



Wines By The Glass

Champagne

Mumm Napa "Brut Prestige", Napa NV \$11.50

Moët & Chandon "Imperial", France NV \$15.00

Moët & Chandon "Rose Imperial", France NV split \$21.50

White Wine

Chardonnay, Coppola "Diamond", Monterey 2008 \$9.50

Chardonnay, Stags' Leap Winery, Napa 2008 \$12.50

Pinot Grigio, Pasqua, Italy 2008 \$9.00

Sauvignon Blanc, Matanzas Creek, Sonoma 2007 \$12.50

Icewine, Reisling, Mission Hill, Canada 2006 \$15.00

Red Wine

Cabernet Sauvignon, Greg Norman, North Coast 2007 \$9.50

Cabernet Sauvignon, Souverain, Alexander Vly 2005 \$12.75

Merlot, Baron Philippe de Rothschild, France 2007 \$8.50

Shiraz, Toasted Head, Dunnigan Hills 2007 \$8.50

Pinot Noir, Rodney Strong, Russian River 2008 \$11.50

Rose

White Zinfandel, Beringer, California 2008 \$8.00

Half Bottle Selection

Moët & Chandon "Imperial", France NV \$42.00

Chardonnay, Cambria, "Katherine's Vineyard" 2006 \$32.00

Merlot, Clos Du Val, Napa Valley 2004 \$26.00

Cabernet Sauvignon, BV, Napa Valley 2006 \$31.00

Cabernet Sauvignon, Grgich Hills, Napa 2005 \$62.00

Icewine, Reisling, Mission Hill, Canada (187ml) 2006 \$46.00

Bar Menu

***Grilled Marinated Shrimp Skewers with
Sweet & Sour Dipping Sauce and
Napa Cabbage Salad
\$12.50***

***Shredded Short Rib on Warm Tortilla Chips
with Salsa Fresca and Avocado
\$8.50***

***Mediterranean Dip Trio:
Traditional Basil Pesto, Sun Dried
Tomato Pesto, and Hummus with Warm
Pita Bread and Calamata Olives
\$9.50***

***Sweet Potato Fries with Ranch Dressing
and Mango Chutney Dip
\$6.50***

***Rotisserie Chicken Quesadilla with
Sour Cream, Guacamole, and Pico de Gallo
\$10.50***