

## **Wine To-go**

**Sparkling, Santa Monica, Brut Cava, Spain — breads on the nose with a fruity body of apples and pineapple, citrus crispness through the finish. \$12**

**Sparkling, J.J. Vincent, Cremant de Bourgogne, Brut, France — refreshing and crisp, delicious acidity along with lemon and yeast flavors. \$24**

**Chardonnay, Cambria, Katherine's Vineyard, Napa Valley, CA - apple and citrus flavors, oak influence creates a nice mid-palate, balanced acidity with a long finish. \$20**

**Chardonnay, Rickshaw, California - full of lemon curd, tropical fruit and honeysuckle flavors, with acidity to balance out the richness. \$12**

**Sauvignon Blanc, Hess, Shirttail Ranches, North Coast, CA - aromas of grapefruit and lemon grass with a hint of lime zest. Refreshing acidity and citrus notes, great balance, crisp lemon layered with notes of rich pear and fig. \$12**

**Sauvignon Blanc, Saint Clair, Marlborough, New Zealand - intense aromas and flavors of ripe passion fruit, white grapefruit and guava, with notes of green herbs. \$20**

**Pinot Grigio, Terlato, Friuli, Italy - scents of ripe orchard fruit, juicy yellow pear and a hint of citrus on the palate, bright finish \$20**

Grüner Veltliner, Birgit Eichinger, Kamptal, Austria – elegant yet easy-going Grüner, evoking white peach and mountain fields, with a dry, refreshing finish \$18

Riesling, Dr. Hermann, Mosel, Germany – fine straw color, fresh grassy and peachy notes. Light and fresh, good on its own or with sweet, sour, and spicy foods. \$17

White Blend – Chenin Blanc & Viognier, Terra d’Oro, Clarksburg, CA – fresh and lively with bright citrus and acidity. Light-bodied, slight herbaceousness, great for seafood or light cheeses. \$15

White Grenache, Brotte, Côtes du Rhone, France – round, with notes of peach and apricot, displays excellent freshness and length \$18

Rosé, Le Charmel, Loire, France – soft, dry wine with warm fruitiness with flavors of strawberries, peach and wildflowers, bright and crisp. \$12

Cabernet Sauvignon, Revelry, Columbia Valley, WA – deep red fruit, defined tannic structure, 16 months in French oak, dark chocolate, balanced acidity. \$19

Cabernet Sauvignon, Alcance, Gran Reserva, Valle Del Maule, Chile – plum and black fruits, vanilla on the nose, deep and intense. \$24

Merlot, Velvet Devil, Washington State – aromas of pepper, herb and currant lead to lightly styled fruit flavors. \$12

Cabernet Franc, Cosentino, “The Franc,” Lodi, CA – Sweet-and-spicy notes of fresh herbs and cloves on the nose, flavors of fruit with hints of black pepper on the palate, great structure with a long finish. \$18

**Barbera d'Asti, Luca Bosio, Piedmont, Italy – Shows ample red fruit on the nose, silky tannins that give a smooth mouthfeel. Fresh and approachable, a great everyday wine. \$14**

**Pinot Noir, Argyle, Willamette Valley, OR – bright and fresh, pure fruit with silky texture, peppery center around bright cranberry and citrus. \$24**

**Pinot Noir, Cherry Tart, Monterey/Sonoma, CA – fresh, lightly spicy wine that is balanced and flavorful, good acidity with a touch of tannin. \$12**

**Zinfandel, Dry Creek Vineyard, Sonoma County, CA – ripe boysenberry and spicy dark chocolate, complex and bright acidity, silky smooth tannins. \$20**

**Zinfandel, Klinker Brick, Old Vine, Lodi, CA – Bold, spicy, flashy oak at the center, with blackberry and black-plum flavors. Firm tannins, well-balanced. \$18**

**Shiraz, Mother's Milk, Barossa, Australia – full bodied, bright fruit, savory tannins with a dried herbal finish. \$20**

**Malbec, Paz, Mendoza, Argentina – jammy plum, prickly berry fruits and spice, slight herbal finish, drying and gripping tannins. \$20**

**Red Blend, Jax, Y3 Taureau, Napa Valley, CA – a little off that beaten path with a blend of Merlot, Cab Sauv, and Syrah. Dark fruit and oak, full-bodied with a spicy-smoky finish. \$20**

**Prices and offering subject to change and availability.**