

White Wines by the Bottle

28. **Johannisberg Riesling, Robert Mondavi Private Stock, 2002** California, sweet fruity white wine, best served with salads, veggies, fish, seafood \$22
29. **Pinot Grigio, Robert Mondavi Private Stock, 2002** California, light white wine, best served with cream sauces, seafood & pasta \$24
30. **Sauvignon Blanc, Drylands, 2003** New Zealand, goes well with salads, veggies, fish, seafood & pasta \$20
31. **Sauvignon Blanc, Simi, 2004** California, hint of gooseberry, melon, grapefruit, best served with salads, fish, seafood \$23
32. **Chardonnay, Popio, 2004** Pleasant California Chardonnay, best served with poultry pork, veal, game \$19
33. **Chardonnay, Red Diamond, 2002** Washington, crisp and refreshing, best served with poultry, pork, veal, game \$22
34. **Chardonnay, Le Rime Banfe Blend, 2004** Italy, Chardonnay and Pinot Grigio, crisp fresh flavor of citrus and apple. Charming companion with antipasto, pasta and light dishes \$22
35. **Chardonnay, Casillero Del Diablo, 2004** Chile, best served with poultry, pork, veal, game \$22
36. **Chardonnay, Estancia, 2004** California, bright juicy, lively wine, best with pork, poultry or veal \$23
37. **Chardonnay, Mondavi Private, 2004** California, rich, bold, fruity, best paired with salads, veal, game \$21
38. **Chardonnay/Pinot Grigio, Luna di Luna** Italy, a mix of Chardonnay and Pinot Grigio, great with seafood
39. **Pinot Grigio, Placido** Italy, light, dry and crisp, great with seafood and pasta \$22
40. **Verdicchio, Fazi Battaglia** Italy, light, dry, crisp, enjoy with pasta and seafood \$20
41. **Chardonnay, Chateau Ste Michelle** Washington, a harmony of flavors, apple, citrus and subtle oak, goes well with seafood, poultry and pasta \$22
42. **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
43. **Zinfandel, Glenn Ellen** California, strawberry and watermelon flavors with a delightful, refreshing finish \$20



Wines by the Glass

White

<i>Pinot Grigio, Placido</i>	\$6.00
<i>Chardonnay, Walnut Crest</i>	\$5.50
<i>Chardonnay, Cavit</i>	\$5.50
<i>Sauvignon Blanc, Woodbridge</i>	\$5.50

Blush

<i>White Zinfandel - Inglenook</i> House	\$5.00
<i>Lambrusco - Riunite</i> House	\$5.00

Red

<i>Pinot Noir - Coastal Ridge</i> House	\$6.00
<i>Paisano - Carlo Rossi</i> House	\$5.00
<i>Merlot - Corbett Canyon</i> House	\$5.00
<i>Cabernet Sauvignon - Delicato</i> House	\$5.50
<i>Shiraz - Yellowtail</i> House	\$6.00
<i>Checchi Classico Chianti</i>	\$6.00
<i>Zinfandel - Woodbridge</i>	\$6.00
<i>Frontera Shiraz</i>	\$5.50

Red Wines by the Bottle



1. **Zinfandel, Ravenswood, 2004** California, Vitner's blend, rich, soft, spicy, ripe flavor, best served with steak, poultry, pasta & desserts \$23
2. **Syrah Private Stock, Robert Mondavi, 2002** California Syrah is the AM version of the Shiraz grape, best paired with beef sausage, pasta \$23
3. **Cabernet Sauvignon, Popia, 2004** California, best served with steak, poultry, pork & pasta \$20
4. **Cabernet Sauvignon, Red Diamond, 2002** Washington, dark and rich, best served with steak, poultry, pork & pasta \$24
5. **Merlot, Red Diamond, 2002** State of Washington grape, can be paired with almost anything \$25
6. **Merlot, Xplorado, 2002** Chile, medium bodied, compliments almost anything \$22
7. **Cabernet Sauvignon, Xplorador, 2005** Chile, full-bodied wine, best with steak, poultry, pork & pasta \$22
8. **Carmenere, Casillero del Diablo (Cellar of the Devil), 2004** Chile, tasty and intense flavor with subtle spicy finish, best paired with steak, poultry, pork & pasta \$23
9. **Cabernet Sauvignon, Luis Felipe Edwards, 2004** Chile, intense flavor, best with steak, poultry, pork & pasta \$23
10. **Chianti, Piccini, 2004** Italy, medium bodied, can be enjoyed with almost everything \$23
11. **Shiraz, Jacob's Creek, 2003** Australia, bold, velvety flavor, best paired with beef, sausage \$23
12. **Cabernet Sauvignon, Marques Casa Concha Chilean, 2003** Chile, best served with beef, sausage & pasta \$24
13. **Sangiovese Di Toscana, Cecchi, 2003** Italy, dry red Tuscan wine, best paired with steak, poultry, pasta \$24
14. **Merlot, Francis Coppola** California, intense aroma of wild blueberries, raspberries and spice, best served with beef \$28
15. **Merlot, Beringer** California, intense flavor filled with blackberry, plum & toasted spice flavors. Best served with pasta & meat \$23
16. **Cabernet Sauvignon, Barefoot Reserve** Sonoma County, enticing aromas of plum & vanilla combined with blackberry flavor compliment the rich, velvety finish \$25
17. **Chianti Classico, Banfi** Italy, pleasing aromas of cherries and plums. perfect match with meats and red sauced pasta dishes \$29
18. **Sangiovese Merlot, Luna di Luna** Product of Italy \$21
19. **Tempranilla Reserve, Campo Viejo** Product of Spain \$26
20. **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
21. **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
22. **Cabernet Sauvignon, Jacob's Creek** Australia, full bodied wine exhibits an aroma of mint and black current with a palate rich in berry fruit flavors and well integrated tannins. The ideal companion to red meat, pasta and cheeses \$20
23. **Cabernet Merlot, Jacob's Creek, 2004** Australia, dark berry and chocolate flavors. Enjoy with pizza, pasta and cheese \$20
24. **Cabernet, Harlow Ridge** California, full bodied and vibrant with varietal and fruit complexities \$21
25. **Rosso, Pozzi** Sicily, color is intense ruby; taste is soft with gentle tannins and a long after taste. Ideal partner for tasty dishes and matured cheeses. \$20
26. **Shiraz, Stonehaven, 2003** Australia, flavors of black pepper blueberry and plum. \$23
27. **Pinot Noir, Eschelon, 2005** California, rich aroma of Bing cherry and fresh clove \$26
44. **Shiraz, Firefly, 2004** Australia, enjoy with roasted meats, tomato based pasta and mature cheddar \$18
45. **Cabernet Sauvignon, Wyndham Estate 2003** Australia, generous blackcurrent and cassis flavors complemented by soft tannins and well-integrated oak. A great partner to a variety of red meat and game dishes, Mediterranean cuisine and cheese \$22