



White Wines

- GLASS / BOTTLE
- J. Lohr Riesling, Arroyo Seco** 7.00 / 26.00
Aromas of apricot, tangerine peel and sweet lavender with a flavor balance of fresh green apple and stone fruit.
- Lange Twins Estate Moscato, Lodi** 7.00 / 26.00
A classic Moscato with a light body and refreshing finish.
- Villa Pozzi Pinot Grigio, Italy** 7.00 / 26.00
Displays crisp citrus and white peach flavors with a soft finish.
- Matua Valley Sauvignon Blanc, Marlborough** 7.00 / 26.00
Tropical & citrus fruits on the nose, classic Marlborough acidity and a clean passion fruit finish.
- J. Lohr Sauvignon Blanc, Arroyo Seco, Monterey** 39.00
Pale yellow in color, highlighting signature notes of honeysuckle, sweet herbs, bell pepper and key lime.
- Beringer Chardonnay, Napa Valley** 7.00 / 26.00
Lemon zest and spice aromas lead into mouth coating citrus, toasted coconut, nutmeg and cardamom flavors with a bright finish.
- Ely Chardonnay by Callaway, Paso Robles** 30.00
Notes of pineapple with creamy hints of Carmel, followed by a long, mineral driven finish.

Red Wines

- GLASS / BOTTLE
- Beringer Founders' Estate Merlot, California** 26.00
Medium bodied and full of blackberry and boysenberry flavors.
- The Crusher Pinot Noir, California** 7.50 / 28.00
A balanced and food-friendly wine with firm tannins, elegant depth and soft fruit flavors.
- Picket Fence Pinot Noir, Russian River** 29.00
Deep velvety color with notes of vanilla and lilac pair perfectly with flavors of toffee and spice.
- BV Coastal Cabernet Sauvignon, California** 7.00 / 26.00
This wine shows big, round, fruit-centered tannins along with toasted flavors that linger on a fine finish.
- Louis M. Martini Cabernet Sauvignon, Sonoma** 34.00
Flavors of red cherry, blackberry and fresh sage with layers of chocolate and vanilla resulting in a complex, yet easy drinking wine.
- Astica Malbec, Argentina** 7.00 / 26.00
Lush fruit flavors of black cherry, blueberry and blackberry.
- Antigal Uno Malbec, Argentina** 27.00
Delicious plums, strawberries and blackberry flavors with enticing hints of violets, vanilla, and milk chocolate.



TIP Poultry and fish pair with white wine
Beef and pork pair with red wine

PLEASE DRINK RESPONSIBLY 2-595706

Sake

- Kinsen Plum Wine, California** 6.00 / 20.00
- Sho Chiku Bai Hot Sake** 6.00
- Sho Chiku Bai Nigori Silky Sake (375ml)** 13.00
- Sho Chiku Bai Ginjo Cold Sake (300ml)** 15.00
- Hana White Peach Sake (750ml)** 6.25 / 21.00
- Hana Lychee Sake (750ml)** 6.25 / 21.00

Cocktails

*(Contains up to 17% wine alcohol per serving)

Margarita 7.00
Our signature top-shelf margarita featuring agave nectar, tequila, lime and lemon juice

Mai Tai 8.00

A taste of the tropics featuring cherry, pineapple, orange, and other tropical juices with triple sec*

Mojito 8.00

Our traditional highball featuring rum*, mint, cane sugar, and lime juice

Hurricane 8.00

A delicate blend of rum and smooth tropical juice with grenadine.

Beers

Budweiser / Light, Coors Light, Miller Lite, Shiner Bock (Texas)

Singha/Chang (Thai), Heineken (Holland), Corona (Mexico), Kirin Ichiban (Japan)

House Wine



Canyon Road
Cabernet, Chardonnay, Merlot
By the Glass...6.50

PLEASE DRINK RESPONSIBLY 2-595706