

SPARKLING

Beach Bubbles

\$36 Bottle/\$12 Glass

This sparkling wine excites the senses with inviting aromas of pineapple, lychee, pear, and white flowers. The palate is juicy and bursting with bright tropical fruit, and a crisp finish across the palate exhibiting wet stone and citrus. This wine is as glorious as a summer sunset on the beach. Pair this with seafood, shellfish, brunch, or a bad day.

2022 Twinkles (Sparkling Rose) 94 Points Best of Class, Los Angeles CA

\$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.

WHITES

Golden Hallows White Wine Gold Medal 93 Points Winemakers Challenge CA

\$28 Bottle/\$10 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

\$45 Bottle/\$15 Glass

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 and adding texture and body to this wine. Generous aromas of lemon glaze, pear tart, honeysuckle, and flint prepare the palate for a harmonious confluence of melon, stone fruit, citrus zest, and a hint of mineral and nutmeg. These flavors are framed by exciting acidity finishing with a spicy creaminess. You can pair this wine with whitefish, lobster and crab, pasta with cream sauces, or creamy cheese.

ROSÉ

JOLO Pink Best of Show Winemakers Challenge CA 2021, 92 Points Best of Class Los Angeles CA

\$32 Bottle/\$10 Glass

This crisp and elegant Rosé wine is layered with enticing aromas of white peach, strawberry, pink grapefruit, and citrus. The palate is tantalized with pink grapefruit, bartlett pear and strawberry ending with a lip smacking and crisp finish. This is a very enjoyable wine alone and pairs well with goat cheese, salads with vinaigrettes, Italian food, shellfish, roasted vegetables, fruit salad or a bad day. This wine should be consumed within the next four to five years to savor the balance of fruit and acidity.

RED

2022 JOLOTAGE Gold Medal 90 Points Los Angeles, CA

\$42 Bottle/\$14 Glass

This opulent red blend offers seducing aromas of fresh picked blackberries, cherry cordial, and cedar, laced with hints of violets & spice. The palate possesses a luxurious structure of dark fruit & spice framed by a rich dense finish of smokey oak and plush tannins with a freshness of acidity and palate warmth.

JOLOTAGE Reserve Platinum Medal Best of Class 94 Points International Winemakers Challenge Sonoma, CA

\$57 Bottle/\$15 Glass

This third 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.

2021 Carolus XII Gold Medal 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.

2022 Cabernet Sauvignon

\$75 Bottle/\$18 Glass

Complex and Rich, this cooler climate Cabernet Sauvignon exhibits what is possible in North Carolina. This wine offers enticing aromas of plum, dark cherry, and bramble fruit with wafts of baking spice, caramel, and violets. The dark fruit and spice dance across the palate with these flavors framed by firm but polished tannins that add depth and a long supple finish.

2022 Crimson Creek Gold Medal 96 Points International Harvest Challenge Sonoma, CA

\$49 Bottle/\$15 Glass

If you like Pinot Noir you should really like this Crimson Creek. This complex wine boasts alluring notes of cherry, red fruit, spice, and mocha. A juicy palate of berries, baking spice and herbs are framed by polished tannins and vibrancy that brings a lasting and elegant finish.

2021 Pilot Shadow 2022 Best of Show Mid-Atlantic Southeastern Wine, 97 PTS Best of Class Los Angeles, CA

\$75 Bottle/\$18 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.

2021 Cuvee Selection Double Gold Medal 94 Points American Wine Society

\$74 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.

2022 Devil's Hill

\$74 Bottle/ \$17 Glass

You will pick up the alluring minerality, an almost crushed stone, and a flinty aspect on the nose and palate. This wine has a rustic quality imparting enchanting aromatics and flavors of dark cherry, shortbread cookie, spice, forest floor, crushed stone, and overtones of shaved dark chocolate. The mouthfeel is vibrant but lush with a long lingering finish and grippy tannins.

2022 Pilot Fog 3 Time Jefferson Cup Winner

\$99 Bottle/ \$25 Glass

This elegant and concentrated red wine is a well-balanced exhibition of both grace and muscle. The aromas of dark cherry and plum are framed by a confluence of both vanilla bean and shaved chocolate, with a backdrop of spice that prepare the palate for this complex wine. The velvety, sumptuous, and energetic palate sings with bramble fruit, cherry, spice, and cracked pepper. The mouthwatering finish concludes with polished yet firm tannins.

DESSERTS

Sweet Vermouth- 500 ML Bottle Gold LA Wine Challenge, 90 PTS James Suckling

\$27 Bottle/\$10 Glass

Sangria

\$28 Bottle/ \$12 Glass

WINE-TAILS

JOLOTINI

\$14

JOLO'S Sweet Vermouth, Orange Juice, Beach Bubbles

JOLO BELLINI

\$14

JOLO'S Beach Bubbles, Peach Juice, Fresh Peaches

MIMOSA

\$13

JOLO'S Beach Bubbles, Orange Juice

APPETIZERS AND SALADS

Hummus \$12.95

kalamata olives, tomatoes, onion, EVOO, crostini, vegetables

Goat Cheese Provençal

\$14.95

goat cheese covered with roasted red pepper, 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

Bacon & Gruyere Bites

\$11.95

Meatballs Marinara

\$12.95

Mediterranean Salad

\$17.95

mixed greens, feta cheese, tomato, onion, cucumbers, kalamata olives, pepperoncini, Greek dressing

JOLO Chopped Salad

\$17.95

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

Fried Goat Cheese Salad

\$17.95

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

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 Mahi-Mahi- +11.50

Add Tuna Sashimi - +\$13.95

Add Filet- +\$16.50

Smoked Salmon Pasta

\$24.95

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

Pasta Alfredo

\$17.95

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Mahi-Mahi- +11.50

Add Tuna Sashimi - +\$13.95

Add Filet- +\$16.50

Pastas

***Frutti De Mare**

\$30.95

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

Spinach and Garlic Stuffed Raviolis

\$17.95

pesto cream sauce

Shrimp Parmesan

\$26.95

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

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

Wine Braised Beef

\$25.95

Served with root vegetables and pommes puree

Cuban Bistec Milanesa

\$26.95

filet of beef, red peppers, onion, tomato sauce, and mozzarella served with chimichurri and mojo fries

Chicken Florentine

\$26.95

herb grilled chicken with spinach white-wine cream sauce served with pommes puree and choice of vegetable (haricot vert or asparagus)

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

\$28.95

mushroom, asparagus peas, bacon, onion jam

Entrees

Spring Risotto

\$16.95

mushroom, asparagus, peas

Add Chicken- +\$8

Add Grilled Shrimp - +\$9.50

Add Grilled Salmon - +\$11.50

Add Mahi-Mahi- +11.50

Add Filet- +\$16.50

***Mahi-Mahi**

\$28.95

pineapple salsa, Caribbean rice and beans

***6 oz Salmon Scampi**

\$28.95

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

Amalfi Coast Pesto Haddock

\$27.95

pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetables

JOLO Grilled Chicken Breast

\$19.95

marinated chicken breast, garlic aioli, BBQ sauce, pickles, lettuce, tomato, bacon, smoked gouda, cheddar, served with fries

Sandwiches 11AM-2PM

Salmon Cake Sandwich

\$19.95

bacon, lettuce, and tomato, with garlic aioli, served with French fries

Mahi-Mahi

\$19.95

grilled mahi-mahi, caper tartar sauce, lettuce, and tomato served on a grilled bun served with fries

Flatbreads-\$16.95

Chicken Pesto

grilled chicken, pesto, fresh tomatoes, mozzarella and parmesan cheese

Margarita

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

Barcelona

prosciutto, fresh mozzarella, tomato, topped with basil salsa

JOLO Chop House Specials

***Filet Mignon**

\$39.95

CAB- served with pommes puree, and seasonal vegetable

Add a Choice of Sauce \$2.50:

herbed creamy horseradish and garlic confit

OR

house demi glacé

***Pork Porchetta**

\$24.95

pork belly wrapped pork loin with rosemary fennel lemon, slow roasted served with risotto and caramelized onions

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.