

WINE MENU

WHITE WINES

Cakebread Chardonnay

From Napa Valley, California. This beautiful wine is well balanced with a creamy texture.

Pairs well with pork, rich fish, vegetarian dishes, and poultry. — \$45/\$15 WC

The Calling Chardonnay

From Sonoma, California. This Californian chardonnay is very well balanced with a nice oak finish. Pairs well with pork, rich fish, vegetarian dishes, and poultry. — \$53/\$15 WC

Cass Voignier

From Paso Robles, California. This Californian wine is refreshing and medium-bodied. Pairs well with pork, rich fish, spicy food, and poultry. — \$41

Sancerre Les Glories

This wine is from the upper Loire Valley of France. This wine is crisp, aromatic and has the appropriate acidity. Pairs well with shellfish, spicy food, lean fish, mild and soft cheeses. — \$45

Macon-Vinzelles Chardonnay

This Burgundy Maconnais White from France, is full-bodied with a medium length finish. Pairs well with pasta, vegetarian dishes, and cured meat. — \$25/\$9

Rombauer Chardonnay

This award-winning Chardonnay from Napa Valley, California has the perfect balance of fruit and butter. Would pair well with pork, rich fish, vegetarian dishes, and poultry. — \$74

Tenuta Di Corte Giacobbe Soave

This Northern Italian wine is well balanced and acidic with a fresh finish. Would pair well with shellfish, vegetarian dishes, appetizers, and lean fish. — \$45/\$15 WC

Abadia De San Campio

This Spanish Albarino from Frias Baixas, Spain is fresh and crisp with mild acidity. Would pair well with pasta, shellfish, vegetarian dishes, appetizers, and lean fish. — \$35/\$14 WC

Volratz Riesling Trocken

From Rheingau, Germany. This German Riesling is dry and acidic with a beautiful smooth finish. Would pair well with pork, shellfish, spicy food, poultry, and cured meat. — \$25/\$9

Sella & Mosca La Cala Vermentino Di Sardegna

From Sardegna, Italy. This Southern Italian white wine is sharp and delicious with a light finish. Would pair well with shellfish, vegetarian dishes, and appetizers. — \$30/\$10

Diatom Chardonnay

This Californian Chardonnay is light on the butter and oak, and very easy to drink. Would pair well with pork, shellfish, poultry, and vegetarian dishes. — \$38/\$15

Black Stallion Napa Chardonnay

This Californian chardonnay has notes of green apple and lemon zest. If you are looking for a buttery/oaky chardonnay, this is the way to go! Would pair well with pork, poultry, fish, and vegetarian dishes. — \$35/\$14

WHITE WINES

Smith and Hook Sauvignon Blanc

This Californian Sauvignon Blanc is light, dry and acidic with notes of citrus, pear and cream. Would pair well with shellfish and vegetarian dishes. — \$31/\$11

Urlar Sauvignon Blanc

This New Zealand Sauvignon Blanc has aromas of white florals, fresh herbs and fruits. Would pair well with shellfish and vegetarian dishes. — \$34/\$13 WC

Alta Vista Estate Torrontes

This Argentinian white wine has delicate floral aromas of white fruit and is very dry, bold and lightly acidic. Would pair well with spicy food, Aperitifs and vegetarian dishes. — \$32/\$12 WC

La Mantis Pet Nat (Sparkling Chardonnay)

This Argentinian sparkling chardonnay is light and acidic, with just the right amount of bubbly. Notes of green apple, honey, and citrus. Would pair well with Shellfish, lean fish, appetizers, and Aperitifs. — \$34/\$13

Rancho Las Hermanas Chardonnay

This Californian Chardonnay dry, bold, and acidic. Pairs well with pork, shellfish, vegetarian dishes, and poultry. — \$25

Matthews Sauvignon Blanc

This Washington State Sauvignon blanc dry and acidic. Notes of citrus, peach, pear, and pineapple. Would pair well with shellfish and vegetarian dishes. — \$50/\$15 WC

SPARKLING & ROSÉ

La PIU BELLE Rosé

This unique Chilean Rosé is almost close to perfect. Refreshing taste with notes of strawberry, raspberry, and banana. Would pair well with shellfish, spicy food, mature and hard cheeses, appetizers, lean fish, and cured meat. — \$50

Mark Ryan Winery and Why Am I Mr. Pink Rosé

This Washington State Rosé is dry and lightly acidic, with notes of grapefruit and melon. Would pair well with shellfish, spicy food, appetizers, fish, and cured meats. — \$20/\$8 WC



WINE MENU

RED WINES

Groth Cabernet Sauvignon

From Napa Valley, California. A very soft and supple Californian wine. Would pair well with beef, lamb, game, mature and hard cheese and poultry. — \$112

La PIU BELLE RED BLEND

From Cachapoal Valley, Chile. This beautiful and deep red blend is incredibly fresh, silky, smooth with body and texture.

The tannins are elegant, with a long and lengthy finish. Notes of berries, wildflowers, spices, and a small hint of oak. Making this blend complex and all around friendly. Would pair well with grilled salmon and smoked beef or duck. — \$158

Lands Edge Vineyard Pinot Noir

From Sonoma County, California. This Californian Pinot Noir is fruit-forward, with bold flavors and medium acidity. Great to have on its own or paired with veal, pork, poultry and mushrooms. — \$91/\$15 WC

Lucas and Lewellen Pinot Noir

From Santa Barbara County, California. This Californian Pinot Noir is light and smooth with hints of cherry, strawberry and vanilla. Would pair well with mussels, beef, veal, game, and poultry. — \$41

The Calling Pinot Noir

From Russian River Valley, California. This Californian pinot noir is full-flavored with a nice earthy and smoky finish. Would pair well with veal, pork, poultry, and mushrooms. — \$55

Marcarini Dolcetto D'Alba

From Dolcetto d'Alba, Italy. This Italian red wine has a smooth, full-bodied taste and smokey finish. Would pair well with beef, pasta, lamb, and game. — \$33/\$12

Marcarini Barolo

From Barolo, Italy. This Italian Barolo is smooth with a nice oak finish. Would pair well with beef, pasta, lamb, and game. — \$77

Marcarini Barbara D'Alba

This Italian red wine is very complex and smooth with notes of light fruit and hazelnut. Would pair well with pasta, veal, pork, game, and poultry. — \$38/\$15

My Favorite Neighbor Cabernet Sauvignon

From San Luis Obispo County, California. This Californian wine is an easy drinker and food friendly. Well-balanced and light acidity. Would pair well with beef, lamb, game, and poultry. — \$68

Valle Dell'Acate II Frappato Vittoria

From Terre Siciliane, Italy. This Southern Italian wine is nice and complex with a very nice finish. Notes of raspberry, hard candy and cherry. — \$38/\$15

Tenuta Regaleali Nero d'Avola

From Terre Siciliane, Italy. This Italian red wine is medium-bodied and smooth with a nice long finish. Would pair well with beef, pasta, and lamb. — \$25

RED WINES

Argiano Non Confunditur Cabernet Sauvignon

From Toscana, Italy. This Tuscan red wine is full-bodied with a long-lasting finish. Would pair well with beef, lamb, veal, poultry, and cured meat. — \$38/\$15 WC

Weinert Malbec

From Mendoza, Argentina. This Argentinian Mendoza Malbec is smooth with a lovely, lasting finish. — \$57

Finca Nueva Rioja

From Rioja, Spain. This Spanish Rioja is fresh on the palate, rich and full with a nice fruity finish. Would pair well with beef, lamb, veal, and poultry. — \$38/\$15 WC

Girard Artistry Red Wine

This Napa Valley Bordeaux Blend goes well with food. It has an essence of vanilla bean, perfumed herbs, raspberry and blackberry. Very bold and dry. Would pair well with beef, lamb, poultry, and game. — \$44

Januik Merlot

This Washington State Merlot is well-structured, medium-bodied with notes of cherry and plum. Would pair well with beef, lamb, and veal. — \$55/\$15 WC

L'Ecole Syrah

This Washington State Syrah is dark and robust with notes of blackberry, blueberry, vanilla and pepper. Would pair well with beef, lamb, poultry, and game. — \$46/\$15 WC

Austin Hope Cabernet Sauvignon

From Paso Robles, California. This Californian Cab is full-bodied and offers the perfect experience with velvety tannins and a long and satisfying finish. Would pair well with beef, lamb, and game. — \$40

Cass Cabernet Sauvignon

From Paso Robles, California. This smooth, Californian Cab has bright acidity with notes of dark fruit. Would pair well with beef, lamb, and game. — \$42

WC=EXCLUSIVE TO WINE CLUB MEMBERS ONLY!
NON-WC MEMBERS MUST PURCHASE BOTTLE

Join Wine Club!

\$150 for the year

30% off cases (6 or 12) can be mixed

\$10 corkage fee

Wine Dinner Discounts

Tasting Every Month (First Saturday) w/complimentary small bites

Day Passes: \$25 per person