

## **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.

### **Beach Bubbles \$36 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! Pair with a sunny or rainy day on the beach, by the pool or on the patio!

## **WHITES**

### **Golden Hallows White Wine Gold Medal 93**

#### **Points Winemakers Challenge CA**

#### **\$28 Bottle/\$9 Glass**

This wine is crisp, clean, and refreshing. Equal parts of elegance and delicate aromatics offer pineapple, passion fruit & white flowers. Hints of apple, pear, and pineapple dance on the palate. The finish is crisp and well-rounded with white fruit, citrus, and mineral notes. This is a very enjoyable wine alone and pairs well with shellfish, white fish, chicken, roasted pork, pastas in butter or pesto sauces. This wine should be consumed within the next four or five years to savor the harmonious balance of fruit and acidity.

## **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 rock

## **ROSÉ**

### **JOLO Pink Best of Show Winemakers**

#### **Challenge CA 2021**

#### **\$32 Bottle/\$10 Glass**

This bone dry, crisp and elegant Rosé wine is layered with enticing aromas of pink grapefruit, strawberry tops and raspberry. White fruit and citrus tantalize the palate ending with a lip smacking and crisp finish. This is a very enjoyable wine alone and also pairs well with goat cheese, salads with vinaigrettes, Italian food, shellfish, roasted vegetables, fruit salads or a bad day.

## **RED**

### **JOLOTAGE 2021 Best of Show 97 points**

#### **Harvest Challenge CA**

#### **\$39 Bottle/\$10 Glass**

This rich and luxurious full-bodied wine is layered with aromas of wild berries, spice and sweet tobacco. This wine lavishes your palate with berries, bay leaf, vanilla and subtle minerality. The finish is supple and velvety with polished tannins, red fruit and a kiss of elegance.

### **Crimson Creek \$44 Bottle/\$12 Glass Double Gold Medal 96 Points Harvest Challenge CA**

This gorgeous red wine was handcrafted in the Burgundian tradition using the Dèlestage method of fermentation, along with egg white fining to produce a voluptuous and enchanting palate. This complex, medium bodied wine boasts alluring berry compote, cherry and mocha framed by notes of baking spice, forest floor and cranberry. 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 Double Gold Medal International Jefferson Cup**

#### **\$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.

### **2021 Pilot Shadow**

#### **\$62 Bottle/\$16 Glass-**

This wine boasts aromas of blackberry, dark cherry, violets & minerals that give way to cedar, spice and chocolate. The palate is energized with berry and earth carried with a supple and velvety mouthfeel of perfectly integrated tannins and a long finish. This wine will continue to age gracefully for a decade or more if stored properly. You may pair this wine with steak, Italian food, cured meats, or just enjoy on its own.

**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 TO GO!**

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

### **Citron Tuna Sashimi - \$14.95**

kimchi cucumbers and Asian citrus sauce

### **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

Add Grilled Salmon - +\$11.50

Add Filet- +\$14.50

### **Greek Salad - \$15.95**

mixed green salad, shaved red onion, kalamata olives, feta cheese, cucumber, red and green peppers, tomato, Greek dressing

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Filet- +\$14.50

### **Fried Goat Cheese Salad - \$15.95**

mixed green salad, shaved red onion, beets, lemon caper vinaigrette

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Filet- +\$14.50

### **Chilled Grilled Salmon Salad - \$19.95**

mixed green salad, shaved red onion, cranberries, walnuts, goat cheese

## Flatbreads - \$15.95

### **Europa**

ricotta, fresh mozzarella, tomato, capers, red onion, EVOO, parmesan snow

### **Pesto Chicken**

herb grilled chicken, shredded fontina, basil pesto, EVOO, garnish tomatoes, parmesan snow

### **BBQ Pork**

caramelized onion, smoked gouda and cheddar cheese, BBQ sauce

### **Parisian**

gruyere, bacon, caramelized onion

### **Italian Sausage**

Italian sauce, sausage, pepper, onion mozzarella

### **Barcelona**

prosciutto, fresh mozzarella, tomato, topped with basil salsa

## ENTREES

### **Smoked Salmon Pasta - \$23.95**

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

### **Beer Glazed Momma's Meatloaf - \$19.95**

pommes puree, sauteed seasonal vegetable

### **Pasta Alfredo - \$14.95**

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Filet- +\$14.50

### **Spring Risotto - \$16.95**

mushroom, asparagus, peas

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Filet- +\$14.50

### **6oz Salmon Scampi - \$28.95**

pan-seared salmon, topped with shrimp (3), beurre blanc sauce, pommes puree, and seasonal vegetable

### **Apricot Pork Ribeye - \$23.95**

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

## GLUTEN-FREE OPTIONS

\*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

### **3 Cheese Manicotti (3) – \$22.95**

tomato, onion, caper, basil sauce

### **Mediterranean Pesto Haddock - \$25.95**

pan-seared haddock with pesto white wine sauce- lemon, tomato, onions, garlic, parmesan snow with pommes puree and seasonal vegetable

### **\*Frutti De Mare - \$29.95**

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

### **Dijon Apricot Rosemary 1/2 Rack Lamb - \$29.95**

apricot glaze, pommes puree, sauteed seasonal vegetable

### **Wine Braised Beef - \$24.95**

served with root vegetables and pommes puree

### **\*Filet Mignon - \$38.95**

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

### **Coq Au Vin - \$26.95**

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

## SUNDAY (ONLY) BRUNCH FEATURES (11:00AM – 2:00PM)

### **STEAK AND EGGS – 26.95**

flat iron steak, two eggs over easy, pommes frites, asparagus

### **EGGS BENEDICT - \$19.95**

English muffins, Canadian bacon, poached eggs, asparagus, hollandaise sauce

### **SMOKED SALMON SMORGASBORD - \$23.95**

smoked salmon, toasted baguette, tomatoes, capers, onions, cream cheese, 2 hardboiled eggs

### **JOLOTINI DRINK<sup>!</sup> - \$14 OR MIMOSA DRINK<sup>!</sup> - \$12**

## DESSERTS \$11.95

### **Key Lime Tart**

whipped cream, berry coulis

### **German Chocolate**

whipped cream, berry coulis

### **Lemon Layer Pound Cake**

whipped cream, berry coulis

### **Mousse Cake**

whipped cream, berry coulis