

Wine Selection

Pinot Noir

	6oz	9oz	Bottle
10 Span	6.5	9.5	24
Meiomi	10	14.5	39
La Crema	12	17	47
King Estate			56
Roessler Black Pine			41
Golden Eye			68
Paul Hobbs Crossbarn			69
Loring Rosella's Vineyard			87
Belle Glos Clark & Telephone			92

Merlot

	6oz	9oz	Bottle
14 Hands Columbia Valley	7.5	10.5	28
Ferrari-Carano	10	14.5	39
Charles Smith Velvet Devil			30
Franciscan Oakville			45
Stag's Leap Winery			61
Keenan			68
Duckhorn			89
Plumpjack			105

Cabernet Sauvignon

	6oz	9oz	Bottle
Santa Rita 120	6.5	9.5	24
19 Crimes	7	10	25
Louis Martini	9.5	13.5	37
Joseph Carr Napa	12	17	47
Jordan Cab	20	29	85
J Lohr Seven Oaks			39
Wente Charles Wetmore			49
Charles Krug			53
Canvasback			72
Stag's Leap Artemis			95
Clarendon Hills Hickenbottom			102
Joseph Phelps			105
Cakebread			115
Caymus Napa Valley			119
Silver Oak			165
Plump Jack			175
Katheryn Hall			203

Other Reds

	6oz	9oz	Bottle
19 Crimes Red Blend	7	10	25
Don Miguel Gascon Malbec	8	11.5	31
Cigar Red Zinfandel	9	13	35
Insurrection Red Blend			28
Cooper and Thief Bourbon Barrel			58
St Francis Old Vines Zinfandel			43
Orin Swift D66			83
The Prisoner Red Blend			85
Trapiche Ambrosia Malbec			95
Brunello Di Montalcino			125
Cain Concept Red Blend			139
Clarendon Hills Shiraz			186
Joseph Phelps Insignia			285

Leaner Equals Lighter As a general rule, the leaner the red meat you are matching, the lighter the red wine you should choose. A rich cut, such as prime rib, will pair nicely with a bold and high tannin red wine such as Cabernet Sauvignon. Likewise pork, duck, and lighter dishes might pair better with a Pinot Noir.

Wine Selection

Pinot Grigio

		6oz	9oz	Bottle
Ecco Domani	Italy	7	10	25
Santa Margherita	Italy	13	18	49
Acrobat Pinot Gris	Oregon			33
Anne Amie Pinot Gris	Willamette Valley			35
Adelsheim Pinot Gris	Oregon			37

Sauvignon Blanc

		6oz	9oz	Bottle
Oyster Bay	New Zealand	8	11.5	31
Emmolo	Napa Valley			39
Kim Crawford Marlborough	New Zealand			37
Whitehall Lane	Napa Valley			41

Chardonnay

		6oz	9oz	Bottle
Concannon Founders Reserve	Monterey	7.5	11	29
La Crema	Sonoma Coast	10	14.5	39
Stag's Leap Karia	Napa Valley	16	23	62
Louis Jadot Pouilly Fuisse	France			39
Charles Krug Carneros	Russian River			41
Sonoma Cutrer	Napa Valley			45
Mer Soleil	Santa Lucia Hlnds			55
Grgich Hills	Napa Valley			83
Newton Unfiltered	Napa Valley			85
Far Niente	Napa Valley			99

Other Whites

		6oz	9oz	Bottle
Cotes do Roses	France	9	13	35
Caposaldo Moscato	Italy	8	11.5	30
Chateau St. Michelle Reisling	Washington	7	10	25
Chloe Proseco	Italy	7.5	11	29
Berringer White Zin	California			24
Dry Creek Fume Blanc	Sonoma			28
Belle Glos Pinot Noir Blanc	Santa Lucia			38
Caymus Conundrum	California			48

Champagne

		4oz	6oz	Bottle
Dom Perignon	France	25	35	150
Veuve Clicquot Yellow Label	France			89

Dessert Wines

		3oz
Sandeman Ruby Port	Portugual	6
Grahams 20 yr Tawny Port	Portugual	14
Elk Cove Ultima Reisling	Oregon	11

What to Pair with White Spicier foods often pair in contrast best with more flavorful white wines like Sauvignon Blanc, Pinot Grigio, Moscato and Resiling. Likewise less spicy seafood such as fish, shrimp, and other shellfish along with chicken often pair best with a Chardonnay.