

## By the Glass

### Reds

#### **PINOT NOIR**

LES JAMELLES, Languedoc-Roussillon, FR

*pairs with salmon, pork, chicken*

6oz: 10      Bottle: 34

#### **COTES DU RHONE**

PECOULETTE, Rhone Valley, FR

*pairs with duck, lamb, venison*

6oz: 13      Bottle: 46

#### **TEMPRANILLO**

FINCA TORREMILONES, Ribera del Duero, ES

*pairs with lamb, steak, duck*

6oz: 11      Bottle: 38

#### **MALBEC**

ARANWA, Mendoza, AR

*pairs with lamb, steak, pork chop*

6oz: 10      Bottle: 34

#### **SANGIOVESE**

CASTELLANI CHIANTI, Tuscany, IT

*pairs with pizza, pasta, tomato sauce*

6oz: 14      Bottle: 50

#### **CABERNET SAUVIGNON**

SUBSOIL, Washington

*pairs with steak, lamb, venison*

6oz: 15      Bottle: 54

#### **RED BLEND**

SAND CREEK, Lisboa, PT

*pairs with steak, lamb, burgers*

6oz: 9      Bottle: 32

### Rose

#### **SHIRAZ, GRENACHE, CINSULT**

L' ESCARELLE, Provence, FR

*pairs with scallops, pork, salads*

6oz: 14      Bottle: 50

### Whites

#### **PINOT GRIGIO**

PERFECTUS, Veneto, IT

*pairs with shellfish, salad, risotto*

6oz: 9      Bottle: 32

#### **SAUVIGNON BLANC**

JEAN BOJOUR, Loire Valley, FR

*pairs with seafood, risotto, oysters*

6oz: 10      Bottle: 34

#### **FIANO**

LA CAPRANERA, Campania, IT

*pairs with shellfish, white fish, roast chicken*

6oz: 14      Bottle: 50

#### **CHARDONNAY**

EQUOIA, Monterey, CA

*pairs with pasta, fish, chicken*

6oz: 11      Bottle: 38

#### **MOSCATO d'ASTI**

COMETE, Piedmont, IT

*pairs with nutty cheeses, cream sauces*

6oz: 13      Bottle: 46

#### **WHITE BLEND**

FREYNELLE, Bordeaux, FR

*pairs with seafood pasta, roast chicken*

6oz: 13      Bottle: 46

### Sparkling

#### **PROSECCO**

FASCINO, Italy (organic)

*pairs with pork, vegetables, scallops*

6oz: 13      Bottle: 46

#### **CAVA**

DE PRO BRUT ROSE, Spain

*pairs with chicken, risotto, cheese*

6oz: 11      Bottle: 38