



featured wines

- **Undone** - *Riesling*; 2016, Rheinhessen, Germany 9 - 29
 - Fresh tangerine and subtle tree fruit notes with a hint of lemon zest. Crisp and dry with a clean, citrus-tinged finish.
 - Pairing: Almond Encrusted Shrimp, Grilled Salmon
- **Lubanzi** - *Chenin Blanc*; 2018 South Africa 10 - 32
 - Tropical & stone fruits, tangerine & lychee, with white peach, apricot & green apple, all carried by a touch of elevated acidity.
 - Pairing: Spinach Chicken Quesadilla, Cauliflower Steak
- **Terra D'Oro** - *Zinfandel*; 2015, Amador, CA 9 - 29
 - Raisin berry fruit, candied dates, caramel, dark chocolate and orange peel. Rich flavors of cocoa, toffee, and coffee.
 - Pairing: Mozzarella Sticks, Ribeye

wines by the glass - whites

glass - bottle

- **William Hill Central Coast - Chardonnay; Napa Valley** 9 - 29
 - Green apple, fresh citrus and bright tropical flavors, hints of brown baking spice and toasty wood shavings.
 - Pairing: Alaskan Halibut, Smoked Turkey, and Bacon Sandwich
- **Wente - Chardonnay; Livermore CA** 10 - 32
 - Tropical fruit and acidity, creamy notes of butter, vanilla and subtle oak.
 - Pairing: Grilled Salmon, Cauliflower Steak
- **Barone Fini - Pinot Grigio; Veneto, Italy** 9 - 29
 - Floral and lemon notes, flavors of honeydew melon and ripe apples. Bright acidity balanced by a warm minerality, creates a crisp finish.
 - Pairing: Fettucine Alfredo, Cheese Tortellini Con Broccoli
- **Kings Estate - Pinot Gris; Oregon** 11 - 34
 - Ripe pear and lime zest are followed by honeysuckle notes. Lively flavors of nectarine, and fresh cut pineapple.
 - Pairing: Salmon BLT, Cobb Salad
- **Little Sheep - Sauvignon Blanc; New Zealand** 9 - 29
 - Aromas of citrus and cut grass. Clean and crisp with high toned acidity balanced by citrus fruit and cantaloupe melon.
 - Pairing: Spinach & Strawberry Salad, Fish & Chips
- **Chateau St. Michelle - Riesling; Washington State** 8 - 26
 - Ripe peach, honeysuckle and jasmine aromas. Juicy stone fruit and mouthwatering acidity.
 - Pairing: Beer Battered Cod Sandwich, Herb Spiced Hummus
- **Asnella Vinho Verde - Arinto; Portugal** 10 - 32
 - Lime zest, green apple, and white pepper notes with dry citrus and unripe pear followed by flavors of tarragon and white pepper.
 - Pairing: Thai Chili Wings, Cajun Penne Pasta
- **Canyon Road - Moscato; California** 8 - 26
 - Peaches and honey, followed by lusciously sweet flavors of ripe pears and lemons.
 - Pairing: Fruits, Desserts
- **Copper Ridge - White Zifandel; California** 7 - 20
 - Aromas of raspberry, watermelon, with hints of fresh cherry and strawberry with balanced sweetness and acidity
 - Pairing: Smoked Pork Steak, Club Sandwich

wines by the glass - reds

glass - bottle

- **14 Hands** - *Cabernet Sauvignon*; Washington State 9 - 29
 - Dark cherry, black currant, coffee and subtle hints of spice. These flavors are complemented by a touch of spicy oak.
 - Pairing: Bistro Burger, Ribeye
- **Josh Cellars** - *Cabernet Sauvignon*; California 10 - 32
 - Blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.
 - Pairing: Filet Mignon, Smoked Pork Steak
- **Berringer Founders** - *Pinot Noir*; Sonoma, CA 8 - 26
 - Flavors of red cherry and currant, beautifully complemented by cedar and cinnamon spice.
 - Pairing: Grilled Salmon, Cauliflower Steak
- **Hess Select** - *Pinot Noir*; North Coast, CA 12 - 38
 - Cherry, raspberry, spice, a touch of vanilla and a bit of an earthy tomato plant aroma.
 - Pairing: Stuffed Chicken, Cheese Tortellini Con Broccoli
- **Red Rock** - *Merlot*; California 8 - 26
 - Caramelized sugar and vanilla, balanced by fruit flavors of blackberry, dark cherry, and black currant.
 - Pairing: Mediterranean Veggie Pizza, Cordon Blue Burger
- **Trevento RSV** - *Malbec*; Mendoza, Argentina 8 - 26
 - Blackberries, cherries and flowers with balanced notes of vanilla and coconut imparted from oak.
 - Pairing: Cajun Chicken Pasta, Alaskan Halibut
- **Haut Rian** - *Bordeaux*; Bordeaux, France 9 - 29
 - Red and black fruits with notes of vanilla
 - Pairing: Filet Mignon, Clubhouse Meats Pizza
- **Freak Show** - *Red Blend*; California 11 - 35
 - Flavors of blueberry cobbler, caramel, black pepper and pipe tobacco carry through the velvety, supple tannins and lingering finish.
 - Pairing: Italian Roast Beef Sandwich, Ribeye

bottles you will love



White Wines

- **Sonoma Cutrer** - *Chardonnay*; 2018, Sonoma, CA 42
- **Stags Leap "Karia"** - *Chardonnay*; 2017, Napa Valley, CA 52
- **Cakebread Cellars** - *Chardonnay*; 2017, Napa Valley, CA 89
- **Banfi San Angelo** - *Pinot Grigio*; 2017, Tuscany, Italy 37
- **Duckhorn** - *Sauvignon Blanc*; 2017, New Zealand 59

Red Wines

- **Louis Martini** - *Cabernet Sauvignon*; 2017, Sonoma, CA 43
- **Rombauer** - *Cabernet Sauvignon*; 2017, Napa Valley, CA 120
- **Silver Oak** - *Cabernet Sauvignon*; 2014, Napa Valley, CA 135
- **Argyle** - *Pinot Noir*; 2017, Willamette Valley, OR 60
- **Wente "Riva Ranch"** - *Pinot Noir*; 2013, Montgomery, CA 46
- **Opus One** - *Red Blend*; 2012, Napa Valley, CA 300