

## House Wines

White Zinfandel, Riesling, Pinot Grigio, Chardonnay  
Pinot Noir, Merlot, Cabernet Sauvignon

\$4.50 Glass

## White Wines

**Torlasco Moscato d' Asti - Italy** 6.00 21.00

Bouquet of grapes, wisteria and linden flowers, peach and apricot with hints of sage, lemon and orange blossom.

**Chateau Ste. Michelle Riesling - Washington State** 6.00 21.00

Characters of juicy peach, ripe pear and melon, with subtle mineral notes. Great with chicken, shrimp or lobster.

**14 Hand Riesling - Washington State** 24.00

Flavors of fresh peaches and granny smith apples fill the mouth with racy acidity and a juicy finish.

**Caposaldo Pinot Grigio - Italy** 6.00 22.00

Crisp and balanced with apple flavors and floral aromas. A wonderful pair with the Bow Tie Primavera or the Jumbo Shrimp.

**Zenato Pinot Grigio - Italy** 27.00

Refreshing and soft with a smooth, dry finish, this versatile Pinot Grigio is a great choice for any occasion. A blockbuster!

**Matua Valley Sauvignon Blanc - Sonoma** 6.00 21.00

Crisp and refreshing, with vibrant flavors of ripe citrus and tropical fruit. Partner with any of our seafood or chicken dishes.

**Geyser Peak Sauvignon Blanc - Sonoma** 24.00

Flavors of lime, grapefruit and tangerine, balanced by crisp acidity. An ideal partner to salads, light fish and chicken dishes.

**Rodney Strong Chardonnay - Sonoma** 6.00 22.00

Ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel. Perfect with any of our pork and chicken entrees or the Fettucine Alfredo.

**Benziger Chardonnay - Los Carneros** 7.50 27.00

Aromas of peach, pear and green apple define this wine's wonderfully fragrant nose.

## Alternative Whites

**Arancio Grillo - Italy** 6.00 18.00

Characteristics of nettle, green pepper and jasmine. Pairs well with seafood, pasta with vegetables, white meats and baked fish.

**Maculan Pino & Toi - Italy** 27.00

60% Tocai, 25% Pinot Bianco and 15% Pinot Grigio  
Fresh peaches and pears, followed by a crisp and fragrant finish. Recommended with pasta, seafood and grilled white meats.

**Sauvion Vouvary - France** 27.00

A bouquet of apricots and pears, with a lemony acidity followed by mildly sweet fruit. An accompaniment to chicken and pork.

## Red Wines

**Belmondo Pinot Noir - Italy** 6.00 20.00

Flavors of plum and blackberry with raspberries and cherries. Lovely with the Prime Rib or any of our delicious steaks.

**BV Costal Pinot Noir - California** 6.50 23.00

Aromatic and rich in stone fruit with a medium body. Round velvety texture and lots of spicy cherry, cocoa and mineral flavors.

**CYT Casillero del Diablo Merlot - Chile** 6.00 21.00

Fruity taste and full body. Chocolate and herb accents add palate interest. A great partner to any of our charbroiled steaks.

**Dynamite Merlot - California** 7.00 25.00

Flavors of dark fruits and cherries are accompanied by hints of dark chocolate and vanilla.

**Evil Cabernet Sauvignon - South Australia** 6.00 21.00

Fragrant bouquet of cedar and black currants. Fruit-driven with tons of flavor. A must have with the Ribeye or New York Strip.

**14 Hands Cabernet Sauvignon - Washington State** 6.75 24.00

A medium bodied wine with intense aromas of berries and spice. Juicy fruits flavors are complimented by refined, velvety tannins.

**Jacob's Creek Reserve Shiraz - Australia** 27.00

Full bodied, intense dark berry fruit flavors with layers of olive and spice. Great with the Baby Back Ribs or a nice steak.

**Razor's Edge Shiraz - Australia** 6.00 22.00

Dark purple in color, yet bright and appealing in its clarity of fruit flavors, persisting on the finish against firm tannins.

**Cline Zinfandel - California** 6.00 22.00

Dark berry fruit including black cherry and raspberry. Spice notes and a vanilla finish. Couple with a steak or the Baby Back Ribs.

**Rosenblum Zinfandel Vintners Cuvee XXX - Cal.** 7.50 27.00

Black cherry and dark raspberry fruit, with blackberry and spice overtones. It is a friendly, drinkable zesty style Zinfandel.

## Alternative Reds

**St. Francis Red** 7.50 27.00

A blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Zinfandel. Ripe red fruit character and spicy aromas. Complements beef or BBQ dishes.

**OOPS Carmenere - Chile** 6.00 24.00

Blackberry aromas with notes of ground white pepper, spices, and leather. Black currant and plum flavors on the palate with spice, and herbs.

**Fonseca Bin 27, Port** 7.00

Rich, velvety reserve ruby port brims with luxuriant blackberry and plum flavors and aromas of sweet spice and dried fruits. A perfect dessert wine.

## Champagne

**Domaine Ste. Michelle Frizzante - Washington** 27.00

A slightly sweeter sparkling wine with notes of apple, pear and candied apples which are creamy, and well balanced.