



Glass   Bottle

**SPARKLING**

Nicolas Feuillatte Blanc de Blancs, Champagne France	\$ 80
Domaine Chandon, Sparkling Rose, .750	\$ 52
Domaine Chandon, Sparkling Rose, .187	\$ 9

**CRISP WHITES**

Chateau de Sancerre, France	\$ 10	\$ 40
Kim Crawford, Sauvignon Blanc Marlborough, New Zealand	\$ 11	\$ 44
Trivento, Torrontes, Mendoza Argentina	\$ 8	\$ 38

**FULL WHITES**

DeLoach, Chardonnay, Russian River Valley, California	\$ 12	\$ 46
Mommessin, Pouilly Fuissé, Burgundy	\$ 13	\$ 48
St. Supery, "Virtu" White Meritage Napa Valley, California	\$ 16	\$ 60

**LIGHER REDS**

Louis Latour, Pinor Noir, Bourgogne Burgundy, France	\$ 8	\$ 36
Edna Valley Vineyard, Pinot Noir, "Paragon Vineyard" Edna Valley, California	\$ 16	\$ 68
La Crema, Pinot Noir, Sonoma Coast, California	\$ 14	\$ 62

**BIGGER REDS**

Simi Cabernet Sauvignon Alexander Valley, California	\$ 14	\$ 50
Mont Tauch, Fitou, Languedoc, France	\$ 8	\$ 32
Marques de Grinon Summa Spain	\$ 12	\$ 40
Penfold's, Bin 28, Kalimna Shiraz Australia	\$ 15	\$ 60

**FROM THE CUVINET**

Joseph Drouhin Chorey-Les-Beaune Burgundy, France	\$ 8	\$ 16
Trapiche, Vina Carlos Gei Berra, Single Vineyard Reserve Malbec, Mendoza	\$ 13	\$ 25
Vignamaggio, "Castella di Monna Lisa," Chianti Classico Riserva, Toscana, Italy	\$ 10	\$ 20
Silver Oak, Cabernet Sauvignon Alexander Valley, California	\$ 13	\$ 25

3 oz.   6 oz.

**FLIGHTS - 3 oz. of each**

**LIGHT WHITES of the WORLD.....\$14**

Chateau de Sancerre, France	\$10 / glass
Kim Crawford, Sauvignon Blanc	\$11 / glass
Trivento, Torrontes, Argentina	\$8 / glass

**CHARDONNAY.....\$18**

DeLoach Chardonnay, Calif	\$12 / glass
Concha y Torro, Chardonnay, Chile	\$12 / glass
Mommessin, Pouilly Fuissé, France	\$15 / glass

**CABERNET SAUVIGNON.....\$15**

Beaulieu Vineyard, Cabernet, Napa	\$12 / glass
Estancia Cabernet, Paso Robles	\$10 /glass
Hogue Cabernet, Washington	\$9 / glass

**SMALL PLATE MENU**

Wine Country Platter cured meat, selected cheese, olive tapenade, black truffle pate, grilled artichoke, sliced bread	\$ 16
Queso Fundido ancho chile marinated chicken in warm fundido and jalapeno cheese	\$ 10
Warm Brie Crostini with fig marmelade, aged balsamic	\$ 8
Mini Braised Pot Roast Sandwiches slow cooked to fall apart, horseradish drizzle	\$ 10
Parmesan Chicken Fritters spicy tomato chutney	\$ 8
Puffy Tostados Y Pollo mini tostados with spicy pulled chicken & cheese	\$ 9
Toasted Proscuitto and Cheese Minis proscuitto ham, mozzarella, arugula, EVOO	\$ 9

**FARMSTEAD CHEESE \$9**

Trio of Artisan Cheeses from Texas with fig marmelade and toast points
Imported Cheese Treat of the Week Mild to Pungent

**CHOCOLATE FLIGHT \$9**

A selection of Valrhona Grand Cru Chocolates  
and Truffles, Imported from France

**SWEET DREAMS of PORT**

3 oz. serving	
Fonseca, Bin No. 27, Vintage Character	\$ 6
Taylor Fladgate, Late Bottled Vintage	\$ 7
Fonseca, 10 Year Old Tawny	\$ 10
Taylor Fladgate, 20 Year Old Tawny	\$ 14
- - Flight of any three (2 oz. ea.)	\$ 16