



PREMIUM WHITE WINES

	<i>glass</i>
Guenoc, Chardonnay	8.50
J. Lohr, Chardonnay	9.50
Kendall-Jackson "Vintner's Reserve", Chardonnay	11.00
Danzante, Pinot Grigio	8.00
Ferrari-Carano, Pinot Grigio	11.00
Santa Margherita, Pinot Grigio	14.00
Columbia Winery, Riesling	9.50
SeaGlass, Sauvignon Blanc	9.25
Babich, Sauvignon Blanc	9.50
Villa Rosa, Moscato	8.00

PREMIUM RED WINES

	<i>glass</i>
Blackstone, Merlot	8.50
Avalon, Cabernet Sauvignon	8.00
Robert Mondavi "Private Selection" Cabernet Sauvignon	9.50
Chateau Ste. Michelle, Cabernet Sauvignon	10.50
J. Lohr, Cabernet Sauvignon	11.00
Rosemount, Shiraz	9.50
Mark West, Pinot Noir	10.00
Henry Estate, Pinot Noir	11.00
Folie à Deux, Zinfandel	11.00
Alamos, Malbec	8.00

CHAMPAGNE & SPARKLING WINE

	<i>split</i>
Freixenet Cordon Negro Brut	8.00

CHAMPAGNE & SPARKLING WINES

Make any occasion special with one of these fine selections!

	<i>bottle</i>
30 Domaine Ste. Michelle Brut, Columbia Valley, Washington	26.
31 Moët & Chandon, Brut Impérial, France	82.

CHARDONNAY

Unquestionably America's favorite white, the Chardonnay grape can range in flavor dramatically. The crisp acid and lemon citrus flavors of French wines lend themselves better to lighter dishes, while the lush creamy texture and oaky flavors of California wines can stand up to heartier and spicy fare.

	<i>bottle</i>
40 Guenoc, California	25.
41 Four Vines "Naked", Santa Barbara	24.
42 Clos Du Bois, Sonoma	28.
43 J. Lohr, "Riverstone", Monterey	27.
44 William Hill, California	22.
45 Simi, Russian River, Sonoma	44.
46 Kendall-Jackson "Vintner's Reserve", California	30.
48 Rodney Strong Chalk Hill, Sonoma	35.
49 Baron Herzog (Kosher), California	29.

BLUSH

Light, fruity and refreshing

50 Beringer, White Zinfandel PVS, California	24.
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LIGHT-BODIED DRY WHITE WINES

The following wines are delightful alternatives to Chardonnay. The strong acidity and citrus flavors make these the perfect food wine. Enjoy them with any of our chicken or seafood dishes.

60	Ferrari-Carano, Pinot Grigio, Sonoma	bottle 30.
61	Santa Margherita, Pinot Grigio, Italy	47.
62	Danzante, Pinot Grigio, Italy	23.
64	Babich, Sauvignon Blanc, New Zealand	26.
65	Simi, Sauvignon Blanc, Sonoma	27.
66	SeaGlass, Sauvignon Blanc, California	25.
68	Columbia, Riesling, Washington	29.
69	Villa Rosa, Moscato, Italy	22.

LIGHT-BODIED RED WINES

Light red wines pair well with fish and chicken dishes. We have selected wines that are low in tannins and very drinkable now, and can be recognized by flavors of berries, cherries and spice. These fresh, fruity wine match well with our specialty dishes.

70	Montpellier, Pinot Noir, California	bottle 23.
72	Mark West, Pinot Noir	28.
73	David Bynum "Russian River", Pinot Noir, Sonoma	44.
74	Henry Estate, Pinot Noir, Oregon	34.

MEDIUM-BODIED RED WINES

These wines pair well with pasta and heartier fish such as Tuna or Swordfish. Like most of our wines these are consistent favorites with the critics.

80	Blackstone, Merlot, California	bottle 26.
81	Simi, Merlot, Sonoma	36.
84	Rosemont, Shiraz, Australia	27.
85	Greg Norman, Shiraz, Australia	29.
86	Folie à Deux, Zinfandel, Amador County	32.
87	Kenwood "Jack London", Zinfandel, California	44.
88	Alamos, Malbec, Argentina	24.

FULL-BODIED RED WINES

Complex in character, these wines have a fruity flavor with balanced tannins and acid, making them a perfect match for cheese and meats.

89	J. Lohr, Cabernet Sauvignon, Monterey	bottle 31.
90	Castello di Gabbiano Chianti Classico Riserva, Italy	41.
91	Robert Mondavi, Private Selection, Cabernet Sauvignon, California	27.
92	Avalon, Cabernet Sauvignon, California	23.
93	Sterling, Cabernet Sauvignon, Napa	44.
94	Oberon, Cabernet Sauvignon, Napa	40.
95	Chateau Ste. Michelle, Cabernet Sauvignon, Washington State	34.
96	Beringer "Knights Valley", Cabernet Sauvignon, Sonoma	48.
97	Silver Oak, Cabernet Sauvignon, Alexander Valley	115.
98	Baron Herzog, Cabernet Sauvignon (Kosher) California	70.