

Wine List

<u>Bin #</u>		<u>Glass</u>	<u>Bottle</u>
CHAMPAGNE and SPARKLING WINE			
#100	Scharffenberger, "Brut Excellence", Mendocino, California NV		48.00
#104	Chandon, Etoile, Rose, California		70.00
#108	Louis Roederer, "Brut Premier", France NV		132.00
#112	Veuve Clicquot, Yellow Label, France		110.00
#116	Don Perignon, France 2004		295.00
#120	Chandon Brut, Sparkling, California, 187ml	11.00	
#123	Cantine Di Clara, Fiori Di Prosecco, Italy 187ml	10.00	
WHITES...<i>light and slightly sweet</i>			
#203	Riesling, Clean Slate, Mosel, Germany	8.00	29.00
#204	Riesling, NXNW, Horse Heaven Hills, Washington		29.00
#208	Riesling, Markus Molitor, "Wehlener Sonnenuhr Spatlese", Germany		69.00
WHITES...<i>light, fruity and crisp</i>			
#216	Gavi, Pio Cesare, Piedmont, Italy		56.00
#221	Sauvignon Blanc, Highgate, Marlborough, New Zeland	8.00	29.00
WHITES...dry and savory			
#231	Chardonnay, Canyon Oak, California	8.00	29.00
#232	Chardonnay, Acacia, Napa Valley, California		32.00
#236	Chardonnay, Wölffer Estate, Long Island NY	10.00	35.00
#240	Chardonnay, Red Label, Newton, Napa, California		50.00
#249	Sancerre, Pascal Jolivet; Loire, France		56.00
#250	Pouilly Fousse, Domaine Auvigue, Saultre, Burgundy		46.00
#252	Chardonnay, Cakebread, Napa Valley, California		92.00
#257	Pinot Grigio, Stella, Sicily, Italy	8.00	29.00
#260	Pinot Grigio, Torresella, Veneto, Italy		29.00
#264	Pinot Grigio, Santa Margherita, Alto Adige, Italy		60.00
PINK...<i>light, fruity and fun</i>			
#273	White Zinfandel, Lake View Cellar, California	8.00	30.00
RED...<i>soft and fruity</i>			
#300	Beaujolais-Villages, Louis Jadot, Burgundy, France		36.00
#305	Malbec, "Don David" Michael Torino, Salta, Argentina	10.00	36.00
#312	Malbec, Bodega Colome, Salta, Argentina		67.00
#315	Merlot, Canyon Oak, California	8.00	29.00
#324	Merlot, Wölffer Estate, Long Island NY		35.00
#328	Merlot, Rutherford Hill, Napa Valley, California		60.00
#333	Pinot Noir, Leyda, D.O. Leyda Valley, Chile	11.00	37.00
#337	Pinot Noir, "White Label ", Bethel Heights, Willamette Valley, Oregon		56.00
#340	Pinot Noir, Domaine Chandon, Carneros, California		53.00
#344	Pinot Noir, Willamette Valley Vineyards, Oregon		66.00
#347	Mercurey, Domaine Faiveley, Burgundy, France		48.00
RED...<i>dry, spicy and savory</i>			
#352	Amarone della Valpolicella, Masi, "Costasera", Veneto, Italy		120.00
#356	Bordeaux, Chateau Haut Beausejour, St. Estephe, France		75.00
#360	Brunello di Montalcino, Il Poggione, Tuscany, Italy		145.00
#364	Chianti, Spalletti, Tenuta, Tuscany, Italy		35.00
#365	Chianti, Palladio, Tuscany, Italy	9.00	32.00
#368	Chianti Classico Riserva, Ruffino, "Ducale Oro", Tuscany, Italy		99.00
#372	Cotes du Rhone, M Chapoutier, "Belleruche", Rhone, France		36.00
#384	Vino Nobile di Monttelpuciano, Torcalvano, Tuscany, Italy		52.00
RED...<i>full, rich and fruity</i>			
#388	Cabernet Sauvignon, Sterling, California		34.00
#389	Cabernet Sauvignon, Cardiff Cellar, California	9.00	32.00
#392	Cabernet Sauvignon, Uppercut, Napa Valley, California		43.00
#404	Cabernet Sauvignon, Robert Mondavi, Napa Valley, California		62.00
#407	Cabernet Sauvignon, Frogs Leap, Napa Valley, California		95.00
#408	Cabernet Sauvignon, Newton, Unfiltered, Napa Valley, California		99.00
#412	Cabernet Sauvignon, Silver Oak, Alexander Valley, California		150.00
#416	Cabernet Sauvignon, Cakebread, Napa Valley, California		155.00
#419	Mara Syrage, (Blend of Syrah, Tempranillo and Cabernet Franc) Sebastopol, California		33.00
#420	Carmenere, Casa Lapostole, "Cuve Alexandre", Chile		40.00
#432	Opus One, Napa Valley, California		395.00

Vintages are based on availability
Corkage fee is \$20.00 per 750ml bottle
(Guest Can Only Bring In Bottle Which Is Not On The List)