

Champagnes & Sparkling Wines

- 1 **LOUIS ROEDERER BRUT PREMIER** \$135
aromas of bread with ginger, toffee and vanilla... tart lemon/lime, dry mineral, citrus and toast punctuate the lengthy finish
- 3 **GH MUMM CORDON ROUGE BRUT** \$90
flavors of dried apricot and candied orange peel with hints of vanilla and roasted nuts.
- 4 **TAITTINGER DOMAINE CARNEROS NAPA BRUT** \$53
A fine California sparkler in which Pinot Noir and Chardonnay are blended to ripe fruit richness.
- 5 **CASTELLAR CAVA BRUT, SPAIN** \$8 | \$25
Bright, straw-yellow in color; interesting fruity nose due ...a blend of three classic cava grapes.
- 6 **COSTE PIANE PROSECCO** \$30
Clean, pure and elegant, mineral with crackling citrus notes, easy-drinking and at the same time complex.

Chardonnay, Burgundy & Fuller Whites

- 21 **CHASSAGNE-MONTRACHET, LOUIS JADOT** \$99
Ripe tropical & stone fruit ... marked by notes of spice and vanilla ending in lengthy finish.
- 22 **STAG'S LEAP CHARDONNAY, NAPA** \$54
Chutney spices mingle with citrus and apple in this luscious chardonnay.
- 23 **VIRGINIA DARE CHARDONNAY, SONOMA** \$10 | \$45
luxurious, creamy texture supports tropical aromas of orange blossom, red grapefruit, Asian pear, and pineapple. Rounding out the profile are underlying flavors of toasty bread balanced with French oak. Aged 12 months.
- 24 **THE SEEKER CHARDONNAY, SONOMA** \$31
Light scents of citrus and flowers, with flavors of ripe pineapple, golden apple, and Anjou pear balanced by citrus notes and a smooth, creamy finish
- 25 **POUILLY-FUISSE, GEORGES DUBOEUF** \$45
White blossom and almond aromas; on the palate, dried fruit with a hint of fig.
- 26 **LINCOLN PEAK, LA CRESCENT, VERMONT** \$33
Dry, spicy mix of pear and citrus. Crisp finish; grown from Vermont cold climate grapes.

Sauvignon Blanc, Bordeaux & Medium Whites

- 27 **MARISCO SAUVIGNON BLANC, NEW ZEALAND** \$29
powerful fruit driven; shows explosive lime flintiness with hints of passionfruit
- 28 **FROG'S LEAP SAUVIGNON BLANC** \$9 | \$44
From the Napa Valley; citrus fruit tamped down by a green onion edge, this opens with air toward toasty lees and luscious pineapple-orange flavors. The precise acidity allows the wine to feel clean and rich at once, ending savory."
- 29 **SANCERRE, DOMAINE FOURNIER** \$53
Lilac and blackcurrant nose leads to a full and round mouthfeel with notes of gooseberry, grapefruit, and mineral. A lingering finish with just a hint of anise.
- 30 **CONUNDRUM, CONUNDRUM VINEYARDS, CA** \$52
A one-of-a-kind blend of four different varieties. Very unique and sought after!
- 31 **PINOT GRIGIO, BOTTEGA VINAIA** \$8 | \$37
From Trentino. Alluring floral perfume leads to a fresh, dry flavor with a firm structure and lingering finish.
- 32 **ANNE AMIE OREGON PINOT BLANC** \$39
nose of asian pear, juicy fruit, jasmine blossom; ripe pear, plum, vanilla, butterscotch pudding on the palate; long, rich finish.
- 33 **POUILLY FUME, JEAN PABLOT** \$35
broad, soft, and persistent aromas and flavors of citrus fruits, white peaches, flowers, and minerals. Long, fresh, pure finish.

Rose, Riesling, and Lighter Whites

- 34 **RIELSING KABINETT, S.A. PRUM BLUE** \$9 | \$43
ripe apricot and citrus fruit; elegant structure with pronounced mineral finish.
- 35 **SELLA & MOSCA LA CALA** \$27
100% Vermentino from Sardinia. Citrus bouquet; delicious apple and pear flavor. Crisp and light finish.
- 36 **ROSE, BIELER PERE ET FILS, PROVENCE** \$28
wild strawberry and raspberry with underlying notes of herbs Provençal.

Dessert Wines

- 7 **MICHELE CHIARLO NIVOLE MOSCATO D'ASTI** (375ml) \$25
Fresh and lightly sweet. A fine finish with dessert!
- 8 **EDEN VERMONT ICE CIDER** (2 oz) \$8 | (375ml) \$46
Dessert wine made from a unique blend of Vermont apples; complex, balanced, long finish
- 9 **ARTESANO HONEY MEAD** \$10 | (500ml) \$34
Crafted in Groton, Vermont. Hints of wildflowers in the nose with pear, citrus, and fig on the palate.

Full-Bodied Reds

- 51 **CAYMUS NAPA CABERNET SAUVIGNON** \$128
Elegant and refined ...saturated with dark color and a big, ripe fruit. **Very limited!**
- 52 **ROMBAUER NAPA CABERNET SAUVIGNON** \$95
black currant, blackberry and clove nose; black cherry, mocha, vanilla and black olive flavors... finishes with a hint of spice
- 53 **COPPOLA DIRECTOR'S CABERNET, SONOMA** \$10 | \$45
aromas of cocoa powder, rose petals, toasted oak. Red plum, cherry on the palate with hints of black pepper and herb which linger on the finish.
- 54 **MATCHBOOK LAKES REGION CABERNET** \$32
Violets, clove, and dark berries on the nose; cherry truffle, cedar, spice, and chocolate on the palate with a long finish.
- 55 **GRAFFIGNA CENTENARIO MALBEC, ARGENTINA** \$8 | \$33
Ripe black berry aromas, hints of pepper and spice, silky cocoa and vanilla.
- 57 **AMARONE CLASSICO, ZENATO** \$129
aromas of dried black cherry, cassis, truffle, chocolate fudge; silky and complex
- 58 **EDMEADES ZINFANDEL, MENDOCINO** \$38
Intense and vibrant with loads of berry flavors; good measure of complexity.
- 59 **LAYER CAKE SHIRAZ, AUSTRALIA** \$8 | \$35
dark, dense, creamy; aromas of black plum, bing cherry, pepper; licorice, tobacco, dark chocolate, and blackberry on the palate
- 60 **CHATEAUNEUF DU PAPE, MONT REDON** \$78
Complex, yet balanced wine with generous cherry and plum flavors and spicy pepper overtone.
- 61 **COTE DU RHONE, DOMAINE DE LA GUICHARDE** \$31
deeply colored, black-purple wine with ripe and intense flavors of dark berries, cassis, licorice, and spice. 65% Grenache/35% Syrah.

Bordeaux, Merlot & Chianti

- 62 **WENTE SANDSTONE MERLOT** \$32
Livermore Valley. Black cherry, blackberry and plum with hints of black tea and toasted oak
- 63 **JOSEPH CARR NAPA MERLOT** \$42
bouquet of ripe plum, cassis, sage and subtle cedar... flavors are of wild berry, ripe cherry and a hint of olive and spice.
- 64 **MEDOC, CHATEAU RAMAFORT** \$49
fine complexity on the nose of red-berried fruits with whiffs of lime blossom and honeysuckle; chewy, elegant palate... fine tannins support clean, frank, fruity aromas
- 65 **LUSSAC ST. EMILION, CHATEAU DE BELLEVUE** \$56
black licorice and berries on the nose... black cherry, mild pepper on the palate with an earthy minerality
- 66 **CHIANTI CLASSICO RISERVA, NOZZOLE** \$48
Crisp, red berry and cherry fruit ... classic Sangiovese notes of earth, mushrooms and leather, with an elegant tannic backbone.

Burgundy & Lighter Reds

- 67 **EVESHAM WOOD PINOT NOIR, OREGON** \$9 | \$41
from the Willamette Valley; opens with aromas of cherry blossoms; with flavors of velvety red fruits - black cherry and silky tannin. Unfiltered to retain woody cinnamon spice and fleshy cherry finish.
- 68 **HOOK & LADDER RUSSIAN RIVER PINOT NOIR** \$51
Black and blue fruit flavors and aromas... barrel spices, cinnamon and mellow smoky components.
- 69 **GEVREY-CHAMBERTIN, LOUIS JADOT** \$88
Ripe black cherry...silky, elegant fruit with nuances of sweet oak and spice ending in a full finish.
- 70 **GAMAY, CHATEAU DE PIZAY MORGON** \$35
a lush wine; nose of berries and tropical notes; ripe stone fruit and kirsch flavors; smooth finish.



for the convenience of our in-house guests,
a 20% dinner/bar service charge is
added in lieu of tipping