


White Grapes House Wines


Pinot Grigio

 **Coppola Roso and Bianco, CA.**
Light, refreshing, no oak. Pairing: light fish, appetizers. 40/10

Riesling

 **Chateau Ste. Michele, WA.**
Bright fruit, minerality. Pairing: salty, spicy. 40/10

Sauvignon Blanc

 **Sterling Sauvignon Blanc, Napa, CA.**
Crisp, light bodied. Pairing: anything green, goat cheese. 40/10

Whitehaven Sauvignon Blanc, New Zealand.
Refreshing, dry, cousin of Pinot Noir. Pairing: creamy salad, dressings, delicate fish. 48


Dry Creek Fume Blanc, Sonoma, CA.
Stylish Loire crispness. Pairing: spicy Asian, seafood, chicken, fruit. 42

Chardonnay

 **Chateau Ste. Michelle, WA.**
Juicy citrus, subtle oak. Pairing: chicken, fish. 40/10

Rodney Strong, Sonoma, CA.
Toasty oak, lemon curd. Pairing: fish, apples, grilled vegetables. 45

Cuvaison, Sonoma, CA.
Full body, bright zest, lemony finish. Pairing: trout, vegetables, butter sauces. 65

 **Fre (Alcohol Removed).** 22/6

Sparkling - any day, any reason!

 **La Marca Prosecco, Treviso, Italy.**
Crisp, floral. 45/15


Paul Kornell Brut, CA.
Elegant acidity. Chardonnay, touch of Pinot Noir. 45


Mumm's Napa Brut Rose, CA.
Pinot Noir with a touch of Chardonnay. 50

Banfi Rosa Regale Rose, Piedmont, Italy.
Hints of raspberries, crisp but soft. 100% Brachetto d'Acqui grapes. Pairing: spicy foods, chocolate. 55

Red Grapes

Pinot Noir/Sangiovese


 **Josh Cellars Rose, CA.**
Barbera grapes, lusciously fresh watermelons and summer berries. Pairing: salads, shellfish. 40/10

 **Bogle Vineyards Pinot Noir, CA.**
Light and perfumed. Pairing: chicken, pasta. 40/10

La Crema Pinot Noir, Willamette Valley, OR
Balanced. Pairing: pork, beef, game. 68

Santa Margherita Chianti Classico Riserva, Italy. Bright & round tannins, earthy Tuscan flavors. Pairing: quail, tomato sauces, cheese. 55

Syrah/Zinfandel/Tempranillo

 **Cline Cellars Old Vine Zinfandel, Lodi, CA.**
Raspberry, and allspice aromas. Pairing: grilled meats, salty cheese. 40/10

Mollydooker Shiraz, McLaren Vale, AU.
Hints of black cherry, mocha, and cloves. Pairing: grilled meat, flavorful cheese. 65


Campo Viejo Tempranillo, Rioja, Spain.
Merlot-like. Pairings: pasta, chicken, grilled vegetables, cheese. 40

Bordeaux Style

 **Robert Mondavi Merlot, Central Coast, CA.**
Private reserve, creamy, big fruit. Pairing: any meat, cheese, fruit. 40/10

Josh Cellars Merlot, CA.
Sweet plum and vanilla bean nuance, velvety smooth. Pairing: poultry, chocolate. 45

 **Trivento Reserve Malbec, Mendoza, Arg.**
Bold fruits, lively. Pairing: chicken, lamb, pork. 40/10

 **Murphy Goode Cabernet Sauvignon, CA.**
Smooth tannins. Pairing: lamb, beef. 40/10

Beringer Bros. Bourbon Barrel Aged Cabernet Sauvignon, Lake County, CA.
Mellowed in old oak. Pairing: lamb. 45

Conundrum 2019 Red Blend, CA.
Blend of Petite Sirah, Zinfandel, and Cabernet Sauvignon. Pairing: Asian or Mexican. 60

Charles Krug Peter Mondavi Family Napa Vineyards 2018 Cabernet Sauvignon, CA.
Classic blend. Pairing: anything. 95

