

### World Value Reds

<b>Corvina</b> Tommasi Italy, Vento, Apassimento, 2010	<b>15</b>
<b>Garnacha</b> Bodega Maximo Abete Spain, Navarra, 2018	<b>17</b>
<b>Malbec</b> Siete Finca Argentina, Mendoza, 2019	<b>16</b>
<b>Taste all three .....</b>	<b>16</b>

### California Kings

<b>Cabernet Sauvignon</b> Niner California, Paso Robles, 2018	<b>18</b>
<b>Zinfandel</b> Boneshaker Lodi, 2020	<b>17</b>
<b>Merlot</b> Starmont Napa Valley, 2019	<b>20</b>
<b>Taste all three .....</b>	<b>18</b>

### Shades of White

<b>Rose Blend</b> Whispering Angel France, Provence, 2021	<b>17</b>
<b>Muscadet</b> Domaine les Hautes Noelles France, Loire Valley, Les Parcelles, 2020	<b>20</b>
<b>Sauvignon Blanc</b> Smith and Hook California, Central Coast, 2022	<b>18</b>
<b>Taste all three .....</b>	<b>19</b>

### Sommelier Series

<b>Cabernet Sauvignon</b> Capture California, Sonoma, Pine Mountain, 2019	<b>29</b>
<b>Nebbiolo</b> Giovanni Rosso Italy, Piedmont, Barolo, 2017	<b>26</b>
<b>Taste both .....</b>	<b>23</b>

### Pinot Perfection

<b>Pinot Noir</b> Siduri Santa Barbara, 2019	<b>21</b>
<b>Pinot Noir</b> Mer Soleil Santa Lucia, Monterey, 2019	<b>20</b>
<b>Pinot Noir</b> Ritual Chile, Casablanca, 2018	<b>18</b>
<b>Taste all three .....</b>	<b>20</b>

### Taste of France

<b>Super Tuscan</b> Modus Italian, Toscana, Ruffino, 2018	<b>19</b>
<b>Grenache-Syrah Blend</b> Munt Roca Spain, Priorat, 2018	<b>18</b>
<b>Merlot Blend</b> Chateau Lassegue Bordeaux, St. Emilion, 2019	<b>22</b>
<b>Taste all three.....</b>	<b>21</b>

### Fall Whites

<b>Chardonnay</b> Carpe Diem California, Anderson Valley, 2019	<b>20</b>
<b>Prosecco</b> Benvolio Italy, Prosecco, NV	<b>18</b>
<b>Chenin Blanc</b> Gulp Chile, Maule Valley, 2020	<b>17</b>
<b>Taste all three .....</b>	<b>19</b>

### BBQ Reds

<b>Red Blend</b> Next Washington, Columbia Valley, 2018	<b>17</b>
<b>Cabernet Sauvignon</b> The Soldier Washington, Columbia Valley, 2018	<b>19</b>
<b>Syrah</b> McPrice Meyers California, Central Coast, Right Hand Man, 2020	<b>18</b>
<b>Taste all three .....</b>	<b>18</b>

## Starters

- BURRATA**  
Arugula, sundried tomatoes, balsamic reduction, crackers, prosciutto
- CHARCUTERIE BOARD**  
Assortment of artisan meats & cheese with dried fruits, crackers
- CURED MEATS**  
Select artisan meats with whole-grain mustard and cornichons, crackers
- CHEESE PLATE**  
3 artisanal cheeses with dried fruit, fig jam and crackers
- MEDITERRANEAN PLATE**  
Olives, feta cheese, garlic-lemon hummus, cucumbers, sundried tomatoes, warm naan

- 20 ROASTED CHICKEN BREAST SALAD** 14  
Spring mix with grilled chicken, feta cheese, dried cranberries and pine nuts, Champagne vinaigrette  
*Add Avocado 4*
- 25 BEET & AVOCADO SALAD** 14  
Baby kale and arugula blend topped with beets, avocado and pepitas, Champagne vinaigrette  
*Add Chicken 4*
- 16 WINE COUNTRY COBB** 21  
Spring mix, grilled chicken, hard-boiled eggs, avocado, bacon, bleu cheese crumble, Champagne vinaigrette

## Sandwiches

- SMOKED HAM & GRUYERE SANDWICH** 15  
Hand carved ham, melted gruyere cheese, dijonaise on ciabatta  
*Add Avocado 4*
- TUSCAN CHICKEN SANDWICH** 13  
Sliced grilled chicken with spring mix and red pepper aioli on ciabatta  
*Add Avocado 4*
- OPEN FACED CAPRESE** 16  
Burrata, roasted tomatoes, cucumbers, pesto, arugula, on sliced ciabatta  
*Add Avocado 4*

## Plates

- BRAISED BONELESS BEEF SHORT RIBS** 28  
Short ribs, red wine sauce, mashed potatoes, and peas
- FOUR CHEESE CAVATAPPI** 23  
Pasta with sliced chicken & a basil drizzle