

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 Roso 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

### 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 38**

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

**Hanna Sauvignon Blanc 48**

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

### Chardonnay



**Chat. Ste. Michelle Chardonnay 40/10**

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

**Chehalem INOX Unoaked Chardonnay 46**

Willamette Valley, OR. Pairing: salads, salmon

**Stag's Leap Karia Chardonnay 82**

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 44**

CA. Elegant acidity. Chardonnay, touch of Pinot Noir

**Mumm's Napa Brut Rose 48**

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 40/10**

CA. Light and perfumed. Pairing: chicken, pasta

**Westmount Pinot Noir 50**

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

**La Crema Pinot Noir 68**

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

**Santa Margherita Chianti Classico Riserva 55**

Italy. Bright & round tannins, earthy Tuscan flavors. Pairing: quail, tomato sauces, cheeses

### Syrah/Zinfandel/Tempranillo



**Pareto's Estate Old Vine Zinfandel 40/10**

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

**Faustino Rioja Crianza, Spain 42**

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

**Nyer's Sage Canyon Red 60**

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

**Baron Philippe de Rothchild Escudo Rojo Syrah Reserva 44**

Maipo Valley, Chile. Aromatic black fruits, smooth tannins. Pairing: grilled anything

### Bordeaux Style



**Robert Mondavi Merlot 35/10**

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



**Famiglia Bianchi Malbec 40/10**

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



**Murphy Goode Cabernet Sauvignon**

40/10 CA. Smooth tannins. Pairing: garlic, lamb, beef

**Montes Alpha Cabernet Sauvignon 45**

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

**Mark Ryan Vincent Red 50**

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