

Wine is the celebration of life.

We hope you enjoy our fine selections  
from around the world.

**House ~ Pinot Grigio**

*a light crisp refreshing white wine*

**House ~ Montepulciano**

*a smooth well balanced red wine*

*Chicken Little (1/2 carafe)* \$14.95    *Chicken Big (full carafe)* \$29.00    *by the Glass* \$7.50

*CHAMPAGNE AND SPARKLING WINE*

	<b>Glass</b>	<b>Bottle</b>
<b>J.P. Chenet Rosé Split (France)</b> <i>ripe strawberry and raspberry with a plush mouthfeel</i>		\$8.95
<b>La Marca Prosecco Split (Italy)</b> <i>very well-balanced and appealing with an extremely delicate almond note</i>		\$11.95
<b>Moët &amp; Chandon Imperial Brut Split (Reims)</b> <i>bright acidity and showing long, precise and vivid flavors</i>		\$24.00
<b>Zardetto Prosecco (Italy)</b> <i>fresh fragrant aromas with a clean fresh taste and smooth finish</i>	\$10.50	\$42.00
<b>Chandon Brut (California)</b> <i>fragrant and refreshing green apple, pear and citrus with a hint of spice</i>		\$54.00
<b>Bouvet Cremant de Loire Brut Excellence (France)</b> <i>floral, pear and apple aromas; expressive and beautifully fruity on the palate. fresh, elegant and balanced</i>		\$46.00
<b>Domaine Chandon Étoile Brut (North Coast)</b> <i>tiny bubbles elevate a complex bouquet of almond, honey, and buttered toast with a distinctive hint of citrus blossom that arouses the senses. étoile's structure is long, soft, and creamy with flavors of fuji apple, candied ginger and a savory hazelnut spice</i>		\$54.00
<b>Contratto Millesimato 2010 Extra Brut (Piedmont)</b> <i>a wonderfully stylish and savory sparkling wine with dominant pinot characteristics</i>		\$55.00
<b>Santa Margherita Sparkling Rosé (Italy)</b> <i>pale pink wine that brings a full bouquet of pleasing floral aromas with hints of red berry artfully crafted with a blend of white wine made from Chardonnay and Glera grapes and a red varietal, Malbec. Its flavor is delicate but vibrant and well rounded</i>		\$60.00
<b>Ayala Brut Majeur (Champagne)</b> <i>apple and bright citrus combine with green plums to give a fruity wine that is structured</i>		\$79.00
<b>Moët &amp; Chandon Impérial Brut (Reims)</b> <i>an iconic champagne created in 1869 distinguished by its bright fruitiness, its seductive 566 palate and its elegant maturity; bright acidity showing long precise and vivid flavors</i>		\$89.00
<b>Taittinger "Prestige Rosé" (Reims)</b> <i>blended from Pinot Noir and Pinot Meunier grapes, this is a succulently fruity, supple and aromatic champagne with fine bubbles and a crisp, refreshing finish</i>		\$119.00
<b>Veuve Clicquot (Reims)</b> <i>this classic full-bodied blend opens with a burst of fruit flavors and attractive almond edge</i>		\$129.00

## WHITE WINE

	<b>Glass</b>	<b>Bottle</b>
<b>Chardonnay, Duckhorn (Napa Valley)</b> <i>nectarine and stone fruit with vanilla and baking spice</i>	<i>half bottle</i>	\$37.00
<b>Chardonnay, Ironstone (Lodi)</b> <i>lightly oaked with green apples, citrus and tropical fruit</i>	\$8.50	\$34.00
<b>Chardonnay, William Hill (Central Coast)</b> <i>crisp pear and light hints of oak</i>	\$9.50	\$38.00
<b>Chardonnay, Chalk Hill (Sonoma Coast)</b> <i>stone fruit, granny smith apple and white flowers</i>	\$13.00	\$52.00
<b>Chardonnay, Landmark Overlook (Sonoma)</b> <i>pale yellow in the glass, showing aromas of Meyer lemon, baked apple and honeysuckle</i>		\$44.00
<b>Chardonnay, Hahn Estate (Arroyo Seco)</b> <i>aromas of lemongrass, pears, peach and green apples with layered notes of vanilla</i>		\$48.00
<b>Chardonnay, MacMurray Ranch (Sonoma Coast)</b> <i>lush and elegant from cool climate vineyards</i>		\$47.00
<b>Chardonnay, Foley Johnson (Napa Valley)</b> <i>a rich full bodied wine with notes of grilled peach, pear, butter and vanilla</i>		\$54.00
<b>Chardonnay, Chalk Hill Estate (Russian River Valley)</b> <i>exhibits beguiling aromas of hazelnut, vanilla, peach and orange blossoms</i>		\$70.00
<b>Chardonnay, Jackson Estates (Santa Maria Valley) 2016</b> <i>ripe mango, roasted nut, marmalade, opulent and bright</i>	\$14.00	\$56.00
<b>Chardonnay, Cakebread (Napa)</b> <i>ripe pear, guava and apple with hints of yeast and mineral</i>		\$78.00
<b>Fumé Blanc, Ferrari Carano (Sonoma)</b> <i>flavors and aromas of tropical fruit such as kiwi, pineapples and mangos</i>		\$38.00
<b>Orvieto Classico, Ruffino (Orvieto)</b> <i>fresh delicate bouquet accented with a hint of pears</i>		\$34.00
<b>Pinot Grigio, Ruffino Lumina (Italy)</b> <i>refined notes of sage and mint accompanied by an elegant minerality</i>	\$8.50	\$34.00
<b>Pinot Grigio, Kettmeir (Alto Adige D.O.C.)</b> <i>integrates pear and apple fragrances with hints of floral and citrus</i>	\$12.50	\$45.00
<b>Pinot Grigio, Santa Margherita (Alto Adige)</b> <i>clean and crisp with citrus and tart fruit</i>		\$50.00
<b>Pinot Gris, Acrobat (Oregon)</b> <i>rose petal on the nose highlight citrus components of lemon and grapefruit</i>	\$9.50	\$36.00
<b>Pinot Gris, King Estate (Willamette Valley)</b> <i>honeysuckle notes complemented by green apple and a lingering minerality</i>	\$11.50	\$44.00
<b>Riesling, Firestone (Santa Ynez Valley)</b> <i>combination of crisp golden delicious apples, lemon zest, nectorines</i>	\$8.50	\$34.00
<b>Rosé, Chateau Val Joanis (Luberon)</b> <i>delicate peach and strawberry flavors, dry finish</i>	\$8.50	\$36.00
<b>Pinot Blanc, Four Graces (Willamette Valley)*</b> <i>aromas of yellow peach and lemon zest mix with tropical fruit notes of pineapple</i>		\$28.00
<b>Sauvignon Blanc, Whitehaven (Marlborough)</b> <i>reminiscent of fresh green apples and pineapple blossoms</i>	\$11.00	\$44.00
<b>Sauvignon Blanc, Roth (Alexander Valley)</b> <i>medium bodied and slightly tropical</i>		\$38.00
<b>Sauvignon Blanc, Priest Ranch (Napa Valley)</b> <i>displaying melon, crisp grapefruit and hints of tropical passionfruit</i>		\$41.00
<b>Sauvignon Blanc, Twomey (Sonoma)*</b> <i>kiwi, guava and passion fruit dominate the aromatics with a dense bouquet of pithy citrus</i>		\$48.00
<b>Sauvignon Blanc, “Blank Stare” Orin Swift (Russian River Valley)</b> <i>tight at first, then generous on the nose, this wine bursts with classic aromas of white peach, pear, butterscotch and clove</i>		\$49.00
<b>Sauvignon Blanc, Cakebread (Napa Valley)</b> <i>aged in french oak for added texture and complexity</i>		\$55.00

## AMERICAN RED WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Cabernet Sauvignon, 3 Finger Jack (Lodi)</b> <i>aromas of black cherry, ripe currant, fresh herbs and lightly roasted coffee</i>	\$9.00	\$36.00
<b>Cabernet Sauvignon, Ironstone (California)</b> <i>dark berry, soft and round</i>	\$9.50	\$38.00
<b>Cabernet Sauvignon, Sebastiani (Lake County Sonoma Coast)</b> <i>fresh aroma and rich flavors combined with a smooth balanced finish</i>	\$10.50	\$42.00
<b>Cabernet Sauvignon, Louis Martini (California)</b> <i>long finish with dark berry, spice and cocoa</i>		\$52.00
<b>Cabernet Sauvignon, "Skyside" Newton (Sonoma County)</b> <i>aromas of chocolate, mulberry, vanilla and oak</i>		\$53.00
<b>Cabernet Sauvignon, Banshee (Paso Robles)</b> <i>black plum, cherry with an earthy and velvety texture</i>		\$54.00
<b>Cabernet Sauvignon, Ferrari Carano (Alexander Valley)</b> <i>a meaty full bodied wine, compact in red fruit, leather and clove</i>	\$15.00	\$54.00
<b>Cabernet Sauvignon, Roth Estate (Alexander Valley)</b> <i>bold full bodied and rich, displaying rich flavors of blackberry and dark chocolate</i>		\$60.00
<b>Cabernet Sauvignon, Justin (Paso Robles)</b> <i>heaps of juicy blackberry and cherry fruit, with nuances of cedar, clover and vanilla bean</i>	\$17.00	\$68.00
<b>Cabernet Sauvignon, Austin Hope (Paso Robles)</b> <i>heaps of juicy blackberry and cherry fruit, with nuances of cedar, clover and vanilla bean</i>	\$18.00	\$72.00
<b>Cabernet Sauvignon, Foley Johnson (Rutherford)</b> <i>dark black cherry and black currant fruit complemented by subtle oak and spice is followed by a medium to full-bodied, beautifully pure, layered wine with long texture and finish</i>		\$67.00
<b>Cabernet Sauvignon, Turnbull (Napa Valley)</b> <i>blackberry, black currant and tobacco</i>		\$69.00
<b>Cabernet Sauvignon, Kuleto Estate (Napa Valley)</b> <i>fresh blackberry, candied fruits with a nice lengthy backbone</i>		\$89.00
<b>Cabernet Sauvignon, Altus (Napa Valley)*</b> <i>deep dark fruit aromas with classic black current and berry aromas</i>		\$95.00
<b>Cabernet Sauvignon, Frog's Leap (Rutherford)</b> <i>rich dark berry flavor makes this wine a traditional favorite</i>		\$99.00
<b>Cabernet Sauvignon, Groth (Oakville)</b> <i>big and lush with huge gobs of fruit in the aroma and flavor</i>		\$125.00
<b>Cabernet Sauvignon, Silver Oak (Alexander Valley)</b> <i>black currant jam with strong oak backbone</i>		\$135.00
<b>Cabernet Sauvignon, Ghost Block (Napa Valley)</b> <i>the underlining sweet chocolate and vanilla on the nose, lead into an enticing full, lush palate of mature plum and blackberry</i>	<i>Magnum</i>	\$250.00
<b>Cabernet Sauvignon, Sebastiani Cherry Block 2015 (Sonoma)*</b> <i>complex scents of crème de cassis, wild blueberries, plum and incense with nuances of lilacs, cigar box, beef drippings, wood smoke and tilled soil.</i>		\$150.00
<b>Cabernet Sauvignon, Caymus (Napa Valley)</b> <i>dark cherry and blackberry with vanilla, sweet tobacco and cocoa</i>	<i>Liter</i>	\$165.00
<b>Cabernet Sauvignon, Darioush (Napa Valley)</b> <i>small production blueberry and blackberry with hints of espresso</i>		\$200.00
<b>Cabernet Sauvignon, Silver Oak (Napa Valley)</b> <i>leed platinum certified dark berry full bodied with great tannins</i>		\$215.00
<b>Cabernet Sauvignon, Merus 2013 (Napa Valley)</b> <i>big, robust with a dense ruby/purple color, creamy, toasty oak</i>		\$225.00
<b>Cabernet Sauvignon, Groth Reserve (Oakville)</b> <i>a perfectly balanced 2012 vintage with notes of wild herbs, black and blue fruit</i>		\$225.00
<b>Cabernet Sauvignon, Quintessa 2014 (Rutherford)*</b> <i>dense and dark in color, with inviting aromas of fresh cherry and blackberry layered with notes of violets, graphite, and hints of cedar spice, this wine exudes warmth</i>		\$255.00
<b>Cabernet Sauvignon, Caymus Special Select (Rutherford)</b> <i>a rich, dense ruby color, hints at the dark fruit nose of blackberry and currant that carries through to the palate with a long finish</i>		\$310.00

## AMERICAN RED WINES

	<b>Glass</b>	<b>Bottle</b>
<b>Merlot, H3 by Columbia Crest (Horse Heaven Hills)</b> <i>jammy, medium-bodied with aromas of spice, blackberry, cocoa and ripe cherry</i>	\$9.50	\$38.00
<b>Merlot, Emmolo by Caymus Family (Rutherford)</b> <i>harmony of fresh earthiness, smoky notes and cocoa's lingering, inviting warmth</i>	\$19.50	\$80.00
<b>Merlot, Rombauer (Napa Valley)</b> <i>plump and supple, complex flavors of black cherry, mocha and spice</i>		\$89.00
<b>Merlot, Darioush (Napa Valley)</b> <i>aromatic complexity with intense aromas of lavender, blackberry and red plum</i>		\$95.00
<b>Petite Sirah, Two Angels (Napa Valley)</b> <i>core of ripe, juice blueberry fruit and toasty oak</i>		\$55.00
<b>Pinot Noir, Angeline (California)</b> <i>aromas and flavors of black cherries and earth</i>	\$8.50	\$34.00
<b>Pinot Noir, MacMurray Ranch (Russian River Valley)</b> <i>wild strawberry and fresh tea leaves</i>		\$44.00
<b>Pinot Noir, Chalk Hill (Sonoma Coast)</b> <i>dark cherry, truffle, espresso and dried cranberry</i>	\$12.50	\$50.00
<b>Pinot Noir, Meiomi (California)</b> <i>elegant balance of spice and fruit</i>		\$48.00
<b>Pinot Noir, Willamette Valley Vineyards (Willamette Valley)</b> <i>classic oregon with a touch of earth and easy to drink</i>		\$49.00
<b>Pinot Noir, Hahn Estate (Arroyo Seco)</b> <i>a welcoming bouquet of bright cherry, black plum and cedar gives way to subtle baking spices</i>		\$52.00
<b>Pinot Noir, Landmark Overlook (Monterey)</b> <i>sharp baking spice with baked cherry, all framed by powerful acidity</i>	\$11.00	\$52.00
<b>Pinot Noir, King Estate (Willamette Valley)</b> <i>certified bio-dynamic cranberry and earth dominate</i>		\$57.00
<b>Pinot Noir, La Crema (Sonoma Coast) 2016</b> <i>aromas of red cherry, raspberry, pomegranate and sweet tobacco.</i>		\$60.00
<b>Pinot Noir, ZD (Carneros)</b> <i>cassis and black cherry with plum, star anise and vanilla</i>		\$89.00
<b>Pinot Noir, Paul Hobbs (Russian River Valley)</b> <i>single vineyard red with lush aromas of blackberry, nutmeg and hint of caramel</i>		\$94.00
<b>Pinot Noir, Sea Smoke (California)*</b> <i>Spicy floral-scented plum and raspberry flavors</i>		\$85.00
<b>Pinot Noir, Twomey (Russian River Valley)</b> <i>complex yet delicate nose of white pepper, fig reduction, black raspberry and cardamom</i>		\$95.00
<b>Claret, "Skyside" Newton Vineyard (Sonoma County)</b> <i>66% merlot, 33% cabernet sauvignon and 1% petit verdot</i>		\$47.00
<b>Red Blend, Chappellet "Mountain Cuvee" (Napa County)</b> <i>blueberry, raspberry and black currant with vanilla and clove</i>		\$58.00
<b>Red Blend, Lancaster Estate (Sonoma County)</b> <i>full bodied with tons of black fruit and wood-inspired flavors</i>		\$95.00
<b>Red Blend, Col-Solare (Columbia Valley)</b> <i>a collaboration between marchesi antinori and chateau ste. michelle</i>		\$110.00
<b>Red Blend, Chalk Hill Estate Red (Sonoma)</b> <i>bordeaux blend - warm black raspberries and roasted herbs</i>		\$125.00
<b>Red Blend, "Opus One" (Napa) 2012</b> <i>blackberry, chocolate, and rose pedal with hints of espresso and earth</i>		\$435.00
<b>Zinfandel, Ancient Vine, Cline (Lodi)</b> <i>it's great to find lots of fruit and good structure in a Zin, and this is the one!</i>	\$10.95	\$42.00
<b>Zinfandel, Ghost Block (Napa Valley)</b> <i>layers of complex flavors bursting with aromas of dense, deep dark fruits</i>		\$75.00
<b>Zinfandel, Rombauer (Napa Valley)</b> <i>lush flavors of raspberry, blackberry jam, plums and vanilla</i>		\$76.00

# ITALIAN RED WINES

	Glass	Bottle
<b>Amarone, Luigi Righetti (Veneto)</b> <i>dry with a deep, complex and smooth finish</i>		\$68.00
<b>Amarone, Zenato (Veneto)</b> <i>full bodied with concentrated dried cherries, plums and figs</i>		\$140.00
<b>Barbaresco, Castello di Neive (Piedmont)</b> <i>aromas of red fruits and cassis with hints of licorice</i>		\$80.00
<b>Barbera d'Asti, Prunotto (Piedmont)</b> <i>a very versatile wine, supple fruit taste, an excellent match with a full range of dishes</i>		\$45.00
<b>Barolo, Vajra (Piedmont)</b> <i>gracious tannins from a tiny family owned producer</i>		\$76.00
<b>Barolo, Paolo Scavino (Piedmont)</b> <i>full and juicy red with a solid center palate of ripe fruit</i>		\$120.00
<b>Brunello di Montalcino, Col D'Orcia (Tuscany)</b> <i>elegant, strong aromas of ripe red fruits</i>		\$85.00
<b>Brunello di Montalcino, Banfi (Tuscany)</b> <i>velvety palate with tart-cherry flavors and traces of spice</i>		\$120.00
<b>Brunello di Montalcino, "Greppone Mazzi", Ruffino (Tuscany)</b> <i>notes of ripe plums, cassis and maraschino cherry</i>		\$150.00
<b>Brunello di Montalcino, Casanova Di Neri (Tuscany)</b> <i>dark fruit with mild spice with well integrated tannins</i>		\$169.00
<b>Chianti, Superiore, Banfi (Tuscany)</b> <i>intense ruby color with flavors of cherry and spice</i>	\$8.50	\$34.00
<b>Chianti Classico, Castello d'Albola (Tuscany)</b> <i>light scents of violets and dried cherry</i>		\$38.00
<b>Chianti Classico, Riserva, Nozzole (Tuscany)</b> <i>full bodied with crisp, ripe, red berry and cherry aromas/flavors with earthy undertones</i>		\$60.00
<b>Chianti Classico Gran Selezione, "Riserva Ducale Oro" Ruffino (Tuscany)</b> <i>aged in oak casks for 24 months creates a rich and complex wine</i>		\$85.00
<b>Gattinara, Travaglini (Piedmont)</b> <i>produced from nebbiolo grapes with aromas of red fruit, plum and licorice</i>		\$65.00
<b>Montepulciano D' Abruzzo, Fratelli (Abruzzo)</b> <i>an ideal pasta wine with a full fruit, well balanced taste and a lingering finish</i>		\$30.00
<b>Montepulciano D' Abruzzo, Valle Reale (Abruzzo)</b> <i>bold inviting aromas of cherries and spices</i>		\$40.00
<b>Nero d'Avola, Morgante (Sicily)</b> <i>tart cherry and red plum with volcanic earth and clay</i>		\$44.00
<b>Ripassa, Zenato (Veneto)</b> <i>dried, dark fruits and velvety tannins</i>	\$15.50	\$57.00
<b>Sartori di Verona, Rosso delle Venezie L'Appassione (Veneto)</b> <i>full bodied, round, slightly dry and velvety, with a harmonious soft-textured body.</i>		\$40.00
<b>Terre Siciliane, "Symposio" Feudo (Sicily)</b> <i>a bold wine of cabernet sauvignon, merlot and petit Verdot</i>		\$58.00
<b>Super Tuscan, Luce Lucente (Tuscany)</b> <i>deep fruit character of cherries and currants</i>		\$50.00
<b>Super Tuscan, "Polvaro Nero" Tenuta Polvaro (Veneto)</b> <i>bright red fruit, lightly herbal and hints of spice</i>	\$10.50	\$40.00
<b>Super Tuscan, "Modus" Ruffino (Tuscany)</b> <i>tobacco and spice lead to inviting aromas of cherries, strawberries and plums</i>		\$54.00
<b>Super Tuscan, "Tignanello" Antinori (Tuscany)</b> <i>80% sangiovese, 15% cabernet sauvignon, and 5% cabernet franc</i>		\$195.00

## SOUTH AMERICAN AND SPANISH RED WINES

	Glass	Bottle
<b>Cabernet Franc, Gran Enemigo 2011, El Enemigo (Mendoza)*</b> <i>a wonderful red with complex aromas and flavors of blackberry, mineral, stone and earth with full body, pure fruit and great beauty; incredible layers and subtlety</i>		\$115.00
<b>Cabernet Sauvignon, Valentin Bianchi (Mendoza)</b> <i>boasts a ruby red color and aromas of ripe fruits, plum jam and spices</i>		\$38.00
<b>Malbec, Pascual Toso (Mendoza)</b> <i>young and vibrant wine has ripe red fruits evident in the nose, with hints violets</i>	\$12.00	\$48.00
<b>Malbec, Amado Sur (Mendoza)</b> <i>aromas of strawberries and red cherries intertwined with hints of clove and vanilla</i>		\$38.00
<b>Malbec, Angulo Innocenti (La Consulta, Mendoza)</b> <i>brooding dark fruits with lingering oak finish</i>		\$44.00
<b>Red Blend, “Unisono” Angulo Innocenti (La Consulta, Mendoza)</b> <i>limited production wine – 67% malbec, 26% cabernet franc and 7% syrah</i>		\$89.00
<b>Red Blend, Enzo Bianchi (San Rafael, Mendoza)</b> <i>bordeaux blend showing fruit aromas of plums and black cherries</i>		\$95.00
<b>Rioja Reserva, Muriel “Fincas de la Villa” (Rioja)</b> <i>mature spices and aromatic herbs</i>		\$47.00
<b>Tempranillo, Numanthia (Toro)</b> <i>black fruit and mushroom with black pepper and clove</i>		\$95.00

## FRENCH RED WINES

<b>Grenache, “Shatter” Joel Gott (France)</b> <i>dark fruit, amarena cherry and strawberry with strong structure</i>		\$55.00
<b>Merlot/Cabernet, Châteaux Courteillac (Bordeaux)</b> <i>dark berries with good, firm structure</i>		\$45.00

## LA DOLCE VITA *the sweet life*

<b>Blend, Conundrum by Caymus (California)</b> <i>layered with floral, tropical and spicy flavors with a touch of sweetness</i>	\$11.50	\$44.00
<b>Rosso Dolce Roscato (Italy)</b> <i>sweet red wine, violet hued with aromatic notes of cherry, blackberry and red raspberry</i>	\$8.50	\$34.00
<b>Mango Moscato, Tropical Moscato (Italy)</b> <i>frizzante with fresh ripe mango</i>	\$9.50	\$38.00
<b>Passion Fruit Moscato, Tropical Moscato (Italy)</b> <i>layers of citrus, passion fruit, guava and banana</i>	\$9.50	\$38.00
<b>Moscato, Candoni (Piedmont)</b> <i>tropical fruit and honey light effervescence</i>	\$8.50	\$34.00

“Wine makes every meal an occasion, every table  
more elegant, every day more civilized.”

-Andre Simon



**the garlic®**