

# aperitif, sparkling, dessert

## **BUBBLY** Dry and light, to rosé, red and slightly sweet

- 🌿 Chardonnay – Domaine Ste. Michelle, *Col. V., WA NV \$6/18* <sup>11.5%</sup>
- Prosecco – Alvisé Lancieri Prosecco Extra Dry DOC, *Italy NV \$9/27* <sup>11%</sup>
- ♥ Moscato d’Asti – Il Conte D’Alba Stella Rosa, *Asti, Italy NV \$9/27* <sup>5.5%</sup>
- ★ Macabeo/Xarel-Ho/Parellada – Villarnau Cava Brut, *Spain NV \$10/30* <sup>11.5%</sup>
- 🌿 Gewurztraminer – Treveri Blanc de Blancs, *Col. V., WA \$11/33* <sup>12%</sup>
- ♥ Cabernet Franc – Vieux Pressoir Brut Rose, *Cremant d’Loire, France NV \$13/36* <sup>13%</sup>
- ★🌿 Chardonnay – Schramsberg Sommelier Selection BdB, *CA 2007 \$19/57* <sup>12.7%</sup>
- ★🌿 Pinot/Chard/Munier – Nicolas Feuillatte Cuvee G, *Champagne, FR NV \$24/72* <sup>12%</sup>
- ★🌿 Pinot Noir – Billecart Salmon, Brut Rose, *Champagne, FR NV \$35/85* <sup>.375mL 12%</sup>

## **ROSÉ** Dry and mouth-watering

- 🌿 Tempranillo – Parejas Cellars Rose, *Yakima Valley, WA 2010 \$6/18* <sup>13%</sup>
- Syrah/Grenache – Lancyre Rose, *Languedoc, FR 2010 \$9/27* <sup>12.5%</sup>

## **FINALE LIGHT** Sweet, concentrated flavors (2oz)

- ♥ Banyuls – Chapoutier Banyuls, *France 2007 \$7* <sup>16%</sup>
- Semillon/Sav. Blanc – Ch. Les Tuileries Sauterne, *Bordeaux, FR 2006 \$9* <sup>13.5%</sup>
- 🌿 Gewurztraminer – Capitello Dolcino, *Oregon 2009 \$12* <sup>18%</sup>
- ♥ Furmint – Royal Tokaji Aszu 5 Puttonyos, *Hungary 2006 \$17* <sup>10%</sup>

## **FINALE DARK** Sweet, concentrated flavors (2oz)

- Tawny Port – Taylor Fladgate 10 Year Tawny Port, *Portugal \$6* <sup>20%</sup>
- ★ Tawny Port – Taylor Fladgate 20 Year Tawny Port, *Portugal \$11* <sup>20%</sup>
- ★ Bual – Rare Wine Company Madeira, *Portugal NV \$11* <sup>19.5%</sup>
- 👇★ Vintage Port – Graham’s 1995, *Portugal \$15* <sup>20%</sup>
- 👇★ Vintage Port – Graham’s 2007, *Portugal \$20* <sup>20%</sup>

## **BUBBLY BLISS FLIGHT** 2OZ POURS OF EACH \$13

- Prosecco – Alvisé Lancieri Prosecco Extra Dry DOC, *Italy NV \$9/27* <sup>11%</sup>
- ★ Macabeo/Xarel-Ho/Parellada – Villarnau Cava Brut, *SP NV 2010 \$10/30* <sup>11.5%</sup>
- ♥ Cab Franc – Vieux Pressoir Brut Rose, *Cremant d’Loire, FR NV \$13/36* <sup>13%</sup>

## **BUBBLY SNOB** 2OZ POURS OF EACH \$32

- ★🌿 Chardonnay – Schramsberg Sommelier Selection BdB, *CA 2007 \$19/57* <sup>12.7%</sup>
- ★🌿 Pinot/Chard/Munier – Nicolas Feuillatte Cuvee G, *FR NV \$24/72* <sup>12%</sup>
- ★🌿 Pinot Noir – Billecart Salmon, Brut Rose, *Champagne, FR NV \$35/85* <sup>.375mL 12%</sup>

## **DESSERT WINES BEYOND PORT** 2OZ POURS OF EACH \$14

- Semillon/Sav. Blanc – Ch. Les Tuileries Sauterne, *Bordeaux, FR 2006 \$9* <sup>13.5%</sup>
- ♥ Banyuls – Chapoutier Banyuls, *France 2007 \$7* <sup>16%</sup>
- ★ Bual – Rare Wine Company Madeira, *Portugal NV \$11* <sup>19.5%</sup>

# whites

## **REFRESHING** Fruity, mouthwatering, quenching

- 🌿★ Riesling – Ch. Ste. Michelle Dry Riesling, *Col. V., WA 2010 \$6/18* <sup>13%</sup>
- Sauvignon Blanc – Oyster Bay, *Marlborough, New Zealand 2009 \$9/27* <sup>13%</sup>
- ★ Riesling – Leeuwin Art Series Riesling, *Margaret River, AU 2009 \$15/45* <sup>12%</sup>

## **SUCCULENT** Slightly sweet, steely, honeyed

- Viognier/Chenin Blanc – The Wolf Trap, *South Africa 2010 \$6/18* <sup>14.5%</sup>
- 🌿 Pinot Gris – Cristom, *Willamette Valley, Oregon 2009 \$11/33* <sup>13.5%</sup>
- Gewurztraminer – Dopf & Iron, *Alsace, France 2009 \$14/42* <sup>13%</sup>

## **UNIQUE** Aromatic, floral, interesting

- Picpoul – Pomerols Picpoul de Pinet, *Coteaux du Languedoc, FR 2010 \$7/21* <sup>12.5%</sup>
- ♥★ Moschofilero – Boutari, *Greece 2009 \$10/30* <sup>11.5%</sup>
- ♥ Garganega – Lepia Soave IGT, *Veneto, IT 2009 \$12/36* <sup>13.8%</sup>

## **CENTERED** Crisp, balanced, racy acidity

- Muscadet – Delhomme St Vincent’s, *Muscadet Sevre et Maine, FR 2010 \$7/21* <sup>12%</sup>
- Vermintino – Juannisolu, Vermentino di Gallura *DOCG, IT 2010 \$10/30* <sup>13.5%</sup>
- ★ Pinot Grigio – Jermann, *Venezia-Giulia, Italy 2009 \$14/42* <sup>13%</sup>

## **STATUESQUE** Traditional, bold, structured

- 👇★ Grenache/Chard – Dm Lafage Cote Est, *VdP Cotes Catalanes, FR 2009 \$8/24* <sup>13%</sup>
- Chardonnay – Jadot Bourgogne Blanc, *Burgundy, France 2007 \$8/24* <sup>12.5%</sup>
- ★ Gruner Veltliner – Hiedler Loess, *Kamptal, Austria 2009 \$11/33* <sup>12%</sup>

## **BOISTEROUS** Exotic, rich, full-bodied

- 🌿 Grenache Blanc/Roussane – Ch Mourgues du Gres, *Rhone, FR 2010 \$9/27* <sup>14.3%</sup>
- 👇★ Albarino – Burgans, *Rias Baixas, SP 2010 \$10/30* <sup>13%</sup>
- ★ Chardonnay – Jordan, *Russian River Valley, CA 2008 \$16/48* <sup>13.5%</sup>

## **WEIRD WHITES FLIGHT** 2OZ POURS OF EACH \$12

- Picpoul – Pomerols Picpoul de Pinet, *FR 2010 \$7/21* <sup>12.5%</sup>
- ♥★ Moschofilero – Boutari, *Greece 2010 \$10/30* <sup>11.5%</sup>
- Garganega – Lepia Soave IGT, *Veneto, IT 2010 \$12/36* <sup>13.8%</sup>

## **WINTER WHITES** - 2OZ POURS OF EACH \$14

- 👇★ Albarino – Burgans, *Rias Baixas, SP 2010 \$10/30* <sup>13%</sup>
- 🌿 Pinot Gris – Cristom, *Willamette Valley, Oregon 2009 \$11/33* <sup>13.5%</sup>
- 👇★ Pinot Grigio – Jermann, *Venezia-Giulia, Italy 2009 \$14/42* <sup>13%</sup>

# reds

## **CHEERFUL** Unpretentious, easy to drink, aromatic

- Carmenere – Concha Y Torro Casillero del Diablo, *Chile, 2010 \$7/21* <sup>13.5%</sup>
- Pinot Noir (**Keg**) – Coppola Director’s Cut, *Sonoma Coast, CA 2009 \$7/21* <sup>13.5%</sup>
- ★ Merlot – Airfield Estates, *Yakima Valley, WA 2008 \$13/39* <sup>15.8%</sup>

## **ENGAGING** Racy, crisp, firm

- 🌿 Touriga/Tinta Roriz – Quinta do Infantado, *Douro, PO 2008 \$8/24* <sup>14.70%</sup>
- 👇 Grenache/Syrah – Dm de la Brillane, *Cotes du Rhone, FR, 2008 \$8/24* <sup>12.5%</sup>
- Barbera – Marchesi di Barolo, *Piedmont, Italy 2008 \$11/33* <sup>13.5%</sup>

## **EARTHY** Soft, medium body, terroir-driven flavors

- Negromaro – Paololeo Il Bacio, *IGT Puglia, IT 2008 \$8/24* <sup>13%</sup>
- Tempranillo – Dominio de Valdelacasa, *Toro, SP 2007 \$13/39* <sup>14%</sup>
- ★ Pinotage – Neil Ellis, *Stellenbosch, South Africa 2008 \$13/39* <sup>14.5%</sup>

## **LUSH** Full, mellow, round

- 🌿 Syrah/Mourvedre (**Keg**) – Gilbert Cellars Allobroges, *Col. V., WA 2008 \$8/24* <sup>14.7%</sup>
- ♥ Malbec – Qaramy, *Mendoza, AR 2010 \$9/27* <sup>14.5%</sup>
- ★ Pinot Noir – Twelve Pinot Noir Estate, *Yamhill-Carlton, OR 2008 \$14/42* <sup>13.8%</sup>

## **BOMBSHELL** Oak, tannins, body, acidity, fruit-everything

- Merlot/Cabernet – Chateau les Graves, *Bordeaux, FR 2005 \$10/30* <sup>12.5%</sup>
- ★ Merlot/Cab Franc – Craggy Range Te Kahu, *Hawkes Bay, NZ 2009 \$14/42* <sup>14%</sup>
- ★ Cabernet Blend – Long Shadows Nine Hats, *Col.V., WA 2007 \$16/48* <sup>14.8%</sup>

## **SPICY** Full bodied with fruit and zip

- 👇★ Zinfandel – Cline Ancient Vines, *CA 2010 \$10/30* <sup>15%</sup>
- ★ Shiraz – Taltarni, *Pyrenees Victoria, AU, 2007 \$11/33* <sup>14%</sup>
- ★ Corvina – Tedeschi, *Amarone di Valpolicella, Veneto, Italy, 2007 \$32/96* <sup>14%</sup>

## **WEIRD REDS FLIGHT** - 2OZ POURS OF EACH \$12

- ♥★ Carmenere – Concha Y Torro Casillero del Diablo, *Chile, 2010 \$6/18* <sup>13.5%</sup>
- Touriga/Tinta Roriz – Quinta do Infantado, *Douro, PO 2008 \$8/24* <sup>14.70%</sup>
- ★ Pinotage – Neil Ellis, *Stellenbosch, South Africa 2008 \$13/39* <sup>14.5%</sup>

## **WINTER WOVES FLIGHT** - 2OZ POURS OF EACH \$13

- ♥ Malbec – Qaramy, *Mendoza, AR 2010 \$9/27* <sup>14.5%</sup>
- Tempranillo – Dominio de Valdelacasa, *Toro, SP 2007 \$13/39* <sup>14%</sup>
- ★ Merlot/Cab Franc – Craggy Range Te Kahu, *NZ 2009 \$14/42* <sup>14%</sup>

## **KILLER CABERNETS** - 2OZ POURS OF EACH \$25

- Merlot/Cabernet – Chateau les Graves, *Bordeaux, FR 2005 \$10/30* <sup>12.5%</sup>
- 🌿★ Cabernet Blend – Long Shadows Nine Hats, *Col.V., WA 2008 \$16/48* <sup>14.8%</sup>
- 🌿★ Cabernet/Merlot – Col Solare, *Red Mtn., WA 2006 \$35/105* <sup>15%</sup>