

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.

SPARKLING WINES

7.5	Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml
9	Marquis de La Tour, Brut Sparkling Loire Valley, France, NV 187ml
11.5	Chandon, Rosé California, NV, 187ml

6 oz pour | 9 oz pour

9 | 12

10 | 13.25

11 | 14.75

10 | 13.25

12 | 16

11 | 14.75

WHITE & BLUSH WINES

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

Joel Gott, Sauvignon Blanc
California

Whitehaven, Sauvignon Blanc
Marlborough, New Zealand

Sacha Lichine SLS Rosé, Single Blend
Languedoc, France

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

Wente Vineyards Estate Grown, Chardonnay
Livermore Valley, Central Coast, California

6 oz pour | 9 oz pour

10 | 13.25

13 | 17.25

9 | 12

10 | 13.25

9.5 | 12.75

12 | 16

13 | 18

RED WINES

Parker Station, Pinot Noir, by Fess Parker
Central Coast, California

Meiomi, Pinot Noir
Monterey, Sonoma and Santa Barbara, California

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

Terrazas Altos del Plata, Malbec
Mendoza, Argentina

Genesis by Hogue, Meritage
Columbia Valley, Washington

Louis M. Martini, Cabernet Sauvignon
California

Beringer, Cabernet Sauvignon
Knights Valley, California

SMALL BITES

- 12 **Bar Meatballs**
Roasted tomato sauce / parmesan
- 10 **Truffle Fries**
Parmesan cheese
- 15 **Grilled Shrimp Cocktail**
Harissa cocktail sauce
- 10 **Crispy Brussels Sprouts**
Chipotle vinaigrette / cotija / pomegranate
- 14 **Buffalo Wings**
Carrot & celery sticks / ranch
- 15 **Nachos**
Shredded carnitas / smoked tomato queso
fried jalapeños / corn salsa
- 14 **Carnitas Tacos**
Pickled red onion / salsa roja / roasted pasilla aioli
- 14 **Chicken Tinga Tacos**
Avocado / charred green onion / chipotle crema
- 14 **Korean Braised Short Rib Tacos**
Bok choy slaw / sriracha aioli / crushed peanuts
- 14 **Mahi Mahi Tacos**
Cilantro slaw / avocado / pineapple habanero salsa

DESSERTS 10

- Flourless Chocolate Cake**
Grand marnier strawberries / vanilla ice cream
- Coconut Layer Cake**
Macerated strawberries / vanilla crème anglaise
- Warm Chocolate Chip Cookie**
Baked to order / vanilla ice cream
- Blueberry Almond Crisp**
Lemon whipped mascarpone
- Selection of Ice Cream & Sorbet**
Served with a stuffed churro

CIGARS

- 14 **Baccarat: Robusto**
Mild Bodied: Honduran Wrapper
 - 16 **Arturo Fuente Chateau**
Mild Bodied: Connecticut Shade Wrapper
 - 15 **Punch: Pita/Toro**
Full Bodied: Ecuadorian Wrapper
 - 34 **MonteCristo**
Medium Bodied: Habano Wrapper
- Additional cigars available and on display at bluEmber Bar.

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