

### PINOT NOIR

#### LAYER CAKE, CALIFORNIA \$9 | \$34

Expressive notes of raspberry, pomegranate, and cranberry are supported by dried tea leaf and tobacco on the nose. The palate is layered texturally and has rich, pronounced blackberries and ripe plum. Soft, finegrained tannins and smoky, dark chocolate linger through the finish.

#### ELOUAN, OREGON \$11 | \$40

A harmonious blend of luscious berry flavors and refined earthy notes. The palate is greeted with the richness of ripe cherries and blackberries, intermingling with hints of vanilla, spice, and subtle oak.

# RED BLEND

#### MÉNAGE À TROIS SILK, CALIFORNIA

\$7 | \$26

Succulent cherry and ripe raspberry flavors mingle with delicate hints of rose petals and toasty spice.

# **CHIANTI**

#### **CASTELLO DI ALBOLA CHIANTI CLASSICO,** ITALY \$9 | \$34

Bursting with notes of strawberry, red berries, sage, spice cake, and subtle earth on the nose. It is vibrant and medium-bodied, revealing lively cherry and exotic spice and leading to polished tannins and a delicate finish.

# CAB SAUVIGNON

#### SILVER PALM, CALIFORNIA \$10 | \$36

Flavors of blackberries, cherries, and cocoa complemented by hints of toasted oak.

# JOEL GOTT 815, CALIFORNIA \$11 | \$40

Aromas of raspberry, blackberries, plum, and mocha with notes of cinnamon and cedar. The wine opens with red fruit flavors, followed by velvety tannins on the mid-palate and note of black pepper on the long, textured finish.

# RED WINE MENU

# **BOLDER RED BLEND**

#### DOÑA PAULA BLUE EDITION, ARGENTINA \$10 | \$36

Black cherry, raspberry jam (not sweet), blackberry, tea, herbs, and plum. The mid-palate shows a slap of spice, the tannins give a slight pull, just enough to add needed structure, slightly sour cranberry, orange zest, and tart cherry. **60% Malbec, 30% Pinot Noir, 10% Bonarda.** 

### DOÑA PAULA SMOKED, ARGENTINA \$10 | \$36

Intense violet colored wine with complex aromas of fruit jam, spices, vanilla, and a delicate smokiness. On the palate it stands out for its sweet, velvety tannins.

# <u>ZINFANDEL</u>

# TERRA D'ORO, CALIFORNIA \$9 | \$34

A plethora of aromas waft out of the glass, suggesting raspberry, strawberry, red plum, red roses, and violets, along with deeper notes of cacao, toasted wood, and forest floor. The palate confirms these flavors and brings fine-grained tannins that add a delicate backbone.

# AFTER DINNER

#### RAMOS PINTO RUBY PORT, PORTUGAL \$6 - 3oz

A cornucopia of aromas greets the nose: cherry, blackberry, plum, and raspberry. In the mouth it is fresh, vibrant, and fruity. The finish is persistent and aromatic, leaving the opulent fruit flavors reverberating on the palate.



# SAUVIGNON BLANC

#### **THE CROSSING,** NEW ZEALAND \$9 | \$34

An enticing bouquet of flowering herbs, tropical fruits, and citrus. The palate is brimming with pure fruit and bright fresh acidity that drives a complex and mineral finish.

# <u>CHARDONNAY</u>

#### SEA GLASS, CALIFORNIA \$8 | \$30

Stone fruit aromas segue to flavors of green apple and zesty citrus on the palate, framed by a lively, refreshing finish. This clean, un-oaked style of Chardonnay is elegant and lean—the perfect complement for light pastas, grilled fish, or summer salads.

### KENDALL JACKSON, CALIFORNIA \$10 | \$36

This medium-bodied, barrel-fermented wine offers light, toasted oak aromas, attractive backed apple flavors, and accents of butter and vanilla.

# <u>ROSÉ</u>

# FLEURS DE PRAIRIE ROSÉ, FRANCE \$11 | \$40

Flavors of strawberry, rose petals, and herbs with delicate flavors of red fruit and lemon, and a subtle note of tropical fruits on the finish.

# PINOT GRIGIO

# BARONE FINI, ITALY \$8 | \$30

Delicate floral aromas with notes of lemon delight the nose. Refreshing flavors of honeydew and ripe apples are balanced with bright acidity and warm minerality.

#### **3 PEARS,** CALIFORNIA \$8 | \$30

Peach, apricot, and nectarine blend with subtle hints of pineapple and guava. Three Pears Pinot Grigio has a sweet finish flooding with honey touches.

# WHITE WINE MENU

# MOSCATO

### LUCCIO BLUEBERRY, ITALY \$7 | \$26

Combines the floral and fruity essence of Moscato wine with flavors of juicy ripe blueberries.

### CASTELLO DEL POGGIO, ITALY \$7 | \$26

Perfectly ripe grapes highlight the bright fruit expressions of this delightful Moscato, beloved for its notes of fresh orange blossom flower, white peach, and honey that lead to a crisp, lingering finish.

# WHITE ZINFADEL

#### BUEHLER, CALIFORNIA \$7 | \$26

Lots of juicy ripe raspberries and cooked plums are backed by a full body and relatively light tannins. The wine offers good concentration and peppery, toasty accents.

# **BUBBLY**

#### CASTELLO DEL POGGIO, ITALY \$8 SPLIT

Cherished for fine bubbles and notes of jasmine flower, sweet golden apple, and honey that lead to a soft, elegant finish.

#### **ROEDERER BRUT COLLECTION 243,** FRANCE \$90

Fine, lively mousse with lingering threads of bubbles. The bouquet is open and rich yet also wonderfully fresh.