



White Wines by the Bottle

- Johannisberg Riesling, Robert Mondavi Private Stock, 2006** California, sweet fruity white wine, best served with salads, veggies, fish, seafood \$22
- Pinot Grigio, Robert Mondavi Private Stock, 2006** California, light white wine, best served with cream sauces, seafood & pasta \$24
- Sauvignon Blanc, Drylands, 2003** New Zealand, goes well with salads, veggies, fish, seafood & pasta \$22
- Chardonnay, Popio, 2004** Pleasant California Chardonnay, best served with poultry pork, veal, game \$20
- Chardonnay, Red Diamond, 2002** Washington, crisp and refreshing, best served with poultry, pork, veal, game \$22
- Chardonnay, Le Rime Banfe Blend, 2006** Italy, Chardonnay and Pinot Grigio, crisp fresh flavor of citrus and apple. Charming companion with antipasto, pasta and light dishes \$22
- Chardonnay, Casillero del Diablo, 2004** Chile, best served with poultry, pork, veal, game \$22
- Chardonnay, Estancia, 2004** California, bright juicy, lively wine, best with pork, poultry or veal \$23
- Chardonnay, Mondavi Private, 2006** California, rich, bold, fruity, best paired with salads, veal, game \$21
- Chardonnay/Pinot Grigio, Luna di Luna, 2006** Italy, a mix of Chardonnay and Pinot Grigio, great with seafood . \$21
- Pinot Grigio, Harlow Ridge, 2005** Produced in California Lodi grape growing appellation which is similar to the growing conditions of Verona, Italy \$22
- Verdicchio, Fazi Battaglia, 2003** Italy, light, dry, crisp, enjoy with pasta and seafood \$20
- Chardonnay, Chateau Ste Michelle, 2005** Washington, a harmony of flavors, apple, citrus and subtle oak, goes well with seafood, poultry and pasta \$22
- Chardonnay, Jacob's Creek, 2005** Australia, Medium body, boasts attractive melon, fresh peach and subtle oak flavors. Enjoy with seafood, poultry, white meats and pasta \$20
- White Zinfandel, Glenn Ellen** California, strawberry and watermelon flavors with a delightful, refreshing finish \$20
- Chardonnay, Columbia Crest, 2004** Washington State, Fresh style with pear and apple characters \$22
- Chardonnay, Santa Margherita, 2006, Italy** A delicate dry white wine that will compliment any meal \$27

Wines by the Glass

White

- Pinot Grigio, Placido** \$6.00
- Chardonnay, Walnut Crest House** \$5.50
- Chardonnay, Cavit** \$5.50
- Sauvignon Blanc, Woodbridge** \$5.50

Blush

- White Zinfandel - Corbet Canyon** House \$5.00
- Lambrusco - Riunite** House \$5.00

Red

- Pinot Noir - Corbet Canyon** House \$6.00
- Paisano - Carlo Rossi** House \$5.00
- Merlot - Corbett Canyon** House \$5.00
- Cabernet Sauvignon - Corbet Canyon** House \$5.50
- Shiraz - Yellowtail** \$6.00
- Chianti Classico Placido** \$6.00
- Zinfandel - Woodbridge** \$6.00
- Shiraz-Cabernet LINDERMAN** \$5.50

State law enables you to take home unfinished corked bottles of wine, which must be placed out of reach in your car

Red Wines by the Bottle

- Zinfandel, Ravenswood, 2005** California, Vitner's blend, rich, soft, spicy, ripe flavor, best served with steak, poultry, pasta & desserts \$26
- Syrah Private Stock, Robert Mondavi, 2005** California
Syrah is the AM version of the Shiraz grape, best paired with beef sausage, pasta \$23
- Cabernet Sauvignon, Popia, 2005** California, best served with steak, poultry, pork & pasta \$21
- Cabernet Sauvignon, Red Diamond, 2003** Washington, dark and rich, best served with steak, poultry, pork & pasta \$25
- Merlot, Red Diamond, 2002** This Washington state grape, can be paired with almost anything \$25
- Merlot, Xplorado, 2004** Chile, medium bodied, compliments almost anything \$24
- Cabernet Sauvignon, Xplorador, 2006** Chile, full-bodied wine, best with steak, poultry, pork & pasta \$22
- Carmenere, Casillero del Diablo (Cellar of the Devil), 2005** Chile, tasty and intense flavor with subtle spicy finish, best paired with steak, poultry, pork & pasta \$23
- Cabernet Sauvignon, Luis Felipe Edwards, 2004** Chile, intense flavor, best with steak, poultry, pork & pasta \$24
- Chianti, Cecchi, Reserva 2005 Classico** Italy, medium bodied, can be enjoyed with almost everything \$28
- Shiraz, Jacob's Creek, 2005** Australia, bold, velvety flavor, best paired with beef, sausage \$23
- Cabernet Sauvignon, Marques Casa Concha Chilean, 2002** Chile, best served with beef, sausage & pasta \$25
- Sangiovese Di Toscana, Cecchi, 2005** Italy, dry red
Tuscan wine, best paired with steak, poultry, pasta \$24
- Merlot, Francis Coppola, 2004** California, intense aroma of wild blueberries, raspberries and spice, best served with beef \$28
- Merlot, Beringer, 2004** California, intense flavor filled with blackberry, plum & toasted spice flavors. Best served with pasta & meat \$23
- Cabernet Sauvignon, Barefoot Reserve, 2003** Sonoma County, enticing aromas of plum & vanilla combined with blackberry flavor compliment the rich, velvety finish \$25
- Chianti Classico, Banfi, 2005** Italy, pleasing aromas of cherries and plums. perfect match with meats and red sauced pasta dishes \$29
- Sangiovese Merlot, Luna di Luna, 2004** Product of Italy \$21
- Tempranilla Reserve, Campo Viejo, 2001** Most popular wine in Spain \$26
- Merlot, Jacob's Creek, 2005** Australia, medium weight wine with ripe plum and berry fruit flavors together with soft grape and oak tannins. Enjoy with pasta, pizza and cheese \$20
- Shiraz Cabernet, Jacob's Creek 2004** Australia, medium bodied blend boasts ripe plum and berry fruit flavors, soft tannins and subtle oak. Enjoy with red meat, chicken, pasta and matured cheeses. \$20
- Cabernet Sauvignon, Jacob's Creek, 2004** Australia, full bodied wine exhibits an aroma of mint and black currant with a palate rich in berry fruit flavors and well integrated tannins. The ideal companion to red meat, pasta and cheeses \$20
- Cabernet Merlot, Jacob's Creek, 2004** Australia, dark berry and chocolate flavors. Enjoy with pizza, pasta and cheese \$20
- Cabernet, Harlow Ridge, 2003** California, full bodied and vibrant with varietal and fruit complexities \$23
- Rosso, Pozzi, 2004** Sicily, color is intense ruby; taste is soft with gentle tannins and a long after taste. Ideal partner for tasty dishes and matured cheeses. \$23
- Shiraz, Stonehaven, 2003** Australia, flavors of black pepper blueberry and plum. \$23
- Pinot Noir, Eschelon, 2005** California, rich aroma of Bing cherry and fresh clove \$26
- Shiraz, Firefly, 2004** Australia, enjoy with roasted meats, tomato based pasta and mature cheddar \$20
- Cabernet Sauvignon, Tierra Brisa, 2006**
A medium body wine from the Mendoza Region of Argentina with fresh plums and black currants. \$22
- Chianti Classico Reserve Ruffino** Grapes grown in historical Chianti region of Italy. Aged 2 years in oak casks \$30
- Sangiovese, Santa Christina, 2005** Fresh fragrant and fruity, complimented by 10% Merlot aged in oak \$25
- Cabernet Sauvignon, Ravenswood Vitner's Blend, 2004** California Cabernet with rich dark currant & cassis flavors with a touch of black cherry \$25
- Cabernet Sauvignon, Casillero del Diablo, 2006** A smooth Chilean Cabernet - goes well with red meats and mature cheeses \$25
- Pinot Noir, Bancott New Zealand, 2007** Blended from four regions of New Zealand to create a silky smooth taste \$25
- Merlot, Casillero Del Diablo** A nice Chilean Merlot with plummy, herb flavors. Goes well with spicy meats \$26
- Cabernet Sauvignon, Robert Mondavi Private Stock, 2005** Brims with blackberries, plums and spices, soft oak aging \$24
- Zinfandel, Robert Mondavi, 2005** Vibrant layers of berry, plum and spice with soft oak \$25
- Pinot Noir Robert Mondavi, 2006** Unfolds elegant silky layers of wild cherries, berries & aromatic spices \$25