

From the Vine

WHITES

Chardonnay
Pinot Grigio
White Zinfandel

GLASS / BTL
7.00/ 24.00
7.00/ 24.00
7.00/ 24.00

HOUSE

Wednesday's = Wine Down Wednesday
½ price glasses of house wines all day

REDS

Cabernet Sauvignon
Merlot
Pinot Noir
Red Blend

GLASS / BTL
7.00/ 24.00
7.00/ 24.00
7.00/ 24.00
7.00/ 24.00

WHITES

Chardonnay, Oberon - California. Vineyards of Los Carneros. Balanced fruit, great acidity and rich flavors. Aromas of pear, apple, toasty vanilla and honey. This wine pairs well with grilled fish, shrimp, crab cakes, and thia cuisines. **11.50 / 42.00**

Chardonnay, Kendall-Jackson - California. America's #1 selling Chardonnay for 25 years and counting! Tropical flavors such as pineapple, mango and papaya, with citrus notes, aromas of vanilla and honey. A hint of toasted oak and butter. Pairs best with grilled salmon and white fish. **10.50 / 38.00**

Chardonnay, Dark Horse - California Displaying rich flavors of baked apple and pear, layered with toasted oak, this Chardonnay exhibits notes of caramel and brown spice with a smooth, lingering finish. **8.00 / 28.00**

Moscato, Corvo - Sicily. From sunny hillside vineyards of Sicily. It offers delicate aromas of Mediterranean flowers with a bright, candied finish. Pairs well with light pasta to grilled while meats and goat cheese. **8.00 / 28.00**

Pinot Grigio, Santa Margherita - Italy. From Alto Adige vineyard in the Italian Alps. This dry white wine has a straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of Golden Delicious apples. It goes wonderfully with seafood, pasta, and rice dishes, as well as white meats. **15.00 / 49.50**

Pinot Grigio, Love Story - Italy. From the vineyards in the Tre Venezie region, Italy. This white wine is fresh, juicy melon flavors and a clean, crisp finish. An ideal accompaniment for light appetizers, fish, and seafood **9.00 / 32.00**

Riesling, Seekers - Germany. Whiffs of crushed mineral, earth and pollen lend savory nuances to fresh white grapefruit, peach and tangerine in this off-dry Riesling. It's a juicy, easy-going wine with brisk concentration and a zesty finish. **8.50 / 29.00**

Riesling Semi-Sweet, Thirsty Owl- NY. Fruit forward, with notes of pear, and a nectarine finish. Double Gold Medal - '18 Tasters Guild, Gold Medal - '18 Pairs well with turkey and white fish. **9.00 / 32.00**

Rosé, Prophecy - France. Best of the South of France. The wine is delicate and bright with layered flavors of fresh red fruit, melon, and citrus leading to a crisp and refreshing finish. Pairs well with baked ham, turkey, and grilled salmon. **8.50 / 30.00**

Sauvignon Blanc, 13 Celsius - New Zealand. A full This extraordinary wine with vibrant aromatic of citrus, lychee, and sweet herbs. The crisp edge of refined acidity with a refreshing finish that defines iconic Marlborough Sauvignon Blanc. **9.50 / 34.00**

Sauvignon Blanc, Whitehaven - New Zealand. A full flavored, medium-bodied wine, with an abundance of vibrant currant and gooseberry flavors, that linger on the dry, clean finish. **12.00 / 42.00**

Vinha Das Margaridas, Vinho Verde - Portuguese. very light green color wine. Citrus and light white floral aroma, Refreshing. Slightly sparkling and lemon, lime, grapefruit citrus. Pairs well with salads, shell fish and white meat. **9.00 / 32.00**

FEATURED WINES

GLASS / BTL

REDS

GLASS / BTL

Blend, 19 Crimes - Australia. This medium bodied, deep red blend is bold with strong fruit flavors and hints of sweet blackberry. Well-balanced with medium tannins, this wine would pair well with poultry or pasta dishes. **8.00 / 28.00**

Cabernet, Joseph Carr - California. Aged in French Oak for 18 months. One of the most popular wine from Napa Valley. A must have with steaks **13.00 / 48.00**

Cabernet, Rodney Strong - California. From Sonoma County. It has vibrant aromas of cherry and black pepper, along with rich fruit and lingering spicy oak flavors. This wine pairs well with prime ribs. **13.00 / 48.00**

Cabernet, Kendall-Jackson - California. Has distinct flavors of blackberry, blueberry, plus both red and black currants with enticing fragrances of mocha and nutmeg. Subtle notes of chocolate and toasty vanilla add to the richness and length of this bold Cab. A favorite of horse trainers & owners. **10.50 / 38.00**

Chianti, Da Vinci - Italian. Well-balanced wine of medium weight with jammy flavors of ripe plums, cherries and red fruit. Pairs perfectly with all starters, pastas and meat dishes. **8.00 / 28.00**

Malbec, King - Argentina. From the foothills of the Andes. Deeply red with violet hues and aromas of ripe red fruits, cassis and pepper. Sweet on the palate, friendly tannins with spicy flavors. **8.00 / 28.00**

Malbec Reserva, Misterio - Argentina. Violets with blue shades. Blackberry fruits and ripe plums, C intense flavor. An ideal accompaniment to meat stews and pasta sauces **8.50 / 30.00**

Merlot, Santa Ema - Chile, Maipo Valley, This lush and spicy red offers concentrated flavors of dark cherry, plum and dried raspberry that are creamy and rich-tasting. Pairs well with beef and lamb. **8.00 / 28.00**

Montepulciano, Jasci & Marchesani - Italian This is light and lithe on the palate, with fresh red-fruit flavors accented by bright acidity and sandy tannins. It's one of central Italy's most famous wines. Pairs well with Filet Mignon. **9.50 / 34.00**

Pinot Noir, Josh Cellars - California. This Central Coast Pinot Noir made in a style reminiscent of Burgundy, offers bright ripe cherries and deep earthy flavors with spice, subtle oak and delicate texture. Pairs well with grilled pork chops and meats. **9.00 / 32.00**

Porto, Fonseca - Portugal. Deep ruby color. Fresh, vigorous and youthful nose, full of intense cherry and blackcurrant aromas. Full bodied on the palate, with solid but well integrated tannins, and a long rich fruity finish. Excellent desert wine, pairs particularly with cheesecakes **9.50 / 34.00**

Tiki Sangria, Lost Vineyards - New York **8.00 (20oz glass)**

SPARKLING

Veuve Clicquot, Champagne - France
Martini, Moscato D'asti - Italy
Brut, Wycliff - California
Brut, Blanc De Bleu - California
Griffa, Prosecco - Italy
Mimosa. Prosecco & orange juice

106.00 Btl
55.00 Btl
45.00 Btl
38.00 Btl
9.00
9.00

HAPPY HOUR Wednesday - Friday, & Sunday, 4 to 7pm = \$5 house wines, plus \$1 off all appetizers & beers at the bar.
Except Wednesday ½ price glasses of house wines all day