

Wines are listed from light bodied and uncomplicated to full bodied and complex. The recommended food pairings should be perfect for any palate...but yours is just not any palate. Discover your favorite match!



House Wines (Bottle/Glass)

WHITE WINE GRAPES

Pinot Grigio



Coppola Rosso and Bianco 35/10

CA. Light, refreshing, no oak. Pairing: light fish, appetizers

Riesling



Chateau Ste. Michele 35/10

WA. Bright fruit, minerality. Pairing: salty, spicy

Fess Parker 35

Santa Barbara, CA. Dry with lively acidity. Pairing: spicy and aromatic

Sauvignon Blanc



Sterling Sauvignon Blanc 35/10

Napa Valley, CA Crisp, light bodied. Pairing: anything green, goat cheese

J Wilkes Pinot Blanc 35

Santa Maria Valley, CA. Refreshing, dry, cousin of Pinot Noir. Pairing: creamy salad, dressings, delicate fish

Dry Creek Fume Blanc 36

Sonoma, CA. Stylish Loire crispness. Pairing: spicy Asian, seafood, chicken, fruit

Hanna Sauvignon Blanc 46

Russian River Valley, CA. Citrus and Vanilla. Pairing: vegetables and salad greens

Chardonnay/Viognier



Chat. Ste. Michelle Chardonnay 35/10

WA. Juicy citrus, subtle oak. Pairing: chicken, fish

Cline Viognier 35

North Coast, CA. Soft rose petal aroma, hint of sweet citrus. Pairing: middle east cuisine, umami-based

Clos Pegase Mitsuko's Chardonnay 40

Napa Valley, CA. Bold and oaked. Pairing: vegetables, salmon

Stag's Leap Karia Chardonnay 77

Napa Valley, CA. Silky oak, full-bodied. Pairing: trout, duck, fish, vegetables

Sparkling



La Marca Prosecco, 40/14

Treviso, Italy. Crisp, floral

Paul Kornell Brut 40

CA. Elegant acidity. Chardonnay, touch of Pinot Noir

Mumm's Napa Brut Rose 42

CA. Pink coral, fun! Pinot Noir with a touch of Chardonnay

RED WINE GRAPES

Pinot Noir/Sangiovese



Ryder Estate Rose 35/10

Central Coast, CA. Pinot Noir, fresh berries with slight oak. Pairing: salads, pasta and rice, delicate fish



Bogle Vineyards Pinot Noir 35/10

CA. Light and perfumed. Pairing: chicken, pasta

Westmount Pinot Noir 40

Willamette, OR. Classic style, soft with vanilla. Pairing: salmon, Steelhead trout, light meats

La Crema Pinot Noir 63

Willamette Valley, OR. Balanced, plush tannins. Pairing: pork, beef, game

Santa Margherita Chianti Classico Riserva 52
Italy. Bright & round tannins, earthy Tuscan flavors. Pairing: quail, tomato sauces, cheeses

Syrah/Zinfandel/Tempranillo



Pareto's Estate Old Vine Zinfandel 35/10

Lodi, CA. Raspberry, and allspice aromas. Pairing: grilled meats, salty cheeses

Cune Rioja Gran Reserva 40

Spain. Classic tempranillo grape wonderfulness! Pairing: lamb, ham, turmeric.

Nyer's Sage Canyon Red 56

Nappa Valley, CA. Sumptuous blend of Rhone grapes. Pairing: grilled anything

North by Northwest Syrah 48

Walla Walla, WA Aromatic black fruits, smooth tannins. Pairing: grilled anything

Mollydooker "The Boxer" Shiraz 60

Mclaren Vale, South Australia. Slightly toasted oak, rich fruit. Pairing: grilled lamb, BBQ, cheddar

Bordeaux Style



Robert Mondavi Merlot 35/10

Central Coast, CA. Private reserve, creamy, big fruit. Pairing: any meat, cheese, fruit



Areyna Malbec Lujan de Cuyo 35/10

Mendoza, Argentina. Bold ripe fruits, lively. Pairing: chicken, pork, lamb



Columbia Cabernet Sauvignon 35/10

WA. Smooth tannins. Pairing: garlic, lamb, beef

Montes Alpha Cabernet Sauvignon 40

Colchagua Valley, Chile. Rounded tannins. Fig and chocolate aromas. Pairing: red meats, salmon

Mark Ryan Vincent Red 40

Columbia Valley, WA. Perfectly balanced Bordeaux blend of cabernet, merlot, malbec, and cabernet franc. Pairing: red meat especially lamb