

From the Vine

HOUSE

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

WHITES

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

REDS

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

FEATURED WINES

WHITES

GLASS / BTL

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, La Gioiosao Et Amorosa – Italy. It pairs well with light pasta to grilled while meats and goat cheese.
8.00 / 28.00

Pinot Grigio, Santa Margherita – Italy. 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, 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

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

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, Josh Cellars – California, This Merlot offers a rich plum and black cherry flavors, accented savory spices and a roasted toasted oak, with a soft supple texture and long finish. Pairs well with beef and lamb.
11.00 / 40.00

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.
10.00 / 36.00

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. Delicate and bright with layered flavors of fresh red fruit, melon, and citrus leading to a crisp and refreshing taste.
8.00 (20oz glass)

SPARKLING

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