



2995 Skyline Blvd., Reno NV 89509

775-507-7377

www.skylinevine.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEER ON DRAFT

	<u>4oz/8oz/16 oz</u>
Stiegl, Grapefruit Radler, Austria	2 / 3.75 / 7.25
Avery, White Rascal IPA, CO	2 / 3 / 6
Boulevard, Unfiltered Wheat, MO	2 / 3 / 6
ABK, Hell Lager, Germany	2 / 3 / 6
Wild Tonic, Rasp-Goji Kombucha, AZ	4 / 8 / 14.5
Odell, 90 Shilling Amber, CO	2 / 3 / 6
Rogue, Hazelnut Brown, OR	2 / 4 / 7.25
Alibi, Pale Ale, Incline NV	2 / 3 / 6
Uinta, Hop Nosh Grapefruit, Salt Lake	2 / 3 / 6
Ballast Point, Sculpin IPA, San Diego	2 / 3 / 6
Green Flash, West Coast IPA, San Diego	2 / 3.5 / 6.75
Left Hand, Milk Stout, CO	2 / 3 / 6
Revision, IPA, Sparks NV	2 / 3 / 6

Ask about our extensive bottle-can beer list

WINES ON TAP (6oz)

Zagans Fire, Verdelho, Lodi, 2016	8
Zagans Fire, Sauvignon Blanc, Lodi, 2016	8
Carafe Wine 1 Liter Any Varietal	25

CRAFT LIBATIONS

- Beet Martini** - Beet infused vodka, lemon juice, ginger/citrus syrup 10.5
- Sangria** - Red wine, brandy, fortified berries, fresh juices 9.5/glass 39/pitcher
- Garden Martini** - Gin, muddled basil and cucumber, kiss of soda 11
- Anejo Fashioned** - Anejo tequila, orange peel, bitters, spiced demerara syrup 10.5
- SoHo** - Infused orange Bourbon, Contratto Bianco vermouth, orange bitters 11
- Raspberry Cosmo** - Raspberry infused vodka, St. George raspberry liqueur, cranberry juice, lime juice 11
- Sierra Mule** - Apple Cinnamon Whiskey, fresh lime juice, ginger beer 11.5
- Pimm's Delight** - Pimm's, lemon verbena mint syrup, lemon juice 11
- Bourbon Bramble** - Blackberry infused bourbon, simple syrup, lemon juice 11.5
- Negroni Amalfi** - Malfy Limone gin, Contratto Aperitif, sweet vermouth 11
- Strawberry Blond** - Strawberry infused vodka, blanco vermouth, strawberry puree, prosecco 11

PORT & DESSERT WINE

Royal Tokaji, Late Harvest, Hungary, 2015	10/45
J Lohr, White Riesling Late Harvest, Ca, 2016	15/49
Taylor, Fladgate, Tawny 10 year	12
Taylor, Fladgate, Tawny 20 year	16
Fonseca tawny 10 year	12
Taylor, Fladgate, Late Bottled Vintage, 2009	12
Fonseca Late Bottled Vinatge 2009	14

COGNAC

Hennessy, VSOP	13
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SINGLE MALT SCOTCH

Balvenie, Doublewood, 12 year	18
Dalmore 12 year	13
Glenlivet 12 year	12
Oban 14 year	16
Laphroaig 10 year	14
Glenfiddich Reserve 14 year	14

BOURBON

Whistle Pig- Rye Vermont	15
Angel's Envy Port Wood Finish	15
Knob Creek	11
Knob Creek Rye	11
Basil Hayden's	12
Woodford Reserve	12
Woodford Reserve Rye	12
Broken Top Bourbon	10

BEER by the BOTTLE or CAN

ABK Fels Pils, Germany (16oz)	9
Wittekerke, Belgium White	8
Bavik, Super Pils, Belgium	7
Ballast Point, Bonito Blond, San Diego	7
ABK, Edel, Germany (16oz)	9
ABK, Hell Lager, Germany (16oz)	9
Ballast Point, Longfin Lager, San Diego	7
Hofbrau, Original, Germany	7
Hofbrau, Dunkel, Germany	7
Rogue, Dead Guy Ale, Oregon	8
Green Flash, Le Freak, Belgium Imperial IPA, CA (22oz)	11
Ballast Point, Manta Ray, Double IPA, San Diego	7
Rogue, Shakespeare, Oatmeal Stout, Oregon (22oz)	7
Uinta, Stompin Grounds, Stout, Salt Lake City (22oz)	11
Monks Café, Belgium Sour Ale	9



FOOD MENU - SMALL PLATES

Skyline Pick 4. pick any 4 small plates (\$5-10)	27
* Beet Salad. goat cheese, aged balsamic, herb oil	7.75
* Tomato Caprese. mozzarella, basil, aged balsamic, olive oil	7.75
* Prosciutto Wrapped Asparagus. Parmesan, balsamic vinaigrette, mixed green salad	7.75
* Brussels Sprouts. braised with applewood smoked bacon, onions, chili flakes	8.25
Bruschetta. tomato, basil, onion, garlic, balsamic	5.75
* Wedge Salad. lettuce, tomato, bacon, pickled red onion, blue cheese dressing	8
Baby Gem Caesar. white Caesar dressing, Parmesan, crostini	6.75
House Salad. Candied almonds, balsamic vinaigrette	5.75
Thai Chicken Wraps (2). ginger soy marinated, butter lettuce, shredded carrots, cilantro, rice noodles	8.75
Flank Skewers (2). soy, cumin & cilantro marinade. bell pepper, red onion, mushrooms	8.75
Steamed Clams. one pound. shallots, garlic, chili flakes, bacon, white wine butter sauce	15
Seared Ahi. sesame crusted, Asian slaw with ponzu, unagi sauce- sushi grade from Hawaii	16
Ahi Tartare. Hawaiian sushi grade, mango/pineapple salsa, avocado relish, wontons	16
Mac & Cheese. goat cheese, crispy prosciutto	7.75
Mini Meatballs (4). sweet Thai chili glaze, polenta	7.5
* Bacon Wrapped Dates (4). stuffed with goat cheese, balsamic reduction	7.75
Crab Cakes (2). jumbo lump crab, pesto aioli, Asian slaw	11.75
* Seared Scallops (2). saffron rice, beurre blanc, lemon	16
* Prime Filet Medallions. veal demi, veggies and potato	15
* Duck Breast. blackberry sauce, potatoes	15
Pasta Bolognese. pasta, meat sauce, Parmesan cheese, crostini	10.75
Street Tacos. see daily feature	MP
Lobster Ravioli. in a lobster cream sauce	14.5
Ricotta Ravioli. arugula, lemon, ricotta, herb oil	13.5
* Lamb Chops. veal demi, chimichurri sauce, potatoes, veggies	15
Buy the Kitchen a 6'er. If you liked your food buy the kitchen a round – if you loved your food buy them a shot !	6/9

OUR SIGNATURE BURGERS AND SLIDERS

Snake River Farms Kobe (8oz). caramelized onions, aged Vermont white cheddar, steak sauce aioli.	14
Snake River Farms Kobe (2-2oz). caramelized onions, aged Vermont white cheddar, steak sauce aioli.	11.5
Triple Threat (2-2oz). 3 beef blend (chuck, brisket, short-rib), tomato jam, goat cheese, pecan shoulder bacon.	11.5
Add French fries or sweet potato tots	5

We have a very extensive wine list, below is a small selection that are certain to go with any dish you choose

WINE by the GLASS

Prosecco, Gardiz, Italy	9.75
Riesling, J Lohr, Monterey, 2016	9
Savignon Blanc, Esser, Monterey	8.75
Chardonnay, Esser, Monterey	8.75
Merlot, Esser, Monterey	8.75
Pinot Noir, Esser, Monterey	9.75
Pinot Noir, J Lohr, Falcon's Perch, Monterey, 2016	11
Cabernet Sauvignon, Esser, Monterey	9.75
Mutiny Red Blend, Lido Bay, Central Coast, 2013	12
Dead Man Red, Lido Bay, Paso Robles, 2013	12
Zinfandel, Four Vines, Old Vine, Central Coast, 15'	9.75

“The best meal at a restaurant is the whole left side of the menu”

DESSERTS - SWEET ENDINGS

* Deconstructed Banana Foster. rum, brown sugar, butter Vanilla gelato	9.5
* Crème Brulee. Traditional. Vanilla	8.5
* Chocolate Decadence. Flourless cake, berry puree	8.75
Gelato by Bibo's. ask server for daily selection	7.5
Illy Café. Espresso, Cappuccino, Latte, Macchiato	4/5

*Gluten Free.

All food is served as it is ready from the kitchen

