



JOLO WINERY & VINEYARDS PRESENTS: ENDPOSTS RESTAURANT

APPETIZERS

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

***Tuna Carpaccio (served rare)**

\$16.95

arugula, parmesan, capers, onion, EVOO

Suggested Pairings: Golden Hallows/JOLO PINK

Pommes Frites

\$10.95

truffle, parmesan snow, roasted garlic herb mayo, herbs

Suggested Pairings: Golden Hallows Reserve/Beach Bubbles

Hummus

\$12.95

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

Suggested Pairings: Golden Hallows/Beach Bubbles

Tuscan Pork Bites

\$13.95

Tuscan pork, herbs, garlic, savory braise, white wine, red wine vinegar, red pepper flakes

Suggested Pairings: Crimson Creek/JOLO PINK

Thai Sweet Chili Fried Shrimp

\$13.95

Suggested Pairings: Beach Bubbles/Twinkles

Meatballs Marinara

\$12.95

marinara sauce, parmesan snow, EVOO

Suggested Pairings: Crimson Creek/JOLOTAGE

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

SALADS

Mediterranean Salad

\$17.95

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

Suggested Pairings: JOLO PINK

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

Add Side Salad (After 4PM ONLY)- +\$10.95

Side Mediterranean or JOLO Chopped Salad

ADD-ONS

Add Scallop- +\$4.50 per scallop

Add Chicken- +\$8

Add Grilled Shrimp- +\$9.50

Add Mahi-Mahi- +\$11.50

Add Grilled Salmon- +\$11.50

Add Tuna Sashimi- +\$13.95

Add Filet- +\$16.50

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

Salmon Cake Sandwich

\$19.95

Salmon cake, garlic aioli, lettuce, tomato, bacon, served with fries

Suggested Pairings: Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE/Golden Hallows Reserve

Mahi-Mahi

\$19.95

grilled mahi-mahi, caper tartar sauce, lettuce, tomato, served with fries

Suggested Pairings: Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE/Golden Hallows Reserve

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

~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.

PASTAS/RISOTTO

Smoked Salmon Pasta

\$24.95

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

Suggested Pairings: Golden Hallows Reserve

Pasta Alfredo

\$17.95

Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon

Butternut Squash Raviolis

\$17.95

brown butter, sage, cream sauce

Suggested Pairings: Golden Hallows Reserve/JOLOTAGE

*Frutti De Mare

\$30.95

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

Suggested Pairings: Golden Hallows Reserve/Golden Hallows

Shrimp Parmesan

\$26.95

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

Suggested Pairings: Golden Hallows/Crimson Creek

~~*Fall Risotto~~

\$16.95

mushroom, asparagus, peas

Suggested Pairings: Golden Hallows Reserve/
Golden Hallows/JOLOTAGE Reserve

ADD-ONS FOR PASTAS/ RISOTTO

Add Scallop- +\$4.50 per scallop

Add Chicken- +\$8

Add Grilled Shrimp- +\$9.50

Add Mahi-Mahi- +\$11.50

Add Grilled Salmon- +\$11.50

Add Tuna Sashimi- +\$13.95

Add Filet- +\$16.50

SPECIALS

Pan Seared Grouper- \$28.95

Lemon caper sauce, pomme purée, seasonal vegetable

Suggested Pairings: Golden Hallows/JOLO PINK

Lamb Lollipops (3)- \$29.95

pan seared lamb lollipops served with blackberry, mint demi-glace served with pommes puree and seasonal vegetable

Suggested Pairings: Pilot Fog/Cuvee Selection/Pilot Shadow

CHOP HOUSE SPECIALS

*Filet Mignon

\$39.95

CAB- served with pommes puree, and seasonal vegetable

Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Fog/JOLOTAGE Reserve

*16oz NY Strip

\$42.95

CAB- Cast Iron Seared NY Strip served with pommes puree and seasonal vegetable

Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Shadow/JOLOTAGE Reserve

Choice of Sauce for either steak \$2.50:

herbed creamy horseradish and garlic confit

OR

house demi glacé

ENTREES

Beer Glazed Momma's Meatloaf

\$19.95

potatoes 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, potatoes puree, seasonal vegetable

Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek

Wine Braised Beef

\$25.95

Served with root vegetables and potatoes puree

Suggested Pairings: Pilot Fog/Pilot Shadow/Cuvee Selection

Steak and Frites

\$24.95

Four filet medallions topped with demi-glace and potatoes frites with garlic aioli

Suggested Pairings: Cabernet Sauvignon/
JOLOTAGE Reserve/Cuvee Selection

Beef Braciolo

\$27.95

beef loin pounded and stuffed with garlic, roasted red peppers, parmesan, mozzarella, bread crumbs, pan seared then braised with red wine, tomato, brown sauce, garlic, onions

Suggested Pairings: Cabernet Sauvignon/
JOLOTAGE Reserve/Pilot Shadow

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, potatoes puree, and seasonal vegetable

Suggested Pairings: Crimson Creek/Golden Hallows/
Golden Hallows Reserve

~~*Amalfi Coast Pesto Haddock~~

\$27.95

pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with potatoes 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

Chicken Marsala

\$24.95

herb marinated chicken with sauteed mushroom melody and a brown marsala sauce served with potatoes puree and seasonal vegetable

Suggested Pairings: JOLOTAGE Reserve/Crimson Creek

DESSERTS- \$11.95

Key Lime Tart

whipped cream, berry coulis

German Chocolate

whipped cream, berry coulis

Triple Chocolate Mousse Cake

whipped cream, berry coulis

Lemon Layer Pound Cake

whipped cream, berry coulis

~~*Flourless Chocolate Torte~~

whipped cream, berry coulis

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