A logo for a winery

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**SALADS**

**APPETIZERS**

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

**Thai Sweet Chili Fried Shrimp**$13.95  
**Suggested Pairings:** Beach Bubbles/Twinkles  
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Description automatically generated with medium confidence**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  
A black background with a black square

Description automatically generated with medium confidence**\*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  
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Description automatically generated with medium confidence**Crab Dip**$14.95  
served with crostini  
**Suggested Pairings:** Golden Hallows/Golden Hallows Reserve  
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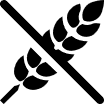
Description automatically generated with medium confidence**Pommes Frites**$10.95  
truffle, parmesan snow, roasted garlic herb mayo, herbs  
**Suggested Pairings:** Golden Hallows Reserve/Beach Bubbles  
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Description automatically generated with medium confidence**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  
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Description automatically generated with medium confidence**JOLO Chopped Salad**$17.95  
romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinegarette  
**Suggested Pairings:** Golden Hallows  
A black background with a black square

Description automatically generated with medium confidence**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~  
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Description automatically generated with medium confidence 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

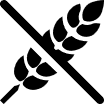
**Pasta Alfredo**$17.95 **Suggested Pairings:** Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon  **Spinach & Cheese Stuffed Raviolis**$19.95creamy pesto sauce  
**Suggested Pairings:** Golden Hallows Reserve/Beach Bubbles **A black background with a black square

Description automatically generated with medium confidenceSpring Risotto**$16.95mushroom, asparagus, peas  
**Suggested Pairings:** Golden Hallows Reserve/  
Golden Hallows/JOLOTAGE Reserve

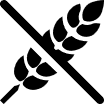
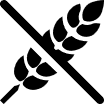
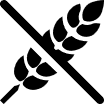
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**8oz \*Filet Mignon**$44.95  
CAB- served with pommes puree, and seasonal vegetable  
**Choice of Sauce $2.50:** herbed creamy horseradish and garlic confit **OR** house demi glacé  
**Suggested Pairings:** Cabernet Sauvignon/Cuvee Selection/Devil’s 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