

HOUSE SELECTIONS

TASTING PLATE 9

A simple plate to complement your wine tasting experience, featuring salami, prosciutto, two cheeses, and bread.

DESSERT OF THE DAY 5

Daily dessert selection, please ask your server for details.

FLATBREADS

MARGHERITA 8

A simple classic, with tomatoes and basil over mozzarella cheese.

VEGETABLE 9

Zucchinis, mushrooms, and onions, with some red peppers to kick it up.

ITALIAN 10

Prosciutto, salami, and onions. Need we say more?

BRISKET 10

Beef brisket and bacon combined with mozzarella and a light layer of barbecue sauce.

THE PIG 10

Pork and mushrooms over swiss cheese produce a delectable flatbread.

FIESTA CHICKEN 10

Grilled chicken, black beans, mozzarella, and red peppers.

HAPPY HOUR MENU (4-7PM MONDAY – FRIDAY)

ALL CHOICES BELOW REGULARLY \$6

CRAB DIP 4

Warm spicy creamy crab dip with toasted baguette.

HAMCHEGO BITES 4

Ham, manchego cheese, and jalapeno aioli served in bite sized portions.

CHIPS AND SALSA 4

Fresh tortilla chips and roasted tomato salsa combine to provide a great snack.

BLEU CHEESE CHIPS 4

Crispy kettle chips covered with melted blue cheese crumbles. Finished with a tangy balsamic glaze.

BUFFALO WINGS 4

Lightly battered chicken wings covered in buffalo sauce.

We make every attempt to identify ingredients that may cause allergic reactions for those with food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the products we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at this establishment.

Please inform the manager if you have a food allergy.



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CLASSICS



ICEBERG WEDGE 7

Cold fresh iceberg lettuce wedge adorned with diced tomatoes, prosciutto cracklins, and blue cheese dressing.

CAPRESE 6

Fresh tomatoes and mozzarella, topped with basil, and a light drizzle of balsamic glaze.

TOMATO OLIVE BRUSCHETTA 7

Tomatoes mixed with kalamato olives and basil, atop fresh baguette.



CAESAR SALAD 8

A simple classic, with creamy Caesar dressing, croutons, and topped with grilled chicken breast and parmesan reggiano.



CHICKEN SKEWERS 8

Teriyaki marinated chicken skewers over a bed of rice with a ginger teriyaki drizzle.

BEEF WELLINGTON EN CROUTÉ 7

Tender beef and gravy wrapped in a pastry crust and baked to perfection.

PULLED PORK SLIDERS 8

Homemade barbecue sauce, fresh slaw, and tender pulled pork produce a classic slider.

FISH TACOS 7

Breaded cod, served on corn tortillas, with our spicy chipotle sauce and our house slaw.



MEAT SPECIALTIES

ASPARAGUS PANCETTA SALAD 8

Roasted asparagus with prosciutto, onions, and vinaigrette.

BEEF BRISKET ASIAN ROLLS 8

Beef brisket, spring onions, cabbage, and hoisin sauce, baked in a crispy wonton wrapping.

PULLED PORK TACOS 8

Juicy marinated pork, topped with our house slaw, in corn tortillas.



BLACK BEAN CHICKEN SLIDERS 9

Chicken breast, black beans, mozzarella, and red peppers provide a latin flair to the slider selections.



BRISKET STUFFED MUSHROOMS 9

Large Portobello mushrooms, stuffed with brisket, bread crumbs, and manchego cheese, and red wine.

BEEF BRISKET SLIDERS 9

Three sliders, each with tender beef brisket topped with bacon and an onion ring.

PORK RIBS 8

Slow roasted pork ribs, drizzled with barbecue sauce, over a bed of our house zesty slaw.



CRAB MACARONI AND CHEESE 8

A comfort food classic, featuring creamy macaroni and cheese with crab, with a crispy bread crumb topping.

SHRIMP BACON POPPERS 7

Baby peppers stuffed with a savory shrimp cream cheese sauce and bacon.

VEGETABLE SPECIALTIES

RED PEPPER HUMMUS 6

A light starter of warm pita triangles and red pepper hummus.



PORTOBELLO MUSHROOM SLIDERS 9

Portobello mushrooms topped with swiss, fresh tomatoes, red peppers, and our house pesto.

CHIPOTLE DRIZZLED TOSTONÉS 7

Fried plantains drizzled with spicy chipotle sauce and black beans.

PORTOBELLO SALAD 8

Roasted Portobello mushrooms, aged manchego, tomatoes, onions and sesame vinaigrette.

MUSHROOM PHYLLO 7

Crispy phyllo stuffed with mushrooms and our delectable sherry cream sauce.

ZUCCHINI CRISPS 6

A WineHouse classic featuring breaded and baked zucchini slices and ranch dressing.

PANKO ROASTED TOMATOES 7

A spin on caprese, crispy panko roasted tomatoes are topped with mozzarella, basil, and balsamic glaze.



RED PEPPER BRUSCHETTA 7

Warm red bell pepper bruschetta atop toasted baguette and mozzarella.