

From the Vine

HOUSE

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

WHITES

	<u>GLASS / BTL</u>
Chardonnay	7.00/ 24.00
Pinot Grigio	7.00/ 24.00
White Zinfandel	7.00/ 24.00

REDS

	<u>GLASS / BTL</u>
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**

Chardonnay, Terrazas Alto Del Plata–Mendoza, Argentina. Its fresh and fruity profile reveals notes of white flowers as jasmine in harmony with pear, white peach and pineapple aromas. Presence of slight toasted and sweet notes of vanilla and honey. **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**

Malbec, Terrazas Alto Del Plata–Mendoza, Argentina. Fruity, blackberry and violet notes will integrated with subtle tobacco and vanilla aromas coming from its oak aging. Elegant finish with black fruits and chocolate notes. **8.00 /28.00**

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 (CHAMPAGNE)

<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>Chandon Brut Rose, – California.</u>	9.00 6.5oz Btl
Hailed as one of our winemaker Pauline Lhote's favorite. Pink in the glass with aromas of fresh strawberry, watermelon and cherry that proceed through the palate and finish.	
<u>Griffa, Prosecco – Italy</u>	9.00 6.5oz Btl
<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