

**SPARKLING**

**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!

**2022 Twinkles (Sparkling Rose)**  
**\$39/\$12 Glass**

This crisp, well-balanced and refreshing sparkling wine is layered with vibrant aromas of strawberry tops, melon, white flowers, and citrus zest. On the finish, hints of peach skin and pink grapefruit 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, pâté, and eggs. This sparkling wine should be consumed within the next 7-10 years to savor the balance of fruit and acidity.

**SCAN THE QR CODE TO VIEW OUR AWARDS**



**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 90**  
**Points Sommelier Challenge San Fran**  
**\$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

**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 Reserve Gold Medals 92 Points**  
**San Fran Chronicle CA**  
**\$57 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 2021Gold 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 2021 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.

**DESSERTS**

**Happy Endings**  
**Dessert Wine – 375 ML 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, and 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- 500 ML Bottle**  
**\$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.

**WINE-TAILS**

**JOLOTINI**

**\$14**  
JOLO’S Sweet Vermouth, Orange Juice, Beach Bubbles


**JOLO VALENTINE**

**\$14**  
JOLO’S Twinkles, Raspberry Juice, Fresh Raspberry

**MIMOSA**

**\$12**  
JOLO’S Beach Bubbles, Orange Juice

APPETIZERS AND SALADS

 **Hummus \$12.95**  
kalamata olives, tomatoes, onion, EVOO, crostini, vegetables

 **Goat Cheese Provencal \$14.95**

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

 **Crab Dip**

**\$14.95**

served with crostini

 **Tuna Carpaccio (served rare)**

**\$16.95**

arugula, parmesan, capers, onion, EVOO

 **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**

**Cesar Side Salad**

**\$5.95**

 **JOLO Chopped Side Salad**

**\$6.95**

romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinaigrette

 **JOLO Chopped Salad**

**\$17.95**

romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinaigrette

**Fried Goat Cheese Salad**

**\$17.95**

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

 **Chilled Grilled Salmon Salad**

**\$21.95**

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

**Add on for any salad:**

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Tuna Sashimi - +\$13.95

Add Filet- +\$14.50

Pastas

**Smoked Salmon Pasta**

**\$24.95**

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

**Pasta Alfredo**

**\$14.95**

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Filet- +\$14.50

**3 Cheese Manicotti (3)**

**\$22.95**

tomato, onion, caper, basil sauce

**\*Frutti De Mare**

**\$30.95**

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

**Butternut Squash Ravioli**

**\$17.95**

brown butter cream sage sauce, parmesan snow

**Chicken Saltimbocca**

**\$27.95**

pan sauteed chicken topped with spinach, prosciutto, fresh mozzarella atop garlic herb butter pasta topped with mushroom marsala sauce

**Shrimp Parmesan**

**\$26.95**

lightly breaded pan-fried shrimp topped with mozzarella and marinara sauce atop pasta

Entrees

**Beer Glazed Momma's Meatloaf**

**\$19.95**

pommes puree, sauteed seasonal vegetable

 **Apricot Pork Ribeye**

**\$23.95**

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

**\*Filet Mignon (Gluten Free if ordered with no Demi)**

**\$38.95**

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

**Chicken Francese**

**\$25.95**

lemon, white wine, caper sauce served with pommes puree and seasonal vegetable garnished with diced tomato parmesan snow and basil

**Wine Braised Beef**

**\$25.95**

Served with root vegetables and pommes puree

 **Winter Risotto**

**\$16.95**

mushroom, asparagus, peas

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Filet- +\$14.50

 **6 oz Salmon Scampi**

**\$28.95**

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

 **Outer Banks NC Scallops (3) & Risotto**

**\$28.95**

mushroom, asparagus peas, bacon, onion jam

 **Amalfi Coast Haddock**

**\$27.95**

pan-seared haddock with olive oil, lemon juice, tomatoes, capers, onions, garlic, and basil with pommes puree and seasonal vegetables

Flatbreads

**\$16.95**

**Forest Pizza**

mushroom medley, truffle, gruyere cheese

**Margarita**

sliced tomatoes, fresh mozzarella, marinara sauce, and basil, topped with mozzarella cheese

**Barcelona**

prosciutto, fresh mozzarella, tomato, topped with basil salsa

**Broccoli and Italian Sausage**

Fresh mozzarella, EVOO, parmesan snow

Sunday Brunch

**11AM-2PM**

 **Steak and Eggs**

**26.95**

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

**Smoked Salmon Smorgasbord**

**\$23.95**

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

**Breakfast Flatbread**

**\$16.95**

scrambled eggs, bacon, cheddar cheese, mozzarella cheese, tomatoes, onion, sriracha

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

**Triple Chocolate Mousse Cake**

whipped cream, berry coulis



**: 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.**