

Wine Flights

*Curious? Try something new,
or just compare old favorites!*

*Try a flight of wines ~
3oz sample of 3 wines.
Available in whites and/or reds.*

Flights of value ~ \$10

Flights of premium ~ \$14

Wine Tastings

*Have fun, experience new wines
and meet new people!!*

*Venture to a new wine region
the first & third Wednesday of
each month with cuisine prepared
by Chef Zachariah Peterlin with
wine pairings & lecture by
Sommelier Michael Larranaga*

*Ask your server for details or
sign up for automatic notification
through our email newsletter.*

Wine To Go

*Purchase your favorite bottle of
wine today to enjoy at home or
allow us to re-cork your partially
consumed bottle to take home.*

White Selections

	gl	bt
Christine Andrew Viognier <i>Lodi, California (Salads, Chicken & Seafood) Crisp mango & apricot flavors with a long full finish</i>	8	30
Coastal Vines Pinot Grigio <i>Sonoma, California (Salads, Seafood & Chicken) Juicy pear, peach & light apple flavors with bright acidity</i>	6	22
Mezzacorona Pinot Grigio <i>Veneto, Italy (Chicken, Seafood & Pasta) Light & crisp tropical fruit with a dry, elegant finish</i>	7	26
Coastal Vines Chardonnay <i>Sonoma, California (Chicken, Seafood & Pasta) Medium-bodied with crisp apple, pear & a buttery finish</i>	6	22
Guenoc Reserve Selection Chardonnay <i>Lake County, California (Chicken & Seafood) Apricot, pineapple & baked apple with a long, smooth finish</i>	7	26
Esser Chardonnay <i>Central Coast, California (Salads, Seafood & Pasta) Lively citrus & stone fruits with crème brulee richness</i>	7.5	28
Franciscan Chardonnay <i>Oakville Estate in Napa Valley (Chicken & Pasta) Green apple, pear and honey flavors with hints of toasty oak</i>	9.5	34
Carmen Sauvignon Blanc <i>Curico Valley, Chile (Salads, Seafood & Chicken) Deliciously crisp with fresh, juicy citrus & grapefruit</i>	6	22
Bogle Sauvignon Blanc <i>Central Coast, California (Salads, Pasta & Seafood) Vibrant pineapple, lemon & grapefruit with a crisp finish</i>	6.5	24
Spy Valley Sauvignon Blanc <i>Marlborough, New Zealand (Salads, Seafood & Chicken) Tangy gooseberry, grapefruit & lime with an intense finish</i>	7.5	28
Good Harbor Riesling <i>Leelanau Peninsula, Michigan (Salads & Seafood) Candied peaches, fresh apple and lush pear with honey notes</i>	7	26
Coastal Vines White Zinfandel <i>Sonoma, California (Chicken & Pasta) Peach, strawberry & watermelon with undertones of spice</i>	5.5	20

John Cowley & Sons

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Red Selections

	gl	bt
Artazuri Grenache <i>Navarra, Spain (Beef, Pork & Lamb)</i> <i>Bold blackberry, cherry & white pepper with rich tannins</i>	7	26
Coastal Vines Petite Syrah <i>Sonoma, California (Beef, Pork & Lamb)</i> <i>Rich & juicy plum & blackberry with soft tannins</i>	6	22
Red Diamond Shiraz <i>Washington State (Grilled Meats, Lamb & Pork)</i> <i>Fruit forward with spicy notes & a long finish</i>	6.5	24
Igor Larionov Slap Shot Shiraz <i>South Australia (Beef, Lamb & Pork)</i> <i>Intense sweet & spicy plum, blackberry & black cherry</i>	8	30
Axis Zinfandel <i>Lodi, California (Grilled Meats, Pork & Pasta)</i> <i>Lush cherry, raspberry & blueberry with a lingering finish</i>	7	26
Triple Overtime Zinfandel <i>Dry Creek Valley, California (Beef, Pork & Pasta)</i> <i>Raspberry, blackberry & hints of vanilla with a silky finish</i>	9	34
Coastal Vines Pinot Noir <i>Sonoma, California (Pork, Chicken & Seafood)</i> <i>Smoky cherry & a touch of vanilla with a smooth finish</i>	6	22
Howling Moon Pinot Noir <i>Sonoma, California (Grilled Salmon, Beef & Lamb)</i> <i>Smooth & silky with raspberry, blackberry & smoky oak</i>	7.5	26
Big Fire Pinot Noir <i>Oregon (Grilled Salmon, Lamb & Chicken)</i> <i>Delightful raspberry & cherry with a hint of cinnamon</i>	9	32
Coastal Vines Merlot <i>Sonoma, California (Beef, Chicken & Pasta)</i> <i>Luscious plum flavors with soft tannins & a smooth finish</i>	6	22
Esser Merlot <i>Central Coast, California (Grilled Beef, Lamb & Pasta)</i> <i>Rich cherry, chocolate & caramel oak with a lingering finish</i>	7.5	28
Markham Merlot <i>Napa Valley, California (Beef, Lamb & Pork)</i> <i>Plum, cherry & sweet espresso with medium tannins</i>	9	34

	gl	bt
Coastal Vines Cabernet <i>Sonoma, California (Beef, Pork & Lamb)</i> <i>Supple blackberry & raspberry with a velvety finish</i>	6	22
J. Lohr Estates Seven Oaks Cabernet <i>Paso Robles, California (Grilled Meats, Pork & Pasta)</i> <i>Plum, currant & blackberry with an elegant, long finish</i>	7.5	28
Rock & Vine Three Ranches Cabernet <i>North Coast, California (Grilled Lamb, Beef & Pork)</i> <i>Black cherry, cassis, spice & tobacco flavors with bold tannins</i>	9	34
Oberon Cabernet (by Michael Mondavi) <i>Napa Valley, California (Beef, Lamb & Grilled Game)</i> <i>Fresh red berries with hints of toffee & toasted vanilla</i>	10	36
Beringer Knights Valley Cabernet <i>Sonoma, California (Beef & Lamb)</i> <i>Bright cherry, plum, blackberry & tobacco with velvety tannins</i>		38
Franciscan Oakville Estates Cabernet <i>Napa Valley, California (Beef, Grilled Game or Alone)</i> <i>Intense cassis, coffee & toasty oak flavors with supple tannins</i>		42

Champagnes & Sparkling

Sequra Viudas Brut Reserva (split) <i>Penedés, Spain</i>	6.5
Sequra Viudas Brut Reserva <i>Penedés, Spain</i>	22

Ports & Dessert Wines

	gl	bt
Sandeman Reserve Ruby Port <i>Oporto, Portugal</i> <i>Firm, focused & flavorful fruit with hints of cinnamon</i>	5.5	
Ferreira Tawny Port <i>Douro Valley, Portugal</i> <i>Rich toffee & walnut flavors with a long, elegant finish</i>	5.5	
Martin & Weyrich Moscato Allegro <i>Paso Robles, California</i> <i>Sweet white dessert wine with orange & peach flavors</i>	7.5	26

October 2009