

SPARKLING

JOLOTINI \$14

JOLO'S Sweet Vermouth, Orange Juice, Beach Bubbles

MIMOSA DRINK \$12

JOLO's Beach Bubbles, Orange Juice

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.

Golden Hallows Reserve White Wine

\$42 Bottle/\$12 Glass

This 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 nine months. During the "Sur Lie" barrel ageing the wine also underwent secondary fermentation imparting a slight buttery overtone. Aromas of pear, candied lemon, cantaloupe, and toast enchant followed by a tinge of acidity and that carries through the lush and velvety palate exploding with citrus and minerals. You can pair this wine with whitefish, lobster and crab, pasta with cream sauces, or creamy cheese. Harvested: Various days from August 31 until September 4, 2021

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 pallet 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

6 bottle max per order.

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 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.

Cabernet Franc \$42 Bottle/\$12

This complex, medium bodied wine boasts alluring raspberry & summer strawberry aromas framed with notes of baking spice, and crushed stone. Polished tannins & red fruit dance on the palate. Vibrancy & lushness linger through an elegant finish.

Crimson Creek \$49 Bottle/\$13 Glass Double Gold Medal 96 Points Harvest Challenge CA

This gorgeous red wine was handcrafted in the Burgundian tradition using the Délestage 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.

2021 Pilot Shadow 2022 Best of Show Mid-Atlantic Southeastern Wine Competition

\$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.

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.

APPETIZERS

Hummus - \$11.95

kalamata olives, tomatoes, onion, EVOO, mini pitas, vegetables

Goat Cheese Provencal - \$14.95

goat cheese covered with olive oil, lemon, tomato, caper, onion, garlic, and basil, served with mini pitas

Crab Dip - \$14.95

served with mini pitas

Citron Tuna Sashimi - \$14.95

kimchi cucumbers and Asian citrus sauce

Pommes Frites - \$10.95

truffle, parmesan snow, roasted garlic herb mayo, herbs

Thai Sweet Chili Fried Shrimp - \$13.95

JOLO House Made Meatballs Marinara - \$12.95

Muddy Paws Cheese Dip - \$11.95

smoked gouda spread infused with Muddy Paws (Port Style) wine served with mini pitas, celery, and carrots- served chilled

SALADS

Caesar Salad - \$9.95

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Tuna Sashimi - +\$13.95

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 Tuna Sashimi - +\$13.95

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 Tuna Sashimi - +\$13.95

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

Margarita

fresh mozzarella, marinara sauce, tomato, basil, topped with mozzarella cheese

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 - \$24.95

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

MEANS 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

Outer Banks NC Scallops (3) & Risotto - \$28.95

Bacon, onion jam

Chicken Bruschetta - \$25.95

Grilled chicken topped with prosciutto, fresh mozzarella atop pesto pasta with bruschetta sauce, topped with house dressed salad

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 - \$30.95**

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

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

apricot glaze, pommes puree, sauteed seasonal vegetable

***Filet Mignon - \$38.95 (NO DEMI)**

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

Wine Braised Beef - \$25.95

Served with root vegetables and pomme puree

SUNDAY (ONLY) BRUNCH FEATURES (11:00AM - 2:00)

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 - \$14 OR MIMOSA DRINK - \$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

Flourless Chocolate Torte

whipped cream, berry coulis