

# [WINE]

## WINES BY THE GLASS

### SPARKLING

Sumarroca 'Brut Reserva' Cava Spain 2004 \$9/36

[soft, fine and elegant with bright notes of apple and white peach]

Meinklang Estate [Pinot Noir] *Rosé* Frizzante Burgenland Austria N.V. \$8/32

[fresh with bright notes of wild strawberries and red currants]

Adami "Bosco di Gica" [Prosecco] Prosecco di Valdobbiadene D.O.C. Italy \$13/52

[aromas of clover honey and peach open up to lingering flavors of golden delicious apple]

Schramsberg 'Mirabelle' Brut [Chardonnay/Pinot Noir] Napa Valley, CA N.V. \$12/48

[buttery aromas of baked apple leads to flavors of citrus, white flowers and butterscotch]

Iron Horse "Wedding Cuvee" [Blanc de Noirs] Sonoma California 2003 \$16/64

[elegant and vibrant with creamy notes of fresh strawberries balanced with zesty acidity]

Additional selections available.

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## WHITES

Peirano Estate Vineyards 'The Other' [White Meritage] Lodi California 2005 \$9/36

smooth and seductive with notes of pear, custard pie and a spiced vanilla finish

Handley Cellars [Gewürztraminer] Anderson Valley California 2007 \$11/44

perfume aromatics of orange blossoms and fresh roses intermingle with peaches and spice

Vinum Africa [Chenin Blanc] Stellenbosch South Africa 2006 \$8/32

elegant and aromatic, this wine shows notes of white petals and quince sprinkled with cinnamon

Château La Rame [Sauvignon Blanc/Semillon] Bordeaux A.O.C France 2007 \$10/40

light and aromatic with zesty notes of ruby red grapefruit, white peach and hints of floral honey

Cinquante-Cinq [Viognier] Languedoc Vin de Pays D'oc France 2006 \$8/32

crisp and clean with fragrant aromas of white flowers, citrus oil and minerals

Emilio Bulfon [Cividin] Vino Da Tavola Bianco Valeriano Italy 2007 \$12/48

soft perfumed aromas of lavender and pear prepares the palate for its delicate body and clean finish

Ajello "Majus" [Grillo/Catarratto] Sicilia I.G.T. Italy 2006 \$7/28

aromas of red apples are balanced with fresh acidity and lingering reminders of ripe peach

Weingut Gysler [Riesling] Kabinett Rheinhessen Germany 2007 \$11/44

rich and ripe with round flavors of apricot and mango sprinkled with herbs and balanced acidity

Weingut Jäger [Grüner Veltliner] 'Smaragd Ried Achleiten' Wachau Austria 2001 \$15/60

intense and opulent with complex flavors of ripe peach, nectarine, and white pepper

Con Class [Verdejo, Viura, Sauvignon Blanc] Rueda D.O. Spain 2006 \$8/32

round and bright with flavors of melons, minerals and refreshing zingy citrus

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## REDS

Dashe Cellars [Zinfandel] Dry Creek Valley California 2006 \$16/64

[ripe and full bodied with velvety notes of crushed berries layered with spiced chocolate]

Two Rivers [Syrah] "Chateau Deux Fleuves Vineyards" Mesa County Colorado 2006 \$8/32

[black cherry and plums with subtle notes of chocolate and vanilla]

Curtis 'Heritage Cuvée' [Syrah/Mourvedre/Grenache/Cinsaut] Santa Barbara CA 2005 \$9/36

[bright and juicy with notes of ripe berry and exotic spice that leads you towards a toasty oak finish]

Crios de Susana Balbo [Cabernet Sauvignon] Mendoza Argentina 2006 \$10/40

[intense aromas of cedar and black currant intermingle with flavors of plum and spiced vanilla]

Simonassi [Malbec] Mendoza Argentina 2006 \$7/28

[cherry and raspberry framed with a touch of vanilla that leads towards a long silky finish]

Meinklang Wine Estate [Pinot Noir] Burgenland Austria 2006 \$12/48

[fresh and clean with notes of candied strawberry, soft cooking spice and hints of fresh earth]

Domaine La Garrigue 'Cuvée Romaine' Côtes Du Rhone A.O.C. France 2006 \$10/40

[deep in color with a gorgeous nose that highlights black raspberry, cassis and fresh garden herbs]

Sierra Cantabria [Tempranillo/Graciano] Rioja D.O.C.a Spain 2006 \$8/32

[soft, velvety flavors of plum and dried cherries are balanced with sweet pipe tobacco and clove]

Luzon [Monastrell/Syrah] Jumilla D.O. SP 2006 \$7/28

[lush flavors of blueberries and cooking spices mingle with fresh herbal notes]

Emilio Bulfon [Piculit Neri] Delle Venezie I.G.T. Italy 2007 \$12/48

[subtle earthy notes with ripe red cherry, hints of lavender, vanilla and smoke]

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## DESSERT WINES

La Spinetta [Moscato d'Asti] D.O.C.G. Piedmont Italy 2007 7

[sweetly effervescent with flavors of grapefruit, spice and white flowers]

Eola Hills 'Vin d'Or' [Late Harvest Sauvignon Blanc] Oregon 2005 9

[rich and balanced with soft notes of vanilla and spice with a background of ripe pineapple]

Domaine Ernest Burn [Gewürztraminer] Goldert Grand Cru Alsace France 1998 \$11

[a characterful bouquet of honey and roses open to inviting and rich flavors of caramel]

Sola Rosa [Late Harvest Sangiovese *Rosé*] Napa Valley California 2005 \$7

[notes of strawberry and peach are supported with balanced acidity and a clean finish]

J.W. Lees 'Harvest Ale 1998' [England] English Barley Wine 11.5% 26

[smooth and full bodied with complex flavors of macerated figs, dried raisins and plums]

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SPARKLING [1/2 Bottles]

Moet & Chandon "Rose Imperial" Epernay Champagne FR N.V. \$27 [187ml]

Nicolas Feuillatte Brut "ROSE" 1er Cru Chouilly Epernay Champagne FR N.V. \$61

Chartogne - Taillet "Cuvee St - Anne" Merfy Champagne FR N.V. \$63

WHITES [1/2 Bottles]

E. Guigal [Cotes du Rhone] S. Rhone FR 2005 \$28

Work Vineyard [Sauvignon Blanc] Napa Valley California 2005 \$32

Robert Sinskey Vineyards [Pinot Blanc] Los Carneros Napa Valley CA 2006 \$39

Jermann [Pinot Grigio] Venezia - Giulia IT 2006 \$48

Paul Hobbs [Chardonnay] Russian River Valley CA 2005 \$54

Weinbach [Riesling] "Schlossberg" Alsace Grand Cru FR 2003 \$54

Jermann [Chardonnay] "Were Dreams" Venezia - Giulia IT 2006 \$88

Gagnard [Chassagne- Montrachet] 1er Cru "Clos de la Maltroie" Burgundy FR 2005 \$104

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REDS [1/2 Bottles]

Talley Vineyards [Pinot Noir] Arroyo Grande CA 2005 \$39

Robert Sinskey [Pinot Noir] Los Carneros CA 2005 \$46

Hitching Post 'Highliner' [Pinot Noir] Santa Barbara County CA 2005 \$42

Camille Giroud Gevrey – Chambertin Burgundy FR 2002 \$53

Ken Wright "Canary Hill Vineyard" [Pinot Noir] Eola – Amity Hills OR 2006 \$51

Coppo [Barbera d' Asti] D.O.C. "Camp du Rouss" Piedmont IT 2004 \$34

Havens [Merlot] Napa Valley CA 2004 \$30

August Briggs [Cabernet Sauvignon] "Monte Rosso Vineyard" Sonoma Valley CA 2003 \$55

Andrake Cellars [Cabernet Sauvignon/Merlot/Cabernet Franc] Reserve WA 2003 \$56

Robert Biale Vineyards [Zinfandel] "Napa Ranches" Napa Valley CA 2005 \$46

Robert Foley Vineyards [Charbono] Napa Valley CA 2004 \$46

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