

JOLO WINERY & VINEYARDS
PRESENTS:



JOIN OUR NEWSLETTER! EVENT
DETAILS, PRE-SALES, SPECIAL
OFFERS & MORE



EXPLORE OUR WINE CLUB!
ON-SITE 25% OFF FOR ALL
MEMBERS

APPETIZERS

- CHILLED GOAT CHEESE** \$15
PROVENCAL *GF
goat cheese covered with olive oil, lemon, tomato, caper, Kalamata olives, onion, garlic, basil, & roasted red pepper, served with crostini
Suggested Pairing: Twinkles
- POMMES FRITES *GF** \$11
truffle, Parmesan snow, roasted garlic herb mayo, herbs
Suggested Pairings: What doesn't pair with Truffle Fries?
- CRAB DIP *GF** \$15
served with crostini
Suggested Pairings: Golden Hallows Reserve

- THAI SWEET CHILI** \$14
FRIED SHRIMP
lightly battered shrimp, Thai chili garlic with pineapple and lime juice
Suggested Pairings: Twinkles
- MEATBALLS MARINARA** \$15
marinara sauce, Parmesan snow, EVOO
Suggested Pairings: Crimson Creek/ JOLOTAGE
- TUNA CARPACIO *GF** \$18
capers, onions, pommery vinaigrette, Balsamic syrup, lemon Crème Fraiche, baby arugula, tomato gastrique, chopped egg, Focaccia crostini
Suggested Pairings: PINK, Golden Hallows

AFTER 4PM

- ADD SIDE SALAD *GF** \$10
Side Caesar Salad or JOLO's Chop House Salad

SALADS

- JOLO CAESAR** \$13
romaine lettuce, JOLO's famous Caesar dressing which includes anchovies, parmesan snow, croutons
Suggested Pairings: Golden Hallows Reserve/Twinkles
- JOLO'S CHOP HOUSE SALAD *GF** \$18
romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinaigrette
Suggested Pairings: Golden Hallows/ Pink
- GRILLED SALMON SALAD *GF** \$23
mixed green salad chopped red onion, cranberries, walnuts, goat cheese
Suggested Pairings: Crimson Creek
- FRIED GOAT CHEESE SALAD** \$20
mixed green salad, orange slices, shaved red onion, beets, lemon caper vinaigrette
Suggested Pairings: Twinkles

SANDWICHES
UNTIL 2PM

- BLACKENED MAHI-MAHI** \$19
Caper tartar sauce, lettuce, tomato
Suggested Pairings: Golden Hallows Reserve/Twinkles
- FRENCH DIP** \$19
Braised pulled beef, Swiss cheese, caramelized onions, served with fries
Suggested Pairings: Crimson Creek/ JOLOTAGE/ Jolotage Reserve

ADD-ONS

- ADD SCALLOP \$4.50 each
- ADD CHICKEN \$12
- ADD GRILLED SHRIMP \$12
- ADD GRILLED SALMON \$14
- ADD FILET OF STEAK-MEDALLIONS \$19

FLATBREADS
UNTIL 2PM

- CHICKEN PESTO** \$17
grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, EVOO
Suggested Pairings: Golden Hallows Reserve
- MARGARITA** \$17
sliced tomatoes, fresh mozzarella, marinara sauce, basil, EVOO
Suggested Pairings: Twinkles
- SAUSAGE BIANCO** \$17
caramelized onion, herbed Ricotta, Italian sausage, baby kale, garlic, EVOO, Mozzarella, Parmesan, Basil, & Balsamic glaze
Suggest Pairings: Crimson Creek, JOLOTAGE, really any red...

*GF MEANS GLUTEN FREE

-AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE-

* 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

FETTUCCINE PASTA ALFREDO	\$19	SEAFOOD ALFREDO	\$42	FETTUCCINE BOLOGNESE	\$24
<i>Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve/ Cabernet Sauvignon</i>		<i>Penne pasta, 2 scallops, 7 shrimp, 4oz salmon, topped with breadcrumb gremolata</i>		<i>Slow cooked sauce, parmesan snow, basil</i>	
		<i>Suggested Pairings: Golden Hallows Reserve/JOLOTAGE</i>		<i>Suggested Pairings: Crimson Creek, CAROLUS XII, JOLOTAGE Reserve</i>	
SPRING RISOTTO *GF	\$22	SEARED SCALLOPS (4) & SPRING RISOTTO *GF	\$32	PORCINI RAVIOLIS	\$26
<i>caramelized onions, wild mushrooms, spring peas, garlic, parmesan snow</i>		<i>caramelized onions, wild mushrooms, spring peas, garlic, bacon, onion jam</i>		<i>blistered cherry tomatoes, baby spinach, asparagus, caramelized pearl onions, Parmesan tea, truffle oil</i>	
<i>Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve</i>		<i>Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve</i>		<i>Suggested Pairings: Golden Hallows Reserve, Golden Hallows, Crimson Creek</i>	

ENTRÉES

STEAK DIANE	\$33	BEER GLAZED MOMMA'S MEATLOAF	\$22	EGGPLANT ROLLATINI	\$22
<i>filet medallions with a mushroom cognac cream sauce served with pommes puree and seasonal vegetable</i>		<i>pommes puree, sauteed seasonal vegetable</i>		<i>fried eggplant, roasted tomatoes, marinara, garlic herbed breadcrumbs, parmesan, mozzarella, basil</i>	
<i>*Cooked medium to medium well due to the nature of the steak preparation & sauces</i>		<i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i>		<i>Suggested Pairings: Twinkles/ Crimson Creek/JOLOTAGE</i>	
<i>Suggested Pairings: Pilot Fog/ JOLOTAGE Reserve</i>		APRICOT PORK	\$24	6 OZ BLACKENED SALMON *GF	\$28
HERB CRUSTED GROUPER	\$30	<i>8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable</i>		<i>crab corn rice, crab bisque sauce, seasonal vegetables</i>	
<i>smoked gouda cheese polenta, strawberry gastrique, wilted kale with hot bacon vinaigrette, charred tomatoes</i>		<i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i>		<i>Suggested Pairings: Golden Hallows, Golden Hallows Reserve, JOLO PINK</i>	
<i>Suggested Pairings: TWINKLES /Golden Hallows Reserve</i>		NEW ENGLAND MARINATED STEAK TIPS	\$27	AMALFI COAST PESTO HADDOCK *GF	\$28
BEEF BOURGUIGNON	\$29	<i>JOLO's secret marinade, prepared medium rare to medium, served with pomme frites</i>		<i>pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetable</i>	
<i>slowly braised beef, red wine reduction, pommes puree, seasonal vegetable</i>		<i>Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill</i>		<i>Suggested Pairings: Golden Hallows Reserve/Twinkles</i>	
<i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i>		6 OZ FILET	\$54		
CHICKEN CACCIATORE *GF	\$26	<i>served with pommes purée, seasonal vegetable, and your choice of horseradish sauce or demi-glace sauce</i>			
<i>JOLO Golden Hallows, chicken thighs, tomatoes, onions, mushrooms, peppers, creamy polenta, garlic baby spinach</i>		<i>Suggested Pairings: JOLOTAGE Reserve/ Cuvée Selection/Pilot Fog</i>			
<i>Suggested Pairings: Golden Hallows Reserve, Golden Hallows, Crimson Creek</i>					
TUNA TEMPURA	\$34				
<i>wok seared green beans, Shiitake mushrooms Basmati, ginger cream, sweet soy, pickled pepper scallion relish</i>					
<i>Suggested Pairings: JOLO PINK, Crimson Creek</i>					

ADD-ONS

ADD SCALLOP	\$4.50 each
ADD CHICKEN	\$12
ADD GRILLED SHRIMP	\$12
ADD GRILLED SALMON	\$14
ADD FILET OF STEAK MEDALLIONS	\$19

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DESSERT MENU

FLOURLESS CHOCOLATE TORTE

whipped cream, berry coulis
*Suggested Pairings: Sweet Vermouth/
Muddy Paws*

\$12

TOASTED WALNUT & GOLDEN RAISIN BREAD PUDDING

whipped cream, crème anglaise
Suggested Pairings: Happy Endings/Sweet Vermouth

\$13

LEMON CELLO CAKE

*sponge cake layered with mascarpone
cheese, European white chocolate curls, berry
coulis, whipped cream*
*Suggested Pairings: Happy Endings/ Muddy
Paws/ Sweet Vermouth*

\$12

ESPRESSO MARTINI CRÈME BRÛLÉE

whipped cream, chocolate shavings
*Suggested Pairings: Muddy Paws/
Sweet Vermouth*

\$13
