

RED WINES

CABERNET SAUVIGNON

Chasing Lions, Lodi 10|36
Boomtown, Dusted Valley, Washington 14|52
Sculpterra, Paso Robles 14|52
Details, Sonoma County 15|56
Quilt, Napa Valley 20|70
2012 Buccella, Napa Valley -|220
2014 Meteor Vineyard Perseid, Napa -|200
2015 Groth Oakville, Napa Valley -|90
2016 Groth Reserve Oakville, Napa Valley -|90
2016 Silverado Vineyards Napa Valley -|75
2016 Nickel & Nickel State Ranch, Yountville -|180

PINOT NOIR

Pence, Santa Rita Hills [Organic] 14|52
Morgan Winery Twelve Clones Pinot Noir 14|52
Ryme Cellars, Las Brisas, Sonoma 17|60
Domaine Eden, Santa Cruz 22|77
EnRoute (by Far Niente) "Les Pommiers,"
Russian River Valley 22|77

RED BLEND

Kuleto Estate India Ink Red 10|36
Altocedro La Consulta Select, Mendoza 14|52
Pessimist, Paso Robles 16|60
Protégé Wines, Napa Valley 18|63
Avid, Petit Verdot, Stags Leap District, Napa 18|63
Two², Napa Valley 20|70
2007 Chalk Hill Estate, Napa Valley -|125
2008 Tenor '1:1', Colombia Valley, Washington -|125
2010 The Farm Winery 'The Big Game' Red,
Paso Robles -|105
2013 Inglenook Rubicon, Rutherford, Napa Valley -|250
2015 Joseph Phelps Insignia, Napa Valley -|375
2016 Quintessa Red, Rutherford, Napa -|275
2016 Inglenook Rubicon, Rutherford, Napa Valley -|130

SYRAH & PETITE SIRAH

Miro, Petite Sirah, Dry Creek, Sonoma 15|56
Pax Syrah, The Hermit, North Coast 15|56
2016 Miro Cellars Reserve Single Vineyard Petite Sirah,
Rockpile -|70
2016 Ramey, Syrah, Sonoma 20|70

MAGNUM BOTTLES & SPECIALS

2015 Groth Oakville, Napa Valley (1.5L) -|200
2016 Elouan Pinot Noir, Oregon (1.5L) -|100
Faustino Red Wine Tasting Experience 4 Pack -|100

HAPPY HOUR WINES

3:30 – 5:30 P.M. DAILY

\$7

RED

Chasing Lions, Cabernet, Lodi
DeLoach, Pinot Noir, California
Kaiken, Cabernet, Mendoza, Argentina
Gladiator Cycles, Petite Sirah, California
Rabble Blend, Paso Robles
Protocolo, Spain

SPARKLING

Pizzolato Fields, Prosecco Brut DOC
Pol Clément Brut, France

WHITE

De Alberto Verdejo, Rudea, Spain [Organic]
Les Hauts de LaGarde, Bordeaux [Organic]
Lusco, Albarino, Spain
Excelsior, Chardonnay, South Africa
Girasole, Chardonnay, Mendocino
Castoro Cellars, Rosé, Paso Robles

BEER \$5

Stella Artois, Pilsner, Belgium, 5.2%
Menabrea, Lager, Italy 4.5%

Mimosa \$5
Red Sangria \$5

MERLOT

Camp Wines, Alexander Valley 12|44
Flora Springs, Napa Valley 14|52
Plumpjack, Napa Valley -|100
Silverado Vineyards, Estate Grown Mt. George
Vineyard, Napa Valley 2017 -|100

ZINFANDEL

The Cleaver, California 10|36
Saldo Zinfandel, Prisoner Wine Co, CA 15|56
Turley, Old Vine Zin, California 17|60

CABERNET FRANC

Ryme Cellars, Russian River 17|60
2012 Paolo e Noemia d'Amico 'Atlante', Umbria -|85
2015 Kenefick Ranch Caitlin's Select, Napa Valley -|75
2014 Jarvis, Estate Grown, Cave Fermented, Napa
Valley -|150

SPANISH & PORTUGUESE

Don Jacobo Reserva, Tempranillo, Rioja 14|52
Vizcarra, Tempranillo, Ribera del Duero 14|52
Beronia Gran Reserva, Rioja 18|63
The Woods of Tilo, Cabernet Sauv, Yecla 18|63

FRENCH

Delas, Côtes-du-Rhône, Syrah, St. Esprit Rouge 11|40
Sauvion, Chinon, Cab Franc, Loire 12|44
2010 Château Gaby, Canon-Fronsac, Bordeaux -|90
2012 Château Pinteraie L'Authentique, Malbec, Cahors
-|60
2014 Domaine de la Janasse, Châteauneuf-du-
Pape, Chaupin, Rhone -|90
2015 Château Du Parc Saint Émilion Grand Cru -|90
2017 Joseph Drouhin Gevrey Chambertin,
Burgundy, Cote De Nuits -|195

ITALIAN & SANGIOVESE

Francesco Borgogno, Langhe Nebbiolo Barolo DOCG,
Piedmont 13|48
Santadi, Noras Cannonau di Sardegna DOC 17|60
Daniele Conterno Nebbiolo Langhe, Piedmont 19|65
2017 Luna Vineyards Winemaker's Reserve Sangiovese,
Napa Valley -|105

MALBEC & TANNAT

Bodega Garzon, Tannat, Uruguay 12|44
Colomé, Malbec, Salta, Argentina 14|52
Altocedro 'Año Cero' Malbec, Mendoza 11|40
2012 Château Pinteraie L'Authentique, Malbec, Cahors,
France -|60
Red Schooner, Malbec, Andes, Argentina 18|68
Altocedro Malbec Reserva, Mendoza 20|70

HOUSE MADE SANGRIA

Glass of Red Sangria 8
1 Liter Pitcher 22
2 Liter Pitcher 40

BEER

PILSNER

Stella Artois, Belgium, 5.2% 6
Bitburger, Germany, 4.8% 6
Bitburger Drive, Non-Alcoholic, 0.5% 6

LAGER

Menabrea, Italy, 4.5% 7
Xingu, Black Beer, Brazil, 4.6% 6
Modelo Especial, Mexico, 4.4% 6

ALE

Old Speckled Hen, Pale Ale, 5.2% 7
Anderson Valley IPA, California, 7.0% 6

GERMAN

Weihenstephaner, Hefeweizen, 5.4% 6
Schönramer Altbayrisch Dunkel 5.0% 8
Schönramer Gold, Märzen, 5.7% 8

Other

Stem Cider Hibiscus Apple, Colorado, 4.3% 7
Coors Light Beer, 4.2% 6

Corkage fee is \$20 per bottle. 20% gratuity is charged for parties of 5 or more and checks over \$200. 2 hr time limit for tables.
Maximum of 3 credit cards accepted per table. Happy Hour pricing only available for parties of 10 or less. \$2 per person cake service fee.

WHITE WINES

SAUVIGNON BLANC

Tohu, Awatere Valley, Marlborough, NZ 11|40
Groth, Napa Valley 15|56
Cade, Napa Valley 17|60
2011 Alienor, Lake County -|60

CHARDONNAY

Tolosa, Edna Valley 11|40
The Calling Chardonnay, Sonoma 12|44
Neyers Vineyards, Sonoma Coast 14|52
Archery Summit, Eola-Amity Hills 22|77
Maldonado Los Olivos Vineyard, Napa Valley 22|77
2015 Domaine Serene 'Evenstad Reserve',
Dundee Hills, Oregon -|110
2017 Westwood Winery Sangiacomo Vineyard, Sonoma
County -|70
2018 Flowers Chardonnay, Sonoma Coast -|95
2018 Luna Vineyards Winemaker's Reserve
Chardonnay, Napa Valley -|95
2018 Domaine Serene 'Evenstad Reserve',
Dundee Hills, Oregon -|85

PINOT GRIGIO/GRIS

King Estate, Willamette Valley 12|44
Zaccagnini, Abruzzo 12|44
King Estate Domaine, Willamette Valley 22|77

SPANISH WHITES

De Alberto Verdejo, Rudea, Spain [Organic] 10|36
Can Feixes Blanc Seleccio, Penedès 11|40
Maior de Mendoza, Albariño Eleusis Premium 13|48
Ramos Pinto Duas Quintas, Douro, Portugal 15|56

ROSÉ

Château de Campuget, Costières-de-Nîmes 11|40
Diora, Rosé of Pinot Noir, Monterey 12|44

RIESLING

Timbre 'Stereophonic', Santa Maria Valley 11|40
Volratz Riesling Trocken, Rheingau, Germany 14|52
2011 Heymann Löwenstein Röttgen Riesling,
Mosel, Germany -|75
2013 Franz Hirtzberger Riesling Smaragd
Hochrain, Wachau, Austria -|95

FRENCH WHITES

Les Hauts de Laguarde, Bordeaux [Organic] 11|40
Pascal Jolivet, Sauvignon Blanc, Sancerre 17|60
Domaine de la Denante, Mâcon -Villages,
Chardonnay, Bourgogne 15|56
2017 Joseph Drouhin Puligny-Montrachet
Burgundy -|110
2017 Olivier Leflaive Bourgogne Blanc Les Setilles
-|80
2017 Domaine Fontaine-Gagnard, Chassagne-
Montrachet, Cote de Beaune, Burgundy -|120

SPARKLING

Cune Brut Cava, Rioja, Spain 13|48
Honey Bubbles, Sparkling Moscato, Italy 11|40
Corte alla Flora Rosé Brut, Tuscany 12|44
(375ml) Bernard Gaucher Brut Champagne -|30
2011 J.M.Gobillard et Fils Prestige Brut
Millesime, Champagne -|60
Taittinger Brut La Française NV -|75
2012 Louis Roederer Vintage Brut, Champagne -|130
Krug Grande Cuvee 165 eme Edition Brut,
Champagne -|300
2009 Dom Perignon Brut, Champagne -|340
2008 Louis Roederer Cristal Millesime Brut,
Champagne -|450



FLIGHTS

THREE, 3oz POURS

SOMMELIER'S CHOICE

ECONOMY

15

BUSINESS

20

FIRST CLASS

25



DESSERT WINES

WHITE

Clarendelle Amberwine, Monbazillac 14
Inniskillin Vidal Pearl Icewine 21

RED

Trentadue Chocolate Amore, California 11

SHERRY (SPAIN)

Gonzalez Byass Tio Pepe Fino (Exta Dry) 6
Orleans Borbon Manzanilla (Dry) 6
pairs well with: Flan español
Amontillado Aurora, Jerez-Xeres (Dry) 12

PORT (PORTUGAL)

Sandeman Rainwater Madeira 6
Quinta do Crasto LBV 2013, Ruby Port 12
pairs well with: Chiriboga Blue Cheese
Ramos Pinto 10 Year Tawny 17
Ramos Pinto 20 Year Tawny 24

MUSCAT

Chateau Bernadou, Muscat, France 10

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