Shrimp* +\$9.50

Fried Goat Cheese Salad - \$14.95

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

Chicken Lombata Salad - \$16.95 ✂

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

Grilled Salmon Salad* - \$17.95 ✂

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

12" FLATBREADS - \$15.95

Europa 🍴

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

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, par
chimi churi

BAGUETTE SANDWICHES

All wraps and baguettes are served with French Fries

BLT Baguette Sandwich - \$14.95

Bacon, lettuce, tomato jam, mayo

Ribeye French Dip Baguette Sandwich - \$17.95

Pulled Pork Baguette Sandwich - \$16.95

Pickles, pickled cabbage, aioli

WRAPS

Choice of Spinach or Wheat Wrap

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

✂ - **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 MASHED POTATOS \$10.95

topped with sour cream, green onion, cheese, bacon

MUSHROOM RAVIOLIS \$22.95

brown butter thyme cream sauce, parmesan snow

***FILET MEDALLION SALAD \$24.95**

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

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

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

BORDEAUX CHICKEN \$26.95

roasted 1/2 chicken, with red wine-Dijon-bacon sauce, mushrooms, onions, pommes puree

***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 served in a white wine lemon sauce

***FILET MIGNON \$39.95**

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

WINE BRAISED BEEF AND GRAVY \$24.95

served with pommes puree and root vegetables

PAN SEARED SALMON, \$24.95

beurre blanc sauce, pommes puree, and root vegetables

HADDOCK PICATTA \$25.95

capers, lemon, white wine, onions, garlic, served with pommes puree and seasonal vegetables