

# WINE LIST MENU

(Wines by the Bottle or Glass)

# SPARKLING & WHITE

### SPARKLING

Veuve Clicquot Champagne	75.00 Bottle	
Arte Latino	22.00 Bottle	7.00 Glass
Charles De F'ere Blanc de Blancs	10.00 Split	

### INTERESTING WHITES

Kim Crawford, Marlborough, Sauvignon Blanc	32.00 Bottle	10.00 Glass
Geyser Peak, Sonoma, Sauvignon Blanc	26.00 Bottle	8.00 Glass
Washington Hills Late Harvest Riesling	22.00 Bottle	8.00 Glass
Kendall Jackson Pinot Gris	32.00 Bottle	10.00 Glass
Le Rime by Banfi Pinot Grigio	22.00 Bottle	7.00 Glass
	CHARDONNAY	
Sonoma Cutrer, Russian river	46.00 Bottle	12.00 Glass
Kendall Jackson, Monterey	32.00 Bottle	10.00 Glass
Louis Latour Ardeche, France	30.00 Bottle	9.00 Glass

Rombauer, Napa

## **REDS**

83.00 Bottle

#### PINOT NOIR

Meiomi, Central Coast	54.00 Bottle	15.00 Glass
De Loach Pinot Noir	28.00 Bottle	8.00 Glass
David Bruce, Sonoma	74.00 Bottle	
ZD, Carneros	103.00 Bottle	

### INTERESTING REDS

Albola Chianti	29.00 Bottle	8.00 Glass
Quattro Mani Montepulciano	30.00 Bottle	9.00 Glass
Raymond "R" Collection, CA, Merlot	28.00 Bottle	8.00 Glass
Trivento Reserve, Mendoza, Malbec	26.00 Bottle	8.00 Glass

#### CABERNET / BLENDS

Baby Blue, Alexander Valley, Red Blend	58.00 Bottle	Bottle Only
Roth, Sonoma, Cabernet	40.00 Bottle	10.00 Glass
Avalon, Central Coast, Cabernet	24.00 Bottle	7.00 Glass
Raymond "R" Collection Cabernet	29.00 Bottle	8.00 Glass
Cade Napa Cab Cuvee Cabernet	126.00 Bottle	
Nickel & Nickel Kelham Vineyard, Napa, Cabernet	195.00 Bottle	

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\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices are subject to a 7% sales tax. A 20% gratuity will be added to parties of 10 or more for your convenience. Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.