

D'VINE KAILUA WINE BAR MENU

To keep our customers safe until all pandemic restrictions are lifted, our bar seating will not be available. In addition to the wines in this menu, our 32-bottle selection in our dispensers is available by the glass or bottle. Ask your server for a wine menu.

House Drinks By The Glass

D'VINE PINOT NOIR \$8

Our house Pinot Noir offers rich red fruits with earthy undertones and white pepper.

D'VINE CABERNET \$8

Our house Cabernet is well balanced with just enough structure and dark berries.

D'VINE SAUVIGNON BLANC \$8

Our house white is a Sauvignon Blanc with aromas of pink grapefruit, guava and lime.

SANGRIA \$8

White or Cabernet Sangria mixed with fruit, champagne and other special ingredients.

MIMOSA \$8

Choose from mango, guava, or orange juice mixed with sparkling wine for this classic refresher.

A bottle of sparkling wine and three juices. **\$32**

Dessert Wine By The Glass Or Bottle

M. Chapoutier Banyuls 2017	\$9.50 for 2oz./ \$60 for 500 ml bottle
Royal Tokaji Late Harvest 2017	\$6 for 2 oz./ \$42 for 500 ml bottle

Premium Reds By The Glass Or Bottle

Bond Estate Vecina Proprietary Blend, Napa Valley, CA 2011	\$130 / \$551
Cos D'Estournel Cabernet Blend, France 2010	\$140 / \$558
Opus One Proprietary Blend, Napa Valley, CA 2016	\$115 / \$492
O'Shaughnessy Cabernet, Napa Valley, CA 2016	\$34 / \$147
Peju Cabernet Franc, Napa Valley, CA 2016	\$31 / \$98
Williams Selyem Unoaked Chardonnay, Russian River Valley, CA 2017	\$31 / \$98



Kailua's Tasting Room and Bottle Shop

Sparkling Wines By The Glass Or Bottle

Benvolio Prosecco	\$8 / \$30
Chandon Brut Sparkler	\$5 can / \$15 bucket of three
Collet Brut Rose`	\$25/\$105
J Cuvee 20 Brut	\$14 / \$40
Palmer Brut Reserve Champagne	\$25 / \$110
Piper Heidsieck Brut Champagne	\$18 / \$80
Tarantas Cava	\$9/\$36

Sake By The Glass Or Bottle

Niji Junmai Ginjo Sake	\$7 for 2oz., \$10 for 3oz., \$85 for bottle
SHO Chiku Bai Sake	\$7 for 2 oz., \$10 for 3 oz.

Beer And Other Beverages

Honolulu Beerworks IPA	\$6
Honolulu Beerworks Coconut Hefeweizen	\$6
Honolulu Beerworks Cream Ale	\$6
Ola Lager	\$6
Ola Kona Gold Pineapple Cider	\$8
Ola Hard Lemon Lime Seltzer	\$6
Ola Hard Ginger Seltzer	\$6
Hard Iced Coffee	\$6
Sparkling Water	\$4
Bottled Water	\$2 & \$4
Sparkling Apple Cider (non-alcoholic)	\$4
Juices (ask your server for available flavors)	\$4



Kailua's Tasting Room and Bottle Shop

Wine Flights

MELISSA MOSHER, CERTIFIED SOMMELIER,
HAS PAIRED THESE WINES FOR YOU

BLISSFUL BUBBLY \$29

- Benvolio Prosecco, Prosecco DOC Italy
- Tarantas Cava Brut, Organic and Vegan, Spain
- Piper Heidsieck Cuvee Brut, Champagne, France
- Collet Brut Rose`, Champagne, France

WORLDLY WINES \$21

- Pazo Barrantes Albarino, Spain
- Albert Bichot Aligote, France
- Tikal Patriota Malbec blend, Argentina
- Seven Hills Merlot, Walla Walla Valley, Washington

TOUR D'ITALIA \$32

- Solesole Vermentino, Toscana
- Masi Valpolicella Classico
- Brancaia Chianti Classico, DOCG
- Renato Ratti Barolo, Barolo, DOCG

TOUR DE FRANCE \$23

- Lucien Albrecht Pinot Blanc, France
- Champalou Vouvray, Chenin Blanc, France
- Bruno Colin Bourgogne Pinot Noir, France
- St. Cosme Cotes-du-Rhone, France

CRISP & ELEGANT \$21

- Four Graces Pinot Gris, Oregon
- Stolpman, Sauvignon Blanc, California
- Andis Sauvignon Blanc, California

TEARS FROM HEAVEN \$120

- OPUS ONE Red Blend, Napa Valley, CA
- Bond Estate, Vecina Red Blend, Napa Valley, CA
- Cos d'Estournel, Cabernet Blend, St. Estephe, France
- O'Shaughnessy Cabernet, Angwin, CA

PRETTY IN PINK \$22

- Calafuria Tormaresca Rose`, Italy
- Post Malone's Maison No. 9 Rose`, France
- Banshee Rose, Mendocino, CA
- Etude, Single Vine Rose` of Pinot Noir, Santa Barbara, CA

OAK AND BUTTER \$30

- Williams Selyem Unoaked Chardonnay, Sonoma
- Stuhlmuller Vineyards Chadonnay, Napa Valley
- Calmere Napa Valley Chardonnay, Napa Valley
- Beringer Private Reserve Chardonnay, Napa Valley

SWEET SIPPERS \$20

- Donnhoff Riesling, Nahe, Germany
- Saracco Moscato d'Asti, Italy
- Royal Tokaji Late Harvest, Hungary

I SEE REDS \$29

- Evolution Pinot Noir, Willamette Valley, OR
- Brancaia Chianti Classico, Italy
- Antidoto Ribera del Duero, Spain
- Hartford Zinfandel, Russian River, CA

PINOT PICKS \$26

- Bruno Colin Bourgogne, Pinot Noir, France
- Evolution Pinot Noir, Willamette Valley, OR
- Etude Pinot Noir, Napa Valley, CA

THE BIG 6 \$38

- Donnhoff Riesling, Mosel, Germany
- Calmere Chardonnay, Napa Valley, CA
- Andis Sauvignon Blanc, Amador, CA
- Evolution Pinot Noir, Willamette Valley, OR
- Three Rings Shiraz, Barossa Valley, AUS
- Beaulieu Vineyards Cabernet Sauvignon, Rutherford, CA

WINES SUBJECT TO AVAILABILITY AND SUBSTITUION

D'Vine Kailua Food Menu

Edie's Charcuterie Plates

EVERYTHING ON OUR MENU IS AVAILABLE FOR TAKEOUT

BREAD AND OLIVES

\$8

Baguette, olives and mango chutney. Serves two. *Suggested pairing: Pinot Noir*

CHEESE AND CHOCOLATE BOARD

\$16

Combination of cheeses, crackers and Manoa chocolate. Serves two. Gluten free crackers available. *Suggested pairing: Zinfandel*

CHEESE AND CRACKER BOARD

\$14

Just that. Serves two. Gluten free crackers available. *Suggested pairing: Chardonnay.*

CAPRESE

\$15

Mozzarella, tomato, basil, olive oil and bread. Gluten free bread available. *Suggested pairing: Barolo.or Chianti*

HUMMUS AND CRACKER BOARD

\$14

Roasted garlic hummus and crackers. Gluten free crackers available. *Suggested pairing: Sauvignon Blanc or Rose*

VEGAN MIXED BOARD--SUBJECT TO AVAILABILITY

\$18

A mix of vegan cheeses, nuts and dried fruit. Comes with gluten-free crackers. Serves two. *Suggested pairing: Pinot Noir*

SMALL CHARCUTERIE

\$18

Two meats, two cheeses, olives and crackers. Serves two. *Suggested pairing: Pinot Noir or Cabernet*

MIXED BOARD OF CHARCUTERIE -- EDIE'S PICKS

\$31

Our most popular mix of Brie, Smoked Gouda, Sage Derby and other cheeses, Salami, Pepperoni, Prosciutto, crackers, dried fruit, Island Olive Oil, Manoa Chocolate, Marcona Almonds and bread. Serves two - four, depending on how hungry you are. Gluten free bread and crackers available. *Suggested pairing: Cabernet.*



Kailua's Tasting Room and Bottle Shop

Panini

Each panini is \$12.99 and is served hot with potato chips and a pickle.

Special Panini and Wine Pairing is \$18.99 and includes a glass of our house Pinot Noir, Sauvignon Blanc or Chenin Blanc blend.

ITALIAN

Salami, pepperoni, provolone, marinated red pepper, basil, olive oil--all toasted to perfection.

GRILLED CHEESE

Three cheeses grilled with an accent of mango chutney.
Pesto may be substituted if you prefer.

TURKEY AND BRIE

Sliced turkey, brie and dried cranberries. It's a bit messy but well worth it.

CAPRESE

Sliced mozzarella, tomato, basil and olive oil with a splash of balsamic vinegar.

PBJ

Organic peanut butter with island fruit jam--all melted to perfection. This sandwich is \$10.99. With the house wine pairing it's \$16.99.

Desserts

CHEESECAKE \$10

MANOA CHOCOLATE AND BANYULS RIMAGE 2017 \$12

CHEESECAKE AND ROYAL TOKAJI LATE HARVEST 2017 \$15

CHEESECAKE, CHOCOLATE, ROYAL TOKAJI LATE HARVEST 2017 AND M. CHAPOUTIER BANYULS 2017 \$25

Our delicious mango raspberry cheesecake and Manoa chocolate rounds paired with two dessert wines.

BEVERAGES

NON-ALCOHOLIC SPARKLING APPLE CIDER \$4

SPARKLING WATER \$4

ASSORTED JUICE (ASK YOUR SERVER FOR FLAVORS) \$4



Kailua's Tasting Room and Bottle Shop

D'Vine Kailua Happy Hour

Every day, Opening - 6p

Happy Hour Munchies

CHEESE AND CHOCOLATE BOARD

Combination of cheeses, crackers and Manoa chocolate. Serves two. Gluten free crackers available. *Suggested pairing: Zinfandel*

\$12

CAPRESE

Mozzarella, tomato, basil, olive oil and bread. Gluten free bread available. *Suggested pairing: Barolo.or Chianti*

\$10

HUMMUS AND CRACKER BOARD

Roasted garlic hummus and crackers. Gluten free crackers available. *Suggested pairing: Sauvignon Blanc or Rose*

\$10

CHEESECAKE

Ask your server for our current flavor.

\$5

Drink Specials

WINE-OF-THE-DAY SPECIAL: ASK YOUR SERVER

ALSO AVAILABLE FOR \$5 EACH

Mimosa (ask your server for available juices)
White or Red Sangria
House Cabernet, Pinot Noir or Sauvignon Blanc
Honolulu Beerworks IPA
Ola Brew Lager
Honolulu Beerworks Coconut Hefeweizen
Ola Brew Hard Pineapple Cider
Ola Brew Hard Lemon Lime or Ginger Seltzer
Hard Iced Coffee

Military with valid ID receive an extra 10% off the above during Happy Hour every day.



Kailua's Tasting Room and Bottle Shop

Party/Group Options

D'Vine Kailua Wine Bar is available for your private or semi-private party. Ask your server for more information or inquire via email at info@dvinekailua.com. **Reservations required.**

GUIDED WINE TASTING

Our Certified Sommelier, Melissa Mosher, will guide you and your friends through tastes of two wines. Available for groups of 2 - 10.

\$15 PER PERSON

D'VINE WINE AND FOOD PAIRING

Our Certified Sommelier, Melissa Mosher, will guide you and your friends through three glasses of special wines with our food pairings. Available for groups of 6 - 10.

\$50 PER PERSON

PICNIC TO GO--BOAT DAY BAG

A D'Vine beach bag with two D'Vine insulated cups, bottled water, two panini sandwiches of your choice with chips and two glasses of Rose` wine. Everything you need for a great picnic! You may add a bottle of wine from our bottle shop for an additional cost, or just stick with the Rosé in the bag.

**\$75
INCLUDES ROSE
WINE.
ADDITIONAL COST
FOR BOTTLE OF
YOUR CHOICE.**

Last call will be given 15 minutes before closing time. Our kitchen closes 30 minutes before closing.



HOURS

Tuesday - Thursday 4p -9p
Friday - Saturday 2p - 9p
Sunday 2p - 8p
Closed Monday

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