

# WINES BY THE GLASS

## SPARKLING WINE

	TASTE	GLASS	BOTTLE	TAKE HOME
<b>Brachetto D'Acqui</b> , Banfi, "Rosa Regale" <i>Piedmont, Italy</i> --lightly sparkling and lightly sweet, low alcohol	5	10	38	23
<b>Prosecco</b> , Enrico, <i>Veneto, Italy</i> NV – light, fresh, fruity and dry with summer peaches and tangerines	4	8	30	15
<b>Sparkling Wine</b> , Schramsberg, Blanc de Blanc, <i>North Coast, CA</i> NV –light, crisp and elegant w/ tiny bubbles	6	12	46	31
<b>Champagne</b> , Canard Duchene, "Cuvee Leonie" <i>France</i> NV(375ml) - bright fuji apple, crisp pear and toast	8	16	32	22 (375ml)

## WHITE

<b>Riesling</b> , Josef Leitz, "Rüdesheimer Klosterlay" Kabinett, <i>Rheingau, Germany</i> 2006 – limes & apricots	5.5	11	42	27
<b>Sauvignon Blanc</b> , Robert Oatley, Western Australia 2008 – bright citrus and tropical fruits with fresh herbs	4.5	9	34	19
<b>Albariño</b> , La Cana, <i>Rias Baixas, Spain</i> 2008 – bright with nectarines, peaches and citrus, crisp and refreshing	5	10	38	23
<b>Pinot Gris</b> , Schlumberger, "Kitterlé" <i>Alsace, France</i> 2005 –rich, ripe and intense like wildflower honey, delicious!	5.5	11	42	27
<b>Chardonnay</b> , Tolosa, <i>Edna Valley, CA</i> 2006 –fragrant and delicate with white peach, crisp acidity and silky texture	4.5	9	34	19
<b>Chardonnay</b> , Black Goose, <i>Sonoma Valley, CA</i> 2005 –pure creamy chardonnay fruit with toasty vanilla and butter	5	10	38	23
<b>Chardonnay</b> , Maldonado, Sonoma County, CA 2006 – big and rich with a creamy buttery texture and finish	6.5	13	50	35
<b>Chardonnay</b> , Pahlmeyer, "Jayson" <i>Napa County, CA</i> 2007 – barrel fermented in French oak with nice intensity	8	16	62	47
<b>**House White</b> , <i>Anywhere, Any Vintage, Sommelier's Whim</i>	3	6	22	10

## RED

<b>**House Red</b> , <i>Anywhere, Any Vintage, Sommelier's Whim</i>	3	6	22	10
<b>Pinot Noir</b> , Les Jamelles, <i>Vin de Pays d'oc, France</i> 2008 –ripe and soft with a light blackberry...incredible value!	4	8	30	15
<b>Pinot Noir</b> , McIntyre Estate <i>Santa Lucia Highlands, CA</i> 2006 – soft elegant texture with berries and spice	7	14	54	39
<b>Grenache</b> , Domaine de Grangeneuve, <i>Coteaux du Tricastin, France</i> 2007 –light, fresh and fruity	4	8	30	15
<b>Montepulciano</b> , Valle Reale, <i>Abruzzo, Italy</i> 2006 –nice concentration w/silky tannins, dark berry fruit and spices	5	10	38	23
<b>Cabernet Franc</b> , Lucas & Lewellen, <i>Santa Barbara County, CA</i> 2005 –floral w/ blueberry & bing cherry jam	4.5	9	34	19
<b>Syrah</b> , Stolpman, "La Coppa" <i>Santa Ynez Valley, CA</i> 2005 – beautiful aromatics of fresh berries, smoke and meat	5.5	11	42	27
<b>Shake Ridge Red</b> , Yorba, <i>Amador County, CA</i> 2006 –silky berry fruits with lots of depth and structure	6.5	13	50	35
<b>Carmenère</b> , Arboleda, <i>Colchagua, Chile</i> 2007 – deep purple and black fruit with tobacco, black tea and cinnamon	4.5	9	34	19
<b>Tempranillo</b> , Arbucala, Toro, <i>Spain</i> 2005 –massive wine w/ bittersweet cocoa and blackberry liqueur, Are you ready?	8	16	62	47
<b>Cabernet/Zinfandel</b> , Brown Estate, "Chaos Theory" <i>Napa Valley, CA</i> 2005 –spice, fruit, structure, oh my!	7	14	54	39
<b>Cabernet Sauvignon</b> , Bridesmaid, <i>Napa Valley, CA</i> 2005 – rich and concentrated with soft lush fruit	7.5	15	58	43
<b>Cabernet Sauvignon</b> , Bumgarner, <i>Amador County, CA</i> 2005 – big, deep dark fruits that rival most Napa Cabs	8	16	62	47

## WINE FLIGHTS 3oz of each wine

### BUBBLES FLIGHT

- Enrico Prosecco, Veneto, Italy
- Schramsberg, Blanc de Blanc, CA
- Canard Duchene Champagne, France

**\$17**

### CHARDONNAY FLIGHT

- Tolosa, Edna Valley, CA
- Maldonado, Sonoma Coast, CA
- Jayson, Napa County, CA

**\$19**

### CABERNET FLIGHT

- Bridesmaid Cabernet Sauvignon, Napa Valley, CA
- Bumgarner, Amador County, CA
- Brown Estate "Chaos Theory", Napa Valley, CA

**\$22**

### CENTRAL COAST FLIGHT

- McIntyre Pinot Noir, Santa Lucia Highlands, CA
- Lucas & Lewellan Cabernet Franc, Santa Barbara, CA
- Stolpman Syrah, Santa Ynez Valley, CA

**\$16**

# MENU

## Artisanal Cheese Plate – 14

4 cheeses, sliced fruit, mixed nuts, dried fruit compote and French Baguette

*Laura Chenel Chevre (Goat, California)*

*Roaring 40's Blue (Cow, Tasmania)*

*Pierre Robert (Cow, France)*

*Gran Queso (Cow, Wisconsin)*

*individual selections with accompaniments \$5 each*

## Mini Pizzas – 7

Gourmet miniature pizzas with a garlic and herb dough served with a side salad

3 Choices

- Mushroom, mascarpone and caramelized onions
- Roasted tomato sauce, artichoke hearts and herb goat cheese
- Basil/walnut pesto with tomato and mozzarella

## Fall Mache Salad – 9

Mache with fresh goat cheese, crushed almonds and roasted butternut squash dressed with a fig balsamic vinaigrette

## Blue Cheese & Apple Salad – 8

Granny smith apples, aged blue cheese, mixed greens and candied walnuts with an apple cider vinaigrette

## Steak Salad – 10

Mixed greens tossed with watercress, cilantro, shaved red onions and ginger-lime vinaigrette topped with a chipotle rubbed flat iron steak

Add crumbled blue cheese \$2

## Steak Sandwich – 10

Tender flat iron steak topped with melted brie, caramelized onions and mixed greens served on a soft roll with a roasted pepper sauce

## Roast Beef Panini – 9

Thinly sliced roast beef with house-made smoky chipotle barbeque sauce, sweet onions and gouda cheese on grilled sourdough with a side salad

## Turkey Panini – 8

Turkey breast, mozzarella, roasted tomatoes and basil walnut pesto served on grilled sourdough with a side salad

## Housemade Bruchetta – 9

French crostinis rubbed with garlic topped with the following...(includes 2 of each)

~White bean & roasted pepper puree

~Mushroom duxelles with mascarpone

~Basil/walnut pesto with roasted tomatoes and mozzarella

~Fresh herbed Laura Chenel goat cheese

## Hawaiian Ahi Poke – 13

Fresh Ahi tuna with chili-soy, sweet onions, crushed macadamias and wakame served with cucumber sunomono and sticky rice

# DESSERT

## Chocolate Tasting Plate – 8

Callebaut milk chocolate, El Rey Mijao 61% dark, and El Rey Gran Saman 70% dark with house-made caramel, vanilla cream, fresh fruit coulis and roasted nuts

## Crème Brulée – 6

Chef's choice of infused flavors with fresh vanilla whipped cream and fruit

## Dessert Wines

Brillet, Extra Vieux, Pineau des Charentes, France...7

Rudolf Muller Eiswein, Pfalz, Germany 2007...9

Dutschke "The Tokay" Barossa Valley, Australia...10

Noval, 10 year Tawny, Portugal...9

Quinta do Crasto 1997 Vintage Port, Portugal...11

## Dessert Wine Flight...\$12

Pick any 3 dessert wines from above

## Draft Beer...\$5.50

Grimbergen Double, Belgium

Speakeasy Prohibition Ale, San Francisco

Pranqster, North Coast Brewing Co., California

## Bottled Beers...\$4.50

Primo Lager, Hawaii

Stone IPA, San Diego, CA

Lagunitas Pilsner, Petaluma, CA

Paulaner Hefeweizen, Germany

## Draft Beer Flight(18oz)...\$8.50

## Other Beverages

Coke/Coke Zero/Sprite...2

Pellegrino Sparkling Water 750ml...3.50

Iced Tea...2.00

**Happy Hour Thurs-Sat 3-6pm**

\$2 off every glass of wine, \$3 Beers and \$5 Mini Pizzas

