

# From the Vine

## HOUSE

### WHITES

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

### REDS

	GLASS / BTL
Chardonnay	7.00/ 24.00
Pinot Grigio	7.00/ 24.00
White Zinfandel	7.00/ 24.00

	GLASS / BTL
Cabernet Sauvignon	7.00/ 24.00
Merlot	7.00/ 24.00
Pinot Noir	7.00/ 24.00
Red Blend	7.00/ 24.00

### WHITES

## FEATURED WINES

### REDS

**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**

**Pinot Grigio, Barone FINI – Italy.** Single Vineyard Estate grown fruit from Valdadige, Italy. Dry and crisp with almond overtones, features lively fruit flavors and a smooth finish. Try this wine with appetizers, seafood and light pasta dishes. **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**

**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**

**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**

**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 steaks 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

<b>Veuve Clicquot, Champagne - France</b>	<b>106.00 Btl</b>
<b>Martini, Moscato D'asti - Italy</b>	<b>55.00 Btl</b>
<b>Brut, Wycliff - California</b>	<b>45.00 Btl</b>
<b>Brut, Blanc De Bleu - California</b>	<b>38.00 Btl</b>
<b>Griffa, Prosecco - Italy</b>	<b>9.00</b>
<b>Mimosa. Prosecco &amp; orange juice</b>	<b>9.00</b>

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