

Champagne and Sparkling Wines

*Not just for celebration. Champagne and Sparkling Wines go well with almost any food.
The tiny bubbles cleanse your palate with every sip*

Bin		8oz Carafe	Bottle
31	Dom Perignon, France		\$300.00
2	Tattinger, Brut, France		\$85.00
6	Schramsberg, Blanc de Blanc, Napa Valley California		\$75.00
7	Domain Carneros, Brut by Tattinger, California		\$60.00
8	Prosecco, Carpena, Malvolti, Italy		\$35.00
5	Asti Spumante, Martini & Rossi, Italy		\$20.00

White Wines

Chardonnay

*The most popular white grape today. It offers fruity aromas and flavors.
It has medium to high acidity and is rich and full bodied.*

109	Far Niente, Napa Valley, California		\$105.00
136	Cakebread Cellars, Napa Valley, California		\$95.00
104	Sonoma-Cutrer, Russian River		\$38.00
110	Kendall-Jackson, Vintners Reserve	\$10.00	\$25.00

Fruiter Whites

*Acclaimed for their diversity from dry to sweet,
these stalwarts are best chilled with fish, chicken, lamb and pork.*

485	Gewürztraminer, Trimbach, Alsace, France		\$45.00
475	Robert Eymael, Riesling, Mosel-Saar-Ruwer, Germany	\$8.00	\$20.00
492	Zinfandel, Beringer, California	\$8.00	\$20.00

Sauvignon Blanc

*Highly acidic, and therefore crisp, with aromas and flavors that are herbaceous.
Serve with seafood, poultry and veal.*

201	Cakebread, Napa Valley, California		\$60.00
462	Fume Blanc, Ferrari Carano, California	\$12.00	\$30.00

Pinot Grigio

This grape variety is medium to full bodied with low acidity and neutral aromas.

401	Santa Margarita, Italy	\$18.00	\$45.00
478	Benton Lane, Pinot Gris, First Class, Willamette, Oregon	\$18.00	\$45.00
469	Eyrie Vineyards, Pinot Gris, Oregon	\$14.00	\$35.00
403	Maso Canali, Italy	\$8.00	\$20.00

Red Wines

Cabernet Sauvignon

This is the pre-eminent classic red grape variety. The aromas and flavors are extremely compelling. Serve with fish, chicken, veal, pork, beef and lamb.

Bin		8oz Carafe	Bottle
543	Silverado Vineyards, "Solo" Napa Valley, California		\$125.00
546	Cakebread Cellars, Napa Valley, California		\$125.00
542	Duckhorn, Napa Valley, California		\$125.00
531	Murphy Goode, Alexander Valley, California	\$18.00	\$55.00
502	Frei Brothers Reserve, Alexander Valley, California	\$13.00	\$30.00
537	Kendall-Jackson, Vintners Reserve	\$12.00	\$25.00
534	Robert Mondavi Private Selection	\$8.00	\$18.00

Merlot

Deep color, full body, high alcohol and moderate tannins. Aromas and flavors can be plummy or chocolatey. Serve with roasted and grilled meats, lamb and poultry.

630	Cakebread Cellars, Napa Valley, California		\$100.00
626	Duckhorn, Napa Valley, California		\$100.00
603	Francis Coppola "Diamond", Napa California	\$18.00	\$45.00
609	Kendall-Jackson, Vintners Reserve	\$12.00	\$30.00
627	Robert Mondavi Private Selection	\$10.00	\$20.00

Pinot Noir

A light colored red wine with a higher alcohol content, higher acidity and medium tannin. An earthy aroma that matches up well with mushrooms, veal, pork and lamb.

663	Antica Terra, Willamette, Oregon		\$125.00
662	Cakebread Cellars, Napa Valley, California		\$95.00
661	Sonoma-Cutrer, Russian River, California		\$75.00
644	MacMurray Ranch, Sonoma Coast, California	\$10.00	\$30.00
660	Kenwood, Russian River, California	\$10.00	\$30.00

Red Zinfandel

A rich deeply red colored wine, high in alcohol and medium to high tannin. This wine pairs well with red meats, rich pasta sauces and strong fish.

677	Cakebread Cellars, Red Hills Lake Country, California		\$85.00
676	Ridge Vineyards, Three Valleys, Sonoma, California		\$50.00
671	Rancho Zabaco, Dry Creek, Sonoma	\$10.00	\$20.00

Other Full-Bodied Red Wines

These wines are deeply colored with full body, strong tannin and strong aromas. Compliments beef, pork, lamb and poultry.

816	DaVinci, Chianti, Tuscany, Italy	\$10.00	\$25.00
830	Pascual Toso Estate, Malbec, Mendoza, Argentina	\$10.00	\$25.00
861	Shiraz, Rosemount Diamond, Australia	\$10.00	\$25.00

Sweet Red Wines

891	Lambrusco, Chiarli Amabile, Italy		\$35.00
831	Villa M, Brachetto, Piemonte, Italy		\$35.00

Dessert Wine

Harvested late, full of natural sugars, perfect ending to a fine dining experience.

821	Moscato di Asti, Michele Chiarlo, Nivole, Piemonte Italy 375 ML		\$25.00
477	Sparkling Pink Moscato, De Bertoli Emeri, Australia		\$25.00

Premium Sake

928	Goka Senenju Junmai Daiginjo 300 ML		\$24.75
907	Junmai Yamadanishiki 300 ML		\$14.00
929	Chokara Junmai 300 ML		\$12.00
926	Fresh & Light Namachozo 180 ML		\$8.00