
Cabernet Sauvignon

Pairs well with red meat, aged and hard cheeses, dark chocolate, and roasted vegetables.

House – Sycamore Lane (California)

Glass \$7

Exhibits an enticing aroma of fresh red cherries and sweet oak vanilla with a hint of varietal herbal tones. The medium-bodied, juicy, cherry-like flavors are supported and enhanced by moderate tannins and a toasty wood character.

House – Remembrance Ridge (California)

Glass \$7

Bright rich raspberry flavor with a touch of vanilla for sweetness on the pallet compliment the aromas of black cherry, black currant and cacao.

Barossa Valley (Australia)

Glass \$9 / Bottle \$36

Full bodied yet wonderfully complex deep red with aromas of dark plum and blackcurrant adding an unmatched richness. The hints of oak, spice, and soft fruit create a seamless texture on the tongue.

Callaway Cellar Select (California)

Glass \$9 / Bottle \$36

Aromas of blackberry jam, ripe cherry, and hints of dark chocolate create a medium-bodied wine with hints of vanilla and toasted oak on the pallet.

Cicchitti (Argentina)

Glass \$10 / Bottle \$40

In direct and explosive attack on the palate, with sweet and persistent tannins filling the mouth of recall pepper, ripe plums, blackberries and black pepper, finishing with notes of snuff and bittersweet chocolate.

Kendall Jackson Estates (California)

Glass \$11 / Bottle \$44

This red wine shows deep black cherry, cassis and red currant flavors with graceful mineral tones. Artistically extracted, elegantly muscular, with chewy, soft tannins. A Cab lover's dream.

Franciscan Select (California)

Glass \$14 / Bottle \$56

A bold combination of dark cherry and toasted caramel create a plush mouth feel allowing the fruit itself to shine through.

Pinot Noir

Pairs well with lamb, duck, venison, swordfish, salmon, tuna, nutty cheeses, and pizza.

House – Elmo Pio (Italy)

Glass \$7

Smooth and light with notes of cherry, raspberry, tobacco and leather with a medium fruity finish on the pallet.

House – Remembrance Ridge (California)

Glass \$7

A display of cherry, plum and a hint of vanilla beautifully compliment the aromas of raspberry and cola.

Shaw Organics (California)

Glass \$9 / Bottle \$36

Fresh dark berry flavors with a smooth and fruity finish.

Josh Cellars Craftsman's Collection (California)

Glass \$11 / Bottle \$44

Elegant balance of lush cherries and strawberries complimented by subtle hints of toasted wood.

Mark West (California)

Glass \$11 / Bottle \$44

Aromas of strawberry and violet lead to bright layers of ripe raspberry, cherry and warm pastry. This wine offers a silky mouthfeel and finishes with a touch of ground clove.

Merlot

Pairs well with red meats, pork, lamb, hard and sharp cheeses, and earthy vegetables.

House – Sycamore Lane (California)

Glass \$7

Displays fresh, cherry-like varietal aromas, with hints of tobacco and herbal spice that boasts rich, lingering flavors of cherries and plums.

Murphy Good (California)

Glass \$8 / Bottle \$32

Bold aromas of cocoa and mocha, with notes of boysenberry, blackberry and blueberry.

Bogle (California)

Glass \$10 / Bottle \$40

Aromatics of Bing cherries, saffras and hints of pipe tobacco. Supple red fruits on the entry give way to touches of cedar and sweet herbs.

Malbec

Pairs well with red meats, pork, lamb, hard and sharp cheeses, and earthy vegetables.

Punta Pays (Argentina)

Glass \$9 / Bottle \$36

Medium bodied with aromas and flavors of ripe plum, blackberry and blueberry. It is juicy and lush with a rich, fruity palate leaving a long finish.

Este O Este (Argentina)

Glass \$10 / Bottle \$40

A sappy, juicy style of Malbec, showing plum, blackberry, and a touch of sweet oak.

Trivento (Argentina)

Glass \$10 / Bottle \$40

Powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. Good body and fleshy tannins with a long, lingering finish.

Chianti

Best paired with red meats, marinara sauces, pasta, and hard cheeses.

Caposaldo Chianti (Italy)

Glass \$9 / Bottle \$36

Ruby red with a fruity perfume, smooth texture, excellent structure and a long, elegant finish.

Bolla Chianti (Italy)

Glass \$10 / Bottle \$40

Well-balanced and fruit-forward with a fresh taste of black cherry, plum and raspberry creating a dry and medium boldness taste.

Misc. Reds

Georges Duboeuf Beaujolais Nouveau (France)

Glass \$8 / Bottle \$32

Pairs well with poultry, pork, salmon, duck, bread, and dried fruits.

Offers fresh aromas of black cherries and blackberries, as well as a dense texture and an admirable richness.

Refreshing, fruity and supple on the palate.

Joel Gott Palisades (California)

Glass \$8 / Bottle \$32

Pairs well with BBQ, hard cheeses, lamb, venison, marinara, pasta, and pizza.

A smooth red blend with aromas of brambleberries, cherries and plum that compliment the notes of cola.

Riunite Lambrusco 1.5L (Italy)

Glass \$8 / Bottle \$48

Pairs well with bright flavors such as lemon, strawberry, and basil.

Semi-sparkling wine with a lively and bright ruby-red color. It has a soft and harmonious taste. The perfume is fresh and fruity.

Podera Montepulciano D'Abruzzo (Italy)

Glass \$9 / Bottle \$36

Pairs well with meat sauces, roasted red and white meats, and rabbit.

Robust and full-bodied in the mouth, slightly tannin-rich with a dry and flavorful finish and delicate aromas of plum and morello cherry.

M&Z Garnacha (Spain)

Glass \$10 / Bottle \$40

Pairs well with grilled and spicy dishes as well as lamb and dark chocolate.

Exhibits rich, spicy, berry flavors, particularly raspberry.

Bogle Petite Sirah (California)

Glass \$10 / Bottle \$40

Pairs well with red meat, bacon, pizza, hearty vegetables, strong cheeses, and chocolate.

Aromas of cocoa and mocha, with notes of boysenberry, blackberry and blueberry.

Amastuola Primitivo (Italy)

Glass \$10 / Bottle \$40

Pairs well with lamb, mushrooms, onions, olives, pizza, Bolognese, and marinara.

The fruity vocation of its vine bursts into the scent with hints of prunes and marasca cherry in jam, with mineral notes and hints of cinnamon. The taste has an impact of volume, although it is fine, rich and balanced, with hints of small wild berries and spices in the finish.

Chateau Haut Beyzac Cru Bourgeois (France)

Glass \$12 / Bottle \$48

Pairs well with red meat, white meat, and cheese.

Youthful aromas of ripe dark cherries, plum, blackberries, dark chocolate, and hints of both balsamic and oak.

The full palletted nature allows for the balance and structure of the earthy character to be enjoyed to its full capacity.

Chardonnay

Pairs well with seafood, shell fish, chicken, pasta, bright vegetables, butter, soft cheeses, pork, vinaigrettes, and acidic fruits.

House – Sycamore Lane (California)

Glass \$7

Exhibits enticing aromas of fresh apple, pear, citrus and peach flavors with a slightly toasted, creamy tone

House – Franciscan (California)

Glass \$7

Hints of freshly sliced pineapple and lemon flower greet the nose. Refreshing on the palate with juicy notes of pear and apple.

Calyptra Vivendo (Chile)

Glass \$8 / Bottle \$32

Aromas of fresh tropical fruit like mango and pineapple, together with hints of white blossom and honey. In the mouth, this is a fresh and fruity wine with good volume and delicious acidity that adds a sensation of juiciness. The finish is long and well-balanced with a floral aftertaste.

Jacobs Creek Two Lands Chardonnay (Australia)

Glass \$8 / Bottle \$32

An intense mix of citrus and melon underpinned by toasty notes. The well rounded and creamy palate showcases vibrant fruit flavors and toasty oak.

Oyster Bay Marlborough Chardonnay (New Zealand)

Glass \$8 / Bottle \$32

Fragrant white peach vibrant citrus with lingering lime zest and a creamy texture.

Rodney Strong (California)

Glass \$8 / Bottle \$32

Aromas of pineapple, golden apple and hay. On the palate this wine is bursting with honey crisp apple, fresh minerality and a creamy mouth feel, ending with a smooth, butterscotch finish.

Callaway Cellars Selection (California)

Glass \$9 / Bottle \$36

Forward green apple and butterscotch aromas with pineapple, ripe pear and vanilla oak spice flavors. Medium-bodied with crisp acidity and a lovely tropical fruit finish.

The Hess Collection, Shirtail Raches Chardonnay (California)

Glass \$9 / Bottle \$36

Crisp and clean, bright with balanced acidity, that lets the signature lemon-lime and a touch of apple flavors

Storypoint (California)

Glass \$9 / Bottle \$36

Hints of ripe apple and honeysuckle while notes of white peach, Asian pear and ginger deliver a deliciously refreshing taste. With accents of vanilla and caramel, each glass is rich on the palate.

J. Vineyards Winemaker's Selection (California)

Glass \$9 / Bottle \$36

Aromas of vanilla and tropical fruit open on the wine, carrying through to the smooth, layered palate. Notes of apple, coconut, mandarin and peach blend seamlessly with hints of butterscotch, caramel and graham cracker. Beautifully rich and round in the mouth.

Kendall Jackson (California)

Glass \$9 / Bottle \$36

Medium bodied with integrated flavors of our flagship white wine are a balance of baked apples, tropical fruits, and citrus-finished with a kiss of butter and vanilla that linger on your palate.

Side Kick (California)

Glass \$9 / Bottle \$36

The Sidekick chard is full-flavored, with a great balance of richness and minerality. With pear and citrus at its core, the wine gets a real lift.

William Hill (California)

Glass \$9 / Bottle \$36

Full-bodied and creamy. Opens with aromas of green apple, ripe pear and fresh-baked brioche. Layers of ripe apple and green fig are accented by notes of lemon curd, vanilla and buttery shortbread. The finish is long and lingering, with highlights of toast and a slight floral note.

Chardonnay

Meomi (California)

Opulent layers of stone fruit and hints of citrus and apple are heightened by sweet smells of ripe tropical fruit, honey, and baking spices. The full flavors are highlighted by minerality and juiciness on the palate and a rich, custardy, plush finish.

Glass \$9 / Bottle \$36

Nielson (California)

Offers aromas of fresh pineapple, green apple, and lemon zest, complemented by subtle notes of toasty oak and butter. A bright acidity and silky mouthfeel.

Glass \$9 / Bottle \$36

Harken Winemaker's Select (California)

Full bodied and smooth with great oak flavors and a touch of butter. Notes of crème Brulé and pears come through making it easy on the pallet.

Glass \$10 / Bottle \$40

Castle Rock (California)

Offers a rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors, subtle oak undertones, ending in a and a long, balanced finish.

Glass \$10 / Bottle \$40

Angeline (California)

Dry and fresh with a matchstick and dried apple character. Medium body and steely at the end. Dried pears and other stone fruit characters come through in the finish.

Glass \$11 / Bottle \$44

Cambria (California)

Hints of vanilla and creme brûlée, complemented by notes of citrus and stone fruit make for a crisp mouth feel.

Glass \$11 / Bottle \$44

Joseph Jewel Vermentino Raymond Burr Vineyard Chardonnay (California)

Flavors of honeydew melon, ripe cantaloupe, exotic kaffir lime, sweet Meyer lemon, white flowers, floral lemongrass, and crisp limestone minerality.

Glass \$12 / Bottle \$48

Phelps Creek (Oregon)

Beautiful brioche flavor with hints of lemon, nutmeg and cloves.

Glass \$14 / Bottle \$56

La Crema Russian River Valley (California)

Aromas of white peach, lemon zest, and green pear, are followed by subtle hints of toasted hazelnut and spices. Flavors of apple, lemon curd, and pineapple are throughout the palate, while rich flavors of vanilla custard start to shine through.

Glass \$14 / Bottle \$56

Pinot Grigio

Pairs best with seafood, shellfish, summer vegetables, chicken, pasta, and soft mild cheeses.

House - Sycamore Lane (California)

Light bodied and dry with aromas of citrus, melon and pear highlight the crisp flavor of this distinctive wine.

Glass \$7

House - Fontera (Chile)

Notes of fresh apples and pears are couples with a gentle round mouth feel.

Glass \$7

Alverdi Terre Degli Osci (Italy)

Fresh pear and delicately floral nose with a crisp, raw almond palate and a slightly stony finish.

Glass \$7 / Bottle \$28

Liberty Creek (California)

Light bodied with notes of apple, lemon, and tree fruit.

Glass \$8 / Bottle \$32

Sauvignon Blanc

Pairs best with seafood, shellfish, acidic cheeses, herbs, and spicy food.

House - Carmel Road (California)

Bright and vibrant, with aromas of citrus blossom, lemongrass, and apple. A crowd-pleasing food wine that fits right in thanks to its easy-sipping citrus notes

Glass \$7

Woodbridge (California)

Fruit-forward table white wine showcasing delicate floral aromas and tropical fruit and lime flavors. Crisp white wine with a light body and a bright finish.

Glass \$8 / Bottle \$32

Callaway Cellar Selection (California)

Forward green apple and butterscotch aromas with pineapple, ripe pear and vanilla oak spice flavors. Medium-bodied with crisp acidity and a lovely tropical fruit finish

Glass \$9 / Bottle \$36

Echo Bay (New Zealand)

Zesty citrus aromas lead to layers of passionfruit, grapefruit and gooseberry flavors, followed by a clean, refreshing finish.

Glass \$9 / Bottle \$36

White Haven (New Zealand)

Showcasing vivacious citrus notes, lemongrass, and green apple, accented by a crisp, herbaceous edge, the bright character of this wine is complemented by its balanced structure and long, clean finish.

Glass \$11 / Bottle \$44

Greg Norman Estates (New Zealand)

A vivacious and crisp showing tropical aromas of apricot and guava with loads of bright citrus as well. The punchy palate reveals zesty lemon-lime flavors, pineapple, and pink grapefruit

Glass \$11 / Bottle \$44

Chateau Destortes (France)

Pleasant, aromatic nose, with overtones of citrus and floral blossoms. very good balance, a pleasant body.

Glass \$12 / Bottle \$48

Kim Crawford (New Zealand)

Aromas of lifted citrus, tropical fruit, and crushed herbs. A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

Glass \$13 / Bottle \$52

Moscato

Pairs best with spicy food, all kinds of cheese, tropical fruits, vanilla ice cream, and charcuterie spreads.

House - Stemhari (Sicily)

Perfumes of white flowers with smooth citrus notes. Every sip conveys extreme fruitiness balanced by a pleasant crispness.

Glass \$7

Fontanafredda Briccotondo Moscato D'Asti (Italy)

Intense nose of musk, orange flowers, sage, and honey. On the palate, pleasantly sweet, well-balanced, featuring honey and freshly-picked grapes

Glass \$9 / Bottle \$36

Zinfandel

Pairs well with BBQ, pork, lamb, beef, turkey, chicken, tomato-based pasta, seafood, dark chocolate, and rich cheeses.

Kenwood Zinfandel (California) (Red)

Complex aromas of ripe raspberry, thimbleberry, and licorice join spicy notes of white pepper and cinnamon. Full-bodied with delicate tannins provides an elegant and long finish

Glass \$7 / Bottle \$28

Canyon Road White Zinfandel (California) (White)

Semi sweet and light bodied with hints of strawberry, cherry, and watermelon for a smooth crisp finish.

Glass \$7 / Bottle \$28

Gewürztraminer

Pairs best with spicy food, strong cheeses, goose, duck, ham, smoked food, pickles, tropical fruit, and chocolate.

Fetzer (California)

Honeyed apricot and peach flavors in the glass, and breathe deeply to capture aromas of rose petals and honeysuckle.

Glass \$9 / Bottle \$36

Riesling

Riesling – Pairs well with shellfish, duck, goose, pork, bacon, salty cheeses, and spicy food.

Hazlit (New York)

Semi-dry with floral nose and a palate of ripe peaches and tangerines,

Glass \$9 / Bottle \$36

Dr. Loosen (Germany)

Displaying snappy peach and juicy citrus fruit highlighted by crisp mineral notes

Glass \$9 / Bottle \$36

Anton Zimmermann (Germany)

Sweet with hints of tropical fruit, nectarine, melon, and pineapple.

Glass \$10 / Bottle \$40

Rose

Pairs well with grilled meat, sausages, lamb, salmon, tuna, lobster, soft cheeses, dark chocolate, lemon, raspberries, and BBQ vegetables.

Piemonte Brachetto Fiore di Loto (Italy)

Intensely fragrant and aromatic with berry and floral notes. Hints of fresh summer berries, mildly sweet but balanced.

Glass \$8 / Bottle \$32

La Jolie Fleur (France)

Delightful aromas of orange blossom, white peach and fresh-picked grapefruit. The smooth, silky palate offers notes of raspberry, strawberry and pear, layered with hints of cherry and red apple

Glass \$8 / Bottle \$32

Josh Cellars (California)

Crisp, light-bodied, refreshing, and bursting with bright citrus, our Rosé is a warm, summer sunset in a bottle.

Glass \$11 / Bottle \$44

Champagne

Pairs well with shellfish, fried chicken, macaroni and cheese, beef, and fatty “bar” foods.

Wycliff Brut (California)

A blend of premium California grapes with a touch of sweetness and a crisp, clean finish.

Glass \$7 / Bottle \$28

Wycliff Brut Rose (California)

Bright citrus flavors with layers of raspberries, strawberries, and hints of pear in Wycliff Brut Rose. The fresh citrus and berry flavors are balanced with a light body and refreshing mouthfeel.

Glass \$7 / Bottle \$28

Yulupa (California)

A light refreshing balanced sparkling wine with fruit flavors and aromas of citrus, pear, peaches, followed by a nuance of spice.

Bottle \$28

Martini & Rossi Asti (Italy)

A distinctive sweet taste, with subtle hints of orange and citrus.

Bottle \$28

Barbera D'Asti (Italy)

Pairs well with pasta, light cream sauces, red meat, strong cheeses, cured meats, and root vegetables. The dryness of this light-bodied wine pairs beautifully with the notes of cherry, strawberry, raspberry, and blackberry.

Bottle \$32

J. Roget (California)

Medium-dry sparkling wine with crisp fruit flavors. The aromas are balanced with a bouquet of toasty yeast notes and floral nuances

Bottle \$32

G.H. Mumm (France)

The aromatic richness and complexity are underscored by touches of vanilla and pastry, dried fruits, yeast and honey. Complex flavors of fresh fruits, before morphing into a long finish that is both powerful and fresh.

Bottle \$56

Prosecco

Pairs well with salted cured meats, soft cheeses, apples, pears, and oranges.

La Marca Prosecco Luminore (Italy)

Delicate aromas of white flowers and stone-fruits complement the soft, creamy-texture. Subtle hints of fresh citrus, pear and nectarine round out the exquisite palate. Clean, crisp acidity balances a touch of sweetness and offers a light, refreshing style.

Glass \$9 / Bottle \$36

Frassinelli Prosecco Valdobbiadene (Italy)

Golden apple, pear and delicate notes of wisteria flowers aromas. On the palate the fruity flavors of apple, nectarine and pear are enhanced by the vibrant refreshing finish.

Glass \$11 / Bottle \$44