

SPARKLING WINES

Toad Hollow '05 "Le Risqué" [Limoux, France] Softly effervescent and sweet with seductive notes of pear and green apple. Tres risqué!	Glass	Bottle
Gosset – Brabant NV 1st Cru Champagne [France] This excellent Grower Champagne displays delightful flavors of white peach, pears, apples and a hint of straw, Excellent with our cheese platters.		Bottle
Gruet Blanc de Noirs NV [New Mexico] The rich and toasty character is well balanced. The amazing berry aromas and the creamy texture will go well with our Liver Paté and Cheese Platters.		Bottle

WHITE WINES

Jekel '07 Riesling [California] A great wine for those that enjoy both German and California style Rieslings. Only slightly sweet with lots of fresh, clean acidity framing off-dry peach, citrus and spice flavors. Enjoy this with the hummus platter or jerk shrimp.	Glass	Bottle
Clean Slate '07 Riesling [Moser-Saar-Ruwer, Germany] A fine wine to enjoy as a cocktail or with our jerk shrimp! Ripe peach taste with crisp mineral notes in this ever-unfolding white.	Glass	Bottle
Tiziano '07 Pinot Grigio , [Del Venezia, Italy] A cool and complex white with grassy undertones and a smooth, lingering finish. Pair with the smoked salmon platter.	Glass	Bottle
Seifried '07 Sauvignon Blanc [Nelson, New Zealand] A clean, lively and refreshing Sauvignon Blanc with herbaceous aromas, crisp palate with lively passion fruit characters.	Glass	Bottle
Moillard '06 Macon-Villages "Brecot" [Burgundy, France] This is a great example of the French Chardonnay from the Macon. This "un-oaked" wine shows wonderfully crisp and tart green apple character with pronounced minerality. Try this with our paté or a cheese plate.	Glass	Bottle
Yarraman '05 "Barn Buster" Semillon-Verdelho [S. Australia] light-bodied, fresh and tart with pineapple, a hint of ripe mango and a whiff of tangerine and honey dew melon shaped by snappy acidity.	Glass	Bottle

RED WINES

Laurel Glen '06 "Reds" Zinfandel Blend [Lodi, California] This very smooth and velvety medium-bodied blend of Zinfandel, Carignane, Petite Sirah & Syrah shows big plummy fruit, spice, a little toasty oak and a zingy, dry finish.	Glass	Bottle
Wakefield '07 Shiraz [Clare Valley, Australia] Flavorsome. Ripe berry, spice and plum characters balanced with coffee, mocha and creamy vanillin characters from American oak.	Glass	Bottle
Wente '04 Cabernet Sauvignon [Livermore Valley, California] Ripe blackberry, plum, coffee and herb flavors, with thick, dusty tannins. It's very dry, with real elegance.	Glass	Bottle
Mad Dogs and Englishmen '06 Shiraz-Cabernet Sauvignon- Monastrell [Jumilla, Spain] Bold, rare depth and ripeness of flavor. Try this with the paté.	Glass	Bottle
Apex II '05 Merlot [Yakima Valley, Washington] Dark, rich and velvety with sweet cherry, vanilla, spice, and chocolate.	Glass	Bottle
Cinnabar '06 Merlot [Paso Robles, California] Classic California Merlot - Big, soft, plush and supple with full flavors of plum, Asian spice, toasted oak and a whiff of vanilla. Wonderful by itself but excellent with cheese.	Glass	Bottle
Five Rivers '06 Pinot Noir [Central Coast, California] Burgundian-style Pinot Noir. Showing rich, fruity aromas of raspberries, cherries, strawberries and plum, as well as more complex, leather and earthy notes, which follow through to the palate.	Glass	Bottle

Rose Wine

Cinsault '07 "Les Janelles" [Gard Region, France] Fresh fruit flavors, cherries, raspberries and orange blossoms greet you on the nose while the impression in the mouth is fresh, tart and dry. Wonderful by itself, but excellent with seafood wraps or salmon platter.	Glass	Bottle
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OUR SPECIALTY ~ DESSERT WINES [Whites] Served by the Glass

Seifried '05 "Ice Wine" Riesling [Nelson, New Zealand]

Light bodied, fresh, lusciously sweet and very elegant with flavors of honey dew melon, peach, citrus fruits and lovely notes of lime.

Chambers "Rosewood Vineyards" Muscadelle [Australia]

Honey, spice and marmalade married with tight acid and lingering hazelnuts on the finish. Try it with the fruit empanadas or rich cheeses.

OUR SPECIALTY ~ DESSERT WINES [Reds] Served by the Glass

Fonseca 1983 Vintage Port [Portugal]

One of the few recent years worthy of a vintage Port! Over the top berries and a silky smooth texture with layers upon layers of flavors. A wine to be enjoyed with chocolate or cheese.

Taylor Fladgate 20 yr. Tawny [Portugal]

A truly remarkable Port! Rich, vibrant and aromatic with excellent ripeness of fruit with enticing spices a wonderful sweetness and length. Perfection with chocolate fondue.

Hardy's "Whisker's Blake" 8 yr. Tawny [Australia]

An extraordinary Australian Tawny that tempts the palate with toasted baking spice and mulberries. Great with cheesecake or chocolate fondue.

Broadbent Maderia Reserve 5 yr. [Portugal]

Full bodied, rich with a mellowed robust character. Aged in Oak until maturity. Great with our cheeses or chocolate desserts.

Jonesy Tawny [Australia]

A very special and very tasty Port that is a blend of forty different tawny series that shows juicy figs and molasses covered raisins. Try it with a cheese plate or chocolate fondue.

Deco Chocolate Port [California & South Australia]

A silky and lively dessert port features decadent berries with chocolate essence. Try it with the chocolate fondue.

Bonny Doon "Bouteille Call" Syrah Port w/ Framboise [California] Cassis raspberry and licorice are found in this grape and berry heritage. Great by itself or with the chocolate fondue.

Maduro Blended Port [Australia]

Grenache and Shiraz have never been so sweet. One finds fig, nutmeg and raisins swimming throughout this juicy blend. Pair this with cheese or chocolate.