



THE VILLAGE
FOOD AND WINE CENTER

Memorial Day Weekend BBQ Menu

SERVED FAMILY STYLE

SMOKED PORK RIBS

SMOKED BEEF BRISKET

HOT LINKS

SMOKED CHICKEN LEG QUARTERS

COLE SLAW

MACARONI SALAD

PICKLED VEGGIES FROM OUR LOCAL FARM

BABY CARROT, GREEN BEAN, PEARL ONION, CUCUMBER CAULIFLOWER

WARM CORN BREAD

WHIPPED JALAPENO BUTTER

BBQ MUSTARD SAUCE

HONEY BBQ SAUCE

SPICY BBQ SAUCE

PECAN PIE

VANILLA ICE CREAM

\$55 PER PERSON

WINE
(BY GLASS, BY BOTTLE)

GH MUMM, FRANCE	<i>\$17</i>	<i>\$70</i>
TRINITAS ROSE, 2018, CALIFORNIA	<i>\$14</i>	<i>\$58</i>
SWANSON PINOT GRIGIO, 2018, SAN BENITO	<i>\$14</i>	<i>\$58</i>
CHALK HILL CHARDONNAY, 2017, SONOMA	<i>\$19</i>	<i>\$78</i>
FLOWERS CHARDONNAY, 2018, SONOMA COAST	<i>\$100</i>	<i>BOTTLE</i>
GROWTH SAUVIGNON BLANC, 2018, NAPA VALLEY	<i>\$15</i>	<i>\$62</i>
WILLIAM HILL SAUVIGNON BLANC, 2017, NAPA VALLEY	<i>\$70</i>	<i>BOTTLE</i>
MI SUEÑO PINOT NOIR, 2016, RUSSIAN RIVER	<i>\$100</i>	<i>BOTTLE</i>
TRINITAS PINOT NOIR, 2018, CARNEROS	<i>\$18</i>	<i>\$74</i>
TRINITAS ZINFANDEL, 2017, MENDOCINO	<i>\$15</i>	<i>\$62</i>
NAPA CELLAR MERLOT, 2017, NAPA VALLEY	<i>\$15</i>	<i>\$62</i>
THE MARINER BLEND, 2017, DRY CREEK	<i>\$100</i>	<i>BOTTLE</i>
CORNERSTONE CELLARS CABERNET	<i>\$19</i>	<i>\$78</i>
LOUIS MARTINI CABERNET, 2016, NAPA VALLEY	<i>\$20</i>	<i>\$82</i>

BEER

PACIFICO	<i>\$7</i>
COORS LIGHT	<i>\$7</i>
NAPA SMITH HOPPEGAGEN	<i>\$9</i>
LAGUNITAS LIL SUMPIN	<i>\$9</i>
NAPA SMITH HAZY IPA	<i>\$9</i>
RACER 5 IPA	<i>\$7</i>
STELLA ARTOIS	<i>\$7</i>

COCKTAILS
\$16

MARGARITA
OLD FASHION
MAI TAI
COSMOPOLITAN
JALAPENO PINEAPPLE MARGARITA

CHEF JOSE'S PICKS:

*CORNERSTONE CELLARS CABERNET WILL BE A GREAT WINE PAIRING TO THE BBQ. THE PLUM AND LICORICE NOTES WILL PAIR NICELY WITH OUR SIGNATURE BBQ SAUCE.
WHEN IT COMES TO BEER THE LAGUNITAS LIL SUMPIN IS HIS ABSOLUTE FAVORITE.*