

WINE LIST

House Wines

Woodbridge Pinot Grigio *California*- crisp citrus and refreshing flavors of nectarines and peaches. Pairs well with seafood or chicken, as well as cheese. 5/18

Woodbridge Chardonnay *California*- medium-bodied with aromas of tropical fruit with hints of cinnamon and maple. Complements fresh fruits and vegetables, and chicken. 5/18

Woodbridge Cabernet Sauvignon *California*- a smooth oak finish of juicy plums and deep blackberry flavors pairs well with grilled meats or tomato-based pasta dishes. 5/18

Woodbridge Merlot *California*- rich aromas of cherries and dark chocolate with lightly toasted oak and integrated tannins, complements hearty flavors and grilled meats.
5/18

Speciality White Wines

Chateau Ste. Michelle Riesling *Washington State*- light crisp flavors of refreshing floral, apple and pear. Clean finish that complements fish and fruit.
7/26

Pre Jean Dry Riesling *New York*- crisp and dry with citrus aromas and flavors of apple. Pairs well with cheeses, vegetables and fish.
7/26

Slow Press Chardonnay *California*- the grapes are slowly pressed to release the purest and most flavorful components of the fruit. Flavors of apples and pears are complemented by hints of toasted vanilla. Goes well with fresh fruit, seafood or chicken.
8/30

Santa Margherita Pinot Grigio *Italy*- dry and clean with the color of straw, it has a clean flavor of golden delicious apples. Serves well as an aperitif and is ideal with fish, seafood, pasta, or rice based dishes.
11/40

Specialty Red Wine

Cantina Zaccagnini Montepulciano d'Abruzzo *Italy*- flavors of ripe berries mixed with aromas of plum, dried herbs and vanilla. This wine pairs well with dishes such as meat stews, duck, sausage, and pasta with red sauce.

7/26

Trivento Malbec *Argentina*- lively red fruit flavors with smooth tannins. Best accompanied with red meats and saucy dishes.

7/26

Belleruche Cote Du Rhone *France*- medium bodied with mid-palate tannins. Flavors of plums, leather, and boysenberry, followed by lilac and anise notes. Pairs well with grilled meat or fish, also with red sauce or pizza.

7/26

Pre Jean Cabernet Franc *New York*- velvety smooth aromas of chocolate, berries, vanilla and spice. Goes great with pasta dishes or grilled meats.

9/34

Clos LaChance Pinot Noir *California*- mild tannins and earthy tones of cherries and raspberries with hints of vanilla and spice. pairs well with mushrooms, pork and grilled vegetables.

9/34

Rodney Strong Cabernet Sauvignon *California*- smooth and supple flavors of blackberry, cocoa and black-currant followed by a nice layer of spice, plum and sweet oak. Pairs well with steak, mushrooms and braised ribs.

11/40

Cantina Negrar Amarone Della Valpolicella *Italy*- smooth, full bodied and easy to drink. Ripe black fruit with a little

sweetness combined with some smokiness create a harmonic, velvety taste. Try this wine with red meat, potatoes, and ribs.

13/48

Castello Banfi Brunello di Montalcino *Italy*- the best of the best. This wine is deep red and complex, with hints of plum, cherry, and licorice. Aged for a minimum of four years; two years in oak barrels. This wine is structured with soft and harmonious tannins to create a persistent finish. A perfect pairing with red meats, wild game and aged cheeses.

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