

## **STARTER**

### **OYSTERS\* 3**

Fanny Bay oysters. Horseradish. Mignonette. Cocktail sauce.

### **COCKTAIL SHRIMP\* 12**

Tail on shrimp with a hint of thyme. Cocktail sauce.

### **CAPRESE BITES 7**

Fresh mozzarella. Basil. Cherry tomato. Balsamic glaze.

### **PROSCIUTTO BITES 8**

Fresh mozzarella. Cured pork. Dried dates. Balsamic glaze.

### **MARINATED OLIVES 6**

Marinated with olive oil, lemon zest, red pepper flakes, thyme, and rosemary. Served warm.

### **AUTUMN ROASTED SPICED NUTS 6**

Chef's spice blend with lots of flavor and a little heat.

### **ARTISANAL CHEESE BOARD 17**

Three rotating cheeses. Served with toasted artisan pugliese baguette.

### **CHARCUTERIE BOARD 17**

Three rotating charcuterie meats. Served with toasted artisan pugliese baguette.

### **CHEESE & CHARCUTERIE BOARD 29**

Three rotating cheeses and charcuterie meats. Served with toasted artisan pugliese baguette.

## **SALAD**

Add chicken 5. Add shrimp 5.

### **BABY SPINACH & GOLDEN BEET SALAD 12**

Balsamic vinaigrette. Grape tomato. Red onion. Avocado. Feta cheese.

### **SUPREME SPRING MIX SALAD 13**

Balsamic vinaigrette. Clementine segments. Apple slices. Hard-boiled eggs.  
Pancetta bacon. Chopped almonds.

### **SEASONAL FRUIT SALAD 12**

Balsamic vinaigrette. Red grapes. Dried cranberries. Fresh strawberries. Honey walnuts. Feta cheese.

## TAPAS & SMALL BITE

### **BRUSCHETTA 9**

Tomato. Basil. Goat cheese. Parmesan. Balsamic glaze.

### **BEER BATTER ASPARAGUS 9**

Battered with our Islander IPA. Breaded with Japanese Panko breadcrumbs.  
Lemon-garlic aioli.

### **AVOCADO TOAST 9**

Artisan Pugliese baguette. Mixed greens. Roasted pepitas. Lemon juice. Red pepper flake. Olive oil.

### **CRAB QUESADILLAS 12**

Blistered shishito peppers. Chipotle aioli.

### **PAN-SEARED SCALLOP 15**

Crispy onion straws. Blood orange shallot vinaigrette.

### **SWEET AND SPICY CALAMARI 12**

Sweet thai chili sauce. Jalapeno. Garlic

### **PANCETTA PRAWNS 15**

Prawns wrapped in Italian Pancetta bacon.

### **PROSCIUTTO FLATBREAD PIZZA 15**

Thinly sliced cured pork. Marinara and fresh mozzarella. Artichoke.

### **BAJA FISH TACOS 12**

Breaded tilapia. Quick pickled vegetables. Red Tobiko caviar. Chipotle aioli.

### **PORK WINGS 15**

Pork spare rib. Honey-garlic pesto.

### **PORK BELLY SLIDERS 12**

Hoisin glaze. Quick kimchi slaw.

### **CAJUN FRIES 6**

In-house seasoning. Chipotle aioli.

### **JALAPENO POPPERS 7**

Battered jalapeno halves filled with cream cheese. Chipotle aioli.

### **MOZZARELLA STICKS 6**

Panko breaded Wisconsin mozzarella. House-made marinara.

### **BUFFALO CHICKEN WINGS 11**

Blue cheese & ranch dipping sauce. Crudite

### **LEMONGRASS & GARLIC WINGS 11**

Banana ketchup.

## ENTRÉE

### **VINUM BURGER 16**

Brioche bun. Cheddar jack pimento pepper cheese.  
Caramelized red onion. Side French fries.

### **GRILLED CHICKEN PESTO SANDWICH 13**

Grilled chicken breast. Artisan pugliese baguette. Herb-garlic pesto.  
Prosciutto. Tomato. Avocado. Side French fries.

### **VEGETARIAN PIZZA 25**

Cauliflower crust. Coconut curry sauce with dates and zucchini. Impossible  
Burger meat crumbles. Fresh mozzarella.

### **MUSHROOM RISOTTO 14**

Add shrimp 5, scallop 7

Arborio Superfino Italian rice. Chef mix mushrooms. Truffle oil. Shaved  
Parmesan.

### **CHORIZO PAELLA 14**

Add shrimp 5, scallop 7

Mexican chorizo links. Bell pepper and onion sofrito. Shaved parmesan.  
Saffron aioli.

### **STEAK FRITES 28**

10 oz. Rib Eye. Wild chef mix mushrooms. Truffle oil. Side salad and  
French fries.

### **LAMB LOLLIPOPS 29**

Butternut squash puree. Golden beets. Balsamic Glaze.

### **GRILLED SALMON 19**

Asparagus. Blood orange shallot vinaigrette.

### **FISH & CHIPS 16**

Battered cod fillets. French fries. Tartar sauce.

### **SPAGHETTI AND MEATBALLS 14**

Ground beef meatballs. Marinara. Grated Parmesan.

### **GRILLED CHICKEN RIGATONI 15**

Grilled chicken breast. Fresh broccoli. Grated Parmesan.

### **SEAFOOD ALFREDO LINGUINE 26**

Shrimp, scallop, and calamari. Alfredo. Grated parmesan.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness, especially if you have a medical  
condition.

## DESSERT

**BROWN BUTTER CAKE 8**  
Sriracha honey. Fresh strawberries.

**VANILLA CHEESECAKE 8**  
Graham cracker crust. Blueberry sauce.

**CALAMANSI CRÈME BRULÉ 8**  
Assorted berries.

**WARM FLOURLESS CHOCOLATE CAKE 8**  
Salted caramel sauce. Vanilla Ice cream.

## DESSERT WINE

**J. LOHR - LATE HARVEST RIESLING — 2016 12**  
Apricots, dried white fig & orange marmalade w/ honeysuckle

**WARRE'S OTIMA 10 YR TAWNY 9**  
Racy & fresh w/ detailed green fig, dried cherry, incense & hazelnut notes

**BLANDY'S - "ALVADA" 5YR MADEIRA 9**  
Lush nutty & tropical flavors w/a touch of molasses

**GRAHAM'S - LATE BOTTLE VINTAGE PORT 2012 7**  
Blackberry, dark cherry & mint w/ a brambly finish

20% gratuity will be added to parties of 6 or more

*\$25 corkage fee...no wines from our retail store please*

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YOUR NEXT BUSINESS GATHERING OR SPECIAL EVENT**

**PLEASE CONTACT US SO WE MAY ASSIST**

**IN MAKING IT A MEMORABLE ONE**

**VINUM GIFT CARD**

**AVAILABLE**