

BUBBLES			Glass	Bottle	
Pol Remy, France	\$5.50	\$28			Fess Parker, Santa Barbara \$43
Crisp, dry traditional Brut.					Aromas of apple, pear and pineapple combine with a touch of oak, melon, and white flowers.
Santa Margherita Prosecco	\$9.00	\$44			Mer Soleil Silver Ceramic, Santa Lucia \$50
Italian sparkling wine with aromas of lime, kiwi, and white flower.					Unoaked, California-style Chardonnay with lots of up front tropical fruit and spice.
Alasia Sparkling Moscato, Asti		\$35			FEL, Anderson Valley \$50
Gently sparkling with aromas of honey, flowers, and fresh grapes. Sweet fruit on the palate balanced by agreeable acidity on the finish.					Flavors of quince, white nectarine, Lisbon lemon. Mouthwatering acidity on finish.
Schramsberg Mirabelle Brut, North Coast		\$72			Mer Soleil Reserve, Santa Lucia \$60
Young, bright bubbly with crisp acidity and vibrant green apple.					California-style Chardonnay with lots of up front tropical fruit and spice.
Veuve Clicquot Yellow Label, Reims		\$125			Rombauer, Napa \$90
Subtle notes of white peach, anise, biscuit, and kumquat.					Ripe, sweet-tasting flavors of pear, fig, and tangerine are intense and focused, leading to a long, clean, lingering finish.
SAUVIGNON BLANC			Glass	Bottle	
Chateau Promis, Bordeaux	\$6.00	\$30			Schug, Sonoma \$48
Refreshing citrus notes balanced with crisp acidity on the finish.					Crisp and dry, flavors of pineapples, green apples, peaches, crème brulee, buttered toast, vanilla, and cinnamon spice.
Long Meadow Ranch, Napa	\$9.50	\$47			OTHER WHITES
Kiwi, pineapple, honeydew, white mulberry, true minerality. Dry, ripe, refreshing.					Glass
Wither Hills, New Zealand	\$7.00	\$33			Bottle
Light and tangy with gooseberry and red capsicum flavors.					
Justin, Paso Robles, CA	\$7.00	\$33			Shelton Salem Fork Blush \$6.00 \$28
Aromas of lemon, tropical fruit, guava, and pineapple, with subtle orange peel.					A slightly sweet and balanced wine with hints of mandarin orange and crisp acidity.
Huia, New Zealand	\$9.00	\$44			Single Post Riesling, Germany \$6.50 \$31
Elderflower on the nose. Fine, well balanced palate showing classical minerality.					Peach, plum, and tangerine fruits with minerality. Dry & crisp with balanced finish.
Fournier Sancerre, France		\$68			Kings Ridge Pinot Gris, Oregon \$6.50 \$32
Notes of gooseberries, grapefruit, and mineral.					Beautiful aromas of ripe pears, nectarines, and melon.
CHARDONNAY	Glass	Bottle			Guilhem Rosé, France \$7.00 \$33
Light Horse, CA	\$6.00	\$28			Strawberries and red raspberries with hints of minerality. Plenty of acidity and crisp, refreshing finish.
Tropical profile of pineapple and orange zest. Smooth, rich finish. Bright acidity.					Tiefenbrunner Pinot Grigio \$7.00 \$33
Louis Latour Grand Ardeche	\$6.50	\$31			Unobtrusive bouquet, and hints of pear and candied fruit.
Ripe apple and peach fruits with a creamy texture and notes of vanilla and spice.					Trimbach Pinot Blanc, Alsace \$8.50 \$40
Gerard Bertrand Reserve, FR	\$7.00	\$33			White flower and apricot notes. Smooth, medium-bodied with good acidity.
Fresh citrus notes, ripe apple, and white flowers. Toasty notes, hazelnut aromas.					Conundrum Blend, CA \$9.00 \$44
Mira, Napa	\$8.50	\$42			Distinctively aromatic with honeysuckle, dried apricot, rose petal, and honeycomb. Soft and round, ripe and appealing. Juicy finish.
Flinty, tropical aromas lead to citrus zest, apricot, and creamy flavors.					King Estate Backbone Pinot Gris, Willamette \$12.50 \$62
Sonoma Cutrer, Russian River	\$9.00	\$44			Supple mouthfeel with fresh pear, rose water, lime zest. Bright fruit with minerality.
Golden apple and tropical pineapple with perfumed vanilla cake spice.					Santa Margherita Pinot Grigio, Valdadige \$54
Landmark Overlook, Sonoma	\$10.00	\$50			Fresh, harmonious fruit set off by slight sweetness with a long finish.
Notes of Meyer lemon tart, marzipan, toasted almonds, Asian pear, honeysuckle, and a hint of Tahitian vanilla.					Tommasi Pinot Grigio, Veneto, Italy \$35
					Hints of tropical fruit, medium bodied with a clean, round, soft taste. Crisp finish.
					The Prisoner, Blindfold, CA \$50
					White Rhones & Chardonnay. Honeysuckle, grilled white peach, toasted hazelnut.
					Pine Ridge Chenin Blanc-Viognier, CA \$34
					Tangy peach, melon, and citrus flavors are straightforward and juicy. Floral note lingers on finish, adding some charm.

PINOT NOIR			CABERNET SAUVIGNON		
	Glass	Bottle		Glass	Bottle
Montinore Estate, Willamette	\$8.50	\$42	Storypoint, Central Valley	\$7.00	\$33
Strawberry, red cherry, black plum, pomegranate, chocolate, pie spice.			Rich and full-bodied with nutmeg and vanilla.		
Louis Latour, France	\$7.50	\$36	Silver Palm, North Coast	\$7.50	\$36
Nice red fruit. Good acidity with soft tannins and some earthy notes.			Aromas and flavors of minty chocolate, cedar, tart raspberry, and moderate oak.		
Meiomi Blend, CA	\$9.00	\$44	Revelry, Columbia Valley	\$8.50	\$42
Plum, cherry cola, and toasty mocha flavors. Vibrant acidity.			Layered with black fruits, chocolate, espresso, and cedar notes, well-balanced.		
Maysara "3 Degrees"	\$9.50	\$46	Stephen Vincent, Napa	\$8.50	\$42
Notes of fresh earth, oak leaves and pepper. Bright tannins, firm structure.			Blend of 95% Cabernet Sauvignon and 5% Merlot. Complex flavors, soft tannins.		
MacMurray, Russian River Valley		\$46	BR Cohn, North Coast	\$11.50	\$56
Caramel and vanilla flavors,ripe fruit with tropical and lemon cream notes.			On the palate, lush cherry, caramel and clove. Smooth tannins and long juicy finish.		
Schug, Sonoma		\$50	Daou, Paso Robles		\$50
Dry, yet fruity medium-to-full body and a nice hint of cherry, sage, and eucalyptus.			Refined black currant aromas and flavors, well-built on the palate, fine persistent finish.		
Steele, Santa Barbara		\$70	Anatomy #1, Napa		\$49
Complex aromas of dried cherry with flavors of cherry, strawberry, and herb.			Fresh and dried dark black fruit, hints of spice and mocha, long smooth finish.		
Praxis Pinot Noir, Sonoma		\$52	Kith And Kin, Napa		\$60
Flashes of cherry pit fruit, hints of blue fruit, fresh yet firm finish.			Bold and balanced. Aromas of fresh red berries complemented by subtle leather and sweet French oak. Supple bing cherry, plum, and rhubarb on entry.		
Illahe, Willamette Valley		\$62	Simi, Alexander Valley		\$45
Red fruit flavors ranging from strawberry to cherry to cranberry, which evolve into savory flavors of baking spice.			Aromas of clove, cinnamon, hints of cedar, mint chocolate, and toasty oak.		
Long Meadow Ranch, Farmstead, Sonoma		\$80	Paso Creek, Paso Robles		\$35
Aromatics of wild strawberries, cherries, black tea, spice, brown sugar, and a touch of toasty/caramelized oak. Sustainably farmed.			Dutch chocolate, currant, spicy and peppery, with hints of toasted sweet oak.		
MERLOT					
	Glass	Bottle		Glass	Bottle
Tangley Oaks Merlot, Napa	\$7.00	\$33	Robert Mondavi, Napa		\$60
Rich lush plums, dark cherries, chocolate, savory herbs, and cherry.			Dry, full bodied, and rich in tannins, with black currant and sweet, toasty oak.		
Kendall Jackson, Sonoma		\$36	Daniel Cohn Bellacosa, North Coast		\$50
Layers of black cherry, plum, currant, and wild berry flavors with a hint of spice.			Earthy chocolate notes lead to red and black fruits with maximum juiciness.		
Revelry, Columbia Valley		\$38	Rombauer, Napa		\$130
Bright and vivid raspberry and rhubarb. Picks up floral notes as finish lingers.			Currant, plum, blackberry, and cherry fruit, toasty-spicy accents.		
Charles Krug, Napa		\$50	Bench, Alexander Valley		\$55
Ripe cherries, blackberries, and dried blueberries.			Cranberry nose with firm tannins and structure. Aged 18 months in French oak.		
			Jordan, Alexander Valley		\$150
			Dry earthiness. Blackberry and black cherry flavors, with an herb note.		
			Caymus, Napa		\$185
			Aromas of earth, spice, and cola. Currant and blackberry fruit, cedar, and tobacco.		
			Orin Swift Palermo, Napa		\$110
			Raspberry, ripe cherry, and star anise on the nose lead to smooth palate of blackberry and cassis. Ultra round and soft, finishing with reverberating length.		
			Silver Oak, Alexander Valley		\$175
			Dried herb, blackberry, and black currant fruit. Dry and elegant.		
			Justin, Paso Robles		\$58
			Full bodied with black cherry, black currant, and berry fruit. Oak accents.		
			Austin Hope, Paso Robles		\$65
			Modern-styled wine layered with juicy blackberry, cherry, cedar, clove, & nutmeg.		

Vintages are available upon request.
Please ask before ordering.

A \$15.00 corkage fee will be applied for each bottle
of wine brought in by guest(s).

OTHER REDS**Glass****Bottle****Aguaribay Malbec, Argentina \$6.50 \$31**

Dark, rich, roasted blueberry and raspberry, long finish notes of tobacco.

Tomaiolo Toscana Super Tuscan \$7.50 \$36

A blend of Sangiovese, Cabernet, and Merlot with berries, cherries, and tobacco.

Morgan Cotes Du Crow's Blend, CA \$7.50 \$36

Rhône style blend. Medium-bodied with soft tannins, black cherry, and brambleberry.

Matt Cline Three Zinfandel \$36

Medium-bodied with good acid, sweet berry fruit, some pepper, incense, and spice.

The Reveler Columbia Valley Cuvee \$50

Predominantly Cabernet, this is a rich wine with layer after layer of flavor.

Tamarack Cellars Cab Franc, Columbia Valley \$63

Aromas of elderberry, warm pie cherries, and oregano rib rub lead to a focused palate of honey and red plums. Smooth finish with integrated sweet spice tannins.

Chateau Francs Magnvs, Bordeaux \$37

Light tannins and a berry, light vanilla character. Medium-bodied. Clean and Bright.

Guigial Cotes du Rhone \$45

Aromas of red and dark berries, Indian spices, and violet with hints of smoke.

Sinelo Montepulciano d'Abruzzo \$38

Full bodied. Fragrant & fruity, persistent & intense with spices, liquorice, and vanilla.

Ridge Three Valleys Zinfandel \$70

A blend of Zinfandel, Carignane, Petite Sirah, Syrah, Grenache, Alicante Bouschet.

Sokol Blosser Evolution Blend, Oregon \$44

Aromas of cherries and red plums, ripe raspberries, and hints of cinnamon.

Newton Claret, Sonoma \$45

Rich ripe fruit on the nose complemented by vanilla, sweet spice, and oak. Fruit continues on the palate, balanced with bright, supple tannins and lingering finish.

Gundlach Bundschu Mtn. Cuvee \$43

Black plum, blackberry, and milk chocolate flavors, accents of black spice.

Broccatelli Galli Sagrantino, Montefalco \$87

100% Sagrantino. Bramble aroma. Dry, full-bodied, aged 24 months in French oak.

The Prisoner, Saldo Zinfandel, CA \$72

Spicy toast notes with black cherry, cinnamon, and raspberry flavors.

The Prisoner, Red Blend, Napa \$100

Aromas of Bing cherry, espresso, roasted fig, and vanilla.

Chianti Riserva, Terre di Bo \$34

From the heart of Chianti. Cherry-driven profile, subtle minerality, vibrant acidity.

Paveil Du Luze Margaux \$87

Cassis aromas and flavors, mixed with some cedar and floral notes.

Catena, Padrillos Malbec, Mendoza \$35

Young profile with fresh style and violet floral aromas with flavors of plum, cherries, dried berries, and a slight feeling of white pepper on the finish.

Chapoutier Bila Haut Cotes du Rhone \$34

Concentrated flavors of dark cherry, plum, raspberry tart, and grilled fig.

Luberri Seis, Rioja, Spain \$43

Bright cherry fruit surrounded by spices. Rich mouthfeel full of sweet round fruit and complementary spicy wood tones.

Elyse C'est Si Bon Sierra Foothills \$60

Wild plums, vibrant raspberries, dried currants, and a hint of minerality.

Mollydooker Two Left Feet Blend \$65

A blend of Shiraz, Cabernet Sauvignon, and Merlot. Black currant cordial, mulberries, espresso, and tree bark.

DESSERT WINES AND PORTS**Romariz Fine Tawny Port \$7.00**

Nose of ripe honeydew, figs, wood, and spice. Soft and round on the palate.

Dow's 10 Year Tawny Port \$9.00

Medium-bodied, with a fresh allure to baked apricot and dried mango.

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