

## WHITES/BLANC BY THE GLASS

TOHU SAUVIGNON BLANC \$12/\$36  
AWATERE VALLEY MARLBOROUGH NEW ZEALAND

ANTERRA PINOT GRIGIO \$8/\$26  
ITALIA

MOULIN DE GASSAC CHARDONNAY \$9/\$28  
PAYS D'OC FRANCE

POPPY CHARDONNAY \$12/\$38  
SANTA LUCIA HIGHLANDS CALIFORNIA

GAIA ORGANIC WHITE BLEND \$12/\$38  
MENDOZA ARGENTINA

ROSE MONT ROSE \$10/32  
PEZENAS, FRANCE

POEMA CAVA \$10/32  
PENEDES SPAIN

PETER WEINBACH RIESLING \$8/26  
GERMANY

## BEER

MICHELOB ULTRA \$5

MODELO ESPECIAL \$6

PILSNER URQUELL \$6

BELL'S OBERON ECLIPS \$6

BREYARD BREWERY COMPANY IPA \$6

WICKED WEED PERNI HAZE \$7

HIGHLAND OATMEAL PORTER \$6

BREYARD BREWERY COMPANY DUNKEL \$6

NOBEL STANDARD BEAR HARD CIDER \$7

BREYARD BREWERY COMPANY LOGER \$6

OWENS GINGER BEER (N/A) \$5

## RED'S BY THE GLASS

LE BOZZE CHIANTI \$9/\$28  
RUFINA, ITALIA

AQUINAS PINOT NOIR \$12/\$38  
NAPA, CALIFORNIA

SCARLETT VINE CABERNET \$13/\$39  
MAIPO, CHILE

ELY CABERNET \$12/\$38  
PASO ROBLES CALIFORNIA

LAN RIOJA \$10/\$32  
CRIANZA, SPAIN

CUMA ORGANIC GRAPE MALBEC \$10/\$32  
ARGENTINA

CHATEAU DU TRIGNON \$12/\$38  
COTES-DU-RHONE, FRANCE

## DESSERT FORTIFIED WINES

TAKARA PLUM \$8/26

NOVAL BLACK RESERVE-PORTO \$12

KOPKE 10 YEAR OLD TAWNY PORTO \$14

VERMOUTH BARQUERO \$8

PARTNER SWEET VERMOUTH \$16

VALDESPINO FINO SHERRY \$9

MANCINO VERMOUTH \$20

UNDERBERG DIGESTIVE BITTER \$5

## WHITES BY THE BOTTLE

**AV-VINHO VERDE** \$28  
DOC LOUREIRO PORTUGAL

**PAZO DE LUSCO ALBARINO** \$54  
PAZO PINEIRO, SPAIN

**JEAN-LOUIS MOTHE CHABLIS** \$60  
BURGANDY FRANCE

**FOURNIER MENETOU-SALON SAUVIGNON BLANC** \$54  
COTE DE MOROGUES FRANCE

**BOCELLI OPERETTA PINOT GRIGIO** \$32  
ITALY

**STAG'S LEAP CHARDONNAY** \$62  
NAPA VALLEY CALIFORNIA

**ARNAUD LAMBERT BREZE CHENIN BLANC** \$60  
FRANCE

**DEVAUX CHAMPAGNE** \$94  
CHAMPAGNE FRANCE

## RED'S BY THE BOTTLE

**SOFOZ AGIORGITIKO** \$32  
PELOPONNESE GREECE

**SER PASSO** \$32  
TOSCANA ROSSO-ITALIA

**ZULAL ARENI NOIR**\$48  
ARMENIA

**DOMAINE DUPRE-GOUJON, COTE DE BROUILLY** \$64  
BURGANDY, FRANCE

**COTO DE IMAZ RIOJA RESERVA** \$49  
SPAIN

**BULA MONTSANT** \$38  
SPAIN

**CHATEAU LABADIE** \$49  
BOURDEUX, FRANCE

**TRIG POINT MERLOT**\$58  
ALEXANDER VALLEY, CALIFORNIA

**CARLIN NEBBIOLO** \$49  
BARENGO-ITALIA

**BUSSOLA VALPOLICELLA RIPASSO** \$58  
CA' DEL LAITO ITALIA

**HALTER RANCH, COTES DE PASO ROUGE** \$87  
PASO ROBLES, CALIFORNIA

**HALTER RANCH, COTE DE PASO ROUGE** \$87  
PASO ROBLES, CALIFORNIA

**HARVEY & HARRIET** \$70  
NAPA, CALIFORNIA

**ROBERT BIALE PARTY LINE ZINFANDEL** \$66  
NAPA CALIFORNIA

**POWELL & SON, SHIRAZ** \$62  
BAROSSA VALLEY, AUSTRALIA

**OREGON TERRITORY PINOT NOIR** \$46  
ROSEBURG OREGON

**SIERRA CANTRABIA 2015 RIOJA** \$90  
RIOJA, SPAIN

**DOMAINE DE CRISTIA, CHATEAUNEUF-DU-DAPEL** \$112  
RHONE VALLEY, FRANCE

**KITH & KIN CABERNET** \$115  
NAPA, CALIFORNIA

**VIGNETI ETTORE AMORONE**\$135  
ITALY

**PODERE CASISANO BRUNELLO** \$105  
TUSCANY ITALY

**FRATELLI REVELLO BAROLO 2018** \$94  
LA MORRA, ITALIA

\*FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.