

Wine Menu

3.6.17

March

Happy Hour 4-7 pm Mon-Fri

House Made Sangria and House Red and White Wine \$5

Glass White Wine

Rosé - LAFAGE MIRAFLORES, France - 50% Mouvedre 50% Grenache; Crisp and clean; dry	12	36
Rosé - FAT LOUIS, France - 50% Grenache and 50% Cinsault with wild strawberry flavors and red fruit aromas	9	28
Chardonnay- COLTERENZIO ALTKIRCH, Italy - Concentration of classic mineral notes & crisp acidity	10	36
Chardonnay- MICHAEL DAVID, CA -Aromas of pear, melon; Bright and crisp, touch of butter	10	32
Sauvignon Blanc- PRAIL, Italy - Hints of white currant, melon and stone fruit, zesty acidity	11.5	35
Sauvignon Blanc- BABICH, Marlborough - tropical, passionfruit aromas. Palate entry is luscious & lively	11	33
Pinot Grigio- IL GUFINO, Friuli - Fresh with bright acidity and a smooth crisp finish	10	30
Pinot Grigio - PASQUA, Italy - Fruity with a slight sweetness; notes of pear and apples	9	27
Vermentino - ZANATTA, Italy - Vanilla on the nose; easygoing palate of peach & apple alongside soft acidity	9	30
Riesling - KIONA, WA - Smooth, light, spicy flavors with a slight sweetness and a nice tart acidity	9	28
Moscato- PAVAN, Italy- Perfect balance of sweetness, acidity & body, slightly sparkling	9	27
Moscato- La CALIERA, Piedmonte - Sweet, bubbly and refreshing, with honey and orange blossom	10	30
Sparkling- CHARLES de FERRE CUVÉE, France- Bright & fruity aromas w/ apples, apricots and a hint of honey	8	25
Prosecco- LA FARRA RIVE, Italy - Apples & peaches; velvety and a crisp finish	10	40
Sparkling Rosé - MUMM ROSÉ, CA - Coral in color with soft red fruit flavors	14	46

Bottled White Wine

Chardonnay

Girard, Napa	42
Dom Jaeger Defaix Rully Premier Cru 2012	68
Hidden Crush, CA	28
Wente, CA	42
Pence Ranch, Santa Barbara	48
Moniker, Mendocino CA	36

Sauvignon Blanc

Michael David Wine, CA	30
Peter Yealands, Marlborough	29
Drylands, Marlborough	33
William Hill, CA	35

Riesling

Madonna, Germany	28
The Seeker, Germany	33

Other Whites

Romeo & Juliet Garganega, Italy	32
Gran Passione Falaghina, Italy	32
Llano Mont Sec Dry Gewürztraminer, Texas	25
Otella Lugana Trebbiano, Italy	46
Zanata	46

Pinot Grigio

Ardenghi, Italy	31
Joseph Braman Pinot Grigio, Lodi	30

Rosé

Llano Mont Sec Rosé, Texas	27
Roses Roses, Italy	37
Day Owl, CA	30

Moscato & Sweets

Aurora Moscato, Italy	30
Bosio Moscato d'Asti, Italy	36
Dolce Sogno Moscato d'Asti, Italy	37
Dulcis, Italy	27
Puinello Lambrusco, Italy	27

Bubbles

Gerard Bertrand Brut, France	40
Gerard Bertrand Brut Rosé, France	40
La Gioiosa Prosecco, Italy	30
Charles de Fere Rosé, France	36
Mumm Rose, CA	46
Mumm Cuvee Napa, CA	50
Moet Imperial, France	60
Perrier Jouet, France	95
Zardetto Prosecco, Italy	33
Rosa Regale 187mL	split 10
Chandon 187mL	split 13
POP Pommery 187mL	split 17

Cocktails

LAMBRUSCO PARMA- Fizzy and sweet Lambrusco served over ice & an orange wheel	8
HIBISCUS COCKTAIL- Champagne with an edible hibiscus flower	9
STRAWBERRY LEMON MOSCATO - Our sweet moscato with a touch of fresh lemon and strawberry	10

Ports/Aperitif

Fonseca 10 Year	10	Warre's Otima 10 Year	12
Fonseca 20 Year	15	Warre's Otima 20 Year	17
Noval Black	17	Penfolds Club	17
Messina Hoff "Paolo"	13	Llano Porto	13
Cocchi Americano	12		