

BUBBLES			Glass	Bottle		
Charles Méras, France	\$7.00	\$35			FEL, Anderson Valley	\$60
Crisp, dry traditional Brut with white stone fruit and citrus aromas.					Flavors of quince, white nectarine, Lisbon lemon. Mouthwatering acidity on finish.	
Santa Margherita Prosecco	\$12.00	\$59			Orin Swift, Mannequin, CA	\$94
Italian sparkling wine with aromas of lime, kiwi, and white flower.					Aromas of Meyer lemon, jasmine, yellow chrysanthemum and fresh cut pineapple. On the palate, juicy yellow peach balanced by lemon zest, almond praline & toffee.	
La Perlina Sparkling Moscato, Veneto		\$35			Rombauer, Napa	\$100
Gently sparkling with aromas of honey, flowers, and fresh grapes. Sweet fruit on the palate balanced by agreeable acidity on the finish.					Ripe, sweet-tasting flavors of pear, fig, and tangerine are intense and focused, leading to a long, clean, lingering finish.	
Schramsberg Mirabelle Brut, North Coast		\$72			Schug, Sonoma	\$48
Young, bright bubbly with crisp acidity and vibrant green apple.					Crisp and dry, flavors of pineapples, green apples, peaches, crème brulee, buttered toast, vanilla, and cinnamon spice.	
Veuve Clicquot Yellow Label, Reims		\$195			OTHER WHITES	
Subtle notes of white peach, anise, biscuit, and kumquat.			Glass	Bottle		
SAUVIGNON BLANC					Shelton Salem Fork Blush	\$7.00 \$35
Chateau de Bon Ami, Bordeaux	\$6.50	\$32			A slightly sweet and balanced wine with hints of mandarin orange and crisp acidity.	
Lively and bright with good minerality. Crisp and packed with fruit.					Single Post Riesling, Germany	\$7.00 \$34
Long Meadow Ranch, Napa	\$12.00	\$60			Peach, plum, and tangerine fruits with minerality. Dry & crisp with balanced finish.	
Kiwi, pineapple, honeydew, white mulberry, true minerality. Dry, ripe, refreshing.					Guilhem Rosé, France	\$7.00 \$33
Wither Hills, New Zealand	\$7.00	\$35			Strawberries and red raspberries with hints of minerality. Plenty of acidity and crisp, refreshing finish.	
Light and tangy with gooseberry and red capsicum flavors.					Tiefenbrunner Pinot Grigio, Italy	\$7.75 \$39
Emmolo, by Wagner, CA	\$7.00	\$35			Youthful and lively with aromas of citrus, white blossoms, pears, apples and meadow grass. Crisp minerality and a clear finish.	
Bright citrus, crisp acidity, zesty kumquat and mouthwatering freshness on finish.					Pighin Pinot Grigio, Italy	\$8.50 \$42
Justin, Paso Robles, CA	\$12.50	\$60			Fruity and floral aromas with notes of banana, pineapple and wisteria blossoms. Dry with great body and balance.	
Aromas of lemon, tropical fruit, guava, and pineapple, with subtle orange peel.					Trimbach Pinot Blanc, Alsace	\$11.00 \$55
Huia, New Zealand	\$9.50	\$47			White flower and apricot notes. Smooth, medium-bodied with good acidity.	
Elderflower on the nose. Fine, well balanced palate showing classical minerality.			Glass	Bottle	Jadix Picpoul de Pinet, FR	\$8.00 \$40
CHARDONNAY					Bright, crisp and dry. Flavors of juicy fruits with hints of sandalwood and minerality.	
Projection, Lodi	\$6.50	\$30			Conundrum Blend, CA	\$9.00 \$44
Tropical fruits, citrus and subtle oak. Lingering stone fruits finish with clean acidity.					Distinctively aromatic with honeysuckle, dried apricot, rose petal, and honeycomb. Soft and round, ripe and appealing. Juicy finish.	
Louis Latour Grand Ardeche	\$8.50	\$40			King Estate Backbone Pinot Gris, Willamette	\$12.50 \$62
Ripe apple and peach fruits with a creamy texture and notes of vanilla and spice.					Supple mouthfeel with fresh pear, rose water, lime zest. Bright fruit with minerality.	
Gerard Bertrand Naturae, France	\$9.00	\$45			Santa Margherita Pinot Grigio, Valdadige	\$65
Citrus fruits and white flowers. Round and harmonious. Elegant, light, balanced.					Fresh, harmonious fruit set off by slight sweetness with a long finish.	
Sonoma Cutrer, Russian River	\$9.50	\$47			Tommasi Pinot Grigio, Veneto, Italy	\$35
Golden apple and tropical pineapple with perfumed vanilla cake spice.					Hints of tropical fruit, medium bodied with a clean, round, soft taste. Crisp finish.	
Landmark Overlook, Sonoma	\$10.00	\$50			Pine Ridge Chenin Blanc-Viognier, CA	\$40
Notes of Meyer lemon tart, marzipan, toasted almonds, Asian pear, honeysuckle, and a hint of Tahitian vanilla.					Tangy peach, melon, and citrus flavors are straightforward and juicy. Floral note lingers on finish, adding some charm.	
Fess Parker, Santa Barbara		\$43				
Aromas of apple, pear and pineapple combine with a touch of oak, melon, and white flowers.						

PINOT NOIR			CABERNET SAUVIGNON		
	Glass	Bottle		Glass	Bottle
Montinore Estate, Willamette	\$10.50	\$52	Silver Palm, North Coast	\$8.00	\$40
Strawberry, red cherry, black plum, pomegranate, chocolate, pie spice.			Aromas and flavors of minty chocolate, cedar, tart raspberry, and moderate oak.		
Louis Latour, France	\$7.50	\$36	Revelry, Columbia Valley	\$10.00	\$50
Nice red fruit. Good acidity with soft tannins and some earthy notes.			Layered with black fruits, chocolate, espresso, and cedar notes, well-balanced.		
Meiomi Blend, CA	\$10.00	\$47	Fableist, Paso Robles	\$11.00	\$55
Plum, cherry cola, and toasty mocha flavors. Vibrant acidity.			Blend of 90% Cabernet Sauvignon, 5% Graciano, 3% Petite Sirah, 2% Petit Verdot.		
Decoded, Sonoma	\$8.50	\$42	Franciscan, Monterey County	\$9.50	\$46
Aged ten months in French oak. Flavors of rich dark cherries, licorice and vanilla.			Cassis, bright cherry, dark berry, toast, cedar and a hint of vanilla on the palate.		
Sea Sun, by Wagner, CA	\$6.00	\$30	Daou, Paso Robles		\$50
Bright and fruit driven with lush cherry flavors and silky texture.			Refined black currant aromas and flavors, well-built on the palate, fine persistent finish.		
MacMurray, Central Coast		\$46	Kith And Kin, Napa		\$120
Caramel and vanilla flavors,ripe fruit with tropical and lemon cream notes.			Bold and balanced. Aromas of fresh red berries complemented by subtle leather and sweet French oak. Supple bing cherry, plum, and rhubarb on entry.		
Schug, Sonoma		\$57	Trig Point Diamond Dust, Alexander Valley		\$67
Dry, yet fruity medium-to-full body and a nice hint of cherry, sage, and eucalyptus.			Rich dark fruits, black cherry and plum. Lush, ripe tannins. Full body.		
Steele, Santa Barbara		\$70	Charles Krug, Napa		\$83
Complex aromas of dried cherry with flavors of cherry, strawberry, and herb.			Aromas of red currant and black cherry. Dried currant, cocoa, and slight vanilla.		
J Vineyards, CA		\$46	Starmont, North Coast		\$56
Black cherry, blueberry and blackberry jam with hints of coffee beans and clove.			Blackberries and herbs. Restrained, not overly ripe. Dry and well-balanced.		
Illaha, Willamette Valley		\$77	Rombauer, Napa		\$130
Red fruit flavors ranging from strawberry to cherry to cranberry, which evolve into savory flavors of baking spice.			Currant, plum, blackberry, and cherry fruit, toasty-spicy accents.		
MERLOT			MERLOT		
	Glass	Bottle		Glass	Bottle
Revelry, Columbia Valley	\$9.00	\$45	Bench, Alexander Valley		\$55
Bright and vivid raspberry and rhubarb. Picks up floral notes as finish lingers.			Cranberry nose with firm tannins and structure. Aged 18 months in French oak.		
Charles Krug, Napa		\$72	Jordan, Alexander Valley		\$150
Ripe cherries, blackberries, and dried blueberries.			Dry earthiness. Blackberry and black cherry flavors, with an herb note.		
Vintages are available upon request. Please ask before ordering.			Caymus, Napa (Liter Bottle)		\$220
A \$25 corkage fee will be applied for each bottle of wine brought in by guests.			Aromas of earth, spice, and cola. Currant and blackberry fruit, cedar, and tobacco.		
			Silver Oak, Alexander Valley		\$225
			Dried herb, blackberry, and black currant fruit. Dry and elegant.		
			Orin Swift, Palermo, Napa		\$155
			Aromas of ripe cassis, sunburst raspberry, graphite, chaparral and new oak translate onto the palate with more cassis, red licorice, fresh fennel and mixed berry compote.		

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.

Teso Monastrell, Spain \$6.50 \$31

Blueberry, blackberry, and spice. Well-structured, light tannins, full body, long finish.

Three Wine Co. Gather Red Blend, CA \$7.00 \$35

Ripe black cherries & spice with minerality. Rich mouth feel, peppery finish.

Matt Cline Three Zinfandel \$36

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

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 \$77

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

Sokol Blosser Evolution Blend, Oregon \$48

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

Klinker Brick Zinfandel, Lodi \$50

Dark cherry & spices with notes of raspberry & cranberry. Hint of black pepper.

Chianti Riserva, Terre di Bo \$34

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

Paveil Du Luze Margaux \$110

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

Orin Swift, 8 Years in The Desert Blend, CA \$110

Zinfandel, Syrah, Petite Sirah. Aromas of black and white pepper, then a ripe fruit core finishing with savory allspice, clove and fig leaf. On the palate, layers of strawberry preserves, blackberry and raspberry pie topped with fresh crème. Round, ripe tannins.

Catena, Padrillos Malbec, Mendoza \$42

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.

DESSERT WINES AND PORTS

Dow's 10 Year Tawny Port \$14.50

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

Vintages are available upon request.
Please ask before ordering.

A \$25 corkage fee will be applied for each
bottle of wine brought in by guests.