

Wines by the Bottle

White Wines

Pinot Grigio, Torresella, Veneto, Italy <i>Citrus fruit and mineral notes give way to a well-balanced, clean crisp finish.</i>	\$27.00
Pinot Grigio, Ca' Montini, Trentino, Italy <i>Fresh apple and peach flavors combine with a balanced acidity, creating a wonderfully crisp finish.</i>	\$28.00
Rosé, Rosehaven, California <i>Enticing notes of pear, apple and a bit of jasmine. Well-integrated French oak lends a hint of brioche.</i>	\$24.00
Sauvignon Blanc, Rodney Strong, California <i>A wine full of zest and zing! White grapefruit flavors fill the mouth, finishing with hints of pineapple and fresh greens</i>	\$30.00
Chardonnay, Sonoma-Cutrer, Russian River, California <i>Fruit flavors of baked apples, lemon, pear and melons are accented with a bit of toasty oak.</i>	\$37.00
Chardonnay, Jordan, Russian River, California <i>Bright, fresh apple flavors expand on the palate, framed by lively acidity and a touch of vanilla.</i>	\$70.00
Chardonnay, Bouchaine, California <i>Layers of fruitiness and complexity that result in a wine that is very enjoyable.</i>	\$39.00
Chardonnay, Cakebread, Napa, California <i>Ripe apple and pear flavors, with refreshing citrus and mineral tones emerging in the long crisp finish.</i>	\$75.00
Riesling, Thomas Schmitt, Germany <i>This wine features aromas of apricots, mangos and lilacs with a sweet finish.</i>	\$30.00

Red Wines

Pinot Noir, Francis Ford Coppola Votre Sante, California <i>Fresh aromas of sweet fruit with hints of spice, fine tannins on the finish.</i>	\$35.00
Red Blend, Las Rocas, Spain <i>A spicy, rich cranberry bouquet leads to you flavors of dark cherry with elegant hints of oak. The delicious finish is fruit-filled with supple tannins.</i>	\$28.00
Petit Sirah, J. Lohr, Paso Robles, California <i>Blueberry and blackberry aromas and flavors of red fruit, pepper with a touch of chalk on the palate.</i>	\$32.00
Merlot, HobNob, France <i>This wine offers classic merlot spice, ripe cherry and fruit forward aromas.</i>	\$24.00
Pinot Noir, Storypoint, California <i>Smooth, yet subtle wine, with a medium body and aromas of cherry and sweet fruit flavors.</i>	\$29.00
Malbec, Layer Cake, Argentina <i>Brooding black fruit, rich earth, truffles and dark cocoa at the front of this wine, with an elegant, smooth finish.</i>	\$29.00
Cabernet, Rodney Strong, Alexander Valley, California <i>Bold fruit aromas and flavors of red plum and boysenberry.</i>	\$50.00
Cabernet, Sledgehammer, California <i>This cabernet is rich and smooth with a full-bodied mouthfeel and loads of flavor on the palate.</i>	\$29.00
Cabernet Sauvignon, Louis Martini, Sonoma <i>For over 80 years, Martini has crafted world class Cabernet Sauvignon with the belief that the best grapes make the best wines.</i>	\$34.00
Cabernet Sauvignon, Josh Cellars Craftsman's Collection, California <i>Aromas of rich, dark fruits and baking spices on the nose, which yield fresh plum and blackberry fruit.</i>	\$32.00
Valpolicella, Allegrini, Italy <i>90 points from the Wine Enthusiast, this delicious and inviting classic Italian red offers flavors of ripe cherry, plum, cinnamon and nutmeg.</i>	\$32.00
Bordeaux Blend, Clos de los Siete, Argentina <i>A stunning red blend of 5 Bordeaux grapes: Malbec, Merlot, Cabernet Sauvignon, Syrah and Petit Verdot.</i>	\$40.00
Red Blend, Pitagora, Sonoma, California <i>Rich, dense and powerful with concentrated flavors of black plum, blackberry jam, and a kick of pepper.</i>	\$40.00
Sparkling / Champagne	
Cava, Freixenet, Blanc de Blanc, Spain <i>A traditional cava with creamy flavors of apple and vanilla.</i>	\$21.00
Prosecco, Torresella, Italy <i>Fragrant with green pear, lavender and honeycomb scents. Refreshing and softly textured on the palate.</i>	\$29.00
Sparkling, Gloria Ferrer, Brut, California <i>This semi-sweet sparkling wine delivers a celebration in every glass.</i>	\$35.00
Champagne, Veuve Cliquot, Brut, France <i>The initial notes of fruit are followed by more discreet aromas of brioche and vanilla.</i>	\$69.00
Brut Rosé, Lucien Rosé <i>Hints of nice pink reflections and strawberry nuances.</i>	\$32.00