

BUBBLES			Glass	Bottle			
Pol Remy, France			\$5.50	\$28	FEL, Anderson Valley		\$50
Crisp, dry traditional Brut.					Flavors of quince, white nectarine, Lisbon lemon. Mouthwatering acidity on finish.		
Santa Margherita Prosecco			\$9.00	\$44	Bethel Heights Estate, Willamette		\$62
Italian sparkling wine with aromas of lime, kiwi, and white flower.					Aromas of pineapple, lemon zest, and cinnamon. Lush palate of Anjou pear and lemon custard with intense minerality.		
Alasia Sparkling Moscato, Asti				\$35	Mer Soleil Reserve, Santa Lucia		\$60
Gently sparkling with aromas of honey, flowers, and fresh grapes. Sweet fruit on the palate balanced by agreeable acidity on the finish.					California-style Chardonnay with lots of up front tropical fruit and spice.		
Schramsberg Mirabelle Brut, North Coast				\$72	Rombauer, Napa		\$80
Young, bright bubbly with crisp acidity and vibrant green apple.					Ripe, sweet-tasting flavors of pear, fig, and tangerine are intense and focused, leading to a long, clean, lingering finish.		
Veuve Clicquot Yellow Label, Reims				\$125	Schug, Sonoma		\$48
Subtle notes of white peach, anise, biscuit, and kumquat.					Crisp and dry, flavors of pineapples, green apples, peaches, crème brulee, buttered toast, vanilla, and cinnamon spice.		
SAUVIGNON BLANC			Glass	Bottle	OTHER WHITES		
Chateau la Graviere			\$6.50	\$31	Shelton Salem Fork Blush	\$6.00	\$28
Aromas of grapefruit, passion fruit, lemon, and lime. Long citrus finish.					A slightly sweet and balanced wine with hints of mandarin orange and crisp acidity.		
Long Meadow Ranch, Napa			\$9.00	\$44	Single Post Riesling, Germany	\$6.50	\$31
Kiwi, pineapple, honeydew, white mulberry, true minerality. Dry, ripe, refreshing.					Peach, plum, and tangerine fruits with minerality. Dry & crisp with balanced finish.		
Wither Hills, New Zealand			\$7.00	\$33	Guilhem Rosé, France	\$7.00	\$33
Light and tangy with gooseberry and red capsicum flavors.					Strawberries and red raspberries with hints of minerality. Plenty of acidity and crisp, refreshing finish.		
Justin, Paso Robles, CA			\$7.00	\$33	Tiefenbrunner Pinot Grigio	\$7.00	\$33
Aromas of lemon, tropical fruit, guava, and pineapple, with subtle orange peel.					Unobtrusive bouquet, and hints of pear and candied fruit.		
Huia, New Zealand			\$9.00	\$44	Gerard Bertrand Picpoul	\$7.50	\$36
Elderflower on the nose. Fine, well balanced palate showing classical minerality.					Bright and crisp. Citrus, toast, and minerals.		
Fournier Sancerre, France				\$68	Trimbach Pinot Blanc, Alsace	\$8.50	\$40
Notes of gooseberries, grapefruit, and mineral.					White flower and apricot notes. Smooth, medium-bodied with good acidity.		
CHARDONNAY			Glass	Bottle	Conundrum Blend, CA	\$9.00	\$44
Light Horse, CA			\$6.00	\$28	Distinctly aromatic with honeysuckle, dried apricot, rose petal, and honeycomb. Soft and round, ripe and appealing. Juicy finish.		
Tropical profile of pineapple and orange zest. Smooth, rich finish. Bright acidity.					King Estate Backbone Pinot Gris, Willamette	\$12.50	\$62
Louis Latour Grand Ardeche			\$6.50	\$31	Supple mouthfeel with fresh pear, rose water, lime zest. Bright fruit with minerality.		
Ripe apple and peach fruits with a creamy texture and notes of vanilla and spice.					J Vineyard Pinot Gris, California		\$40
Gerard Bertrand Reserve, FR			\$7.00	\$33	Crisp, clean mouthfeel with flavors of lemon and lime.		
Fresh citrus notes, ripe apple, and white flowers. Toasty notes, hazelnut aromas.					Santa Margherita Pinot Grigio, Valdadige		\$54
Mira, Napa			\$8.50	\$42	Fresh, harmonious fruit set off by slight sweetness with a long finish.		
Flinty, tropical aromas lead to citrus zest, apricot, and creamy flavors.					Kings Ridge Pinot Gris, Oregon		\$32
Sonoma Cutrer, Russian River			\$9.00	\$44	Beautiful aromas of ripe pears, nectarines, and melon.		
Golden apple and tropical pineapple with perfumed vanilla cake spice.					Tommasi Pinot Grigio, Veneto, Italy		\$35
Landmark Overlook, Sonoma			\$10.00	\$50	Hints of tropical fruit, medium bodied with a clean, round, soft taste. Crisp finish.		
Notes of Meyer lemon tart, marzipan, toasted almonds, Asian pear, honeysuckle, and a hint of Tahitian vanilla.					The Prisoner, Blindfold, CA		\$50
Fess Parker, Santa Barbara				\$43	White Rhones & Chardonnay. Honeysuckle, grilled white peach, toasted hazelnut.		
Aromas of apple, pear and pineapple combine with a touch of oak, melon, and white flowers.					Pine Ridge Chenin Blanc-Viognier, CA		\$34
Mer Soleil Silver Ceramic, Santa Lucia				\$50	Tangy peach, melon, and citrus flavors are straightforward and juicy. Floral note lingers on finish, adding some charm.		
Unoaked, California-style Chardonnay with lots of up front tropical fruit and spice.							

PINOT NOIR	Glass	Bottle	CABERNET SAUVIGNON	Glass	Bottle
Montinore Estate, Willamette	\$8.50	\$42	Stephen Vincent, Sonoma	\$7.00	\$33
Strawberry, red cherry, black plum, pomegranate, chocolate, pie spice.			Blend of 95% Cabernet Sauvignon and 5% Merlot. Complex flavors, soft tannins.		
Louis Latour, France	\$7.50	\$36	Storypoint, Central Valley	\$7.00	\$33
Nice red fruit. Good acidity with soft tannins and some earthy notes.			Rich and full-bodied with nutmeg and vanilla.		
Meiomi Blend, CA	\$9.00	\$44	Silver Palm, North Coast	\$7.50	\$36
Plum, cherry cola, and toasty mocha flavors. Vibrant acidity.			Aromas and flavors of minty chocolate, cedar, tart raspberry, and moderate oak.		
Witness Tree "Chainsaw"	\$9.50	\$47	Revelry, Columbia Valley	\$8.50	\$40
Elegant, approachable tannins, ripe berry fruit flavors, and complex aromas.			Layered with black fruits, chocolate, espresso, and cedar notes, well-balanced.		
Sivas, Sonoma County		\$44	BR Cohn, North Coast	\$11.50	\$56
Cherry, cola, spice and florals, lavender. Medium-bodied with good acidity.			On the palate, lush cherry, caramel and clove. Smooth tannins and long juicy finish.		
MacMurray, Russian River Valley		\$46	Daou, Paso Robles		\$50
Caramel and vanilla flavors,ripe fruit with tropical and lemon cream notes.			Refined black currant aromas and flavors, well-built on the palate, fine persistent finish.		
Schug, Sonoma		\$48	Anatomy #1, Napa		\$49
Dry, yet fruity medium-to-full body and a nice hint of cherry, sage, and eucalyptus.			Fresh and dried dark black fruit, hints of spice and mocha, long smooth finish.		
Steele, Santa Barbara		\$42	Kith And Kin, Napa		\$60
Complex aromas of dried cherry with flavors of cherry, strawberry, and herb.			Bold and balanced. Aromas of fresh red berries complemented by subtle leather and sweet French oak. Supple bing cherry, plum, and rhubarb on entry.		
Praxis Pinot Noir, Sonoma		\$52	Simi, Alexander Valley		\$45
Flashes of cherry pit fruit, hints of blue fruit, fresh yet firm finish.			Aromas of clove, cinnamon, hints of cedar, mint chocolate, and toasty oak.		
Illahe, Willamette Valley		\$55	Paso Creek, Paso Robles		\$35
Red fruit flavors ranging from strawberry to cherry to cranberry, which evolve into savory flavors of baking spice.			Dutch chocolate, currant, spicy and peppery, with hints of toasted sweet oak.		
Long Meadow Ranch, Farmstead, Sonoma		\$80	Charles Krug, Napa		\$56
Aromatics of wild strawberries, cherries, black tea, spice, brown sugar, and a touch of toasty/caramelized oak. Sustainably farmed.			Aromas of red currant and black cherry. Dried currant, cocoa, and slight vanilla.		
MERLOT	Glass	Bottle	Robert Mondavi, Napa		\$60
Tangley Oaks Merlot, Napa	\$7.00	\$33	Dry, full bodied, and rich in tannins, with black currant and sweet, toasty oak.		
Rich lush plums, dark cherries, chocolate, savory herbs, and cherry.			Daniel Cohn Bellacosa, North Coast		\$50
Kendall Jackson, Sonoma		\$36	Earthy chocolate notes lead to red and black fruits with maximum juiciness.		
Layers of black cherry, plum, currant, and wild berry flavors with a hint of spice.			Rombauer, Napa		\$130
Revelry, Columbia Valley		\$38	Currant, plum, blackberry, and cherry fruit, toasty-spicy accents.		
Bright and vivid raspberry and rhubarb. Picks up floral notes as finish lingers.			El Huique, Colchagua Valley Reserve		\$62
Charles Krug, Napa		\$50	Aromas and flavors of berry fruit, vanilla, and floral notes		
Ripe cherries, blackberries, and dried blueberries.			Bench, Alexander Valley		\$55
			Cranberry nose with firm tannins and structure. Aged 18 months in French oak.		
			Jordan, Alexander Valley		\$120
			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		\$55
			Full bodied with black cherry, black currant, and berry fruit. Oak accents.		
			Austin Hope, Paso Robles		\$100
			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.

Woodwork Blend, Central Coast \$7.50 \$36

French oak aged. Dark and complex with flavors of ripe fruit, mocha, and toffee spice.

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

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

Bonny Doon, A Proper Claret, CA \$9.00 \$44

Balanced, rich red with plum and spice character. Medium to full-bodied. Soft tannins.

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 \$38

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 \$58

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.

Mitolo Jester Shiraz, Australia \$46

Blackberry and cherry flavors, wet earth-tinged finish.

Chianti Riserva, Terre di Bo \$34

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

Paveil Du Luze Margaux \$75

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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