

WINE LIST

House Wines By The Glass....\$5.00

Pinot Grigio * Chardonnay * White Zinfandel
Merlot * Cabernet Sauvignon * Chianti

Homemade Red & White Sangria By The Pint....\$6.00

Champagne By The Glass....\$4.50 or Prosecco By The Glass....\$6.00

White Wines

	<u>Glass</u>	<u>Bottle</u>
<u>Pinot Grigio</u>		
Cavit (Italy)	\$6.50	
A balanced body with pleasant aromas & light, refreshing flavors of citrus and green apple		
Danzante (Italy)	\$7.00	\$24.00
The bouquet is rich with aromas of tropical fruit such as papaya and pineapple		
Santa Margherita (Alto Adige, Italy)	\$10.00	\$35.00
This dry white wine has a straw yellow color. It has a clean, intense aroma & bone-dry taste with an appealing flavor of Golden Delicious apples		
<u>Sauvignon Blanc</u>		
Matua Valley (Marlborough, New Zealand)	\$8.00	\$28.00
tropical and citrus fruits with subtle herbaceous characters. Its crisp fresh palate offers classic Marlborough acidity, structure and length		
<u>Chardonnay</u>		
Kendall-Jackson (California)	\$8.00	\$28.00
Beautifully integrated tropical flavors such as pineapple, mango & papaya with citrus notes that explode in your mouth		
Hess Shirtail Creek (Monterey County)	\$7.00	\$24.00
This wine is enjoyable by the glass or paired with a variety of dishes. Its natural acidity complements tangy, spicy foods and will offset the richness of creamier dishes.		
<u>Riesling</u>		
Relax (Mosel-Saar-Ruwer, Germany)	\$8.50	\$29.00
Forward fruit and floral aromas of apples and peaches with just a hint of citrus		

Red Wines

<u>Pinot Noir</u>		
Jargon (California)	\$8.00	\$28.00
Bright and seductive flavors of black cherry with a hint of strawberries, cola and dark tobacco		
Hangtime (California)	\$9.00	\$31.00
This wine has vivid ruby color, with aromas and flavors of wild cherry and cranberry		
<u>Shiraz</u>		
Penfolds Koonunga Hill (South Australia)	\$8.00	\$28.00
bursting with ripe black fruits with hints of raspberry and spice		
<u>Cabernet Sauvignon</u>		
Trinity Oaks (California)	\$6.00	\$21.00
Ripe cherry and red currant fruit with hints of green olives, cedar, licorice and oak vanilla		
Chateau St. Jean (California)	\$8.00	\$28.00
Vivid aromas of blackberries, fresh plum and chocolate follow through to rich flavors of black cherries, fresh berry pie and notes of black tea		
Smoking Loon (California)	\$7.00	\$24.00
Flavors of raspberry, currants & bittersweet chocolate are backed by spicy, black pepper notes		
<u>Malbec</u>		
Los Cardos (Lujan de Cuyo, Argentina)	\$8.00	\$28.00
Sweet, spicy and intense aromas, with notes of red fruits and herbs		
<u>Merlot</u>		
Cellar No. 8 (California)	\$6.00	\$21.00
Flavors of red cherries, cola, cloves and spice dominate the palate, with just a hint of toasty oak		
<u>Red Zinfandel</u>		
Gnarly Head (California)	\$8.00	\$24.00
Core flavors of rich, dark raspberry & black cherry flavors with layers of spice & chocolate balanced by complex French & American oak toast		