

WINES BY THE GLASS

Zardetto, Prosecco, *Veneto, Italy* \$9.95 / 187 ml
 Domaine Chandon, Brut, *California* \$12.95 / 187 ml
 Umberto Fiore, Moscato d'Asti, *Italy* \$6.95 / 26
 Chateau St. Michelle, Pinot Gris, *Columbia Valley* \$8.95 / 34
 Jekel, Riesling, *Monterey* \$7.95 / 30
 Maso Canali, Pinot Grigio, *Trentino, Italy* \$10.95 / 42
 Francis Coppola, Sauvignon Blanc, *California* \$9.95 / 38
 Ferrari Carano, Fume Blanc, *Sonoma* \$9.95 / 38

Whitehaven, Sauvignon Blanc, *Marlborough NZ* \$10.95 / 42
 Salneval, Albariño, Rias Baixas, *Spain* \$7.95 / 30
 Trivento, Torrontes, *Mendoza, Chile* \$7.95 / 30
 Michael David, "Incognito," *Lodi* \$8.95 / 34
 Joel Gott, Chardonnay, *Monterey* \$9.95 / 38
 Perrin, Cotes du Rhone Blanc, *France* \$8.95 / 34
 7 Heavenly, Chardonnay, *Lodi* \$10.95 / 42
 Sonoma-Cutrer, Chardonnay, *Russian River Ranches* \$12.95 / 50

FEATURED SELECTION

A unique offering paired by our award winning sommelier

TRIVENTO TORRONTES \$7.95 glass \$30 bottle

Crisp, lively acidity, well balanced with citrus fruit notes
 Torrontes is one of the signature grape varieties for Argentine
 wines, pair it with Seafood Flatbread

CHEF'S PAIRINGS

Our Chef's Featured Wine suggestion for one of our most popular entrees

7 HEAVENLY CHARDONNAY \$10.95 glass \$42 bottle

Lodi, California's best kept secret is creamy,
 lemony, and oaky. Chef recommends pairing
 with Mahi Mahi with tropical fruit salsa, steamed
 white rice, spinach, coconut curry sauce

CHAMPAGNE & SPARKLING

Moscato D'Asti, Umberto Fiore, *Italy* \$30
 Prosecco, Zardetto, *Veneto, Italy* \$9.95 / 187 ml
 Brut, Domaine Chandon, *California* \$12.95 / 187 ml
 Brut, Nicolas Feuillate, *Champagne, France* \$48 / 375ml
 Blanc de Noirs, Gloria Ferrer, *Sonoma County* \$49
 Brut, "J," *Russian River Valley* \$64

Brut Imperial, Moët & Chandon, *Champagne, France* \$90
 Brut Rosé, Nicolas Feuillate, *Champagne, France* \$95
 Brut, Louis Roederer Cristal, *Champagne, France* \$375
 Brut, Veuve Cliquot, *Champagne, France* \$115
 Brut, Perrier Jouet, Fleur de Champagne,
Champagne, France \$260

PINOT GRIGIO/PINOT GRIS

Chateau St. Michelle, *Columbia Valley* \$34
 Firesteed, *Willamette Valley, Oregon* \$36
 Maso Canali, *Trentino, Italy* \$42
 Antinori, "Santa Cristina," I.G.T., *Sicily* \$42
 Santa Margherita, *Valdadige, Italy* \$58

RIESLING

Chateau Ste. Michelle, *Columbia Valley* \$27
 Jekel, *Monterey* \$30
 Hugel, "Gentil," *Alsace, Germany* \$36

SAUVIGNON BLANC

Cono Sur, *Central Valle, Chile* \$26
 Cape Mentelle, *Margaret River, Australia* \$52
 Whitehaven, *Marlborough, New Zealand* \$42
 Francis Coppola Sauvignon Blanc, *California* \$38
 Ferrari Carano, Fume Blanc, *Sonoma* \$38

CHARDONNAY

Perrin, Cotes du Rhone Blanc, *France* \$34
 Glen Carlou, *Paarl, South Africa* \$40
 Francis Coppola, "Unoaked," *Sonoma* \$26
 7 Heavenly, *Lodi* \$42
 Haras de Pirque, *Maiipo Valley, Chile* \$32
 Joel Gott, *Monterey* \$38
 Llai Llai, *Bio Bio Valley, Chile* \$42
 Sonoma-Cutrer, *Russian River Ranches* \$50
 Kendall-Jackson, "Grand Reserve," *Monterey & Santa Barbara* \$46
 Louis Jadot, *Chablis, France* \$62
 Jordan, *Russian River* \$68
 Bouchard, *Pouilly-Fuisse, France* \$58
 Rombauer, *Carneros* \$79
 Cakebread Cellars, *Napa Valley* \$96
 Far Niente, *Napa Valley* \$120

WORLD WHITES

Trivento, Torrontes, *Mendoza, Argentina* \$30
 Trimbach, Gewurztraminer, *Alsace, France* \$57
 Sokol Blosser, "Evolution," *Oregon* \$40
 Peter Lehman, "Layers," *Adelaide, Australia* \$38
 Salneval, Albariño, Rias Baixas, *Spain* \$30
 Michael David, "Incognito," *Lodi* \$34

WINES BY THE GLASS

Bridlewood, Pinot Noir, *California* \$8.95 / 34
 Villa Maria, Pinot Noir, *Marlborough, NZ* \$11.95 / 46
 Chateau Ste. Michelle, Merlot, *Columbia Valley* \$9.95 / 38
 Ghost Pines, Merlot, *Napa/Sonoma* \$11.95 / 46
 7 Deadly Zins, Zinfandel, *Lodi* \$10.95 / 42
 Colomé Estate, Malbec, *Salta, Argentina* \$11.95 / 46
 Gascon, Malbec, *Mendoza, Argentina* \$8.95 / 34
 Root 1, Carmenere, *Maipo, Chile* \$7.95 / 30

Martin Codax, Tempranillo, *Rioja, Spain* \$6.95 / 26
 Michael David, Petite Sirah/Petit Verdot, *Lodi* \$10.95 / 42
 Louis M. Martini, Cabernet Sauvignon, *Sonoma* \$9.95 / 38
 Doña Paula Estate, Cabernet Sauvignon,
Mendoza, Argentina \$10.95 / 42
 Glen Carlou, "Grand Classique," Cabernet Blend, *Paarl, SA* \$11.95 / 46
 Ferrari Carano "Prevail," Blend, *West Face,*
Alexander Valley \$17.95 / 70

FEATURED SELECTION

A unique offering paired by our award winning sommelier

GLEN CARLOU "GRANDE CLASSIQUE" \$11.95 GLASS \$46 BOTTLE

This Napa Valley Cabernet Sauvignon blend, full-bodied, dark fruits, cassis, blackberry and toasted oak aromas pairs harmoniously with our Crab Crusted Filet.

CHEF'S PAIRING

Our Chef's Featured Wine suggestion for one of our most popular entrees

ROOT 1, CARMENERE & GRILLED RIBEYE \$7.95 GLASS \$30 BOTTLE

Carmenere, a traditional grape from Chile, is a full-bodied, dry style wine, with exotic spice and dark jammy fruit that perfectly complements the diverse flavors represented in our Grilled Rib Eye.

PINOT NOIR

Louis Jadot, *Bourgogne, France* \$46
 Bridlewood, *California* \$34
 Willamette Vineyards, *Willamette Valley* \$62
 La Crema, *Sonoma Coast* \$59
 Matua, *Marlborough, NZ* \$40
 Napa Cellars, *California* \$50
 Villa Maria, *Marlborough, NZ* \$46
 Archery Summit, *Willamette Valley* \$103
 Duckhorn, "Migration," *Napa Valley* \$78
 Domaine Drouhin, *Willamette Valley* \$94

MERLOT

Chateau Ste. Michelle, *Columbia Valley* \$38
 Casa Lapostolle, *Maipo, Chile* \$40
 Ghost Pines, *Napa/Sonoma* \$46
 Swanson, *Oakville* \$78
 William Hill, *Napa Valley* \$62

ZINFANDEL

7 Deadly Zins, *Lodi* \$42
 Ridge, "East Bench," *California* \$56
 Frog's Leap, *Napa Valley* \$68

SYRAH/SHIRAZ

Edna Valley, *San Lusi Obispo* \$38
 D'Arenberg, "Footbolt," *McLaren Vale, Australia* \$48
 Yangarra Estate, *McLaren Vale, Australia* \$50
 Michael David, "6th Sense," *Lodi* \$54
 Penfolds, Bin 128, *South Australia* \$60
 Chateauf-neuf-du-Pape, M. Chapoutier, "La Bernadine,"
Rhone Valley, France \$95

ITALIAN

Tommasi, "Rafael," *Valpolicella* \$50
 Ruffino, Riserva Ducale, *Chianti Classico* \$66
 Ceretto, *Barbaresco, Piedmont, Italy* \$99
 Lucente, *Tuscany* \$72
 Brancaia, "Tre," IGT, *Tuscany* \$46

WORLD REDS

Martin Codax, Tempranillo, *Rioja, Spain* \$26
 Root 1, Carmenere, *Maipo, Chile* \$30
 Gascon, Malbec, *Mendoza, Argentina* \$34
 Michael David, Petite Sirah/Petit Verdot, *Lodi* \$42
 Colomé Estate, Malbec, *Salta, Argentina* \$46
 Ferrari Carano, "Siena," Sangiovese/Malbec, *Sonoma* \$50
 Prado Rey Reserva, Ribuelo del Duero, *Spain* \$90

CABERNET SAUVIGNON & BLENDS

Louis M. Martini, *Sonoma* \$38
 Glen Carlou, "Grand Classique," *Paarl, SA* \$46
 Doña Paula Estate, *Mendoza, Argentina* \$42
 Charles Krug, *Napa Valley* \$62
 Franciscan, *Oakville* \$74
 Stags Leap Wine Cellars "Artemis," *Napa Valley* \$99
 Ferrari Carano "Prevail," *West Face, Alexander Valley* \$70
 Ramey, "Claret," *Napa Valley* \$90
 Haras de Pirque, *Maipo Valley, Chile* \$52
 Mt Veeder, *Napa*, \$68
 Jordan, *Alexander Valley* \$115
 Terra Valentine, *Spring Mountain* \$55
 Francis Coppala, "Claret," *California* \$50