

**SALADS**

**APPETIZERS**

**JOLO WINERY & VINEYARDS PRESENTS:
ENDPOSTS RESTAURANT**

**Thai Sweet Chili Fried Shrimp**$13.95
**Suggested Pairings:** Beach Bubbles/Twinkles
**Steak of Calamari**$13.95
pan-seared jumbo squid steak, Korean BBQ sauce, lemon, green onion, garlic, red onion, served over a bed of arugula
**Suggested Pairings:** Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE
**\*Tuna Carpaccio (served rare)**$16.95
arugula, parmesan, capers, onion, EVOO
**Suggested Pairings:** Golden Hallows/JOLO PINK

**Add Side Salad (After 4PM ONLY)- +$10.95**
Side Mediterranean or JOLO Chopped Salad

**Goat Cheese Provencal**$14.95
goat cheese covered with olive oil, lemon, tomato, caper, onion, garlic, and basil, served with crostini
**Suggested Pairings:** JOLO PINK/Twinkles
**Crab Dip**$14.95
served with crostini
**Suggested Pairings:** Golden Hallows/Golden Hallows Reserve
**Pommes Frites**$10.95
truffle, parmesan snow, roasted garlic herb mayo, herbs
**Suggested Pairings:** Golden Hallows Reserve/Beach Bubbles
**Meatballs Marinara**$12.95
marinara sauce, parmesan snow, EVOO
**Suggested Pairings:** Crimson Creek/JOLOTAGE

**SANDWICHES UNTIL 2PM**

**JOLO Grilled Chicken Breast**$19.95
marinated chicken breast, garlic aioli, BBQ sauce, pickles, lettuce, tomato, bacon, smoked gouda, cheddar, served with fries
**Suggested Pairings:** Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE/Golden Hallows Reserve
**Shrimp Po Boy**$19.95
garlic aioli, lettuce, tomato, bacon, served with fries
**Suggested Pairings:** PINK/Beach Bubbles/JOLOTAGE
**French Dip**$19.95
herbed shaved roast beef, gruyere cheese, caramelized onions, aioli, beef broth, served with fries
**Suggested Pairings:** JOLOTAGE Reserve

**JOLO Caesar**$12.95
romaine lettuce, JOLO’s famous Caesar dressing which includes anchovies, parmesan snow, croutons
**Suggested Pairings:** Golden Hallows/Golden Hallows Reserve/Beach Bubbles/Twinkles
**JOLO Chopped Salad**$17.95
romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinegarette
**Suggested Pairings:** Golden Hallows
**Grilled Salmon Salad**$21.95
mixed green salad shaved red onion, cranberries, walnuts, goat cheese
**Suggested Pairings:** Golden Hallows/Crimson Creek
**Fried Goat Cheese Salad**$17.95
mixed green salad, shaved red onion, beets, lemon caper vinaigrette
**Suggested Pairings:** Twinkles/JOLO PINK

**FLATBREADS- $16.95**

**Chicken Pesto**
grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, EVOO
**Suggested Pairings:** JOLO PINK/Golden Hallows/
Golden Hallows Reserve
**Margarita**
sliced tomatoes, fresh mozzarella, marinara sauce, basil, EVOO
**Suggested Pairings:** Golden Hallows/
JOLO PINK/Twinkles/Beach Bubbles
**Barcelona**
prosciutto, mozzarella, tomato, basil salsa, EVOO
**Suggested Pairings:** Golden Hallows/JOLO PINK/Twinkles
**The Alpine**
bacon lardons, caramelized onions, gruyere cheese, EVOO
**Suggested Pairings:** Crimson Creek/Carolus XII

**ADD-ONS**

Add Scallop- +$4.50 per scallop
Add Chicken- +$8
Add Grilled Shrimp- +$9.50
Add Grilled Salmon- +$11.50
Add Tuna Sashimi- +$13.95
Add Filet- +$16.50

**~AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE~
 MEANS GLUTEN-FREE OPTIONS
\* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, PULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.**

**SPECIALS**

**PASTAS/RISOTTO**

**\*Frutti De Mare**$30.95pasta, scallops, shrimp, salmon, capers, onions, garlic, and tomato, in lemon white wine sauce
**Suggested Parings:** Golden Hallows Reserve/Golden Hallows
**Shrimp Parmesan**$26.95lightly breaded pan-fried shrimp topped with mozzarella and marinara sauce atop pasta
**Suggested Pairings:** Golden Hallows/Crimson Creek

**Add Ons for Pastas/Risotto:**
Add Scallop- +$4.50 per scallop
Add Chicken- +$8
Add Grilled Shrimp- +$9.50
Add Grilled Salmon- +$11.50
Add Tuna Sashimi- +$13.95
Add Filet- +$16.50

**Pasta Alfredo**$17.95 **Suggested Pairings:** Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon  **Spinach & Cheese Stuffed Raviolis**$19.95creamy pesto sauce
**Suggested Pairings:** Golden Hallows Reserve/Beach Bubbles **Spring Risotto**$16.95mushroom, asparagus, peas
**Suggested Pairings:** Golden Hallows Reserve/
Golden Hallows/JOLOTAGE Reserve

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**8oz \*Filet Mignon**$44.95
CAB- served with pommes puree, and seasonal vegetable
**Choice of Sauce $2.50:** herbed creamy horseradish and garlic confit **OR** house demi glacé
**Suggested Pairings:** Cabernet Sauvignon/Cuvee Selection/Devil’s Hill/Pilot Fog/JOLOTAGE Reserve
**Pan Seared Grouper- $28.95**
Lemon caper sauce, pomme purée, parmesan cheese, seasonal vegetable **Suggested Pairings:** Golden Hallows/JOLO PINK
**½ Rack Lamb- $34.95**
served with blackberry, mint demi-glace served with pommes puree and seasonal vegetable **Suggested Pairings:** Pilot Fog/Cuvee Selection/Pilot Shadow

**Beer Glazed Momma’s Meatloaf**$19.95pommes puree, sauteed seasonal vegetable
**Suggested Pairings:** CAROLUS XII/JOLOTAGE/Crimson Creek
\***Apricot Pork Ribeye** $23.95  8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable
**Suggested Pairings:** CAROLUS XII/JOLOTAGE/Crimson Creek
**New England Marinated Steak Tips**
$24.95JOLO’s secret marinade, prepared medium rare to medium, served with pomme frites
**Suggested Pairings:** Pilot Fog/JOLOTAGE Reserve/Devil’s Hill
**Chicken Florentine**$24.95
herb-marinated chicken, spinach, white sauce, mozzarella cheese, pommes puree seasonal vegetables
**Suggested Pairings:** Golden Hallows Reserve/Golden Hallows/Beach Bubbles/Twinkles
**Bistec Milanesa**$28.95
pounded beef seared with sauteed onions, roasted red pepper, red sauce, mozzarella cheese, topped with chimichurri and mixed greens, served with pommes puree
**Suggested Pairings:** JOLOTAGE Reserve/Cabernet Sauvignon/Carolus XII

**ENTREES**

**Eggplant Rollatini**$21.95
3 herb-breaded and fried eggplant slices, stuffed with ricotta cheese, mozzarella, and parmesan with a tomato, garlic, caper, and onion sauce
**Suggested Pairings:** PINK/Twinkles/Crimson Creek/JOLOTAGE
\***6 oz Salmon Scampi** $28.95 pan-seared salmon, topped with shrimp (3), beurre blanc sauce, pommes puree, and seasonal vegetable
**Suggested Pairings:** Crimson Creek/Golden Hallows/
Golden Hallows Reserve**Amalfi Coast Pesto Haddock**$27.95pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetable
**Suggested Pairings:** Golden Hallows/JOLO PINK
\***Outer Banks NC Scallops (3) & Risotto**$28.95
mushroom, asparagus, peas, bacon, onion jam
**Suggested Pairings:** Golden Hallows/
Golden Hallows Reserve/JOLOTAGE Reserve

**DESSERTS- $11.95**

**Triple Chocolate Mousse Cake**whipped cream, berry coulis

whipped cream, berry coulis

**Lemon Cello Cake**
 sponge cake layered with mascarpone cheese, European white chocolate curls, berry coulis, whipped cream

whipped cream, berry coulis

**Key Lime Layer Cake**whipped cream, berry coulis
whipped cream, berry coulis

**Flourless Chocolate Torte**whipped cream, berry coulis
whipped cream, berry coulis