

WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

6 OZ. POUR 9 OZ POUR

9

13

HOUSE WINES

MAN

Chardonnay, Merlot or Cabernet Sauvignon
South Africa

6 OZ. POUR 9 OZ POUR

12

13

14

SPARKLING WINES

Maschio, Prosecco, Brut, DOC
Treviso, Veneto, Italy 187ml

Marquis de La Tour, Brut Sparkling
Loire Valley, France, NV 187ml

Chandon, Rosé, California, NV 187ml

6 OZ. POUR 9 OZ POUR

12

16

12

16

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16

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16

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16

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16

11

15

WHITE & BLUSH WINES

Fritz Zimmer "Piesporter
Michelsberg", Riesling Kabinett
Mosel, Germany

Kris "Artist Cuvée", Pinot Grigio,
delle Venezie, Italy

Doña Paula "Los Cardos",
Sauvignon Blanc
Mendoza, Argentina

Sacha Lichine SLS, Single Blend
Rosé, Languedoc, France

Milestone, Chardonnay, California

Kendall-Jackson,
"Vintner's Reserve", Chardonnay,
California

Wente Vineyards "Estate Grown",
Chardonnay
Central Coast, California

6 OZ. POUR 9 OZ POUR

11

15

18

24

12

16

12

16

12

16

12

16

13

17

RED WINES

Line 39, Pinot Noir, California

Meiomi, Pinot Noir, Monterey, California

Charles Smith, "The Velvet Devil",
Merlot, Columbia Valley, Washington

Terrazas de los Andes,
"Altos del Plata", Malbec
Mendoza, Argentina

Robert Mondavi,
"Private Selection", Meritage
Central Coast, California

Columbia Crest, "Grand Estates",
Cabernet Sauvignon
Columbia Valley, Washington

Louis M. Martini,
Cabernet Sauvignon,
Sonoma Valley, California

SMALL BITES

- 10 **House Made Chips**
Miller's mustard / onion dip
- 12 **Wild Mushroom Galette**
Butternut squash / gruyere / scallions
onion jam / sea salt
- 9 **Roasted Brussels Sprouts**
Bacon / gorgonzola / candied almonds
green peppercorn aioli
- 13 **Artisanal Cheeses**
Beemster XO / tartufo / rivendale honey
spiced pepitas / apple butter / toasts
- 16 **Spiced Shrimp Cocktail***
Chile cocktail sauce / horseradish / lemon
- 16 **Oysters on the Half Shell***
Half dozen / mignonette / lemon / chile sauce
- 13 **Brie Ravioli**
Apple butter / spiced pepitas / basil
- 10 **Parmesan Truffle Frites**
Thinly cut french fries / truffle oil / herbs
green peppercorn aioli
- 16 **Braised Beef**
Polenta fries / roasted root vegetables / bourbon demi
- 9 **Roasted Cauliflower**
Bacon jam / roasted garlic / tomato chutney
- 13 **Crispy Calamari**
Piquillo pepper / charred lemon / fines herbes
- 13 **Bourbon Meatballs**
Bourbon demi glace / frizzled onion salad

An 18% service charge will be added for parties of 8 or more.

*Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

SINGLE MALTS AND BLENDED SCOTCH

- 16 Laphroaig, 10 year
- 16 The Balvenie, 12 year
- 16 The Macallan, 12 year
- 21 Oban, 14 years
- 23 The Glenlivet, 15 year
- 20 Lagavulin, 16 years
- 21 Chivas Regal, 18 year
- 28 The Macallan, 18 year
- 52 Johnnie Walker Blue
- 65 The Balvenie, 21 years
- 71 Chivas Regal, 25 year
- 176 The Macallan, 25 year

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