

aperitif, sparkling, dessert

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

- 🌿 Chardonnay – Domaine Ste. Michelle Blanc de Blanc, *Col. V., WA NV* **\$6/18** ^{11.5%}
- Prosecco – Alvisè Lancieri Prosecco Extra Dry DOC, *Italy NV* **\$9/27** ^{11%}
- ♥ Moscato d’Asti – Il Conte D’Alba Stella Rosa, *Asti, Italy NV* **\$9/27** ^{5.5%}
- ★ Macabeo/Xarel-lo/Parellada – Villarnau Cava Brut, *Spain NV 2010* **\$10/30** ^{11.5%}
- 🌿 Riesling – Treveri Blanc de Blanc Demi-Sec, *Columbia Valley, WA* **\$11/33** ^{12%}
- ♥ Cabernet Franc – Vieux Pressoir Brut Rose, *Cremant d’Loire, France NV* **\$13/36** ^{13%}
- ★🌿 Chardonnay – Schramsberg Sommelier Selection BdB, *CA 2007* **\$19/57** ^{12.7%}
- ★🌿 Pinot/Chard/Munier – Nicolas Feuillatte Cuvee G, *Champagne, FR NV* **\$24/72** ^{12%}
- ★🌿 Pinot Noir – Billecart Salmon, Brut Rose, *Champagne, FR NV* **\$35/85** ^{.375mL 12%}

ROSÉ Dry and mouth-watering

- 🌿 Syrah/Cinsault – WolfTrap Rose, Cape of Good Hope, *S. Africa 2010* **\$6/18** ^{13.5%}
- Syrah/Grenache – Lancyre Rose, *Languedoc, FR 2010* **\$9/27** ^{12.5%}

FINALE LIGHT Sweet, concentrated flavors (2oz)

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

FINALE DARK Sweet, concentrated flavors (2oz)

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

BUBBLY BLISS FLIGHT 2OZ POURS OF EACH \$12

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

BUBBLY SNOB 2OZ POURS OF EACH \$32

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

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

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

PORT PERFECTION FLIGHT 1OZ POURS OF EACH \$18

- Tawny Port – Taylor Fladgate 10 Year Tawny Port, *Portugal* **\$6** ^{20%}
- ★ Tawny Port – Taylor Fladgate 20 Year Tawny Port, *Portugal* **\$11** ^{20%}
- ★🌿 Vintage Port – Grahams 1995, *Portugal* **\$20** ^{20%}

whites

REFRESHING Fruity, mouthwatering, quenching

- 🌿★ Riesling – Ch. Ste. Michelle Dry Riesling, *Col. V., WA 2010* **\$6/18** ^{13%}
- Chardonnay (**Keg**) – Coppola Director’s Cut, *Sonoma Coast, CA 2010* **\$8/24** ^{13%}
- ★ Sauvignon Blanc – Oyster Bay, *Marlborough, New Zealand 2011* **\$9/27** ^{13%}

SUCCULENT Slightly sweet, steely, honeyed

- 🌿 Pinot Gris – Cristom, *Willamette Valley, Oregon 2009* **\$11/33** ^{13.5%}
- Gewurztraminer – Lucien Albrecht Reserve, *Alsace, France 2009* **\$13/39** ^{13%}
- Riesling – Schloss Vollrads Spatlese, *Rheingau, GR 2005* **\$19/57** ^{8.5%}

UNIQUE Aromatic, floral, interesting

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

CENTERED Crisp, balanced, racy acidity

- ★ Godella – Vina Godeval, *Valdeorras, Spain 2010* **\$12/36** ^{13.5%}
- 👇★ Pinot Grigio – Jermann, *Venezia-Giulia, Italy 2009* **\$14/42** ^{13%}
- ★ Riesling – Leeuwin Art Series Riesling, *Margaret River, AU 2006* **\$15/45** ^{12%}

STATUESQUE Traditional, bold, structured

- ★ Gruner Veltliner – Hiedler Loess, *Kamptal, Austria 2010* **\$11/33** ^{12%}
- 👇★ Chard. – Dm. Leflaive Clavoillon 1er Cru, *Puligny-Montrachet, FR 2005* **\$39/117** ^{13%}
- 🌿👇 Chenin Blanc – Coulee de Serrant, *Savenniers, FR 2004* **\$35/105** ^{12%}

BOISTEROUS Exotic, rich, full-bodied

- Vermintino – Juannisolu, Vermentino di Gallura *DOCG, IT 2010* **\$10/30** ^{13.5%}
- 👇★ Albarino – Burgans, *Rias Baixas, SP 2010* **\$10/30** ^{13%}
- ★ Chardonnay – Jordan, *Russian River Valley, CA 2008* **\$16/48** ^{13.5%}

WINE SNOB FLIGHT: ENJOY THE FINEST WINES FROM THE WORLD’S BEST PRODUCERS

2OZ POURS OF EACH \$55

- 🌿★ Grenache Blend – Monpertuis Chateauneuf-du-Pape, *FR 2007* **\$29/87** ^{14%}
- 🌿★ Cabernet – Chateau Langoa Barton, *Bordeaux, FR 2004* **\$45/135** ^{13%}
- 🌿★ Merlot/Cab F. – Ch. Fonplegade Grand Cru, *Bordeaux, FR 05* **\$49/147** ^{14.5%}

WEIRD WHITES FLIGHT 2OZ POURS OF EACH \$12

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

WINTER WHITES - 2OZ POURS OF EACH \$14

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

reds

CHEERFUL Unpretentious, easy to drink, aromatic

- ★ Tempranillo – Protocolo, *Castilla La Mancha, SP 2009* **\$6/18** ^{13.5%}
- ♥★ Carmenere – Concha Y Torro Casillero del Diablo, *Chile, 2010* **\$7/21** ^{13.5%}
- ★ Merlot – Airfield Estates, Yakima Valley, *WA 2008* **\$13/39** ^{15.8%}

ENGAGING Racy, crisp, firm

- 👇 Grenache/Syrah – Dm de la Brillane, *Cotes du Rhone, FR, 2008* **\$8/24** ^{12.5%}
- Barbera – Marchesi di Barolo, *Piedmont, Italy 2008* **\$11/33** ^{13.5%}
- ★ Merlot/Cab Franc – Craggy Range Te Kahu, Hawkes Bay, *NZ 2009* **\$14/42** ^{14%}

EARTHY Soft, medium body, terroir-driven flavors

- Negromaro – Paololeo Il Bacio, *IGT Puglia, IT 2008* **\$8/24** ^{13%}
- ★ Pinotage – Neil Ellis, *Stellenbosch, South Africa 2008* **\$13/39** ^{14.5%}
- ★ Pinot Noir – Dm. Chanson Champimonts 1er Cru, *Burgundy FR, 05* **\$38/114** ^{13.5%}

LUSH Full, mellow, round

- ♥ Malbec – Qaramy, *Mendoza, AR 2010* **\$9/27** ^{14.5%}
- ★ Pinot Noir – Twelve Pinot Noir Estate, *Yamhill-Carlton, OR 2008* **\$14/42** ^{13.8%}
- 🌿★ Cabernet Blend – Long Shadows Nine Hats, *Col.V., WA 2008* **\$16/48** ^{14.8%}

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

- Merlot/Cabernet – Chateau les Graves, *Bordeaux, FR 2005* **\$10/30** ^{12.5%}
- ★ Sangiovese – Col D’Orcia Brunello Di Montalcino, *Italy 2003* **\$24/72** ^{14%}
- ★ Grenache Blend – Monpertuis Chateauneuf-du-Pape, *FR 2007* **\$29/87** ^{14%}

SPICY Full bodied with fruit and zip

- 👇★ Zinfandel – Cline Ancient Vines, *CA 2010* **\$10/30** ^{15%}
- ★ Shiraz – Taltarni, *Pyrenees Victoria, AU, 2007* **\$11/33** ^{14%}
- ★ Syrah – DeLille Doyenne Grand Ciel Vineyard, *Red Mtn, WA 2005* **\$25/75** ^{14.9%}

RED MOUNTAIN’S NEW FORCE DE JOUR - 2OZ POURS OF EACH \$37

- 🌿★ Viognier – Force Majeure by Mark Mcneilly, *WA., 2010* **\$25/75** ^{14.5%}
- 🌿★ Cab/Syrah – Force Majeure Ptera by Ryan Johnson, *WA., 2006* **\$32/96** ^{14.2%}
- 🌿★ Syrah – Grand Reve III by Mark Mcneilly, *WA., 2008* **\$35/105** ^{14.9%}

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

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

PACIFIC NORTHWEST’S BEST FLIGHT 2OZ POURS OF EACH \$17

- ★ Pinot Noir – Twelve Estate, *Yamhill-Carlton, OR 2008* **\$14/42** ^{13.8%}
- ★ Merlot – Airfield Estates, Yakima Valley, *WA 2008* **\$13/39** ^{15.8%}
- ★ Cabernet Blend – Long Shadows Nine Hats, *WW, WA 2008* **\$16/48** ^{14.8%}

KILLER CABERNETS - 2OZ POURS OF EACH \$25

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