



WINE LIST

Our selection is rich with wines from the Northwest and around the world. Often working with small, family owned vineyards, we strive to bring you some of the best examples of each varietal. Cheers!

REDS

■ Cote du Rhone, Domaine Clavel “Regulus”, FR <i>grenache, syrah, cinsault, carignan blend</i>	25
■ Barbera d'alba, Azienda Agricola Monchiero, IT	25
■ Cabernet Sauvignon, Villa des Anges, FR	7/25
■ Cabernet Sauvignon, Black Stallion, CA	30
■ Carmenere, Santa Alicia, CL	25
■ Corvina, Falasco, IT	30
■ Chianti, Travignoli, IT	7/25
■ Dolcetto d'Alba, Ca' del Baio, IT	32
■ Fly Over Red, Foris, OR <i>merlot cabernet and cab franc, notes of dark fruit and earth</i>	25
■ Malbec, Punto Final, AR	7/25
■ Merlot, 181 Lodi, CA	8/30
■ Petite Syrah, Guenoc, CA	25
■ Pinot Noir, McManis, CA <i>oak aged, aromas of cherry, violets, vanilla and cola full of berry and a ling finish</i>	7/25
■ Pinot Noir, Bricco, OR <i>aromas of red berries, and rose with hints of cinnamon, supple tannins and lingering acidity</i>	38
■ Primitivo, Casa Girelli, IT	25
■ Sangiovese, Rapido, IT	6.5/24
■ Steven Vincent Crimson, Blend, CA <i>cabernet sauvignon, syrah blend</i>	7/25
■ Tempranillo, Bodegas Vinos de Leon, SP	7/25
■ Zinfandel, Brazin, CA	8/30
■ Syrah & Malbec Blend, Trumpeter, AR <i>50/50 blend, intense tannins with hints of cardamom and berries</i>	25

ROSE

■ Portuga, castelão and camarate varietals, PT	5/22
■ Alain Brumont, tannat, sryah, merlot varietals, FR	25

BUBBLES

■ Ferrari Brut, IT	40
■ Torre Oria, Cava Brut, SP	25
■ Cuvee “M”, Mumm, CA split	13
■ Champagne, Veuve Cliquot, FR	75
■ Prosecco, Piccinini, IT	25

WHITES

■ Albarino, Raimat, SP	7/25
■ Gruner Veltliner, Loimer, AT <i>dry and light, crisp green apple, lemon zest and pepper give lively acidity</i>	38
■ Pinot Grigio, Wilhelm Walch, IT	8/30
■ Pinot Gris, Sass, OR	7/25
■ Sauvignon Blanc, Honig, CA	8/30
■ Bordeaux Blanc, Chateau La Maroutine, FR	7/25
■ Verdejo, Enebral, SP <i>pear and apple flavors balanced with a touch of hay and anise</i>	30
■ Verdicchio, Marchetti, IT <i>notes of lime peel, minerals and wet stone</i>	8/30
■ Arrogant Frog, Lily Pad White, FR <i>chardonnay, viognier blend, lemon tinged fruit nicely balanced</i>	7/25
■ Reislng, Dr. L, DE <i>ripe pears with a hint of sweetness and zippy acidity</i>	25
■ Vin Soave, Inama Classico, IT <i>fantastic alternative to chardonnay</i>	34
■ Cortese, Castelveto, IT <i>light bodied, grapefruit and mineral notes with fresh citrus, ideal with fish</i>	7/25
■ Chardonnay, Chehalem “Inox”, OR <i>100% stainless steel fermentation</i>	9.5/36
■ Chardonnay, Redwood Vineyards, CA	6.5/24
■ Chardonnay, Millbrandt, WA <i>subtle oak on the palate</i>	9.5/36
■ Vouvray, Monmousseau, FR <i>crisp, floral and fruity</i>	25

DESSERT

■ Chateau Loupiac Gaudiet, Loupiac, FR <i>80% semillon, 20% suavignon blanc, smooth and elegant liqueur, the poor mans sauterne</i>	7
■ Chateau Bel Air, St Croix du Mont, FR <i>100% semillon notes of exotic fruits and beeswax with hints of cinnamon buns and honey</i>	7
■ Gewurztraminer, Late Harvest, Andrew Rich, OR <i>aromas of pineapple, citrus and flowers, delicious and sexy</i>	9
■ Fonseca Bin27, Ruby Porto, PT <i>velvety, full bodied, young and fruity with black currants and cherry</i>	7
■ Warres, 10 Year Tawny Porto, PT <i>light delicate palate of dried fruit with aromas of nuts and ripe fruit</i>	8
■ La Tour Vielle Banyuls, FR <i>flavors of cocoa powder, cardamom, vanilla and caramel with a long finish</i>	9

FLIGHTS

Ask your server for today's selections, includes a tasting of three wines

■ Red	12
■ White	12
■ Dessert	15

FEATURING
25
BOTTLES OF
Wine
**\$25 OR
UNDER**