

wine and food can complement or contrast each other,
as long as they do not mask each other's unique flavor
and characteristics

WINES BY THE GLASS

Whites

	glass
Charles de Fere Brut. Sparkling Cuvee. France Wonderful apple, grapefruit and white peach flavors.	10
Zardetto Split. Prosecco. Veneto Dry palate but generous with flavors of yellow cherries, tropical fruits and a long finish.	12
Bollini. Pinot Grigio. Italy 2009 Crisp and fresh, with plenty of juicy flavors, a light note of minerals and refreshing acidity.	8
Protocol. Rose. Spain 2009 Light, dry Spanish rose.	8
Sycamore Lane. White Zinfandel. California 2008 A classic white zinfandel boasting of strawberry and watermelon flavors.	7
Morgan. Sauvignon Blanc. California 2009 "Golden" and "sun kissed" come to mind when sipping this delicious sauvignon blanc.	9
Sterling. Chardonnay. Central Coast 2009 This wine tantalizes the palate with perfect poise of refreshing acidity and fruits.	9
Arrowood. Chardonnay. Sonoma County 2009 Notes of ripe apple, toasty oak and vanilla, along with velvety tropical fruit.	11

Reds

	glass
Lot 205. Zinfandel. Amador County, California 2006 Assertive aromas of baked cherry, plum, spice cake and touches of leather and anise.	8
14 Hands. Cabernet Sauvignon. Washington 2009 Dark stone fruit flavor is joined by cocoa and fine, velvety tannins.	9
Obsidian Ridge. Cabernet Sauvignon. LC 2007 Intense aromas of wild blackberries and ripe red plums. Hints of roasted coffee, Cinnamon, sugar cookies and clove add to the bouquet.	13
Gloria Ferrer Etesian. Pinot Noir. Sonoma County 2007 Strong aromas of bright cherry, raspberry and spice. Hints of toasty vanilla from French oak. Silky texture.	10
Red Diamond. Merlot. Washington State 2008 The fleshy and supple palate display flavors of fig, vanilla and a touch of caramel.	9
Altocedro Ano Cero. Malbec. Argentina 2009 Soft nose with subtle earth tones and a full body.	9
PrimaVoce. Tuscan Blend. Italy 2006 Ruby red. Aromas of exotic spices. harmonious flavors of ripe fruit, dominated by tones of raspberry jam and wild cherries.	8

Prosecco. pairs nicely with stuffed mushrooms, creamy sauces, almonds, seafood, fried fare, spicy Asian entrees.

Champagne. pairs with strawberries of course, and our Pupus & desserts, or just have glass as an aperitif.

bottle

Torresella prosecco, Italy

The flavor is soft with a creamy fruitiness that hints of almond. The aroma brings a fragrance of spring flowers, pear and apple.

36

J Cuvee 20 sparkling white wine. California

A mix of Fuji apple, grapefruit and a sweet hint of angel food cake.

41

Belle Casel prosecco. Italy 2010

Offdry with both the austerity of a fine sparkling wine and the pear fruit of Prosecco.

44

Billecart-Salmon Brut "reserve" champagne. France

Full in style, with flavors of white currants and a rich, but still bone dry after taste.

120

Perrier-Jouët Brut "grand" champagne. France nv

Fresh and lively with spiraling bubbles, delicate bouquet and subtle complex flavors.

125

Pinot Grigio. pairs nicely with seafood & light pastas .

Elena Walch Italy 2009

Full bodied and rich. Delicate scents with a light touch a mature apples and pears.

38

King Estate signature collection pinot gris. Eugene, Oregon 2009

Aromas of grapefruit, green apple and white peach. Melon, honey and lively citrus on the palate.

32

Bollini Italy 2009

Simply delicious with pure pear, lime, melon and apple aromas.

34

J California 2010

Bursting with flavors of margarita lime and Tahitian vanilla. Layered and well balanced wine.

35

Riesling. pairs nicely with appetizers to desserts, pork, poultry or shellfish, virtually anything

Gewürztraminer. These wines tend to pair well with Asian dishes or zesty-flavored fare.

Rose. a delicate, dry wine. *They pair well with spicy food white meats and light meals.*

Selbach Sweet Riesling. Germany 2009\

Touch of residue sugar to perfectly balance the crisp acidity and minerality of this wine.

24

Storrs Gewürztraminer. Monterey 2007

Lychee nut, honeysuckle and spice with a touch of oak and an underpinning of creaminess

41

Lois Grüner veltliner. Austria 2009

Lively aromas and flavors of fresh apples and citrus lead to a hint of cassis and a touch of spiciness on the finish.

25

Protocol. Rose. Spain 2009

Fragrant with brightly scented strawberries and easy charm.

25

NxNw. Riesling. Washington 2010

Dry, crisp and light with flavors of Banana , .

24

Chardonnay. pairs well with poultry dishes, pork, seafood or recipes that have a heavy cream or butter base.

bottle

Jordan Russian River Valley 2007

Light yellow gold. Citrus and orchard fruit aromas are complimented by a zesty lemon quality.

60

Sterling vintner's collection. Central Coast 2009

Tropical fruit, guava and peach are supported by crisp acidity and notes of caramel and spice.

29

Far Niente Napa Valley 2009

This delivers very complex aromas and flavors, with subtle tiers of ripe pear, honeydew melon, fig and apricot, as well as hints of toasty, vanillascented oak.

150

Cambria Santa Maria Valley, California 2007

Deep but lively, offering moderately sweet orchard fruit flavors and a strong lashing of brown sugar.

34

Aubert Ritchie Vineyard, Napa 2008

Incredible elegance, crisp acidity, noteworthy minerality and a full bodied personality.

120

Rombauer Carneros 2009

Flavors of tropical fruit tending toward pineapple and papaya with a creamy texture

83

J Russian River Valley 2007

Vanilla and caramel flavors swirl around the fruit never overpowering it but carrying it to the finish.

45

Arrowood Sonoma County 2009

Crisp and clean with tropical fruit and white peach flavors.

42

Sauvignon Blanc. is a very food-friendly wine and terrific for appetizers veggie dishes or dips, garlic or Italian seasonings in creamy sauces, fragrant salads - like Greek, Caesar or Garden, Thai food, fish (sushi), poultry and the list goes on.

Grgich Hill fume blanc. Napa Valley 2008

Flavors of tropical fruit, lemon grass and touch of mineral at the end.

58

Morgan California 2009

Simple coconut, mango and apple notes are direct and tasty.

31

Fiddlehead Santa Ynez Valley, California 2008

Crafted to highlight the spicy, fruit driven fragrances of the Santa Ynez valley.

48

Delectable Whites.

Le Rote. Vernaccia di san gimignano. Italy 2009

A good, rather powerful food wine that will work well with flavorful dishes, ranging from grilled salmon through fried meats and vegetables.

38

Norton. Torrontes. Argentina 2009

Pleasant on the palate. Flowery aromas such as white peach, rose and jasmine.

22

Bonny Doon Vinyard. Albarino. Monterey 2009

Pairs with foods that are rich, salty, oily, fatty, or mildly spicy. The wine also pairs nicely with tart foods such as vinaigrettes, capers, leeks, and tomatoes.

37

Domaine Barat. Petit Chablis. France 2008

Chablis is the Chardonnay of France. French Chablis is a dry white wine.

42

A good pairing is when the food and wine do not overshadow each other.

Cabernet Sauvignon. Tends to be a very bold and assertive wine that has potential to overwhelm light and delicate dishes. Best paired with steak or dishes with a heavy butter cream sauce.

- Franciscan.** Napa Valley 2006 74
well structured palate of deep blackberry, coffee and spice. Rich and vibrant with supple tannins, finishing with notes of cassis, chocolate, and toasted oak.
- Chimney Rock** Stags Leap 2006 120
Dark aromas of blackberry, black currant and dark chocolate with hints of mocha and smoke.
- Opus One** Napa Valley 2005 250
Flavors of cassis, black olives, raspberry and dark chocolate.
- Jordan** Alexander Valley 2006 96
Lovely black fruit aromas and flavors of blackberry with a suggestion of vanilla and coconut.
- Obsidian Ridge** Lake County 2007 54
Intense and full bodied with spice, black cherry, and black licorice flavors.
- Raymond** Napa Valley 1992 60
Complex with ripe cherry flavors and toasty oak notes.
- Ramey** Napa Valley 2006 117
Ruby-red. Spicy red- and blackcurrant aromas are complemented by cocoa and smoky minerals.
- Grayson Cellars** St Helena 2009 30
Rich and balanced with ripe cherries and vanilla notes. Finishing with black pepper and a little oak.

Syrah. This wine is wonderful paired with duck, wild game, steak, and beef.

- Earthquake** Petite Sirah. California 2005 45
Exhibits plenty of richness and mildly peppery spice.
- Torbreck Woodcutters** shiraz. Australia 2009 46
Dense and rich. Combines great fruit purity with texture and complexity.
- Qupe** Central Coast 2008 42
Dry and intricate in blackberry and crushed peper flavors.

Pinot Noir. This type of wine is best paired with grilled salmon, roast beef, lamb, duck, and mushrooms

- Bergstrom** Cumberland Reserve, Oregon 2008 67
Black raspberry and cherry on the nose with notes of loamy earth and anise.
- J** Russian River Valley 2008 45
Traditional flavors of cherry and strawberry with subtle oak tannins.
- Rex Hill** Willamette Valley, Oregon 2008 57
Intense flavors of red fruits and blue fruits with a lingering finish of spices.
- King Estate** Oregon 2009 62
Flavors of strawberry and cherry fruit with an earthiness.
- Fiddlehead** Santa Rita Hills, California 2006 70
Black cherry and blackberry personality with hints of earth and mocha
- Gloria Ferrer Etesian** Sonoma County, California 2007 35
Full bodied with notes of raspberry, violet chocolate and toasty oak.

Merlot. Merlot is best paired with poultry and grilled meats, but this varietal of wine actually goes well with most foods.

bottle

Duckhorn Napa Valley 2008 120
Notes of Asian spice, red currant, plum and blueberry crisp.

Shafer Napa Valley 2007 87
Dark with blackberry aromas and notes of roasted herbs.

Freemark Abbey Napa Valley 2007 48
The aroma is rich in dark cherry with flavors of bright cherry fruit and plum.

Frogs Leap Napa Valley 2007 59
Elegant with cherry, berry, orange and herb flavors.

Rutherford Hill Napa Valley 2005 69
Dry with delicious flavors of blackberries, mocha and licorice.

Villa Pozzi. Italy 2008 31
Deep red with pronounced cherry, ripe chocolate and wild plum flavors.

Irresistible Blends. A good blend is like poetry in a glass, it's elegant appearance and warm aromas pair best with a large glass and good view, enjoy.

Pirouette Columbia valley. Washington 2006 141
Cabernet-sauvignon, merlot, Petite Verdot, Cabernet Franc, Syrah blend

Torbreck Barossa Valley, Australia 2009 61
Grenache, Shiraz, Mataro blend

The Prisoner Napa, California 2009 63
Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah, Charbono, Grenache

Morgan Monterey, California 2009 37
Grenache, Syrah blend

Domaine La Milliere Côtes du Rhône. France 2008 45
Grenache, Syrah blend

Zinfandel. pairs well with food such as pizza and burgers, but it is hearty enough to pair with red sauces, gamey meats, spicy dishes and Asian Cuisine.

Edmeades Mendocino 2008 35
Cherry fruit is vivacious with earthy notes and some nice structure.

lot 205 zinfandel. California 2007 30
Smooth textures with sweet notes of fruit, baking spices and cola.

Tempting Reds.

Marqués de Riscal reserva Tempranillo. Spain 2004 66
Tempranillo wines are perhaps one of the most food friendly wines around. Consider pairing with pupus, pork, grilled or roasted entrees.

Isole e Olena Chianti classico. Italy 2008 50
Pair with Heavy red sauces or spiced meats

Altocedro Ano Cero Malbec. Argentina 2010 35
Best paired with red meats, Lamb and pasta