

White Wine

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| 101 | Torresella, Pinot Grigio – Venezia, Italy – 2017
<i>Crisp, well balance with pleasant fruit overtones.
Delightful with light pasta and chicken dishes</i> | \$30 |
| 102 | Santa Margherita, Pinot Grigio – Alto Adige, Italy – 2018
<i>Clean intense aroma and bone-dry taste. Golden delicious apples
Seafood and pasta dishes, vegetarian food and chicken</i> | \$65 |
| 111 | Infamous Goose, Sauvignon Blanc – New Zealand – 2018
<i>Vibrant aromas of fresh lemons and limes, green apple and honey
Pairs with fish, shellfish, salads and white meats</i> | \$33 |
| 112 | Kono, Sauvignon Blanc – New Zealand – 2018
<i>Intense citrus, gooseberry and passionfruit. Clean, acid finish.
Fish and Seafood, summer salads and poultry dishes</i> | \$39 |
| 121 | Blufeld, Riesling – Mosel, Germany – 2017
<i>Light, crisp, sweet but not overly done
Salads and poultry dishes, sweet desserts.</i> | \$25 |
| 122 | Brotherhood, Riesling – Hudson Valley, NY – 2017
<i>Nice fruit balance and crisp finish, enough sweet to balance the acid.
Salmon, Tuna, Spicy food, sweet desserts.</i> | \$30 |
| 131 | Laguna, Chardonnay – Russian River Valley, CA
<i>Creamy vanilla pear aroma. Full body, slightly acid with peach notes
Oven roasted herb chicken</i> | \$45 |
| 132 | Hess, Chardonnay – Monterrey County, California – 2017
<i>Flavors of grapefruit, green apple, fig, Lemon, pineapple and vanilla
Simple seafood, light chicken dishes, salads, cream or oil base sauces</i> | \$37 |
| 133 | William Hill, Chardonnay – Central Coast, CA – 2017
<i>Offers aromas and flavors of tropical fruit, brown spice and citrus
Light poultry dishes, simple seafood</i> | \$36 |
| 134 | Millbrook, Chardonnay – Hudson Valley, NY – 2017
<i>Ripe fleshy cantaloupe and pineapple, forward fruity.
Light seafood and poultry</i> | \$30 |
| 141 | Mirassou, Moscato – California – 2017
<i>Aromatics of peaches, rose, orange blossom, and light lychee, sweet spice
Asian cuisine, especially when it has a bit of residual sugar</i> | \$25 |

House White Wines:

Canyon Road: Pinot Grigio, Chardonnay **\$8 \$25**



Red Wines

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| 201 | <i>LBD, Little Black Dress, Pinot Noir – California – 2017</i>
<i>Versatile, trustworthily for any occasion. Fruit-forward style
 Salmon, sea trout and tuna, quail, chicken and duck</i> | \$27 |
| 202 | <i>Hangtime, Pinot Noir – California- 2017</i>
<i>Wild Cherry and cranberry aromas and flavors.
 Lightly spiced foods, roast pork with herbs, mushroom based dishes</i> | \$35 |
| 211 | <i>Amado Sur, Malbec – Mendoza, Argentina – 2016</i>
<i>Aromas of strawberries and red cherries, hints of clove and vanilla
 Rich dishes and roasted meats, lamb, beef and pork, fruit base sauces and dishes</i> | \$30 |
| 212 | <i>Alamos, Malbec – Mendoza, Argentina – 2017</i>
<i>Deep flavors of blackberry, plum and licorice, earthy, dense and chewy tannins
 Begs for flavorful dishes like spicy grilled sausage or thick juicy steaks</i> | \$30 |
| 221 | <i>Saint Francis, Merlot – California, 2016</i>
<i>Casis and cherry, exude forcefully around thick tannin and oak
 Steaks, rich sauces</i> | \$48 |
| 231 | <i>Chateau St Jean, Cabernet Sauvignon – Sonoma Valley, California – 2016</i>
<i>Aromas of blackberries, fresh plum and chocolate. Flavors of black cherries
 Intense meat dishes, beef, lamb, venison and slow cooked dishes</i> | \$32 |
| 232 | <i>Robert Mondavi, Cabernet Sauvignon – Napa Valley, CA – 2016</i>
<i>Intense blackberry across the palate, dusty tannins, fullness of fruit
 Beef, lamb, Game (deer, venison), poultry</i> | \$70 |
| 233 | <i>Arrowood, Cabernet Sauvignon – Sonoma Estates, CA – 2016</i>
<i>Black forest fruit and fresh plum, overtones of black cherry, persistent finish
 Beef, lamb, deer, game, poultry with rich sauces</i> | \$48 |
| 236 | <i>Millbrook, Cabernet – Franc, Hudson Valley, NY – 2017</i>
<i>Black cherries, streaks of cranberry and currant acidity, long finishing.
 Paired excellently with locally sourced Hudson valley burgers</i> | \$36 |

House Red Wines:

Canyon Road:	<i>Pinot Noir and Cabernet Sauvignon</i>	\$8	\$25
Dark Horse,	<i>Merlot</i>	\$8	\$25



Champagne

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| 301 | <i>La Marca, Prosecco - Italy</i> | \$10 | \$39 |
| | <i>Fresh Sparkling Wine with a vibrant bouquet of Apple, white peach and Honeysuckle. Soft and fruity notes with pleasant acidity</i> | | |
| 302 | <i>Korbel Brut, California</i> | | \$45 |
| | <i>Earthy and doughy aromas, crisp apple and bright lemon flavors with Lasting fine-beaded bubbles, dry and refreshing finish</i> | | |
| 303 | <i>Moet & Chandon, Imperial Brut, Champagne - France</i> | | \$110 |
| | <i>Radiant aromas revealing bright yellow-fleshed fruits (apple, pear, peach), Honey, floral nuances like lime blossom, beautiful balanced champagne</i> | | |
| 304 | <i>Veuve Clicquot, Yellow Label Brut, Champagne - France</i> | | \$120 |
| | <i>Medium Straw, complex aromas of ripe apple and light cream. Medium bodied. Dry, with medium acidity and long impression in the finishing and aftertaste.</i> | | |