

## Reds by the Glass

**PINOT NOIR - Writers Block, Mendocino CA:** Cherry pie and raspberry, with hints of cinnamon and leather gives a rich mouth feel - **\$10/\$38**

**PINOT NOIR - Elouan, Oregon:** MEIOMI LOVERS!! don't despair. Please meet the re-invented version of this amazing wine by the Wagner family - **\$12/\$46**

**PINOT NOIR - Jovino, Willamette Valley, OR:** Dark red fruit like blackberry and cherry, together with complex earthiness and spice. A pure example of Oregon Pinot - **\$14/\$54**

**BLEND - Verso Rosso Salento, Italy :** Full bodied and luscious beyond luscious. Rich and dark with vibrant spice. Ask your server for a taste and you will never look back. - **\$10/\$38**

**BLEND - Conundrum, California :** This begins with evocative aromas of blackberry, raspberry, rhubarb and cola. Its big and full of jam without being too dry. - **\$12/\$46**

**ZINFANDEL - Edmeades, California :** Ripe cherry, big blackberry, blueberry, cocoa and spice make this one of the lushest we carry. Lots of jam and a touch of dry in inevitable perfection. - **\$10/\$38**

**MALBEC - Proemio, Mendoza Argentina:** Black cherry and fresh plum with a velvet texture and long finish - **\$10/\$38**

**CABERNET SAUVIGNON - Joel Gott, California :** Mocha, roasted blue fruit, plum and cherry spice sum up this local favorite. Firm tannins, great structure and great balance confirm great times. - **\$11/\$42**

**CABERNET SAUVIGNON - Justin, Paso Robles California:** This 100% Cab comes off with black currant, cherry, spice and tobacco and an impeccable big silky smooth finish. As far as new world cab it doesn't get better than this. - **\$14/\$54**

**BORDEAUX - Baron La Rose, France :** This earthy old world style selection from the right bank of Bordeaux features Merlot, Cabernet Sauvignon and Cab Frank. Silky tannins along with notes of black currant, raspberry, vanilla and toasted oak will satisfy the old school winos. - **\$10/38**

## WINE

### House Wines

GABBIANO PINOT GRIGIO .....	- \$7
CAMELOT CHARDONNAY .....	- \$7
COPPER RIDGE MERLOT .....	- \$7
CAMELOT CABERNET .....	- \$7
SAUVIGNON BLANC MATUA.....	- \$9

## Whites by the Glass

**BUBBLY Montmartre - Brut, France :** This distinctive cuvee makes a great aperitif and will pair well with any salads or light dishes. - **\$8/\$30**

**BUBBLY Lamarca - Prosecco, Italy :** White flower, ripe lemon and apple with mineral undertones leaves a refreshing and crisp finish. - **\$10/\$38**

**RIESLING - Covey Run :** Golden peach, orange blossoms and apple with a hint of citrus. Pairs wonderfully with the pear salad. - **\$8/\$30**

**VINHO VERDE - Aveleda, Portugal:** young and balanced with citrus, fresh fruit and a touch of bubbles - **\$9/\$34**

**CHENIN BLANC/VIIGNIER- Terra D Ora, Clarksburg,CA:** Pink grapefruit, Papaya, sweet mango and fresh lemon with a touch of spice and crisp acidity - **\$10/\$38**

**PINOT GRIGIO - Santa Cristina, Italy :** Delicate aromas of orange flowers, bananas and tropical fruit. Then taste and realize it's exactly what you want in a pinot grigio. Strait forward, crisp and refreshing. - **\$8/\$30**

**ALBARINO - Martin Codax, Spain:** Apple, peach, pear and lemon zest with hints of spice and minerality - **\$11/\$42**

**ROSE- Domaine Houchart, Cotes De Provence France:** Fresh nose with red berries, strawberries, yellow and grapefruit equals perfect balance - **\$11/\$42**

**SAUVIGNON BLANC Manu, Marlborough New Zealand:** WHITE HAVEN LOVERS!! Don't be sad and trust me when I've found one better for you - **\$11/\$42**

**SAUVIGNON BLANC Joel Gott - California :** Aromas of pineapple, ripe stone fruit and citrus is how this one starts, then a full palate of bright fruit and refreshing acidity is how it finishes. A bit softer than its cousins from New Zealand. - **\$10/\$38**

**CHARDONNAY William Hill - Central Coast :** light, creamy and extremely well balanced for any occasion. Touches of ripe tree fruit, citrus, brown spice and a pinch of vanilla come together to achieve perfection. - **\$9/\$34**

**CHARDONNAY- Mer Soleil Reserve, Santa Lucia Highlands, CA:** Just enough oak to give a creamy butter feel, but more tropical notes of pineapple, banana, peach, apple and Meyer lemon - **\$13/\$50**

**CHARDONNAY - Raeburn, Russian River Valley,CA:** Fresh layers of green apple and pear, accented with creamy butter and lots of oak - **\$13/\$50**

## On Tap

**GATE CITY COPPERHEAD - Amber with a backbone - \$6.50**

**SWEET WATER 420 - American pale ale - \$5.50**

**STELLA ARTOIS - Belgium lager - \$5.50**

**BLUE MOON - Belgium style wheat - \$5.50**

**GUINNESS DRAUGHT - Irish Dry Stout - \$6.00**

**SCULPIN - Grapefruit IPA - \$8.00**

**SEASONAL TAP # 1 - Ask your server**

**SEASONAL TAP # 2 - Ask your server**

## Bottle Selections

**REFORMATION "CADENCE" - Reformed Belgian Ale - \$6.00**

**DELIRIUM TREMENS - Pale Blonde True Belgian Ale - \$12.00**

**WILD HEAVEN "ODE TO MERCY" IMPERIAL BROWN ALE - \$6.50**

**MONDAY NIGHT "FU MANBREW" - Belgian Style Wit - \$6.00**

**MONDAY NIGHT "SLAP FIGHT" - West Coast IPA - \$6.00**

**BELLS & HEARTED ALE - IPA - \$6.00**

**EMERGENCY DRINKING BEER - All purpose blend session beer- \$6.00**

**CORONA - \$5.00**

**YUENGLING - \$4.00**

**SWEETWATER IPA - \$5.50**

**ANGRY ORCHARD HARD CIDER - \$5.50**

**BUD LIGHT - \$3.75**

**MILLER LIGHT - \$3.75**

**MICHELOB ULTRA - \$3.75**



BEER