

# Wine by the Glass



## White Wines

<i>Riesling Fess Parker</i>	\$ 9.50
<i>Chardonnay Kendall Jackson</i>	\$ 12.00
<i>Sauvignon Blanc Ranga Ranga</i>	\$ 9.00
<i>Pinot Grigio Eagle Ridge Private Label</i>	\$ 8.50
<i>White Zinfandel Eagle Ridge Private Label</i>	\$ 8.50
<i>Chardonnay Eagle Ridge Private Label</i>	\$ 8.50
<i>Riesling Schlink Haus</i>	\$ 8.50

## Red Wines

<i>Pinot Noir Cycles Gladiator</i>	\$ 9.50
<i>Pinot Noir Alias</i>	\$ 12.00
<i>Merlot Eagle Ridge Private Label</i>	\$ 8.50
<i>Shiraz Woop Woop</i>	\$ 10.00
<i>Cabernet Sauvignon Chateau Ste. Michelle Indian Wells</i>	\$ 14.00
<i>Cabernet Sauvignon Eagle Ridge Private Label</i>	\$ 8.50
<i>Cabernet Sauvignon Napa Cellars</i>	\$ 17.00
<i>Red Blend, Rhiannon</i>	\$ 9.50

# White Wine List

## Sparkling

- 501 Freixnet Cordon Negro Split** *Spain* **\$10.00**  
35% Macabeo, 25% Xarello, 40% Parellada. A Cava with an exceptional, fresh, fruity style and a lingering aroma. It is the perfect partner for the finest food and excellent at any time.
- 502 Brut, Moet et Chandon, "Imperial" Split** *Champagne* **\$25.00**  
A soft, sweet, dessert-style Champagne with easy flavors of pear, vanilla and almond that linger on the finish.
- 504 Brut, Roederer Estates** *Anderson Valley* **\$55.00**  
Light gold with coppery tinges, the Roederer Estate Brut is unusually complex for a California sparkler. Beautifully balanced, the wine has a creamy mouth feel and a long, elegant finish.
- 508 Prosecco, Bocelli** *Veneto* **\$36.00**  
Crystal clear with a hearty white foam and fine perlage. Fresh fragrant aromas and a delicately soft and harmonious taste are the hallmarks of this quintessential aperitif wine.
- 505 Brut, Moet et Chandon, "Imperial"** *Champagne* **\$99.00**  
A soft, sweet, dessert-style Champagne with easy flavors of pear, vanilla and almond that linger on the finish.
- 506 Brut, Veuve Clicquot, "Yellow Label"** *Champagne* **\$110.00**  
One of the world's favorite Champagnes. Rich, nutty and complex; a non-vintage brut.
- 507 Brut, Moet et Chandon, "Dom Perignon"** *Champagne* **\$399.00**  
Satin texture unfurls on the palate, embracing and caressing it. Momentary weightlessness with a vibrating finish arouses the taste buds controlled ardor. The persistence is remarkable, with the slightest undertone of tartness (citrus zest and buds.)
- 509 Blanc de Noirs, Sea Smoke "Sea Spray"** *Santa Rita Hills* **\$125.00**  
The nuanced nose expresses jasmine, rising dough and nectarine. The wine enters the palate with energetic freshness, and finishes with delightful length.

# White Wine List



## Chardonnay

- 402 Kendall Jackson Special Selection** *Sonoma Coast* **\$37.00**  
Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. Richly layered and balanced throughout. A lightly buttered toasted flavor, headlines the indulgent, lingering finish.
- 403 Cuvaision Kite Tail** *Carneros* **\$69.00**  
Kite Tail offers a gorgeous combination of citrus, apricot and bright green apple notes with a hint of lemongrass and verbena. This wine has a bright combination of stone fruit kissed with lime zest, giving it a crisp structure and long, juicy finish.
- 404 Joseph Drouhin** *Saint Veran* **\$39.00**  
Chardonnay by Joseph Drouhin from Burgundy, France. St. Veran is very close stylistically to Pouilly-Fuisse with its golden green hue, its intense fruity, flowery nose and its refreshing flavors.
- 406 Cambria "Benchbreak"** *Santa Maria* **\$39.00**  
The cool climate fosters a lush wine with tropical fruit flavors and bright citrus notes. The finish is lingering with a hint of vanilla and oak spice.
- 407 Sonoma Cutrer** *Russian River* **\$37.00**  
Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee.
- 408 Chateau Ste. Michelle Canoe Ridge Estates** *Horse Heaven Hills* **\$42.00**  
A fruit-centered wine, this sings with pear, grapefruit and peach aromas and flavors, perched enticingly on a lithe frame, with subdued oak notes lingering on the periphery. It's the texture, though, that makes it so attractive, polished and refined.
- 409 Scott Family Estate** *Arroyo Seco* **\$39.00**  
This wine has a rich, complex nose and boasts abundant aromas of apricot, papaya, white peach and tropical fruit. On the palette, the wine exhibits endless amounts of ripe Hawaiian pineapple, honey and peach flavors, leading to an extremely long finish.
- 413 Ferrari-Carano** *Alexander Valley* **\$55.00**  
A fruit-focused Chardonnay of green apple with citrus overtones supplemented by a warm, toasty, oak finish and almond characteristics.

# White Wine List



## Sauvignon Blanc

- 101 *Rutherford Ranch* *Napa Valley* \$40.00  
This Sauvignon Blanc displays melon and citrus aromas with hints of gooseberry fruit. The palate also displays these fruit flavors as well as a nutty and toasty character. The finish is bright and lingering.
- 102 *Ranga Ranga* *Marlborough* \$36.00  
Sourced from vineyards in the Marlborough region, the grapes are picked at night to retain freshness and cool temperature fermented in stainless steel to bring out the ripe fruit. It's brimming with bright citrus, lime zest, grapefruit and mineral flavors. This lively white is a perfect warm weather refresher that's rich enough to match with chicken, seafood, oysters and cheeses.
- 103 *Ferrari-Carano* *Sonoma* \$38.00  
A mellow Fume Blanc, the fresh and core fruit built Ferrari-Carano Fume Blanc stays lively on the palate.
- 104 *Cloudy Bay* *Marlborough* \$55.00  
Mouth-watering aromas of passion fruit and lemongrass led with the spiciness of just-picked tomatoes tossed with fresh basil. Many small parcels of fruit, ripened under ideal conditions, bring layers of complexity to Cloudy Bay Sauvignon Blanc. The palate has exceptional richness, with ripe gooseberry flavors and a hint of fresh fennel leading to a powerful, crisp finish.

## Pinot Gris/Grigio

- 201 *Ca Montini* *Trentino-Alto Adige* \$42.00  
Pronounced golden color. Intensely fragrant aromas of white flowers alfalfa grass and a touch of the character of balsamic vinegar. The wine's complex palate has astounding length and depth, with good concentration of minerality interwoven through textured fruit and acidity. Ideal with seafood, chicken, pork and light pasta..
- 202 *Guinigi* *Delle Venizie* \$39.00  
This Pinot Grigio starts with a rich straw-yellow color, which intensifies with ageing. The fruity nose is reminiscent of hot bread crust, while the bouquet is that of acacia blossom and ripe tropical fruit. The palate confirms the nose and is elegant and full-bodied.
- 203 *Cedar and Salmon* *Willamette Valley* \$45.00  
This Pinot Gris is a light straw color with emerald green hue. On the nose, there are aromas of green apple, citrus, honeysuckle, white peach, apricot and floral notes. Flavors of pear, melon, lemon and lime, wet stone, kiwi and honey open up on the front palate.



# White Wine List



## Varietal Whites

- 302** *Rosé, Decoy* *California* **\$42.00**  
This aromatic rosé draws you in with tantalizing layers of white peach, honeydew melon and tropical lychee. On the palate, it shimmers with cool-climate verve and energy, offering mouth-filling flavors of grapefruit, Meyer lemon, and orange blossom that culminate in a bright, beautifully focused finish.
- 303** *Riesling, Fess Parker* *Santa Barbara* **\$35.00**  
Pale gold with a light green cast. A modest-open nose; ripe apple aroma is fresh and bright, with a touch of pear-like scent that speaks to the Riesling personality.
- 304** *Riesling, Eroica* *Columbia Valley* **\$40.00**  
*Graceful and subtle, with lively support for its stony green apple and delicate apricot flavor, finishing dry but with a caramel note that makes it all the more intriguing. Impressive for the way it knits together.*
- 306** *Albarino, Mettler* *Lodi* **\$38.00**  
A beautiful, crisp wine from the west coast of Spain. This wine stuns with mint, acacia flower, and wet granite notes. Pairs wonderfully with most seafood.
- 307** *Moscato, La Perlina* *Veneto* **\$35.00**  
Fine and delicate youthful character, floral and fruity with notes of hawthorn, sage and citrus. Light and sweet but not syrupy, pleasant and fresh with a bitter-sweet finish.
- 308** *Chateau Rieussec* *Sauternes* **\$89.00**  
This beautiful dessert wine is fruity, with lemon, apricot and lilac on the nose. It is full-bodied, with a lovely intensity and bright acidity. Considered one of the finest sweet wines in the world.

# Red Wine List



## Cabernet Sauvignon

- 803 Rutherford Ranch** *Napa Valley* **\$49.00**  
This Cabernet exhibits bright and generous fruit profiles with excellent varietal definition; delicious with prime rib of beef.
- 804 Chateau Ste. Michelle "Indian Wells"** *Wahluke Slope* **\$40.00**  
Warm climate Wahluke Slope fruit gives this Cabernet a decidedly jammy fruit driven core. This is a fleshy, luscious, decadent wine with concentrated, jammy black fruit flavors.
- 805 Marques De Casa Concha** *Puente Alto* **\$55.00**  
Very solid, with ripe cassis, blackberry and boysenberry fruit offset by vanilla, mineral and cocoa notes.
- 806 Charles Krug** *Napa Valley* **\$64.00**  
Aromas of cherries, peaches, spice and mint with rich fruit, chocolate and licorice notes on the palate. French and American oak completes the lingering finish.
- 823 Chateau Ste. Michelle "Canoe Ridge"** *Horse Heaven Hills* **\$50.00**  
Sturdy, ripe and generous, with a surprisingly soft edge to the explosive black cherry, currant, black olive and smoke flavors, lingering effortlessly on the big, round finish.
- 808 Torres Gran Coronas** *Penedes* **\$40.00**  
The rich, sensual aroma is typical of the grape varieties recalling small red and black berries, green coffee beans, liquorice and the characteristic vanilla and leather notes from ageing. On the palate the wine is full and silky with dense, well-structured tannins. 85% Cabernet Sauvignon and 15% Tempranillo.
- 801 De Trafford** *Stellenbosch* **\$69.00**  
Deep dark red colour. Red & blue berry nose with attractive cedary, spicy oak and fruit aromas. Finishes with intense dark fruit, fresh tilled soil and a substantial tannin grip. A great representative of South African Cabernet Sauvignon.
- 802 Napa Cellars** *Napa Valley* **\$60.00**  
Boasts aromas of blackberry, cassis, fig, and mocha. On the palate, dark fruit and earthy tobacco notes are threaded with spicy clove, mocha, and vanilla. The finish is polished with a full mouthfeel, plush tannins, and a nice persistent acidity.

# Red Wine List



## Cabernet Sauvignon

- 809 Canvasback** *Red Mountain* **\$79.00**  
Aromas of dark cherries, dark chocolate, tobacco leaves and crushed stone. Flavors of dark red fruits, cracked black pepper, autumn spices and graphite complete this vibrant, complex wine
- 807 Rutherford Ranch Reserve** *Napa Valley* **\$75.00**  
This wine is full bodied and complex with deep ruby red color. Full fruit flavors of blackberry, sweet black cherries and subtle undertones of blueberry fill your mouth with the very first sip.
- 810 BR Cohn "Olive Hill"** *Sonoma* **\$89.00**  
This wine exhibits fresh, refined flavors and aromas of berry, cherry and subtle plum. Extended aging in French oak barrels polished and integrated the tannins, resulting in a wine of balance.
- 811 Silver Oak** *Napa Valley* **\$199.00**  
Deep rich color and some fruit on the nose. Medium to full bodied with nice core of sweet, oaky flavor and good grip at the end. 91 Points- Wine Enthusiast
- 812 Ridge Monte Bello 2015** *Santa Cruz Mtns.* **\$319.00**  
Stunning depth, power, purity and elegance. The blackcurrants and plums are fresh and intense on the nose with blueberries and gently herbal notes, too. The palate has a keenly articulated array of vibrant tannins that hold long, fresh and pure. It invokes a sense of wonderment at the finish. So long and so pure. This blend of 77 per cent cabernet sauvignon, 11 per cent merlot, seven per cent petit verdot and five percent cabernet franc, is just at the start of a wonderful journey. 100 Points- James Suckling
- 813 Concha Y Toro "Don Melchor" 2014** *Puente Alto* **\$165.00**  
Great complexity and elegance. Blackcurrant notes, black and ripe fruits melted in blackberry and blueberry jam. Cedar, spices, chocolate and tobacco notes emerge later on. It reveals candied red fruit aromas and a majestically concentrated character. Maybe the finest Chilean Cabernet Sauvignons in the market today. 94 Points- Wine Spectator
- 815 Robert Craig 2012** *Mount Veeder* **\$119.00**  
Firm, rich and chunky, with dense, mocha-laced currant, wild berry and blackberry flavors that are full-bodied and rustic in texture, with a notable mineral and crushed rock quality, followed by a finish that combines tannic strength with fruit persistence. 95 Points- Robert Parker
- 816 Continuum 2014** *Napa Valley* **\$325.00**  
The 2014 Proprietary Red is comprised of 65% Cabernet Sauvignon, 15% Cabernet Franc, 15% Petit Verdot and 5% Merlot. Deep garnet-purple colored, it is still very primary and comes bounding out of the glass with exuberant crushed blueberries, black cherries, blackcurrants and violets notes with suggestions of dark chocolate, cast iron pan, lavender and underbrush. Medium to full-bodied, firm, very finely crafted and possessing great finesse, it finishes long and layered. 97 Points- Robert Parker



# Red Wine List



## Cabernet Sauvignon

- 820** *Staglin 2009* *Rutherford* **\$255.00**  
A complex nose of savory-herb and camphor infused blackcurrant and Mission fig is deepened by rich notes of forest floor and green olives with hints of anise. An impeccably balanced and ethereal palate of cinnamon inflected black-and-blueberries melts seamlessly into a silky leather, loam and mineral driven finish that is given a beautifully delicate structure by the super fine-grained tannins that mark the vintage. 95 Points- Robert Parker
- 814** *Caymus Special Selection 2013* *Napa Valley* **\$299.00**  
Zeroes in on a rich, hedonistic core of wild berry, blackberry, plum and currant, with a graceful, elegant mouthfeel and supple, caressing tannins leading to a long, powerful and refined aftertaste that keeps reverberating while maintaining a strong personality. Drink now through 2030. 95 Points- Wine Spectator
- 817** *Staglin 2010* *Napa Valley* **\$275.00**  
The sucrosity and richness of the 2010 Cabernet Sauvignon Estate are prodigious. This dense purple-colored offering from the famous Rutherford AVA exhibits copious red and black fruits (especially blackberries and dark jammy cherries), an intense mouthfeel and full body, but no heaviness or astringency. There is plenty of structure, the wood is pushed to the background, and the finish lasts 40-45 seconds. This beauty is one of Staglin's finest wines to date. It should provide plenty of pleasure over the next two decades. 97 Points- Robert Parker
- 822** *Opus One 2012* *Napa Valley* **\$399.00**  
The iconic 2012 Proprietary Red Opus One is a blend of 79% Cabernet Sauvignon, 7% Cabernet Franc, 6% Petit Verdot, 6% Merlot and 2% Malbec aged 18 months in French oak. A classy, complex, suave and savory 2012 Opus One, with notes of toasty oak and crème de cassis. This Pauillac lookalike, made by the staff at Mouton Rothschild, is a beauty. They have continued to strengthen the quality of wine and seem to have produced a brilliant, world-class wine. I imagine the 2013 may even eclipse this, but this 2012 is one of their great ones, with a seamless integration of acidity, tannin, alcohol and wood all present in this beautiful, full-bodied wine that should drink well for 25-30 years. 96 Points- Robert Parker
- 824** *Opus One 2010* *Napa Valley* **\$599.00**  
A glorious perfume of sweet charcoal, truffle, black currants and spice box soars from the glass of the saturated purple-colored 2010 Opus One. The gorgeous aromatics are followed by a beautifully knit, full-bodied red blend (84% Cabernet Sauvignon, 5.5% Merlot, 5.5% Cabernet Franc, 4% Petit Verdot and 1% Malbec) displaying lots of spicy black currant fruit, medium to full body, velvety tannins, and not a hard edge to be found. The texture, length and richness are all impressive. 96 Point- The Wine Advocate

# Red Wine List



## Merlot

- 701** *14 Hands* *Washington* **\$35.00**  
Classic Washington Merlot flavors of blackberry and spice are enhanced by a splash of Cabernet Sauvignon for structure and complexity.
- 702** *Francis Coppola* *Sonoma* **\$42.00**  
A wine that's simple and to the point, with cherry and blueberry integrating with black pepper, game and wood chip flavors. Smooth up front, followed by a thick, oak finish.
- 703** *Raymond Reserve* *Napa Valley* **\$65.00**  
Opening with enticing aromas of roasted coffee, vanilla bean and black cherry, this is a structured and bold Merlot. A plush entry of cocoa, dried red fruit flavors and a touch of spice lead to a savory midpalate. This wine has a good velvety texture with fine-grained tannins and a long, rich finish.
- 705** *Marilyn* *Napa Valley* **\$50.00**  
Blackberry, cherry, cranberry fruit notes that mingle nicely with cedar, mocha and turmeric. A plush texture with bell pepper and tobacco on the finish.
- 706** *Markham* *Napa Valley* **\$43.00**  
A strong example of the varietal, the well-defined, ripe-fruited Markham Merlot packs excellent textures and smooth palate presence; drinks very well with a steak.
- 707** *Eagle Glen* *Napa Valley* **\$52.00**  
This predominantly merlot blend shows a polished and supple style. A palate of dried red fruits and brown spice are framed with well integrated tannins. Structured and balanced. 76% percent merlot, 19% Cabernet Sauvignon and 5% Cabernet Franc.
- 708** *Hahn Estates* *Central Coast* **\$38.00**  
Aromatics of plum, black cherry, and blackberry. This Merlot is deeply complex, with layers of clove and cracked pepper, it is soft and juicy in the mouth. Red fruit flavors then emerge, while broad tannins and a pleasant light astringency dances around the palate.

# Red Wine List



## Pinot Noir

- 601** *Domaine Drouhin* *Willamette Valley* **\$75.00**  
With a deep ruby red color, this Pinot Noir from Oregon has a rich texture and mouth feel. The nose is a swirl of anise, earth, violets and berries, with notes of white and green tea.
- 603** *Scott Family Estate* *Arroyo Seco* **\$51.00**  
This wine boasts attractive, intense aromas of ripe cherry, rich raspberry and cola intertwined with sage and vanilla. A full-bodied and well-balanced Pinot Noir with fresh fruit flavors of strawberry, cherry and cranberry.
- 604** *Panther Creek* *Willamette Valley* **\$49.00**  
A beautiful bouquet of cherry blossoms with hints of rosemary and allspice. Flavors of dark cherry, raspberry, and hints of dried fruit.
- 614** *Alias* *California* **\$38.00**  
This wine is brick red with a light garnet color. The aromas are rich with rose hips, clove and jammy raspberry aromatics. The palate is fleshy and rustic with ripe Rainer and sour cherry notes, light rye, and jasmine, with generous sappy French oak flavors on the finish.
- 602** *Fort Ross Sea Slopes* *Sonoma Coast* **\$69.00**  
Opening in a burst of berry with tannic energy, this wine shows impressive length, grace, and complexity. Forest, black tea and clove accent a core of raspberry, pomegranate and cranberry, with a pretty rose petal accent throughout.
- 606** *Gehricke* *Sonoma Coast* **\$54.00**  
Elegant and engaging, with soft aromas of coffee, sandalwood, fig, quince and caramelized sugar; flavors of cherry bonbon, raspberry tea, and cedar follow on the palate.

# Red Wine List



## Pinot Noir

- 607** *Sea Smoke Ten* *Santa Rita Hills* **\$159.00**  
This elegant full estate grown wine has intense flavors of cherries and berries, with a touch of coffee and a lingering finish.
- 608** *Etude* *Carneros* **\$70.00**  
Intensely flavored and bright, with pure flavors of raspberry and violet. Lovely ripe acids give precision to the wine.
- 609** *Niner* *Edna Valley* **\$47.00**  
The flavors center on dark, lush fruit and spice, which provide rich texture, broad structured tannins and a lingering, juicy finish.
- 610** *Jax Vineyards* *Russian River* **\$59.00**  
This Pali Vineyards Pinot Noir is deep ruby red in color. The nose is loaded with dark berry and black cherry aromas, along with raspberry jam and a hint of menthol. Fresh berry, plum, and date flavors on the palate are accompanied by a hint of toasty oak, resulting in a full, lush wine that finishes with just a hint of iron.
- 613** *Sea Smoke Southing 2017* *Santa Rita Hills* **\$145.00**  
This monopole bottling from the coveted biodynamic vineyard begins with lush, intense and inviting aromas of dark boysenberry paste, wild mint, star anise and shaved nutmeg. The palate is bright with acidity yet redolent with dark-berry and black-currant flavors that give way to cola, mace and more exotic spices toward the finish.  
94 Points Wine Enthusiast
- 611** *Folktale* *Santa Lucia Highlands* **\$49.00**  
Elegant and engaging, with soft aromas of coffee, sandalwood, fig, quince and caramelized sugar; flavors of cherry bonbon, raspberry tea, and cedar follow on the palate.

# Red Wine List



## Varietal Reds

- 910 *Antinori Peppoli*** *Chianti Classico* **\$49.00**  
A blackish ruby, its perfectly focused plum and cassis fruit, given an additional complexity by notes of sweet herbs and saddle leather, is fully and completely shaped in flavors of impeccable volume, roundness and depth.
- 915 *Bianchi Monsanto Riserva*** *Chianti Classico* **\$42.00**  
A full-bodied Reserve Chianti whose roots date back 200 years. Dried cherry follows with well integrated tannins and a mineral finish.
- 912 *Super Tuscan, Gaja Ca' Marcanda, "Promis"*** *Maremma* **\$69.00**  
An intense nose, sweet and ripe with notes of plum, blackberry, tar, licorice and spices. Sumptuous, textured full body with concentrated fruit and very accessible character due to the perfectly integrated tannins and other components of the wine. Merlot, Syrah, and Sangiovese.
- 904 *J. Vidal Fleury*** *Cote Rotie* **\$125.00**  
Deep and brilliant color with an exceptional aromatic intensity. Rich and delicate on the palate with refined flavors of liquorice, violet, and ripe black fruit.
- 911 *Ogier Reine Jeanne*** *Chateauneuf du Pape* **\$69.00**  
Grenache, Cinsault, Syrah and Mourvedre form a dark, flavorsome ensemble. Classically made, one of the most forceful, alcoholic and distinctive wines of the appellation.
- 909 *Petite Syrah, Girard*** *Napa Valley* **\$49.00**  
This Petite Sirah was made in a complex, yet fruit forward style. Not overly ambitious, the wine is full bodied with a finish that lasts for tens of seconds. It has notes of caramel, pepper, and earth.
- 908 *Syrah, Fess Parker's Big Easy*** *Santa Barbara* **\$45.00**  
A terrific wine, packed with rich blackberry, blueberry, cassis, tar, dark chocolate, smoked meat and black pepper aromas and flavors. The blend is 78% Syrah, while the remainder of Petite Syrah brings that variety's weight, color and tannins.
- 901 *Shiraz, Woop Woop*** *South Australia* **\$35.00**  
Inviting fresh plum aromas leap out of the glass with raspberry and pretty potpourri notes providing more complexity. The palate is juicy and spicy with an abundance of red fruits that are fresh and vibrant. Licorice and rose petals come through on the mid palate and an under-lying earthy complexity is evident all the way through. The tannins are powdery and subtle on this juicy ready to drink red.

# Red Wine List



## Varietal Reds

- 922 Zinfandel, Rombauer** *North Coast* **\$50.00**  
Rombauer Vineyards' Zinfandel is dramatically seductive and immensely flavorful. This fruit-forward, full-bodied style is deeply concentrated and jammy with layers of dark wild berries and rich cherries. Fruity through the finish, flavors of boysenberry and raspberry linger on the palate.
- 905 Zinfandel, Rutherford Ranch Predator** *Napa Valley* **\$42.00**  
Intense aroma of boysenberry accented by hints of white pepper, rich viscous body with flavors of dried cherries and a long excellent finish.
- 906 Red Blend, Taken** *Napa Valley* **\$49.00**  
Bright, vibrant ruby red in color. This alluring, powerful wine showcases aromatics of dried raspberries and plum along with berries and baked fruits. This opulent, approachable blend showcases a silky palate with fruit forward flavors. This wine has a medium body full of maraschino cherry, sweet currant and crushed violets leading to a soft, silky, lingering finish.
- 903 Malbec, Trapiche "Oak Cask"** *Mendoza* **\$36.00**  
Smooth and ripe, with a sweet, doughy character to the nose. Ripe, lush and healthy, with cassis and chocolate oozing off the palate.
- 902 Malbec, La Madrid Reserva** *Mendoza* **\$49.00**  
A dark and jammy red, with enough acidity to propel the roasted plum and wild berry compote notes. Layers of smoke, toasted spice and espresso emerge on the rich finish." 91 Points- International Wine Cellar
- 914 Opus One Overture** *Napa Valley* **\$199.00**  
Exquisitely balanced, with ripe, rich, polished blackberry, black cherry and plummy flavors. Maintains a sense of elegance and grace, finishing with supple, fine-grain tannins.
- 920 Shiraz-Grenache, Wallace by Ben Glaetzer** *Barossa Valley* **\$39.00**  
Glaetzer Wallace takes on the traditional Barossa Valley blend of shiraz and grenache in a thoroughly modern way. Rich, peppery old-vine shiraz dominates and adds weight, texture and fleshy richness to the palate. Grenache provides complex tannins and fresh acidity to the mix, with luscious red cherry and hints of aromatic spices and anise.
- 919 Tempranillo, Montebuena** *Rioja* **\$49.00**  
This maturing red is beautifully balanced, with fresh, ripe fruit flavors of black cherry and blackberry, and deeper notes of cedar, tobacco, mineral and spice. The firm tannins are softening, yet this remains fresh and focused through the long finish.

# Specialty Beer List



## *Weihenstephaner Hefe Weiss*

**\$5.00**

Nothing refreshes you more than this naturally cloudy wheat beer with its wonderful yeasty fragrance and taste. Goes well with dishes that do not have too intensive a flavor. 5.4% ABV and served in a mug.  
Food Pairings: Grilled fish and chicken

## *New Holland's Dragon's Milk Imperial Stout*

**\$8.50**

Dragon's Milk is a 17th century term used to describe the strong beer usually reserved for royalty. This strong ale was aged in oak for over 120 days. The aging process extracts flavors from the wood, which contribute to its complex character. Hints of bourbon flavor perfectly complement its roasted malts to produce a beer fit for a King. 10% ABV and served in a Trappist Goblet.

Food Pairings: Bleu Cheese or dark chocolate  
RateBeer.com Score- 98/100

## *Ayinger Celebrator Doppelbock*

**\$8.50**

Celebrator is full-bodied and velvety from half a year's aging. Although it is strong, it is not overpowering. There is a wonderful and complex balance between the various malts, the alcohol and the subtle hops. 6.7% ABV and served in a mug.

Food Pairing: Pastries and Desserts, Duck, Chanterelles, Chateaubriand  
RateBeer.com Score- 100/100

## *Bells Two Hearted*

**\$6.00**

This pale copper colored ale has a flowery hop aroma and bold hop bitterness. 7% ABV and served in a tulip glass.

Food Pairings: Fried Foods  
RateBeer.com Score- 92/100

## *Rogue Hazelnut Brown Ale*

**\$6.00**

Dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish. Hazelnut Brown Nectar Ale is a blend of Great Western 2-row Pale, Munich, Hugh Baird Brown, Crystal 80 and Crystal 135, Carastan, and Beeston Pale Chocolate malts; hazelnut extract; Perle and Saaz hops. 6.22% ABV and served in a mug.

Food Pairings: Pork and beef entrees.  
RateBeer.com Score- 96/100

## *Dogfish Head 120 Minute IPA*

**\$20.00**

The King of Imperial IPAs. 17.5% ABV and served in a tulip glass.  
Food Pairings: Fried Foods  
RateBeer.com Score- 99/100

# Specialty Beer List



## *Rochefort Trappist 8*

**\$11.00**

Trappist Ales are bottle conditioned and brewed by monks of the Trappist order. They are considered one of the finest brews in the world. 9.2% ABV and served in a Trappist goblet. Limited Availability.

Food Pairings: Duck, Intensely reduced sauces, rack of lamb

RateBeer.com Score- 100/100

## *Rochefort Trappist 10*

**\$13.50**

The top-level brew from Rochefort. This beer is widely renowned as one of the top ten brews in the world by beer connoisseurs. Dark color, full and very impressive taste. Strong plum, raisin, and black currant palate, with ascending notes of vinous ness and other complexities. 11.3% ABV and served in a trappist goblet.

Limited Availability.

Food Pairings: Duck, Intensely reduced sauces, rack of lamb

RateBeer.com Score- 100/100

## *Southern Tier 2X Double IPA*

**\$6.50**

This double IPA is a hop lover's dream. It's loaded with citrus notes and hop bitterness that finishes clean on the palate. 8.2% ABV and served in a tulip glass.

Food Pairings: Fried foods

RateBeer.com Score- 97/100

## *Goose Island's Matilda*

**\$7.50**

Matilda is made with rare yeast that suggests a fruity and spicy flavor. There is complex maltiness balanced with a profuse amount of hops. 7% ABV and served in a Trappist Goblet.

Food Pairings: Grilled Fish, asparagus, cream sauces

RateBeer.com Score- 94/100

## *Founders Porter*

**\$5.00**

Dark and rich. Chocolate Malts and four varieties of hops make this a rich and complex brew. 6% ABV and served in a trappist goblet.

Food Pairings: Dark Chocolates

RateBeer.com Score- 100/100

## *Founders Dirty Bastard Scotch Ale*

**\$6.00**

Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and a right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to. Ain't for the wee lads. 9.5%ABV and served in a Trappist Goblet.

Food Pairings: Filet mignon, duck confit

RateBeer.com Score- 97/100



# After Dinner Drink List

## Cognacs

	<i>Single</i>	<i>Double</i>
<i>Courvoisier-VSOP</i>	\$12	\$15
<i>Courvoisier-VS</i>	\$10	\$13
<i>Hennessy-VS</i>	\$10	\$13
<i>King Louis the 13<sup>th</sup></i>	\$250	\$500
<i>Martel-VSOP</i>	\$12	\$15
<i>Remy Martin-VSOP</i>	\$10	\$13

## Port Wines

<i>Graham's Fine Tawny</i>	\$8
<i>Grahams Fine Ruby Port</i>	\$8
<i>Fonseca Bin 27</i>	\$8
<i>Sandeman Tawny</i>	\$8

## Scotches

### Single Malt

	<i>Single</i>	<i>Double</i>
<i>The Arran 10yr</i>	\$12	\$16
<i>Glenkinchie 12yr</i>	\$10	\$14
<i>Glenlivet 12yr</i>	\$10	\$14
<i>Glenfiddich 15yr</i>	\$12	\$16
<i>Glenmorangie 10yr</i>	\$14	\$18
<i>Macallan 12yr</i>	\$15	\$19
<i>Oban 14yr</i>	\$15	\$19
<i>Talisker 12 Year</i>	\$14	\$18

### Blended

	<i>Single</i>	<i>Double</i>
<i>Chivas Regal</i>	\$9.50	\$12.50
<i>Clan MacGregor</i>	\$7	\$10
<i>Dewars White Lable</i>	\$8.50	\$11.50
<i>JW Black</i>	\$9.50	\$12.50
<i>JW Blue</i>	\$30	\$40
<i>JW Red</i>	\$8.50	\$11.50