

12/20/18

Wine List

White Wines

J. Roget Brut, California	\$9	\$18
Ruffino Lumina Pinot Grigio, Italy		\$18
<i>A nice contrast of steamy apple fruit and some hints of pineapple, creamy peach flavors and a little sweet nuttiness.</i>		
Kendall Jackson Chardonnay VR, Sonoma		\$33
<i>Tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth.</i>		
GH MUMM Champagne, France		\$60

Red Wines

Cali 37 Cabernet, California		\$25
<i>Train's go at wine, with rich flavors of ripe cherries and blackberries, it opens with a nose of olives and hints of tobacco and vanilla. A portion of proceeds earned by Save Me, San Francisco Wine Co. goes to support Family House, a non-profit organization providing temporary housing to families of seriously ill children.</i>		
Born to Run Cabernet, Washington State		\$28
<i>Ripe flavors of blackberries, black cherry, spice and a touch of mocha.</i>		
Smoked Red Blend, Argentina		\$30
<i>Has an intense violet color with the flavors of black cherry, licorice, plums, and dried herbs basket in its nose, aged in toasted oak barrels that were smoked over an open fire, similar to that of a traditional Argentinean BBQ.</i>		
St. Francis "Old Vines" Zinfandel, Sonoma		\$34
<i>Aromas of cigar boxes, pepper and spice, flavors of ripe black cherry and vanilla bean.</i>		
Napa Cellars Zinfandel, Napa		\$40
<i>Sweet ripe berries, cinnamon and black pepper spice with elements of sun-baked earth.</i>		
Orin Swift The Prisoner, Napa		\$80
<i>Ripe cherry and cedar on the nose with hints of rose petal and sweet oak.</i>		

House Wine

Enjoy during Happy Hour for \$3.00 per glass.

Pinot Grigio		\$6.00
Chardonnay		\$6.00
Merlot		\$6.00
Cabernet Sauvignon		\$6.00