

Wine List

3.8.19

Winter Menu

Happy Hour 4-7 pm Mon-Fri

Always Available House Made Sangria & House Red and White Wine \$5

Glass White Wine

Moscato d'Asti- LA CALIERA - Piedmonte - Sweet, bubbly and refreshing, with honey and orange blossom	10	30
Moscato- PAVAN, Italy- Perfect balance of sweetness, acidity & body, slightly sparkling	9	27
Riesling - KIONA, WA - Smooth, light, spicy flavors with a slight sweetness and a nice tart acidity	9	28
Pinot Grigio - PASQUA, Italy - Fruity with a slight sweetness; notes of pear and apples	9	27
Pinot Grigio- IL GUFINO, Friuli - Fresh with bright acidity and a smooth crisp finish	10	30
Sauvignon Blanc- BABICH, Marlborough - tropical, passionfruit aromas. Palate entry is luscious & lively	11	33
Verdejo- VINA GALANA, Spain - aromas of mango, passion fruit, green grass; Light bodied, fresh; good acidity	9	30
Chardonnay- JIGAR, Russian River - Aromas of pear & pineapple; smooth, bright, crisp, clean acidity	10	32
Chardonnay- COLTERENZIO ALTKIRCH, Italy - Concentration of classic mineral notes & crisp acidity	11	36
Rosé de Provence - FLEUR de PRAIRIE, France - pale, delicate strawberry, rose petals, & herbs, bright acidity	11	34
Rosé - ROSEHAVEN, Cali - Zinfandel; quite fruity, bright strawberry, raspberry	8	27
Sparkling Brut Rosé - ROTARI, Trento - Pinot & chard; soft structure, lively acidity, minerality; big red fruits	12	38
Sparkling Rosé - BISSEY CREMANT BRUT ROSE', Burgundy - Strawberry & raspberry; spice & cinnamon notes	14	46
Sparkling- VEUVE de VERNAY, France- Bright & fruity aromas w/ apples, apricots and a hint of honey	8	28
Prosecco- LA FARRA RIVE, Italy - Apples & peaches; velvety and a crisp finish	10	40

Bottled White Wine

<u>Chardonnay</u>		<u>Rosé</u>	
Girard, Napa	42	Weszei Zweigelt, Austria (Cabernet Franc,)	35
Jaclynn Renee, Sonoma Coast, 2017	65	Domaine Gueguen, Burgandy (Pinot Noir)	41
Wente, CA	40	Hugo Peritus, Napa (G,S,M)	44
Kokomo, Russian River	51	Roses Roses, Italy (Corvina, Lagrein, Rondinella)	35
Michael David Wine, CA	32	Matua, Marlborough (Pinot Noir)	27
C & F Domaine Guegan Chablis, Burgundy	50	<u>Bubbles</u>	
Pence Ranch, Santa Barbara	48	Merotto Prosecco, Italy	37
Gainey, Santa Rita Hills	45	Voga Sparkling Pinot Grigio Rose, Italy	36
<u>Sauvignon Blanc</u>		Gerard Bertrand Brut, France	50
Drylands, Marlborough	33	Gerard Bertrand Brut Rosé, France	50
Peter Yealands, Marlborough	29	Collet Brut Champagne	78
Kokomo, Sonoma County	40	Moet Imperial Champagne	99
Veneau Pouilly Fume, France	50	Roederer Estate Brut, CA	70
Michael David Wine, CA	32	Guidibono Segretevigne Extra Brut	65
Prail, Italy	50	Sparkling Nebbiolo, Italy	
<u>Interesting Whites</u>		Zero Infinito, Unfiltered Solaris, Italy	60
Hilmy Albarino, TEXAS	42	Rosa Regale 187mL	split 10
Ca'Montini Pinot Grigio, Italy	32	Chandon 187mL	split 13
Colterenzio Pinot Grigio, Italy	37	POP Pommery 187mL	split 17
Palazzone Terre Vineate Classico Superiore, Italy	33	<u>Sweets</u>	
Gran Passione Falaghina, Italy	32	Hilmy Muscat, TEXAS	35
Zanatta Vermentino, Italy	30	Puinello Lambrusco, Italy	34
Hugo Innovare Grenache Blanc, CA	58	<u>Riesling/Gruner</u>	
Le Crete, Italy	47	Gauthier, CA	28
Kivelstadt Invention White Blend, CA	42	Madonna, Germany	28
Chat Tour de Mirabeau, Bordeaux	35	Weszei Gruner Vetliner Langenlois, Austria	38

Cocktails

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
Merlo Family 10 Year	12	Penfolds Club	12
Kopke Ruby	10	Llano Porto	13
Smith Woodhouse Vintage 2002	22	Cocchi Americano	12