

## SPARKLING WINES & CHAMPAGNES

Undurraga Brut, Central Valley, Chile - 39.00  
Prosecco Spumante, Brut, Pasqua Triviso, Veneto, Italy - 49.00  
Fiorini Moscato d'Asti, Sweet, Barchi, Italy - 55.00  
Veuve Clicquot Ponsardin Brut, Reims, France - 115.00  
Henriot Rosé Brut, Reims, France - 125.00  
Bollinger, brut, Reims, France - 135.00  
Dom Pérignon Brut, Epernay, France - 350.00

## BLUSH / ROSE WINE

Vendange, White Zinfandel (Semi Sweet), California, USA - 32.50  
Chateau d'Esclans Whispering Angel (Dry), Provence, France - 42.00

## WHITE WINES

### Pinot Grigio – Pinot Gris

*Light - medium bodied. Tangy & crisp. Suitable to salads and seafood.*  
Villa Cornaro, Venetia, Italy - 37.00  
La Crema, Sonoma Coast, California, USA - 49.50

### Sauvignon Blanc

*Medium bodied. These wines have a crisp acidity with flavors and aromas of melon, grass, citrus, herb and fig.*  
Mapu Baron de Rothschild, Central Valley, Chile - 32.50  
Kim Crawford Marlborough, New Zealand - 47.50  
Duckhorn, Napa Valley, California, USA - 57.00  
La Pousseie, Sancerre, Loire Valley, France - 62.50

### Chardonnay

*Medium – full bodied. Common flavors and aromas are pear, apple, tropical fruit and citrus  
Pairs well with a wide variety of foods from creamy pasta to seafood, pork, fish and chicken dishes.*  
Portillo, Uco Valley, Mendoza, Argentina - 35.00  
Veramonte Reserva Casablanca Valley, Chile - 37.00  
Bouchard Père et Fils, Côte du Beaune, Burgundy, France - 46.00  
Kendall - Jackson Vintner's Reserve, California, USA - 52.50 / ½ bottle 32.50  
Louis Latour Chablis (No Oak), Burgundy, France - 60.00  
Jordan Russian River Valley, California, USA - 75.50  
Louis Jadot Puligny-Montrachet, Côte de Beaune, Burgundy, France - 110.00

### Riesling

*Light – medium bodied. Fruit & floral aromas and flavors of peach and honey dew. Great for seafood, light meat, salads.*  
Wente (Semi-Sweet) Vineyards Riverbank Monterey, California, USA - 36.00  
Grans Fassian (Dry), Mosel-Saar-Ruwer, Germany - 45.00  
Gerard Neumeyer (Dry), Alsace, France - 42.50

### Other White Varietals

*In ascending order from light to medium to full bodied. Grapes are printed in bold.*  
**Pinot Blanc**, Gérard Neumeyer 'La Tulipe' Alsace, France - 35.00  
**Muscat**, Fontaine du Clos, Provence, France - 37.00  
**Albarinho** Casa Rojo, La Marimorena, Rias Baixas, Spain - 43.75  
**Viognier** Cline, Sonoma Coast, California, USA - 39.50

### Wines by the glass

**Sparkling Brut** Undurraga, Central Valley, Chile - 8.50  
**Sparkling Sweet** Fiorini Moscato d'Asti, Sweet, Barchi, Italy - 11.50  
**Rose** Chateau d'Esclans Whispering Angel, Provence, France - 9.50  
**Pinot Grigio** Villa Cornaro, Venetia, Italy - 8.50  
**Pinot Gris** La Crema, Sonoma Coast, California, USA - 12.50  
**Sauvignon Blanc** Mapu Baron de Rothschild, Central Valley, Chile - 7.50  
**Sauvignon Blanc** Kim Crawford Marlborough, New Zealand - 10.50  
**Chardonnay** Veramonte Reserva Casablanca Valley, Chile - 8.50  
**Chardonnay** Kendall - Jackson Vintner's Reserve, California, USA - 11.50  
**Riesling** Grans Fassian, Mosel-Saar-Ruwer, Germany - 9.50

*All prices are in US dollars. Please note a 15% service charge,  
1.5 % Tax & 2% Health Levy will be added to your check.*

## RED WINES

### Pinot Noir

*Light to medium body. Lush, earthiness, red fruits spice aromas and flavors. Companion for different meats and grilled fish.*

Hob Nob Languedoc – Roussillon, France - 39.00

Sileni, Marlborough, New Zealand - 47.00

La Crema, Sonoma Coast, California, USA - 64.50 / ½ bottle 35.00

### Merlot & Blends

*Medium bodied. Soft, mild tannins. Displays aromas and flavors of black fruit and red cherry and vanilla. Match grilled meats.*

Mapu Baron de Rothschild, Central Valley, Chile -32.50

Bogle Vineyards Clarksburg, Lodi and Monterey, California, USA - 39.00

Decoy by Duckhorn, Sonoma County, USA - 55.00

Château Lassègue Grand Cru, Saint Emilion, France - 110.00

### Cabernet Sauvignon & Blends

*Medium to full bodied. Vanilla, toast, spicy, mint, black currants. Matches grilled meats.*

*Special note: 2010 was a classic & outstanding vintage in the Bordeaux*

Mapu Baron de Rothschild, Central Valley, Chile - 32.50

Veramonte Reserva Colchagua Valley, Chile - 40.00

Kendall - Jackson Vintner's Reserve, California, USA - 55.75

Château Rollan de By 2010, Medoc, Bordeaux, France - 99.50

Jordan, Alexander Valley 2013, Sonoma, California, USA - 120.00

Château D'Armailhac 2010, Fifth Growth, Pauillac, Bordeaux, France - 255.00

### Shiraz / Syrah/Grenache & Blends

*Medium – full bodied. Spicy, black berries, chocolate tones. matches, grilled beef and dishes with cheese tones.*

Criss Cross, Clarksburg, California, USA - 49.95

Yangarra Estate Vineyards McLaren Valley, Australia - 55.00

M. Chapoutier, Meysonniers 2011, Crozes-Hermitage, Côtes du Rhône, France - 67.75

Clos Saint Jean, Châteauneuf-du-Pape 2011, Southern Rhône, France - 85.50

### Sangiovese

*Medium bodied. High acidity, with medium tannins. Fruits with a hint of Earthiness. Nice with lamb and other meat dishes.*

Castellani DOCG Chianti Tuscany, Italy - 39.00

Col d'Orcia Rosso di Montalcino, Tuscany, Italy – 75.50

### Malbec

*Full bodied. Powerfull, soft tannins, plum, spicy. It pairs well with red meats, and spicy foods.*

Pascual Toso, Mendoza, Argentina - 45.00

Catena Alta, Mendoza, Argentina - 99.00

### Nebbiolo

*Full bodied. High tannins & acidity. Aroma & flavor are suggestive of chocolate, licorice, raspberries, truffles and violets.*

*Special note: 2011 was a brilliant vintage in the Piedmont.*

Gaja, Sito Moresco, Barbaresco 2011, Langhe, Italy - 95.00

Vietti Barolo di Castiglione Falletto 2011, Piedmont, Italy - 110.00

### Other Red Varietals

*In ascending order from light to medium to full bodied. Grapes are printed in bold.*

**Gamay** Georges Duboeuf, Beaujolais – Villages, Burgundy, France - 38.50

**Barbera** Vietti d'Alba Tre Vigna, Alba, Piedmont, Italy - 59.50

**Zinfandel** Ravenswood Lodi 'Old Vine' Sonoma, California, USA -50.00

**Tempranillo** Bodegas Marqués de Cáceres, Rioja Crianza, Spain - 46.00

### Red Wines by the glass

**Pinot Noir** Hob Nob Languedoc – Roussillon, France - 8.50

**Pinot Noir** La Crema, Sonoma Coast, California, USA – 14.50

**Merlot** Mapu Baron de Rothschild, Central Valley, Chile - 7.50

**Merlot** Decoy by Duckhorn, Sonoma County, USA - 11.50

**Cabernet Sauvignon** Mapu Baron de Rothschild, Central Valley, Chile - 7.50

**Cabernet Sauvignon** Kendall - Jackson Vintner's Reserve, California, USA – 12.50

**Malbec** Pascual Toso, Mendoza, Argentina - 9.75

**Gamay** Georges Duboeuf, Beaujolais – Villages, Burgundy, France – 9.00

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