

## Wines & Beverages

Bottles are Retail & price includes sales tax

### By the Glass

**Sauvignon Blanc Cuveé 128 Navarro 2015**      \$6.00      \$22.00

*Passion fruit, pink grapefruit, white fig with hints of wild fennel*

**Vin de Pays de Vaucluse Rouge 2016**      \$6.00      \$22.00

*Explosive red fruit is gracefully harnessed by a clay and limestone mineral structure, notes of violet, licorice, and garrigue.*

### White by the Bottle

Corkage \$10

**Cheverny Domaine du Salvard 2015**      \$20.00

*Fresh, Vibrant, Balanced. -Loire Valley. 85% Sauvignon blanc & 15% Chardonnay.*

**Custoza Corte Gardoni 2015**      \$21.00

*Spring fresh bouquet, complex, balanced fruit, pleasant acid, stimulating finish.*

**Savennières, Chateau d'Epiré 2015**      \$22.00

*Beautiful Chenin Blanc from Savennières Valley, unfiltered, complex. Exotic fruit, delicious*

**Laporte Le Rochoy Sancerre 2015**      \$30.00

*Flinty minerality Springs with a light smokey taste in the mouth. The nose shows beautiful white flowers and yellow fruit. Expressive & balanced.*

**Vouvray Champlou 2015**      \$22.00

*100% Chenin Blanc -Rich vibrant mineral, complexity, elegant, highly aromatic, impeccable balance.*

**Pinot Blanc "Vieilles Vignes" 2015 (Meyer-Fonne)**      \$22.00

*Neither Sauvignon Blanc nor Chardonnay style, it is somewhere in between: 65% Pinot Auxerrois, 20% Pinot Blanc, 15% Pinot Gris and Pinot Noir*

**White: Riesling Anderson Valley, Navarro 2013**      \$20.00

*Crystalline flavors of apple, lime and peach with a tang that bounces on your tongue*

*Petit Chablis 2015 (Roland Lavanturcux) \$25.00*

*Brush of lemony acidity that simply lasts and lasts. – a Burgundy Chardonnay*

*Elke sparkling Brut 2011 \$23.00*

*Crisp, vibrant, hint of green apples –classic French style. 52% chardonnay &48% Pinot Noir.*

*Val de Loire Rose Grolleau 2016 (Eric Chevalier) \$22.00*

*Grolleau is an indeginous grape varietal from the Loire that takes its name from “grolle”, meaning crow*

### *Red by the Bottle*

*Vin de France Rouge "Raisins Gaulois" 2016 \$22.00*

*100% Organic Gamay (Marcel Lapierre)*

*Cotes-du-Rhone "Cuvee Kermit Lynch" 2015 \$20.00*

*Blend of Grenache with Syrah, Carignan, Cinsault, & Mourvedre.  
Pleasant flavors of black plum, white pepper and oak.*

*Le Pigeoulet 2013 Southern Rhone region \$22.00*

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*Bourgueil “Cuvee Alouettes” 2015 \$20.00*

*Juicy fruit—think fraises des bois, or wild strawberries, and just the slightest hint of mushrooms. Cabernet Franc –fermented and aged in stainless steel,*

*Monferrato Rosso Tenuta La Pergola 2015 \$20.00*

*Balanced fresh fruit, blend of Barbara, Dolcetto, Bonarda, Freisa, Croatina.*

*Delicious “Trattoria” table wine. from Italian Piedmonte Region aged in stainless steel.*

*Beer -\$4.00 (assorted – look behind the bar)*

*Grape Juice - \$4.00 from Pinot Noir, Navarro 2016*

*Organic Sparkling Apple Cider -\$3.00*

*Coffee -\$2.00 (Sutter Creek Roasting)*

*Bottled brewed black tea -\$2.00 (unsweetened)*

*Hot Tea - \$2.00*