

## House Wines

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato, White Zinfandel

Glass - \$6 | Bottle - \$18

## Champagne & Sparkling Wine

	Bottle	Glass
Veuve Clicquot, Yellow Label, France	\$98	
Mumm's Brut, <i>Napa Valley</i>	\$48	
Benvolio Prosecco	\$30	
Laetitia, Brut, <i>Grande Valley</i>	\$43	
La Marca Splits	\$9	

## White wines

<b>2014 Freemark Chardonnay, Napa Valley</b> <i>Tropical fruit, medium to full-bodied, light clean taste. Ideal with shellfish or chicken</i>	\$47	
<b>2012 Silver Palm, Chardonnay, North Coast</b> <i>Ripe flavors of white peach, apple and Meyer lemon. Pairs with white fish and shellfish.</i>	\$40	
<b>2015 Creme De Lys Chardonnay, California</b> <i>Apple, Citrus, Pineapple, Vanilla and Creme Brûlée. Best with chicken and fish</i>	\$24	\$7
<b>2012 Mirassou Chardonnay, Central Coast</b> <i>Peach and tropical fruit flavors with hints of oak. Pairs well with pastas and white fish</i>	\$24	\$6
<b>2014 Whitehaven Sauvignon Blanc, New Zealand</b> <i>Notes of peach, gooseberry and ripe tropical fruit. Best with Salads and seafood.</i>	\$33	\$9
<b>2015 Le Crema Chardonnay, Monterey</b> <i>Fresh nectarine, pear, honeysuckle and stone aromas. Best with pork or chicken</i>	\$36	\$9
<b>2015 Guenoc Pinot Grigio, California</b> <i>Fresh, bright citrus aromas and flavors. Pairs with seafood and poultry</i>	\$18	\$6
<b>2014 Benvolio Pinot Grigio, Italy</b> <i>Vibrant crisp floral and peach notes. Best with white fish and chicken</i>	\$25	\$7

## Ports by the Glass

Sandeman, 10 Years Old Tawny, <i>Portugal</i>		\$7
Dows, 20 Years Old Tawny, <i>Portugal</i>		\$10

## Red Wines

	Bottle	Glass
<p><b>2010 Jordan, Cabernet Sauvignon Alexander Valley</b>  <i>Jordan Cabernet is refined and stylish, built on red currants and dried herbs, Perfect with lamb chops or steak</i></p>	\$88	
<p><b>2013 Trefethen Cabernet Sauvignon Napa Valley</b>  <i>Flavors of blackberry and red currant, with slight chocolate. Great with Veal, duck and hearty meats</i></p>	\$85	
<p><b>2011 Stags Leap, Cabernet Sauvignon Napa Valley</b>  <i>Black Cherry, blackberry, Plum, Chocolate, Spice, Earthy, Veal pork and filet preferred</i></p>	\$68	
<p><b>2014 Arrowood Cabernet Sauvignon Sonoma</b>  <i>Tastes of dark stone fruit, leather, spice and tobacco flavors. Pairs with steak, pork or duck</i></p>	\$42	
<p><b>2014 Newton Cabernet Sauvignon Napa Valley</b>  <i>Hints of vanilla cedar, and boysenberry and spice. Complements pork and chicken</i></p>	\$38	
<p><b>2015 Carnivor Cabernet Sauvignon California</b>  <i>Rich flavors of blackberry, blueberry, coffee and silky finish. Best with steak and veal</i></p>	\$27	\$8
<p><b>2014 #19 Crimes Cabernet Sauvignon Australia</b>  <i>This wine conjures up red currants, berries and vanilla oak. Great with veal and steaks</i></p>	\$21	\$7
<p><b>2014 Terra d'oro Zinfandel California</b>  <i>Baking spices, plum and pomegranate. Wonderful with pork, beef and lamb</i></p>	\$32	\$9
<p><b>2015 Ghost Pines Zinfandel California</b>  <i>Rich aromas of ripe raspberry jam, pepper and oak. Paired best with beef or pasta</i></p>	\$36	
<p><b>2015 Meiomi Pinot Noir California</b>  <i>Fruity, blackberry and currant favors with spice. Works well with beef, lamb or pork</i></p>	\$36	
<p><b>2015 Belle Glos "Dairyman" Pinot Noir Russian River</b>  <i>Tremendous flavors of red fruits and baking spice. Great with grilled meats, especially ribs</i></p>	\$65	
<p><b>2013 Mirassou Pinot Noir California</b>  <i>Flavors of cherry, raspberry and pomegranate touch of oak. Paired with fish and meats</i></p>	\$24	\$6
<p><b>2014 Trapiche "Broquel" Malbec</b>  <i>Rich and spicy, red fruit flavors with a slight smokiness. Pairs well with hearty, spicy dishes.</i></p>	\$28	\$8
<p><b>2015 Guenoc Petite Sirah California</b>  <i>Jumps out with flavors of blue berry and blackberry fruit. Ideal with pork and beef</i></p>	\$22	\$6
<p><b>2011 Murphy Goode Merlot California</b>  <i>Flavors of black cherry, blueberry and blackberry with kiss of toasty vanilla. Best with hearty meats.</i></p>	\$27	\$8