

RED WINES

CABERNET SAUVIGNON

Chasing Lions, Lodi 10|36
Boomtown, Dusted Valley, Washington 14|52
Sculpterra, Paso Robles 14|52
Details, Sonoma County 15|56
Quilt, Napa Valley 20|70
2008 Jordan Winery, Alexander Valley -|175
2014 Meteor Vineyard Perseid, Napa -|200
2015 Groth Oakville, Napa Valley -|90
2016 Silverado Vineyards Napa Valley -|75
2016 Nickel & Nickel State Ranch, Yountville -|180
2018 Caymus Vineyards, Napa Valley -|140

PINOT NOIR

Pence, Santa Rita Hills [Organic] 14|52
Ryme Cellars, Las Brisas, Sonoma 17|60
EnRoute (by Far Niente) "Les Pommiers,"
Russian River Valley 22|77

RED BLEND

The Paring, California 16|60
Pessimist, Paso Robles 16|60
Protégé Wines, Napa Valley 18|63
Avid, Petit Verdot, Stags Leap District, Napa 18|63
Two², Napa Valley 20|70
2007 Chalk Hill Estate, Napa Valley -|125
2008 Tenor '1:1', Colombia Valley, Washington -|125
2010 The Farm Winery 'The Big Game' Red,
Paso Robles -|105
2013 Inglenook Rubicon, Rutherford, Napa Valley -|250
2013 La Sirena Pirate TreasuRed, Napa -|95
2015 Joseph Phelps Insignia, Napa Valley -|375
2016 Quintessa Red, Rutherford, Napa -|275

SYRAH & PETITE SIRAH

Miro, Petite Sirah, Dry Creek, Sonoma 15|56
Pax Syrah, The Hermit, North Coast 15|56
2016 Miro Cellars Reserve Single Vineyard Petite Sirah,
Rockpile -|70
2016 Ramey, Syrah, Sonoma 20|70

MAGNUM BOTTLES (1.5L)

2015 Groth Oakville, Napa Valley -|200
2016 Elouan Pinot Noir, Oregon -|100

MERLOT

Camp Wines, Alexander Valley 12|44
Flora Springs, Napa Valley 14|52

ZINFANDEL

The Cleaver, California 10|36
Saldo Zinfandel, Prisoner Wine Co, CA 15|56
Turley, Old Vine Zin, California 17|60

CABERNET FRANC

Ryme Cellars, Russian River 17|60
2012 Paolo e Noemia d'Amico 'Atlante', Umbria -|85
2015 Kenefick Ranch Caitlin's Select, Napa Valley -|75

SPANISH & PORTUGUESE

Castaño Hécula Monastrell 11|40
Vizcarra, Tempranillo, Ribera del Duero 14|52
Beronia Gran Reserva, Rioja 18|63
The Woods of Tilo, Cabernet Sauv, Yecla 18|63

FRENCH

Delas, Côtes-du-Rhône, Syrah, St. Esprit Rouge 11|40
Sauvion, Chinon, Cab Franc, Loire 12|44
2010 Château Husson Châteauneuf-du-Pape Les
Saintes Vierges, Rhone -|60
2010 Château Gaby, Canon-Fronsac, Bordeaux -|90
2012 Château Pinteraie L'Authentique, Malbec, Cahors
-|60
2014 Domaine de la Janasse, Châteauneuf-du-
Pape, Chaupin, Rhone -|90
2015 Château Du Parc Saint Émilion Grand Cru -|90
2017 Joseph Drouhin Gevrey Chambertin,
Burgundy, Cote De Nuits -|195

ITALIAN & SANGIOVESE

Francesco Borgogno, Langhe Nebbiolo Barolo DOCG,
Piedmont 13|48
Santadi, Noras Cannonau di Sardegna DOC 17|60
2017 Luna Vineyards Winemaker's Reserve Sangiovese,
Napa Valley -|105

MALBEC & TANNAT

Bodega Garzon, Tannat, Uruguay 12|44
2012 Château Pinteraie L'Authentique, Malbec, Cahors,
France -|60
Red Schooner, Malbec, Andes, Argentina 18|68

HOUSE MADE SANGRIA

Glass of Red Sangria 8
1 Liter Pitcher 22
2 Liter Pitcher 40

HAPPY HOUR WINES

3:30 – 5:30 P.M. DAILY

\$7

RED

Chasing Lions, Cabernet, Lodi
DeLoach, Pinot Noir, California
El Libre, Malbec, Mendoza, Argentina
Kaiken, Cabernet, Mendoza, Argentina
Gladiator Cycles, Petite Sirah, California
Rabble Blend, Paso Robles
Protocolo, Spain

SPARKLING

Pizzolato Fields, Prosecco Brut DOC
Pol Clément Brut, France

WHITE

Castelo, Rueda, Spain
Les Hauts de LaGarde, Bordeaux [Organic]
Lusco, Albarino, Spain
Excelsior, Chardonnay, South Africa
Girasole, Chardonnay, Mendocino
Castoro Cellars, Rosé, Paso Robles

BEER \$5

Stella Artois, Pilsner, Belgium, 5.2%
Menabrea, Lager, Italy 4.5%

Mimosa \$5
Red Sangria \$5

BEER

PILSNER

Stella Artois, Belgium, 5.2% 6
Bitburger, Germany 4.8% 6
Bitburger Drive, Non-Alcoholic, 0.5% 6

LAGER

Menabrea, Italy 4.5% 7
Xingu, Black Beer, Brazil, 4.6% 6
Modelo Especial, Mexico, 4.4% 6

ALE

Old Speckled Hen, Pale Ale, 5.2% 7
Saison Dupont, Tourpes, Belgium, 6.5% 14

GERMAN

Weihenstephaner, Hefeweizen, 5.4% 6
Schönramer Altbayrisch Dunkel 5.0% 8
Schönramer Gold, Märzen, 5.7% 8

IPA

Anderson Valley, California, 7.0% 6

Corkage fee is \$20 per bottle. 18% gratuity is charged for parties of five or more. Maximum of three credit cards accepted per table.
Happy Hour pricing only available for parties of ten or less. 2 hr time limit for tables.

WHITE WINES

SAUVIGNON BLANC

Tohu, Awatere Valley, Marlborough, NZ 11|40
Emmolo, Napa Valley 12|44
Heritage, Napa Valley 15|56
Cade, Napa Valley 17|60
2011 Alienor, Lake County -|60

CHARDONNAY

Tolosa, Edna Valley 11|40
The Calling Chardonnay, Sonoma 12|44
Neyers Vineyards, Sonoma Coast 14|52
Archery Summit, Eola-Amity Hills 22|77
2015 Domaine Serene 'Evenstad Reserve',
Dundee Hills, Oregon -|110
2017 Westwood Winery Sangiacomo Vineyard, Sonoma
County -|70
2018 Flowers Chardonnay, Sonoma Coast -|95
2018 Luna Vineyards Winemaker's Reserve
Chardonnay, Napa Valley -|95

PINOT GRIGIO/GRIS

King Estate, Willamette Valley 12|44
Zaccagnini, Abruzzo 12|44
Luna Vineyards, California 13|48
King Estate Domaine, Willamette Valley 22|77

SPANISH WHITES

Beronia Verdejo, Rueda 10|36
Castelo de Medina, Verdejo 10|36
Can Feixes Blanc Seleccio, Penedès 11|40
Maior de Mendoza, Albariño Eleusis Premium 13|48
Bodegas Campillo El Sueño, Rioja 14|52
Ramos Pinto Duas Quintas, Douro, Portugal 15|56

ROSÉ

Château de Campuget, Costières-de-Nîmes 11|40
Diora, Rosé of Pinot Noir, Monterey 12|44

RIESLING

Timbre 'Stereophonic', Santa Maria Valley 11|40
Volratz Riesling Trocken, Rheingau, Germany 14|52
2011 Heymann Löwenstein Röttgen Riesling,
Mosel, Germany -|75
2012 Studert-Prüm, Riesling Auslese, Mosel,
Germany -|60
2013 Franz Hirtzberger Riesling Smaragd
Hochrain, Wachau, Austria -|95

FRENCH WHITES

Les Hauts de Laguarde, Bordeaux [Organic] 11|40
Pascal Jolivet, Sauvignon Blanc, Sancerre 17|60
Domaine de la Denante, Mâcon -Villages,
Chardonnay, Bourgogne 15|56
2017 Joseph Drouhin Puligny-Montrachet
Burgundy -|110
2017 Olivier Leflaive Bourgogne Blanc Les Setilles
-|80
2017 Domaine Fontaine-Gagnard, Chassagne-
Montrachet, Cote de Beaune, Burgundy -|120

SPARKLING

Cune Brut Cava, Rioja, Spain 13|48
Honey Bubbles, Sparkling Moscato, Italy 11|40
Corte alla Flora Rosé Brut, Tuscany 12|44
(375ml) Bernard Gaucher Brut Champagne -|50
2011 J.M.Gobillard et Fils Prestige Brut
Millesime, Champagne -|60
Taittinger Brut La Francaise NV -|75
2012 Louis Roederer Vintage Brut, Champagne -|130
Krug Grande Cuvee 165 eme Edition Brut,
Champagne -|300
2009 Dom Perignon Brut, Champagne -|340
2008 Louis Roederer Cristal Millesime Brut,
Champagne -|450



FLIGHTS

THREE, 3oz POURS

SOMMELIER'S CHOICE

ECONOMY

15

BUSINESS

20

FIRST CLASS

25



DESSERT WINES

WHITE

Clarendelle Amberwine, Monbazillac 14
Inniskillin Vidal Pearl Icewine 21

RED

Trentadue Chocolate Amore, California 11

SHERRY (SPAIN)

Gonzalez Byass Tio Pepe Fino (Exta Dry) 6
Orleans Borbon Manzanilla (Dry) 6
pairs well with: Flan español
Amontillado Aurora, Jerez-Xeres (Dry) 12

PORT (PORTUGAL)

Sandeman Rainwater Madeira 6
Quinta do Crasto LBV 2013, Ruby Port 12
pairs well with: Chiriboga Blue Cheese
Ramos Pinto 10 Year Tawny 17
Ramos Pinto 20 Year Tawny 24

MUSCAT

Chateau Bernadou, Muscat, France 10

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