

## WINE BY THE GLASS

### WHITE SELECTIONS 6oz/9oz

**IL CONTE PINOT GRIGIO, ITALY 8 / 11**

Dense stone fruit flavors, crisp, clean, great acidity

**LA VAL ALBARINO, SPAIN 10 / 14**

Crisp, citrus tinged, and loaded with minerality and just a touch of peachy yellow fruit – Pair with Wood-Grilled Shrimp Cocktail

**MAS DE DAUMAS GASSAC GUILHEM ROSÉ, FR 9/12**

Bright and delicious with just a hint of red fruits, bright acidity and lovely balance– Pair with Fish ‘n’ Chips

**FRENZY SAUVIGNON BLANC, NZ 9 / 12**

Crisp, refreshing, vibrant, aromatic and energetic with hints of peach, grapefruit, lime, melon and fresh cut grass

**ST. SUPERY SAUVIGNON BLANC, NAPA CA 11 / 15**

Grapefruit and lime with fragrant fresh notes of citrus, with a bright crisp finish

**DOMAINE RICARD SAUVIGNON TOURAINE**

**DOMAINE DE LA POTINE, FR 10 / 14**

“Baby Sancerre” Crisp and dry – Pair with Shrimp ‘n’ Grits

**ESTRELLA CHARDONNAY, CA 7 / 10**

Balanced with layers of vanilla, banana, pear, apple, hint of oak

**KENDALL-JACKSON CHARDONNAY, CA 11 / 15**

Beautifully integrated tropical flavors with citrus notes

**CLOS JULIEN CHARDONNAY, CA 10 / 14**

Soft, lovely chardonnay character, moderate oak, medium bodied

**FRANK FAMILY NAPA CHARDONNAY, CA 15 / 20**

Layered with apple, lemon curd and candied peaches with a finish of vanilla and baking spice – Pair with Chicken Schnitzel

**JOSEPH DROUHIN BOURGOGNE BLANC, FR 13/18**

Classic white Burgundy notes, balanced, fresh and lively with just a barely noticeable hint of oak – Pair with Mussels Dijonnaise

**BASSERMANN-JORDAN RIESLING, GER 12 / 16**

Flowers on the nose, bright apples and pears on the palate, well-balanced acidity – Pair with Stove Pipe Chopped Salad

**JEIO PROSECCO, ITALY 12 / SPLIT**

Oldest maker in Italy! Dry with a consistent body, bright aromas of fresh green apple, notes of citrus fruit, peach, apricot, and banana

### RED SELECTIONS 6oz/9oz

**BOUCHON CABERNET SAUVIGNON, CA 8 / 10**

Medium to full bodied, solid cabernet fruit and moderate tannins

**CARNEROUS SPRINGS CABERNET, NAPA CA 12 /15**

Rich, luscious texture and concentrated layers of sweet, dark fruit perfectly integrated with toasted french oak

**JOSEPH DROUHIN BOURGOGNE ROUGE, fr 11 / 15**

Bright ruby color and a nose rich with aromas of red fruit, pleasant, fruity and refreshing, with light tannins – Pair with Sesame Ahi Tuna

**FOG RIVER PINOT NOIR, CA 9 / 13**

Delicate floral aromas that give way to lush flavors of strawberry and cherry, rounded tannins support a long, polished finish

**MACMURRAY PINOT NOIR, CA 13 / 18**

Grapes selected from the Central Coast give it rich aromas and flavors of raspberry, cherry, lavender and boysenberry

**VAN DUZER PINOT NOIR, OR 15 / 21**

Bright and sweet notes of rhubarb cherry pie with silky tannins, a lengthy finish is layered with cherry cola, brown sugar and molasses Pair with Bavarian Pork Chop

**THREE ZINFANDEL OLD VINE FIELD BLEND, CA 13/18**

Zinfandel, Carignan, Petite Sirah, Mourvèdre, and Alicante Bouschet from heritage vineyards make for a truly opulent wine Pair with Blackened Salmon Tacos

**XAVIER VIGNON COTES DE RHONE, FR 10 / 14**

Medium to full-bodied, without excessive weight or tannins, cracked pepper, ripe cherry and black licorice notes all come together Pair with House-Made Veggie Burger

**FABRE DE MONTMAYOU MALBEC, ARGENTINA**

**10 / 14**

Deep red color with violet tones, very intense bouquet with red cherry fruit and spices, complex and well-balanced with vanilla and chocolate notes from the oak with sweet silky tannins Pair with Wood-Grilled Filet Mignon

**MASON NOIR HORSESHOES & HANDGRENADES,**

**OR 13 / 18**

A fruit-driven, full-bodied complex red blend. The rich, ripe, voluptuous fruit comes from Oregon Syrah with just enough Washington Cabernet Sauvignon and Merlot to give it complexity and structure – Pair with Beer-Braised Short Rib Ragù

## WINE BY THE BOTTLE

**201 PURSUIT CABERNET SAUVIGNON 2018, NAPA VALLEY**

Supple and juicy in approachable layers of currant and black cherry, this wine offers a thread of acidity throughout an otherwise intensely ripe, robust weight; the tannins lean supple, with an accent of clove on the lengthy finish 84

**202 PUNCH CABERNET SAUVIGNON 2017, NAPA VALLEY**

Classic hillside Napa Valley Cab style with deep concentration and exceptional complexity; old-world-like velvety texture and a long, mouth-watering finish 58

**203 ST. SUPERY CABERNET SAUVIGNON 2016, NAPA VALLEY**

Notes of blackberry, cassis, anise with a bit of apple skin, soft tannins and a long silky finish 67

**204 FRANK FAMILY CABERNET SAUVIGNON 2017, NAPA VALLEY**

Opens to inviting aromas of dark plum and cherries, unfolding into oak tones of cinnamon and graphite; the palate offers flavors of hazelnut, cloves, and intense berry fruit with brilliant acidity on the finish, providing an intriguing and full-flavored experience 105

**205 CAIN CONCEPT 2016, NAPA VALLEY**

The nose is subtle and complex, of flowers, red fruits, black fruits, dried fruits, herbs and leaves; smooth and round entry, the mid-palate is surprisingly firm and refined, leading to a finish of toast and bitter chocolate 110

**206 HOURGLASS HG III RED BLEND 2018, NAPA VALLEY**

Aromatics of wild cherry, blueberry, cassis, and subtle hints of dried flowers and savory herbs; dense and concentrated, yet balanced but lively acidity, a refined structure and well-integrated tannins, an extremely drinkable wine 76

**211 EYRIE PINOT NIOIR, WILLAMETTE VALLEY, OREGON**

This is a bright red beauty with a subtle smokey aroma and deep, complex fruit notes; taut and focused on the palate, a hint of red berry reminiscent of fresh strawberry jam is complicated with a lovely underlying spiciness and earth; super-fine tannins and a satisfyingly long finish 60

**212 LA CREMA, PINOT NOIR, SONOMA COAST**

Aromas of lush cherry and red plum, flavors are ripe and elegant, red cherry and spice with a touch of earthiness and dark chocolate 43

**213 ROBERT SINSKEY PINOT NOIR, LOS CARNEROS, NAPA VALLEY**

Unmistakably true to variety with an aromatic inviting bouquet and striking complexity; bright red fruit characteristics of pomegranate, bing cherry, cranberry and raspberry are seamlessly woven together with floral tones of violet and rose, balanced with subtle earthy notes of forest herbs, cinnamon and cardamom 70

**221 CHATEAU BERNADOTTE HAUT-MÉDOC BORDEAUX, FRANCE**

An intense red hue with ruby tints; the nose, complex and elegant, offers ripe red fruit notes and is delicately oaky; a palate with a good structure, silky tannins; the attack, rich and harmonious, delivers red fruit aromas and a nice vanilla touch 39

**231 PALIARESE CHIANTI CLASSICO 2018, ITALY**

An intense ruby red, and is marked by a delicate yet fragrant fruit, with impressions of spice and earthy mineral; it is warm and elegant on the palate with fine –grained tannins, progressing into a finale that is well-balanced and lingering, infused with fruit – wild forest berry – and spice encountered on the nose 39





## WINE BY THE BOTTLE

### 101 THE OJAI VINEYARD CHARDONNAY, SANTA MARIA VALLEY

Mineral-inflected pear and citrus, ample and succulent stone fruit; white peach and nectarine notes ebb and flow over the crunchy core, leaving lively notes of lemon curd 50

### 102 WALTER HANSEL CHARDONNAY, RUSSIAN RIVER VALLEY

Orange confit, crème brulee, spice, honey and tropical overtones all flesh out in this creamy expressive Chardonnay 45

### 103 STAGS LEAP KARIA CHARDONNAY, NAPA VALLEY

Crisp and fresh, with aromas of orange blossom, lemon oil and toasted brioche, finishing with sweet cream apple butter 57

### 104 SHAFER RED SHOULDER RANCH CHARDONNAY, NAPA VALLEY CARNEROS

Elegant aromas and flavors of melon, honeysuckle, apricot, pineapple, citrus zest, and flint. This abundance of exotic fruit is completed with bright acidity, seamless balance, and a long, mouth-coating finish 105

### 111 FERRARI-CARANO FUME BLANC, NORTH COAST

Aromas of lime, kiwi, citrus, melon and a touch of grass complimented by flavors of grapefruit, lemon and lime with mango and guava finish 33

### 112 BEDROCK SAUVIGNON BLANC, SONOMA VALLEY

Aromas of apple, pear, kiwi, citrus, stone, grapefruit and melon with favors of grass, gooseberry, grapefruit, lime, melon, citrus, mineral and flint 45

### 113 ST. SUPERY DOLLARHIDE SAUVIGNON BLANC, NAPA VALLEY

Aromas of grapefruit, lime and Key lime are encompassed by smoky oak with lemon rind, anise and a subtle earthen element of wet slate 55

### 121 BRICCO DELLE CILIEGIE ROERO ARNEIS, ITALY

Bright floral notes, white orchard fruit, mint, white flowers, jasmine all pulse through this super-expressive Arneis; medium in body, lemon peel, white flowers and green pear are some of the notes that linger 42

### 122 DOMAINE CORSIN MACON-VILLAGES, FRANCE

Beautiful aromas of ripe, green apple touched with a stony minerality; the mid-palate is concentrated and layered with fruit with a finish that goes on forever; classic white Burgundy, honed and complex 38

### 123 POMMIER PETIT CHABLIS, FRANCE

Light and floral on the nose, straightforward, full and fresh in the mouth with white flowers flavors, very refreshing finish 38

### 124 DOMAINE DU CARROU, SANCERRE, FRANCE

The extraordinary aromatics of green apples, pear and jasmine; the palate reveals incredibly complex Sauvignon Blanc with a juicy core and a super lively mineral finish 44

### 151 KORBEL, BRUT

Light tasting and crisp with balanced medium dry finish 9/30



## SPECIALTY COCKTAILS

### SUMMER IN THE PLAZA

Tito's vodka, fresh lime juice, simple syrup and fresh watermelon juice shaken and served up with a salted rim and cucumber wheel 9

### GARDEN SPRITZ

Ketel One Cucumber Mint Botanicals, simple syrup, fresh lime juice, club soda and champagne served over ice in a wine glass topped with cucumber bitters and a mint sprig 10

### LAKESIDE ESCAPE

Whitley Neill Blood Orange gin, lemon juice, St Germain and gingerale served over ice with a fresh basil garnish 10

### ROSARITA

Codigo Rose tequila (tequila aged in cabernet barrels), triple sec, fresh lime juice and sour mix served on the rocks with a salted rim and cabernet float 13

### MISUNDERSTOOD COLADA

Misunderstood Ginger whiskey, amaretto, pineapple juice and pina colada puree shaken and served on the rocks with a dusting of nutmeg and dehydrated pineapple 9

### SUMMER MULE

Choice of Mango, Watermelon, Strawberry or Pina Colada with Tito's vodka, lime juice and ginger beer in a copper mug 10

