



WINE LIST

House Wines Available:

Cabernet, Merlot, Chardonnay, White Zinfandel
Served by the glass - 5

“Woodwork” Chardonnay

This delicious chardonnay starts with citrus, pear, and green apple, and finishes with a deliciously buttery flavor. Best enjoyed with our Breaded Shrimp, or Chicken Baked Pasta. It also compliments our New York Cheesecake.

Glass - 6.5 • Bottle - 24

“Butternut” Chardonnay

This traditional chardonnay is as the name implies, it's a butter bomb! It mixes tropical fruit, butter, vanilla, and toasty oak for a smooth finish. Compliments our BBQ Ribs, or Ribeye Steak.

Glass - 6.5 • Bottle - 24

“Jam Jar” Moscato

A delightful blend of peach and apricot in this Moscato with no fizz is great to drink by itself, or try it with an order of our Homemade Apple Cobbler to enjoy the full flavor.

Glass - 6 • Bottle - 22

“Ecco Domani” Pinot Gregio

An inspiring Italian wine with tasty tropical fruit flavors, and a crisp refreshing finish. Try with our Fish Fry Dinner, Shooters Salad, or Chicken Aioli Flatbread to enjoy this wine to its fullest.

Glass - 5 • Bottle - 18

“Starling Castle” Riesling

Taking its name from a flock of birds, this wine is only made with the best grapes from the Mosel Valley in Germany. “You don't need a passport” to enjoy this fresh, crisp accompaniment to our Bistro Chicken B.L.T., Artichoke Dip, or it's dynamite with our Homemade Bread Pudding.

Glass - 6 • Bottle - 20

“Sean Minor” Sauvignon Blanc

Sonoma California wine from the great Sean Minor. A crisp, refreshing wine sharing both pears, and tropical citrus notes. This wonderfully balanced wine is delicious on its own, or enjoy with Fresh Atlantic Salmon, or Buffalo Chicken Salad.

Glass - 6 • Bottle - 20

“Chateau St. Michelle” Indian Wells Merlot

This full bodied wine offers ripe berry and fruit aromas, and jammy flavors with a supple finish. Enjoy with Chicken Baked Pasta, Shooters Salad, or Filet Mignon.

Glass - 10 • Bottle - 38

“Edna Valley” Merlot

This well balanced wine starts with aromas of cocoa powder, anise, and black cherry, complimented with fine tannins, and bright acidity for a smooth mouthfeel. Try with Chicharrons, Texas Dip, or French Onion Burger.

Glass - 6.5 • Bottle - 24

“Plungerhead” Zinfandel

A wonderfully tasty wine, disregard the label. A blend of oak, spice, white pepper, and plumbs. Enjoy with our Lamb Chops, or Top Sirloin.

Glass - 6.5 • Bottle - 24



“Pepperwood Grove” Pinot Noir

This medium bodied pinot has vibrant cherry, red raspberry, and toasted almond aromas. A fresh palate of cranberry, sweet plum, nutmeg, and rose petal finish. Try with our Italian Flatbread or New York Strip for a combination that will arouse your taste buds.

Glass - 5 • Bottle - 18

“1919” Lopez Noceti Malbec

This Argentine wine is handcrafted on a 60 year old estate that Ponce De Leon thought was the fountain of youth. French oak casks bring out the aroma of crushed berries, and vanilla. Pairs well with Gourmet Mac and Cheese, or Beef Chislic.

Glass - 6 • Bottle - 22

“Penfolds Koonunga Hill” Shiraz

This Shiraz is a plumper style from Australia with plush red-berried fruits, and supple ripe tannins that will stand up fine by itself or try a glass with everything from Chicken Wings, to Pasta, and Steak to get the full effect of this well constructed wine.

Glass - 7 • Bottle - 26

“BV Napa Valley” Cabernet Sauvignon

If you want to be in a “beau lieu”, or “happy place”, try a glass of this complex cabernet with blackberry, plum, and chocolate notes. Have with our Ribeye, or Filet Mignon for a perfect combination.

Glass - 11 • Bottle - 42

“Ménage Trios” Zinfandel/Cabernet/Merlot Blend

This “threesome” is a party in your mouth! A delicious blend of Zinfandel, Cabernet, and Merlot grapes gives this wine a trio of flavors starting with fresh ripe fruit, and finishes with a silky mouthfeel, and is a perfect accompaniment for any Steak or Chicken dish.

Glass - 6.5 • Bottle - 24

“Alfredo Rocha” Pinot Noir

This full bodied pinot from the Mendoza region of Argentina starts with black cherry aromas, and light floral vanilla notes and has a delicate plum character giving it a long lingering finish. Try with Bruschetta Flatbread, Soprano Burger, or Fresh Atlantic Salmon.

Glass - 7 • Bottle - 26

“Stags Leap” Cabernet Sauvignon

This exceptional wine from Napa Valley has black currant, cheery and blueberry aromatics. The palate is complex including forest floor, savory herbs, and sweet tobacco for a soft finish. Pairs perfectly with Ribeye, Lamb Chops, or BBQ Ribs.

Glass - 18 • Bottle - 64

“Decoy” Cabernet Sauvignon

This Sonoma wine starts with aromatics of black cherry, and raspberry jam as well as soft notes of nutmeg, spice, and chocolate. A very smooth finish with seamlessly integrated oak. Compliments our New York Strip, Gourmet Mushroom and Swiss Burger, or Italian Flatbread.

Glass - 11 • Bottle - 40

“Raymond” Cabernet Sauvignon

Another Sonoma wine that starts with a nose of dark berry, cocoa and undertones of spices. This wine is crafted to pair well with any cuisine, but we suggest our Ribeye steak, Bruschetta Flatbread, or Caprese Burger.

Glass - 15 • Bottle - 52

