

BRUNCH & LUNCH

AVAILABLE BEFORE 3:00PM

CHORIZO SCOTCH EGGS 11

Soft-boiled egg wrapped in chorizo sausage covered with bread crumbs.

BACON EGG TOAST MUFFIN 11

Brioche bread, bacon, end egg baked in a muffin form. Served with green onion.

CAPRESE STUFFED AVOCADO 11

Fresh mozzarella, garlic pesto, grape tomato, basil. Drizzled with balsamic glaze.

MEXICAN BREAKFAST QUESADILLA 12

Chorizo, scrambled eggs, cheddar cheese. Served with fresh pico de gallo.

SAVORY BREAKFAST CREPE 12

Scrambled eggs, prosciutto, cheddar cheese, garlic pesto, bell pepper and onion.

BREAKFAST PIZZA 15

Scrambled eggs, alfredo, cheddar cheese, broccoli, pancetta bacon bits, and parmesan.

EGGS COCOTTE 11

Oven baked eggs in soufflé dish

Smoked Salmon, Prosciutto & Cheese, or Garlic, Spinach, & Shallots.

SMOKED SALMON BENEDICT 13

Served on English muffin, with poached egg and hollandaise.

BACON BENEDICT 13

Served on English muffin, with poached egg and hollandaise.

PORTOBELLO PESTO BENEDICT 13

Served on English muffin, with poached egg and hollandaise.

HAVE A SWEET DAY ☺

SWEET & SALTY STUFFED FRENCH TOAST 12

Peanut Butter, Chocolate, and Almonds in Brioche bread. Served with caramel sauce and ice cream.

CHEESECAKE STUFFED FRENCH TOAST 12

NY style cheesecake mixed with apples and cinnamon in brioche bread. Served with blueberry sauce and ice cream.

STARTER

AVAILABLE ALL DAY

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

AVAILABLE ALL DAY

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

AVAILABLE AFTER 3:00PM

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

AVAILABLE ALL DAY

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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VINUM BAR IS THE PERFECT PLACE TO HOLD

YOUR NEXT BUSINESS GATHERING OR SPECIAL EVENT

PLEASE CONTACT US SO WE MAY ASSIST

IN MAKING IT A MEMORABLE ONE

VINUM GIFT CARD

AVAILABLE