

WINE LIST

■ WHITE

Glass | Bottle

SAUVIGNON BLANC *Pairs well with light starters & seafood.*

Crusher 8 | 29
CALIFORNIA. Vibrant inviting aromas of tropical pineapple and kiwi fruit.

Kim Crawford - | 42
NEW ZEALAND. Aromas of lifted citrus, tropical fruit and crushed herbs.

PINOT GRIS/GRIGIO *Pairs well with seafood & salads.*

Acrobat Pinot Gris 11 | 38
OREGON. Bright flavors of fresh lemon/lime zest and green mango.

Santa Margherita Pinot Grigio 13 | 62
ITALY. Intense fruit reminiscent of Golden Delicious apples makes it a very versatile wine.

CHARDONNAY *Pairs well with seafood, pasta & risotto.*

CK Mondavi 5 | 20
CALIFORNIA. Fruit similar to yellow apples, melon, touch of oak and bright acidity on finish.

Kendall-Jackson Vintner's Reserve 10 | 38
CALIFORNIA. Tropical flavors of pineapple, mango, papaya and citrus notes.

J Lohr 'Arroyo Vista' 13 | 51
MONTEREY. Tight-grained oak aromas meet with lemon rind, mango and a touch of spice.

REISLING *Pairs well with rich seafood, pasta & risotto.*

Zen Garden 8 | 30
GERMANY. Highly aromatic with stone fruit (peaches & apricots), citrus and a mineral note.

ROSÉ *Pairs well with light starters, seafood, salads & chicken.*

Fleur de Prairie Rosé 10 | 40
PROVENCE, FRANCE. Delicate flavors of strawberry, rose petals, and herbs and a bright refreshing acidity.

SPARKLING *Pairs well with seafood & salads.*

Zonin Prosecco - | 10
ITALY. Clean long and fresh, with focused, precise apple, pear and passion fruit aromas and flavors. *Serving size is 2 glasses.*

Zonin Rosé - | 10
ITALY. Evokes memories of wisteria flowers and Renetta apples, floral notes and a hint of almond. *Serving size is 2 glasses.*

Poema Brut Cava - | 33
SPAIN. Aromatic hints of apple blossom and sweet smoke. Light bodied with tangy acidity and notes of Golden Delicious apple and biscuit.

Dom Perignon Brut - | 250
CHAMPAGNE, FRANCE. The classic Champagne! Fine, satin like mousse with notes of white raspberry brioche and Early Grey tea.

RED SPARKLING *Pairs well with seafood & salads.*

Medici Lambrusco Secco - | 31

SWEET WINE *Pairs well with desserts.*

Castello del Poggio Moscato 7 | 23
ITALY. Lively acidity balances the sweet fruit.

Roscato Rosso Dule Brachetto 8 | 25
ITALY. Ruby red color with intense flavors of blackberries and sweet ripe wild berries.

Mochetto Pink Moscato 9 | 36
ITALY. Aromas of sweet raspberry and pink grapefruit.

■ RED

Glass | Bottle

PINOT NOIR *Pairs well with salmon.*

LaCrema 14 | 54
MONTEREY. Nuances of ripe cherry cola, anise with cherry, plum and pomegranate.

Decoy by Duckhorn 16 | 57
SONOMA. Lovely aromas of strawberry, sun-dried cherry with hints of tobacco.

Cherry Pie - | 49
CALIFORNIA. Aromas of raspberry, nutmeg, sandalwood and light smokiness lifted by a floral note.

PETIT SIRAH *Pairs well with any steak.*

Spellbound 8 | 29
CALIFORNIA. Generous characteristics of rich blackberries and blueberries, vanilla bean and roasted coffee. A favorite!

RED BLENDS *Pairs well with any steak or pork.*

Frontier Red by Fess Parker 9 | 31
CENTRAL COAST. A delicious Syrah-based red with lush red/black fruit and spices.

Exitus Bourbon-Barrel Aged Red 13 | 46
Fermented in American Stainless steel; aged for 3 months in Kentucky Bourbon barrels. A bold blend of Zinfandel, Petit Verdot, and Cabernet Sauvignon. Aromas of blackberry compote, leather, dusty dark chocolate, fire toasted oak, baking spices, caramel and loose-leaf tobacco. A favorite!

Murrieta's Well 'The Spur' Red 15 | 68
LIVERMORE VALLEY. Cabernet based with Petite Sirah and Merlot - ripe blueberry, blackberry, dried cherry and vanilla spice with smooth mouthfeel.

MALBEC *Pairs well with any steak.*

Punto Final Classic 9 | 33
MENDOZA, ARGENTINA. Black raspberry and plum dominate with tangy cherries, vanilla and mocha flavors.

Amalaya 9 | 33
SALTA, ARGENTINA. Strawberries, raspberries and ripe fruit with a touch of pepper and spices.

Colome Estate 18 | 66
SALTA, ARGENTINA. Bright, intense aromas of black and red fruits with complex, elegant structure.

MERLOT *Pairs well with any steak.*

CK Mondavi 5 | 20
CALIFORNIA. Medium bodied with a hint of oak and flavors of cherries and plums.

Wente Sandstone 11 | 41
LIVERMORE VALLEY. Ripe fig and pomegranate with a hint of sandalwood.

St. Francis 13 | 49
SONOMA. Spicy herb and vanilla overtones with strong black fruit, nuanced with chocolate.

CABERNET SAUVIGNON *Pairs well with any steak.*

CK Mondavi 5 | 20
CALIFORNIA. Rich with cherry and blackberry flavors with a hint of oak.

Josh Cellars 'Craftsman' 12 | 38
CALIFORNIA. Dark fruits, cinnamon, clove and subtle oak aromas. *This bottle cannot be purchased in stores!*

Hess Collection Allomi Vineyard - | 73
NORTH COAST. Ripe berries and sandalwood that delivers sweetly attractive intense flavors.

Caymus Winery - | 165
NAPPA VALLEY. Black/blue fruit, coffee bean, sweet oak and earthy aromas and flavors.

Silver Oak Cellars - | 165
ALEXANDER VALLEY. Predominately Cab, it shows lovely red fruit of raspberry and currants with silky tannins and a long finish.

Silver Oak Cellars - | 250
NAPA VALLEY. Notes of cassis, black cherry, pipe tobacco, salted caramel, cocoa beans and fresh strawberry.