



DIVINE

Wine Bar & Bistro



D'Vine Wine Bar building in the early days.
Courtesy of the Lompoc Historical Society.

(805) 430-8356

107 West Ocean Ave. Lompoc, CA

Tues, Wed, Thur - 5:00pm to 10pm

Fri - 5:00pm to 11pm

Sat - 3:00pm to 11pm

“In Vino Veritas”

DvineWineBarandBistro.com

Appetizers

Grilled Artichoke (seasonal)

A delectable seasoned half or whole local artichoke.

Served with a chipotle aioli. Half — 6 Whole — 9

Vegan Hummus Plate

A delicious house-made hummus, filled with flavors of the Mediterranean. Served with fresh, seasonal vegetables and crunchy pita chips. — 8

Cheese and Olive Plate

A double cream brie cheese wedge, served with a gourmet variety of marinated olives, almonds and baguette slices — 9

Bruschetta

A perfect blend of fresh tomatoes, basil and garlic on olive oil brushed crostinis. Drizzled with balsamic vinegar. — 9

Bratwurst Plate

Savory bratwurst served with dipping sauces, sauerkraut, brussel sprouts and baguette slices — 11

Gourmet Crostini

A wine lover's delight, this crostini is made with pesto and shaved pecorino truffle cheese — 9

Artichoke/Jalapeno Dip

An exciting blend of fresh and spicy ingredients combined to tantalize the taste buds. Served with locally made tortilla chips. — 7.5

Appetizers

The D’Vine Meat and Cheese Plate

An assortment of 3 cured meats, gourmet cheeses, nuts, fruit, fig compote and rich dark chocolate truffles. Served with baguette slices, Whole — 18 Half — 10

Soups and Salads

The “House Chopped” Salad

A traditional chopped salad of romaine lettuce tossed with our house-made dressing and topped with a compote of marinated garbanzo beans, salami, olives, tomato and red onion. Sprinkled with feta cheese and served with baguette slices. Half — 7 Whole — 11

The Bistro Salad

Fresh spring greens, topped with tart green apple, candied walnuts, gorgonzola cheese crumbles, dried cranberries, house-made balsamic vinaigrette and baguette slices. — 9

The Spinach Salad

Fresh spinach with fresh strawberries, blueberries and candied walnuts topped with shredded chicken. Tossed with our house-made raspberry vinaigrette — 9

The Wedge Salad

Quarter wedge of iceberg lettuce topped with bacon crumbles, bleu cheese crumbles, chives and diced tomato. Served with our house-made bleu cheese dressing. — 9

The Soup of the Day

Served with savory crackers. Cup — 4.5 Bowl — 6

Mains

Panini of the Day

Meat, cheese and veggies on a Ciabatta roll or wrapped in a flour tortilla. Ask what's hot on the grill today. Served with Kettle chips or a light salad. — 10 With a cup of soup — 14

Pizza of the Day

Our delicate wafer thin crisp-crust pizza topped with mozzarella, parmesan cheeses and chef's choice of toppings. Bursting with fresh flavor and made in our original Central Coast style.

All pizzas done with or without meat — 12.5

The "Santa Rita Hills" Pizza

Our delicate wafer thin crisp-crust pizza topped with mozzarella and parmesan cheeses, artichoke hearts, mushrooms, black olives and italian sausage.

All pizzas done with or without meat — 12.5

The "D'Vine Italian Garlic" Pizza

Our delicate wafer thin crisp-crust pizza brushed with olive oil and topped with a garlic alfredo sauce, mozzarella and parmesan cheeses, pepperoni, Italian sausage, mushrooms, black olives, diced tomatoes and green onions.

All pizzas done with or without meat — 12.5

Build Your Own Pizza

Our delicate wafer thin crisp-crust pizza topped with mozzarella and parmesan cheeses to start. — 12.5

Choose a sauce ; meat and two veggies or three veggies

Sauce: red marinara sauce, white alfredo sauce, pesto sauce.

Meats: Italian sausage, pepperoni, chicken, bacon, salami

Veggies: mushroom, onion, black olives, diced tomatoes, banana peppers, green onion, artichoke hearts.

Additional meats are \$1.50 each and additional veggies are \$1.00 each

Mains

Smoked Salmon Filet

A Perfectly seasoned, smoked salmon served cold on a bed of fresh greens, served with a side of creamy aioli sauce and crackers. — 15

Pasta of the Day

Ask your server or see our chalkboard for our fresh pasta of the day. — Price Varies

Ravioli with Brussel Sprouts

Six spinach and cheese stuffed ravioli, topped with a pesto cream sauce, shaved pecorino truffle cheese and locally grown seared and seasoned brussel sprouts. — 11

Desserts

New York Style Cheesecake

Rich and creamy cheesecake topped with fruit and a house-made fruit coulis drizzle. — 6

Triple Chocolate Mouse Napoleon

A chocolate lovers dream! A light tiered mousse cake over a decadent house-made ganache swirl served with a fruit garnish. — 6

Chocolate Torte Cake

This delicious chocolate indulgence is gluten free. Served with whipped cream and a fruit garnish. — 6

Pie of the day

Served with whipped cream — 6

5 Dark Chocolate Truffles — 3

Wine

Pinot Noir

2012 Babcock Estate	12/38
2012 Melville Estate	12/38
2012 YNOT	10/32
2012 Fossil Point	8/26
2008 Ampelos Rho	42

Cabernet Sauvignon

2013 Daou	12/38
2012 Tolosa	10/32

Grenache

2010 Anonymous	12/38
2010 Barrel 27	10/32

Syrah

2012 Bonaccorsi Lerner	12/38
2012 Barrel 27 RHMan	10/32

Merlot

2011 Babcock	10/32
2010 Pomar Junction	32

Sangiovese

2010 Stolpman Estate	12/38
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Rhone Blends

2010 Kaena - Hale Red	32
2007 Press Gang Cellars	32

Other Reds

2011 Palmina Barbera	38
2011 FON Tempranillo	10/32
2011 FON Zinfandel	10/32
2012 Smashberry Red	8/26
2011 Babcock Rose	8/26

Chardonnays

2011 Kessler-Haak	12/38
2012 Tolosa (no oak)	10/32
2012 Lumen	32
2012 Lincourt	32
2013 Ballard Lane	8/26

Viognier

2012 Carina Cellars	10/32
2011 La Vie Plum Cuvee	20

Sauvignon Blanc

2010 Brander	10/32
2013 Paydirt	8/24
2012 Firestone	24

Rhone Blends

2010 Barrel 27 HOTH	10/32
2012 Smashberry white	10/32

Sparkling Wines

Opolo	24
Prosecco Split	7

Other Whites

2010 Scott Cellars Pinot Blanc ..	24
2013 Fly. Goat Pinot Gris	10/32
2012 Castoro C. White Zin	8/26

Dessert Wines & Ports

Dows Tawny Port (20 year)	12
Dows Tawny Port (10 year)	10
Dows Ruby Port	8
2011 Ampelos Late Riesling	25

Beer

Domestic

Budlight	4
Budweiser	4

Domestic Premium

Anchor Steam	5
Liberty Ale	5
Corona	5
Figueroa Mtn Hoppy Poppy	5
Figueroa Mtn Davy Brown	5
Figueroa Mtn Danish Red	5
Firestone DBA	5
Firestone 805	5
Pyramid Hefeweizen	5
St. Archer White Ale	5
Drakes 1500 Pale Ale	5
Green Flash Stout	6
Downtown Brown (22oz)	9
Indica IPA (22oz)	9
Mission IPA (22oz)	10
Hop Stoopid (22oz)	10
Green Flash Le Freak (22oz)	12
Le Merle FH Ale (750ml).....	12

More...

Coca Cola (12oz bottle)	3.5
Pomegranate Italian Soda	3,5
Lemon Italian Soda	3.5
Pellegrino S. Water (250ml)	2
Pellegrino S Water (750ml)	5
Ginseng Honey Iced Tea	2.5
Coffee or Tea	2.5
Hot Chocolate	3.5

Imports

Becks (non-alcoholic)	4
Old Speckled Hen	5
Leffe	5
Stella Artois	5
Bass	5
Heineken	5
Krusovice Dark Lager (500ml).....	8
Youngs DC Stout (500ml)	8
Fullers ESB (500ml)	9
Erdinger Dunkel Weiss (500ml)...	9
Hobgoblin Eng. Ale (500ml)	10
La Fin Du Monde (750ml).....	12
Chimay Blue (750ml)	18
Delerium Tremens (750ml).....	18

Asian Spirits...

For a new take on wine bar libations... try our asian spirits by Han for your favorite shot.

- **Tequila**
- **Vodka**
- **Fireball Whiskey**

Made from barley and rice, this premium soju is 48 proof and is served in a 2 oz shot glass. — 5

“Wine is the most civilized thing in the world.”

-Ernest Hemingway

“Wine is bottled poetry”

-Robert Lewis Stevenson

*“Wine comes in at the mouth and love comes in at the eye,
That's all we shall know for truth before we grow old and die”*

-William Butler Yeats

*“Wine gives a man nothing... it only puts in
motion what had been locked up in frost”*

-Samuel Johnson

*“Even more importantly, it's wine, food and the arts.
Incorporating those three enhances the quality of life”*

-Robert Mondavi

*“Wine gives a man nothing... it only puts in
motion what had been locked up in frost”*

-Judith Viorst