



Wine by the Glass

sparkling & blush	<p>PROSECCO “BRUT,” Mionetto VSAQ (Veneto, Italy) nv **Split – 187 ml bottle** \$8.5</p> <p>Your own personal bottle of a dry Italian sparkling wine that <i>works well as an aperitif or with lighter fare</i>. Crisp, light in body and balanced with acidity, a hint of golden apple emerges from the wine’s intense fruity bouquet.</p>
	<p>WHITE ZINFANDEL, Buehler (Napa Valley, California) 2008 \$6.5</p> <p>One of our sweetest wines – but not as sweet as most White Zinfandels – it displays full, ripe fruit flavors of wild berries and sweet strawberries. <i>Pairs well with lighter dishes or anything spicy.</i></p>
white wine	<p>ALBARIÑO, Martín Códax (Rías Baixas, Spain) 2008 \$8</p> <p>This crisp, medium-bodied wine opens with floral aromas and clean flavors of citrus fruit, apples and pears. Its crispness and great minerality <i>will pair it perfectly with seafood, especially white fish and scallops, or a salad.</i></p>
	<p>CHARDONNAY, Matchbook (Dunnigan Hills, California) 2008 \$9</p> <p>An excellent barrel fermented Chardonnay that is rounded with a bit of unoaked Chardonnay from the Russian River Valley and a hint of Viognier for sweetness and balanced acidity – of our two Chardonnays by the glass, this one is fuller with more developed butter and oak textures. <i>An excellent wine to pair with fish and poultry.</i></p>
	<p>CHARDONNAY, Parducci (Mendocino, California) 2007 **SUSTAINABLY GROWN** \$7.5</p> <p>This dry, rich Chardonnay is crisp with clean aromas and flavors of apple, citrus and melon. Parducci lets the freshness of the soil and grapes speak for itself. <i>Excellent with fish, chicken and creamy pasta sauces.</i></p>
	<p>GRECHETTO, Arnaldo Caprai “Anima Umbra” IGT (Umbria, Italy) 2008 \$8</p> <p>Grechetto is known for its subdued fruit, floral aromas and dry mineral backbone. Its slight acidity and blending with Trebbiano create a very fresh taste on the palate. <i>Try with cold appetizers, soups, poultry and fish.</i></p>
	<p>PINOT GRIGIO, Caposaldo IGT (Veneto, Italy) 2008 \$6.5</p> <p>Crisp and vibrant wine with delicate white fruit and apple aromas and flavors offset by notes of hay, acacia flowers and almonds. <i>Try with any of our salads or pasta dishes, especially fettuccine alfredo.</i></p>
	<p>PINOT GRIGIO, Andriano DOC (Trentino - Alto Adige, Italy) \$9.5</p> <p>A well-structured wine with intense fruit flavors highlighted by honeydew melon. Crisp, fresh acidity balances out this outstanding Pinot Grigio. <i>Great when paired with fish, shellfish, salads and poultry.</i></p>
	<p>RIESLING “DRY,” Hermann J. Wiemer (Finger Lakes, New York) 2007 \$9</p> <p>The driest of our Rieslings, this fresh, crisp wine has notes of lime and citrus coupled with honeyed grapefruit on the palate. <i>Great with salads, shellfish, white fish and poultry.</i></p>
	<p>RIESLING, Salmon Run (Keuka Lake, New York) 2008 \$7</p> <p>A local favorite from Dr. Konstantin Frank, this sweet Riesling has a great acidic backbone that brings forth the flavors of pear and apples in the wine. <i>Try with any spicy dish or lighter fare.</i></p>
	<p>SAUVIGNON BLANC RESERVA, Palo Alto (Maule Valley, Chile) 2008 \$8</p> <p>A deep, complex wine that starts with typical citrus and herbal notes but transforms to a lengthy finish and drier backbone with excellent acidity and balanced minerality. <i>Excellent with pesto, fish, shellfish and white meat.</i></p>
	<p>TORRONTÉS, San Telmo “Esencia,” (Mendoza, Argentina) 2009 \$7</p> <p>A light, crisp and refreshing wine unique to Argentina. Its balanced acidity creates a wine similar to a Sauvignon Blanc but lighter in body, and the citrus fruit flavors make a <i>wine that pairs well with lighter fare and seafood.</i></p>
red wine	<p>CABERNET SAUVIGNON, Cypress Vineyards (Central Coast, California) 2008 \$7</p> <p>A full-bodied, well-balanced wine, this Cabernet attractively mixes chocolate coated berries with spicy vanilla oak – cherry and currants are present throughout. Of our two Cabs by the glass, this one is slightly lighter and softer. <i>Excellent partner with our pizza or meat dishes.</i></p>
	<p>CABERNET SAUVIGNON, Hess Collection “19 Block Cuvée” (Napa Valley, California) 2006 \$11</p> <p>From the hills of Mount Veeder comes this elegant Cabernet (blended with other red Bordeaux varietals) with cherry and raspberry flavors and subtle hints of sage. The fruit is balanced by supple tannins producing a lengthy finish. <i>This wine complements steak, ribs and robust cheeses such as gorgonzola.</i></p>

Wine by the Glass con't

red wine

CHIANTI , Renzo Masi DOCG (Tuscany, Italy) 2008	\$6
From the Rufina area of Chianti, this medium-bodied dry red wine (with small amounts of Canaiolo and Colorino) balances fresh fruit and flower flavors with mild tannins. <i>A perfect match for fresh cheeses and grilled/roasted meat.</i>	
MALBEC RESERVA , Colores del Sol (Mendoza, Argentina) 2009	\$6.5
This wine showcases the popular varietal of one of the world's fastest growing wine regions. Blackberry and cherry develop into notes of spice and mocha with sweet tannins. <i>Try with vegetable-based pastas and poultry.</i>	
MERLOT , Casa Lapostolle (Rapel Valley, Chile) 2007	\$7
Made with a small amount of Cabernet Sauvignon, this medium-bodied wine possesses ripe red fruit aromas and notes of fresh rosemary balanced with soft tannins. <i>Great with chicken or red meat but also light enough to perfectly pair with pasta.</i>	
MONTEPULCIANO , La Valentina DOC (Abruzzo, Italy) 2006	\$8.5
An excellent wine blending a classic Italian grape with modern wine making techniques. The wine is vibrant and clean with aromas and hints of red berries, blackberries and black cherries, finishing with rounded tannins. <i>Can easily pair with dishes from pasta to heavier meat entrées.</i>	
PINOT NOIR , King Estate "Acrobat" (Western Oregon) 2008	\$9
A delicious Pinot balancing notes of cherry, plum and light spice with hints of caramel and smooth tannins. Very well structured with great acidity. <i>Great with many foods, but try it with fish (salmon or tuna), lamb or poultry.</i>	
PINOT NOIR , Lyeth (Sonoma County, California) 2006	\$11
Coming from the Russian River and Carneros regions, this wine possesses a great combination of fruit, earthiness and fine tannins typical of Sonoma. <i>The excellent fruit complements all foods from pasta to chicken and tuna.</i>	
RED BLEND , Peter Lehmann "Layers" (Barossa Valley, Australia) 2008	\$8
A blending of five varieties well suited for Barossa – Shiraz, Mourvedre, Grenache, Tempranillo, Carignan – creates a soft, multi-dimensional wine with black cherry, chocolate, savory black olive and bramble textures. <i>This wine will drink well with a range of foods, from hearty meat dishes to a spicy pasta dish.</i>	
RIOJA (TEMPRANILLO & GARNACHA/GRENACHE) , La Vendimia (Rioja, Spain) 2007	\$8
A 50/50 blending of these classic grapes creates a medium-bodied, well-rounded wine full of bright red fruit with undertones of jam and fresh herbs. <i>It is a great wine for nearly all menu items, especially with pizza, fish and poultry.</i>	
SHIRAZ , Marquis Philips (McLaren Vale, South Australia) 2008	\$8
A very refined Shiraz with soft tannins and aromas of brown sugar, black fruit, earth and minerals. A rich, smooth wine that lends itself to drinking with or without food, but <i>it would pair well with steak, burger, pizza, poultry or a hearty pasta dish.</i>	
ZINFANDEL , Pezzi King (Sonoma County, California) 2007	\$9.5
A full-bodied wine from the Dry Creek Valley of Sonoma bursting with concentrated dark fruit aromas, spice and anise. Its balanced acidity and tannins create the wine's exceptional structure and lengthy finish. <i>Great with many items ranging from rich pasta, fish and poultry dishes to steak.</i>	

Champagne/Sparkling Wine

	Btl	Gl
DOM PÉRIGNON , Cuvée (France) 1999	\$155	
Möet & Chandon's classic champagne blended from Chardonnay and Pinot Noir, this first prestige cuvée still sets the standard. This vintage received a 96 point rating from Robert Parker. <i>Excellent by itself, also try this champagne with lighter foods or dessert.</i>		
LAURENT-PERRIER , BRUT (France) nv	\$30	½ btl
Another classic champagne made from Chardonnay, Pinot Noir and Pinot Meunier, this L-P house blend exhibits aromas of citrus and white fruit with full flavors that are fresh and easy on the palate. <i>Ideal as an aperitif, but it will pair well with seafood and poultry.</i>		
LAURENT-PERRIER , GRAND SIÈCLE "La Cuvée" (France) nv	\$125	
Blended from Chardonnay and Pinot Noir selected from the best vineyards within the Grand Crus, this intense champagne has delicate aromas of honey and almonds finishing with a powerful fruit lift. <i>Pairs perfectly with chicken and veal, especially with mushrooms.</i>		
LAURENT-PERRIER , CUVÉE ROSÉ BRUT (France) nv	\$95	
Made from 100% Pinot Noir (from 100% rated Grand Crus) and given its depth and color by the maceration and saignée, or bleeding, techniques, the nose brings forth red and black fruits with a fresh taste reminding you of those same fruits. <i>Try as an aperitif, with poultry, red fruit desserts or slightly spicy dishes.</i>		

Champagne/Sparkling Wine con't

	<i>Btl</i>	<i>Gls</i>
MIONETTO, PROSECCO BRUT VSAQ (Veneto, Italy) nv Your own personal bottle of a dry Italian sparkling wine that <i>works well as an aperitif or with lighter fare</i> . Crisp, light in body and balanced with acidity, a hint of golden apple emerges from the wine's intense fruity bouquet.	\$8.5	Split (1/4 btl)
VEUVE CLICQUOT, BRUT "Yellow Label" (France) nv Blended from Chardonnay, Pinot Noir and Pinot Meunier, this dry champagne has remained consistent through the years. The fruity aromas balance with the powerful, crisp taste that keeps the fruit lingering on. <i>Ideal as an aperitif but perfect to enjoy with your meal.</i>	\$75	

Blush

WHITE ZINFANDEL, Buehler (Napa Valley, California) 2008 One of our sweetest wines – but not as sweet as most White Zinfandels – it displays full, ripe fruit flavors of wild berries and sweet strawberries. <i>Pairs well with lighter dishes or anything spicy.</i>	\$26	\$6.5
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White Wine

ALBARIÑO, Martín Códax (Rías Baixas, Spain) 2008 This crisp, medium-bodied wine opens with floral aromas and clean flavors of citrus fruit, apples and pears. Its crispness and great minerality <i>will pair it perfectly with seafood, especially white fish and scallops, or a salad.</i>	\$31	\$8
CHARDONNAY, Dr. Konstantin Frank (Keuka Lake, New York) 2006 An excellent local, cool-climate Chardonnay. Mineral, fruit and acidity are all balanced with integrated, but not overwhelming, oak and butter characters. <i>An excellent wine to pair with poultry dishes.</i>	\$32	
CHARDONNAY, Matchbook (Dunnigan Hills, California) 2008 An excellent barrel fermented Chardonnay that is rounded with a bit of unoaked Chardonnay from the Russian River Valley and a hint of Viognier for sweetness and balanced acidity – of our two Chardonnays by the glass, this one is fuller with more developed butter and oak textures. <i>An excellent wine to pair with fish and poultry.</i>	\$35	\$9
CHARDONNAY, Parducci (Mendocino, California) 2007 **SUSTAINABLY GROWN** This dry, rich Chardonnay is crisp with clean aromas and flavors of apple, citrus and melon. Parducci lets the freshness of the soil and grapes speak for itself. <i>Excellent with fish, chicken and creamy pasta sauces.</i>	\$29	\$7.5
CHARDONNAY, Sonoma-Cutrer (Russian River, California) 2007 A classic Sonoma County Chardonnay, it is medium-bodied, clean and crisp with acidity. Floral aromas turn into a multitude of fruit, subtle vanilla and mushroom flavors – small amounts of oak and butter on the finish. <i>Pair with shellfish and seafood risotto.</i>	\$41	
GRECHETTO, Arnaldo Caprai "Anima Umbra" IGT (Umbria, Italy) 2008 Grechetto is known for its subdued fruit, floral aromas and dry mineral backbone. Its slight acidity and blending with Trebbiano create a very fresh taste on the palate. <i>Try with cold appetizers, soups, poultry and fish.</i>	\$31	\$8
PINOT GRIGIO, Andriano DOC (Trentino - Alto Adige, Italy) A well-structured wine with intense fruit flavors highlighted by honeydew melon. Crisp, fresh acidity balances out this outstanding Pinot Grigio. <i>Great when paired with fish, shellfish, salads and poultry.</i>	\$38	\$9.5
PINOT GRIGIO, Caposaldo IGT (Veneto, Italy) 2008 Crisp and vibrant wine with delicate white fruit and apple aromas and flavors offset by notes of hay, acacia flowers and almonds. <i>Try with any of our salads or pasta dishes, especially fettuccine alfredo.</i>	\$26	\$6.5
RIESLING, Dr. Loosen (Mosel, Germany) 2008 One of our sweeter wine selections, this Riesling is refreshing and fruity and possesses a fine mineral edge typical of Mosel. <i>An excellent wine with spicy dishes of all kinds, ranging from lighter seafood to poultry.</i>	\$30	
RIESLING, Salmon Run (Keuka Lake, New York) 2008 A local favorite from Dr. Konstantin Frank, this sweet Riesling has a great acidic backbone that brings forth the flavors of pear and apples in the wine. <i>Try with any spicy dish or lighter fare.</i>	\$27	\$7

White Wine con't

	Btl	Gls
RIESLING "DRY," Hermann J. Wiemer (Finger Lakes, New York) 2007	\$34	\$9
The driest of our Rieslings, this fresh, crisp wine has notes of lime and citrus coupled with honeyed grapefruit on the palate. <i>Great with salads, shellfish, white fish and poultry.</i>		
RIESLING "SEMI-DRY," Heron Hill (Finger Lakes, New York) 2007	\$29	
Crisp acidity balances the bright flavors and aromas of apricot, peaches and mango in this local Riesling with a touch of sweetness. <i>An excellent wine with spicy dishes and lighter fare such as seafood and salads.</i>		
SAUVIGNON BLANC RESERVA, Palo Alto (Maule Valley, Chile) 2008	\$31	\$8
A deep, complex wine that starts with typical citrus and herbal notes but transforms to a lengthy finish and drier backbone with excellent acidity and balanced minerality. <i>Excellent with pesto, fish, shellfish and white meat.</i>		
SAUVIGNON BLANC, Paul Dolan (Mendocino, California) 2006 **ORGANICALLY GROWN GRAPES**	\$35	
Sustainably grown alongside the Russian River, this wine has a distinctive kiwi character with bright citrus zest and lemon grass notes. <i>Try with our pesto, green salads or seafood entrées.</i>		
SAUVIGNON BLANC, Saint Clair (Marlborough, New Zealand) 2008	\$29	
An excellent light-bodied, dry, crisp wine typical of the region with bright citrus fruit aromas and flavors coupled with fresh mineral and herbal notes. <i>Excellent with vegetarian cuisine, fresh salads, fish and poultry.</i>		
TORRONTÉS, San Telmo "Esencia," (Mendoza, Argentina) 2009	\$27	\$7
A light, crisp and refreshing wine unique to Argentina. Its balanced acidity creates a wine similar to a Sauvignon Blanc but lighter in body, and the citrus fruit flavors make a <i>wine that pairs well with lighter fare and seafood.</i>		
VERMENTINO DI SARDEGNA, La Cala DOC (Sardinia, Italy) 2008	\$31	
This medium to full-bodied Italian wine is dry, crisp and full of citrus, apple and floral notes. The fresh taste and lingering finish make it a <i>perfect wine for appetizers, shellfish and seafood dishes.</i>		
WHITE BLEND, Jade Mountain (California) 2008	\$39	
A unique, complex blend of white grapes – Chardonnay, Pinot Gris, Marsanne, Riesling, Malvasia Bianca, Sauvignon Blanc, Viognier – that produces a full-bodied wine full highlighted by lemon and green apple as well as creamy caramel and toffee notes. <i>It will pair well with a variety of cuisine, but try it with fish and poultry.</i>		

Red Wine

AMARONE DELLA VALPOLICELLA CLASSICO, Castellani "Colle Cristi" DOC (Valpolicella, Italy) 2004	\$93
Produced with the raisinated grapes Corvina, Rondinella and Molinara, this wine is perhaps the deepest and richest we offer. Strong aromas and flavors of baked fruit, ripe plums and cherries balance perfectly with soft tannins and hints of coffee and cocoa. <i>Great when paired with soft cheeses and hearty meat dishes.</i>	
AMARONE DELLA VALPOLICELLA CLASSICO, Masi "Costasera" DOC (Valpolicella, Italy) 2005/2006	\$98
An excellent wine from an excellent producer. Produced in the same manner as our other Amarone offering, the Costasera is full-bodied and dry with a lingering finish. Deep fruit tones fill the immense structure of this wine that uniquely reminds you of its softness. <i>Grilled meat, strong cheeses and hearty pasta dishes accompany this well.</i>	
BARBARESCO, Michele Chiarlo DOCG (Piedmont, Italy) 2006	\$48
Made from the rich, complex Nebbiolo grape, this wine is easy and smooth on the palate. Full-bodied nonetheless, it reminds you of violets on the nose and velvety fruit on the palate. <i>A great match for our heartier pasta dishes and chicken entrées.</i>	
BAROLO, Ceretto "Zonchera" DOCG (Piedmont, Italy) 2004	\$58
Made from 100% Nebbiolo, similar to Barbaresco but with longer aging requirements, this is a big, complex, full-bodied wine. Despite its big character, this wine is smooth with mellow tannins; <i>it is great with hearty meat dishes.</i>	
BRUNELLO DI MONTALCINO, Banfi DOCG (Montalcino, Tuscany, Italy) 2004	\$98
A classic full-bodied Tuscan wine made from 100% Sangiovese that is full of depth and juicy black fruit flavors and aromas. The tannic structure is light and not overpowering, and <i>this wine would pair well with red meat or a hearty pasta dish.</i>	
CABERNET SAUVIGNON, Chimney Rock "Stag's Leap District" (Napa Valley, California) 2006	\$86
This blend of three Bordeaux grapes – Cabernet, Petit Verdot, Merlot – produces a deep wine with blackberry, chocolate and vanilla flavors with a hint of oak. <i>Try with roasted meats with rich glazes and sauces.</i>	
CABERNET SAUVIGNON, Clos du Bois "Briarcrest" (Alexander Valley, California) 2004	\$64
A powerful and supple Cabernet with flavors of blackberry and liquorice finishing with round tannins and notes of dark chocolate and roasted coffee bean. <i>Try pairing with pork, beef or hearty pasta dishes.</i>	

Red Wine con't

	Btl	Gls
CABERNET SAUVIGNON , Cypress Vineyards (Central Coast, California) 2008	\$27	\$7
A full-bodied, well-balanced wine, this Cabernet attractively mixes chocolate coated berries with spicy vanilla oak – cherry and currants are present throughout. Of our two Cabs by the glass, this one is slightly lighter and softer. <i>Excellent partner with our pizza or meat dishes.</i>		
CABERNET SAUVIGNON , Hess Collection “19 Block Cuvée” (Napa Valley, California) 2006	\$44	\$11
From the hills of Mount Veeder comes this elegant Cabernet (blended with other red Bordeaux varietals) with cherry and raspberry flavors and subtle hints of sage. The fruit is balanced by supple tannins producing a lengthy finish. <i>This wine complements steak, ribs and robust cheeses such as gorgonzola.</i>		
CABERNET SAUVIGNON , Stag’s Leap Wine Cellars “Artemis” (Napa Valley, California) 2005/2006	\$94	
Made with a touch of Merlot, this outstanding full-bodied wine is characterized by notes of black cherry, caramel and pepper with a lingering vanilla finish. <i>Great with roasted or braised meats and cheeses such as gorgonzola.</i>		
CABERNET SAUVIGNON , Trapiche “Broquel” (Mendoza, Argentina) 2006	\$33	
This refined Argentinean Cabernet begins with aromas of raspberry jam, cedar and chocolate and moves to full flavors of dark berries and soft tannins. complex. <i>Try with soft cheeses, richer red meat dishes or pasta carbonara.</i>		
CARMENÈRE , Errazuriz “Single Vineyard – Don Maximiano Estate” (Aconcagua Valley, Chile) 2008	\$36	
A perfect introduction to this little-known varietal. Mixed with a touch of Shiraz, this wine is lush with soft ripe tannins, firm acidity and great longevity. Sweet spice, chocolate and deep, black fruit typify this excellent wine. <i>Will be great with steak and other meat dishes or any tomato-based dish such as our homemade pasta sauces.</i>		
CHIANTI , Renzo Masi DOCG (Tuscany, Italy) 2008	\$23	\$6
From the Rufina area of Chianti, this medium-bodied dry red wine (with small amounts of Canaiolo and Colorino) balances fresh fruit and floral flavors with mild tannins. <i>Perfect match for fresh cheeses and grilled/roasted meat.</i>		
CHIANTI CLASSICO , Donna Laura “Bramosia” DOCG (Tuscany, Italy) 2006	\$34	
A blending of old world and new world winemaking techniques produces this balanced Chianti Classico (85% Sangiovese, 15% Merlot) highlighted by accents of wood and spice alongside ripe cherry and red fruit. <i>A great match with roasted meat and pasta dishes.</i>		
CHIANTI CLASSICO RISERVA , Monsanto DOCG (Tuscany, Italy) 2006	\$38	
Made with 90% Sangiovese and 10% Canaiolo and Colorino, this Riserva is the most earth-toned and deepest in structure of all our Chianti offerings. Warm, bright cherry and berry fruit accentuate the dry, big tannins. <i>Perfectly matched by our pasta dishes, but it certainly can match up with richer entrées.</i>		
MALBEC RESERVA , Colores del Sol (Mendoza, Argentina) 2009	\$25	\$6.5
This wine showcases the popular varietal of one of the world’s fastest growing wine regions. Blackberry and cherry develop into notes of spice and mocha with sweet tannins. <i>Try with vegetable-based pastas and poultry.</i>		
MALBEC RESERVA , Terrazas de los Andes (Mendoza, Argentina) 2006	\$39	
More structured and richer than our Malbec offering by the glass, similar fruit notes stand alongside vanilla and caramel aromas. Intense flavor is accented by deep, lively tannins. <i>Enjoy with red meat and hearty pasta dishes.</i>		
MERLOT , Casa Lapostolle (Rapel Valley, Chile) 2007	\$27	\$7
Made with a small amount of Cabernet Sauvignon, this medium-bodied wine possesses ripe red fruit aromas and notes of fresh rosemary balanced with soft tannins. <i>Great with chicken or red meat but also light enough for pasta.</i>		
MERLOT , Northstar (Columbia Valley, Washington) 2005	\$65	
Blended with small amounts of Cabernet and Petit Verdot, this bold, medium-bodied wine offers aromas of raspberry, chocolate and clove with a rich, smooth finish. <i>This wine is structured enough to match with any of our entrées, but it would also be great with our pasta dishes, especially with meat.</i>		
MONTEPULCIANO , La Valentina DOC (Abruzzo, Italy) 2006	\$33	\$8.5
An excellent wine blending a classic Italian grape with modern wine making techniques. The wine is vibrant and clean with aromas and hints of red berries, blackberries and black cherries, finishing with rounded tannins. <i>Can easily pair with dishes from pasta to heavier meat entrées.</i>		
MONTEPULCIANO RISERVA , Zaccagnini DOC (Abruzzo, Italy) 2007	\$33	
This great Italian wine has aromas of plums and ripe blackberry with subtle hints of oregano, dried herbs and vanilla. <i>A perfect partner to our pasta dishes, but also excellent with poultry and meat entrées.</i>		
PINOT NOIR , King Estate “Acrobat” (Western Oregon) 2008	\$35	\$9
A delicious Pinot balancing notes of cherry, plum and light spice with hints of caramel and smooth tannins. Very well structured with great acidity. <i>Great with many foods, but try it with fish (salmon or tuna), lamb or poultry.</i>		
PINOT NOIR , Lyeth (Sonoma County, California) 2006	\$44	\$11
Coming from the Russian River and Carneros regions, this wine possesses a great combination of fruit, earthiness and fine tannins typical of Sonoma. <i>The excellent fruit complements all foods from pasta to chicken and tuna.</i>		

Red Wine con't

	Btl	Gls
PINOT NOIR , Wild Rock “Cupids Arrow” (Central Otago, New Zealand) 2008 Committed to sustainable growing techniques, Wild Rock’s Pinot has bright aromas of fruit, herbs and wild thyme. Complex flavors of red berry, plum and cherry are lengthened by the fine tannins and supporting acidity. <i>Excellent with a wide variety of dishes, especially chicken, pork or heartier pasta dishes.</i>	\$36	
RED BLEND , Peter Lehmann “Layers” (Barossa Valley, Australia) 2008 A blending of five varieties well suited for Barossa – Shiraz, Mourvedre, Grenache, Tempranillo, Carignan – creates a soft, multi-dimensional wine with black cherry, chocolate, savory black olive and bramble textures. <i>This wine will drink well with a range of foods, from hearty meat dishes to a spicy pasta dish.</i>	\$31	\$8
RIOJA (TEMPRANILLO & GARNACHA/GRENACHE) , La Vendimia (Rioja, Spain) 2007 A 50/50 blending of these classic grapes creates a medium-bodied, well-rounded wine full of bright red fruit with undertones of jam and fresh herbs. <i>A great wine for nearly all menu items, especially with pizza, fish and poultry.</i>	\$31	\$8
RIPASSO (BABY AMARONE) , Masi “Campofiorin” IGT (Verona, Italy) 2005 Made from the refermentation of Valpolicella wine with a percentage of semi-dried grapes (characteristic of Amarone), this is a rich, full-bodied and velvety wine with hints of bitter cherries and cooked fruit. <i>Try with pasta and meatballs or sausage, or our steak.</i>	\$37	
SANGIOVESE , Bacio Divino Cellars “Pazzo” (Napa Valley, California) 2006 The grape made famous for Chianti emerges in this proprietary wine also made with a bit of Petite Sirah, Cabernet and Viognier. Sangiovese puts forth abundant cherry aromas and flavors, and the other varietals balance it with acidity and a bit of wood spice from the barrels. <i>Great with any pasta dish, chicken parmesan or other entrées.</i>	\$44	
SHIRAZ , Henry’s Drive Vignerons “Dead Letter Office” (South Australia) 2005 Grapes from vineyards in McLaren Vale and Padthaway mix deep berry fruit, mint freshness and chocolate tones to produce this rich, fruit-driven wine. <i>A great accompaniment to beef, romano and other hard cheeses.</i>	\$52	
SHIRAZ , Marquis Philips (McLaren Vale, South Australia) 2008 A very refined Shiraz with soft tannins and aromas of brown sugar, black fruit, earth and minerals. A rich, smooth wine that lends itself to drinking with or without food, but <i>it would pair well with steak, burger, pizza, poultry or a hearty pasta dish.</i>	\$31	\$8
SHIRAZ , Two Hand’s “Bella’s Garden” (Barossa Valley, Australia) 2006 A robust and rich Shiraz from the heart of South Australia. A ripe bouquet of cherry, mint, clove and chocolate transforms to a firm wine with dry tannins, full flavor and elegant oak. This vintage of Bella’s Garden received a score of 93 in <i>Wine Spectator</i> . <i>A full-bodied wine that deserves a richer dish such as steak or lamb.</i>	\$72	
SYRAH , Kinton (Santa Barbara County, California) 2005 Deep flavors of plum and ripe berry – blueberry, blackberry and cherry – are brightened by black pepper and dark chocolate notes. <i>Great with beef or cream sauces and sharp cheeses to balance the firm tannins.</i>	\$36	
TINTO DE TORO (TEMPRANILLO) , Numanthia “Termes” (Toro, Spain) 2007 Rich and complex aromas, highlighted by fine dark berry notes, blend perfectly with the spice and toasted character of this well-structured and persistent wine. <i>Well suited for many menu items, try with sharp cheeses, pasta or pizza.</i>	\$52	
ZINFANDEL , Bonterra (Mendocino County, California) 2007 **ORGANICALLY GROWN GRAPES** Blended with 10% Petite Sirah and some grapes from Amador County, this vineyard committed to organic farming produces a rich Zin full of fruit flavors (raspberry, plum, blackberry) , spice (pepper, cedar) and easy tannins. <i>Enjoy with steak, bolognese or chocolate.</i>	\$31	
ZINFANDEL , Earthquake (Lodi, California) 2007 A robust wine, this Zin from the heart of California’s Zin growing region brings forth dried plum and deep cocoa mixing with bold tannins. <i>This rich wine deserves a rich steak or bolognese, but it is well suited for chocolate.</i>	\$42	
ZINFANDEL “OLD VINES,” Klinker Brick (Lodi, California) 2007 Exceptional flavors of cherries and plums – a result of extra “hang-time” – couple with oak, spice and hints of mint and clove to produce a full, lengthy finish. <i>Exceptional with steak, meatballs, sausage and chicken dishes.</i>	\$35	
ZINFANDEL , Montevina “Terra d’Oro” (Amador County, California) 2006 Amador County is known for big, jammy Zins with plenty of concentrated fruit and an earthy/spicy character, and this wine exemplifies the region. Dark berries, vanilla, molasses and cinnamon are all present in this wine that is <i>Excellent with our spicy hot oil, meat ranging from short ribs to steak to an old fashioned burger.</i>	\$44	
ZINFANDEL , Pezzi King (Sonoma County, California) 2007 A full-bodied wine from the Dry Creek Valley of Sonoma bursting with concentrated dark fruit aromas, spice and anise. Its balanced acidity and tannins create the wine’s exceptional structure and lengthy finish. <i>Great with many items ranging from rich pasta, fish and poultry dishes to steak.</i>	\$37	\$9.5

Drinks

House Cocktails

Pastas Red OR White Sangria \$7.5

Strawberry Margarita \$8.5

Hornitos Tequilla, Cointreau,
Fresh Strawberry Puree,
Fresh Lemon & Lime

Blackberry Martini \$8.5

Hendricks Gin, Fresh Blackberry
Puree, Calvados, Fresh Citrus

Pom-tini \$8.5

Stoli Pomegranate Vodka
& Liqueur, Triple Sec
& Splash of Fresh Citrus

Express-ice \$9

Van Gogh Double Espresso
Vodka & Baileys served over ice

Tuscan Martini \$8.5

Fresh muddled Lemon & Basil,
Sugar, Stoli Vodka & Splash
of Apple Juice

Mangos & Prosecco \$9.5

Mionetto Prosecco Split,
& Mango Nectar

Prosperity \$8.5

Sweet Tea Vodka
& Lemonade

Lemon Drop Martini \$8.5

Kettle One Citron, Fresh muddled
Lemon & Splash of Fresh Citrus

Bottled & Draft Beers

Imported Bottled Beer

Amstel Light	\$4
Corona	\$4
Duvel	\$7
Heineken	\$4
Labatt Blue	\$3.5
Lindeman's Lambic Framboise	\$7.5
Moretti	\$4.5
Stella Artois	\$4.5
Red Stripe	\$4.5
Radeberger Pilsner	\$4.5
Young's Double Chocolate Stout	\$5

Domestic Bottled Beer

Blue Moon	\$4.5
Budweiser	\$3.5
Bud Light	\$3.5
Coors Light	\$3.5
Long Trail Blackbeary Wheat	\$4.5
Michelob Ultra	\$3.5
Sierra Nevada	\$4.5
Woodchuck Cider	\$4
Magic Hat Wacko Summer	\$4

New York State Micro Brews

Lake Placid Ubu Ale	\$4.5
Middle Ages Impaled Ale	\$4
Middle Ages Swallow Wit	
<i>Draft</i>	\$4.5
Saranac Adirondack Lager	\$3.5
Southern Tier India Pale Ale	
<i>Draft</i>	\$4.5

Pints on Tap

Bass Pale Ale	\$4.5
Black & Tan	\$4.5
Guinness Stout	\$4.5
Labatt Blue Light	\$3.5
Middle Ages Swallow Wit	\$4.5
Southern Tier India Pale Ale	\$4.5
Sam Adams Seasonal	\$4.5

Non-Alcoholic Bottled Beer

Beck's	\$4
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Non-Alcoholic Drinks

Cold Drinks

Fresh Strawberry Lemonade	\$3
Arizona Bottled Iced Teas	\$2.5
Unsweetened Iced Tea	\$1.5
Saranac Orange Cream Soda	\$2.5
Saranac Rootbeer	\$2.5
Fountain Soda	\$1.5
Nantucket Nectars Lemonade	\$2.5
Saratoga Spring Water (12 oz)	\$2.5
Saratoga Sparkling Water (12 oz)	\$2.5
Saratoga Sparkling Water (24 oz)	\$5

Hot Drinks

Revolution Tea	\$2.75
Regular or Decafe Coffee	\$1.75
Café au Lait	\$2
Espresso	\$2.75
Macchiato	\$2.75
Latte	\$3.25
Cappuccino	\$3.25
Mochaccino	\$3.75
Hot Chocolate	\$2
Espresso by "Freedom of Espresso"	