



Wine List

There has never been a better time to drink wine. It is being produced in a wide array of styles, offering an unprecedented level of fun and pleasure.

Our award-winning wine program has been designed to be accessible to everyone. With a focus on Italian and Portuguese selections, our wine list spans the globe with the intention that each and every wine selected compliments our cuisine.

Fine wine should express a strong sense of place and the winemaker's personal stamp. We strive to bring these types of artisan wines to you at an affordable price.

As the old Portuguese proverb goes,

“A rash man, a skin of good wine, and a glass vessel, do not last long.”

***Vintages subject to availability**

****Label photos are used as likeness only**

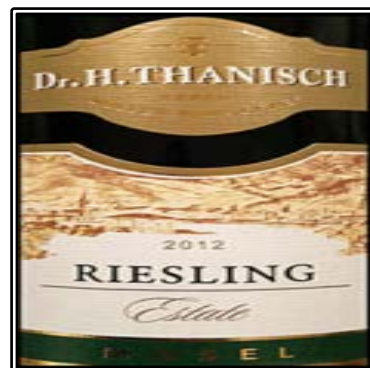
Riesling, Sauvignon Blanc

Dr. H. Thanisch Muller-Burggraef Riesling

Bin #134
Dr. H. Thanisch Muller-
Burggraef
2016
Mosel, Germany
\$36

This wine is extremely well structured with a deep golden color and powerful but also elegant characteristics such as minerals, peach, pear, cumquat, watermelon, currant, grapefruit, with a hint of gooseberry and raspberry.

93 pts. Wine Enthusiast



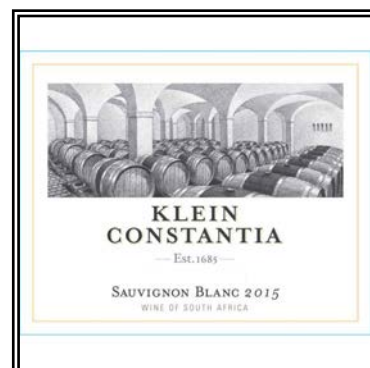
Klein Constantia Sauvignon Blanc

Bin #135
Klein Constantia 2016
Constantia,
South Africa
\$38

“Bright and inviting with a flinty nose. The palate is well integrated with flavors of gooseberries and tropical fruit. Expressive with a balanced acidity, the finish is long and rich, showcasing the typical Klein Constantia minerality.” –wine.com

90 pts. Wine Advocate

90 pts. James Suckling



Spy Valley Sauvignon Blanc

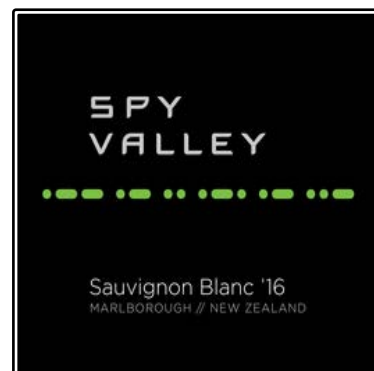
Bin #136
Spy Valley 2016
Marlborough,
New Zealand
\$40

“A classic Marlborough Sauvignon Blanc with intense flavors and crisp acid in a dry style. Full, ripe, and rich, the powerful fruit flavors are supported by a concentrated, fine structure.

Pairs perfectly with seafood and salads and tomato, lemon and vinaigrette dressings.” –wine.com

91 pts. Wine Enthusiast

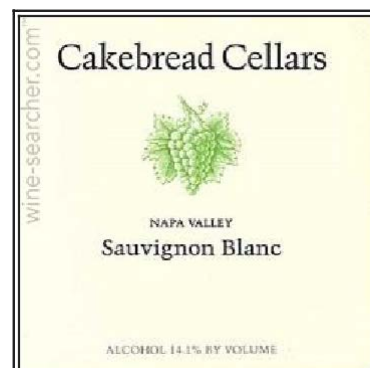
90 pts. Wine Spectator



Cakebread Cellars Sauvignon Blanc

Bin #130
Cakebread Cellars 2016
Sauvignon Blanc Napa
Valley,
California
\$60

Boasts characteristically fresh, pure, and complex white grapefruit, guava, green apple, honeydew melon, and mineral aromas. It's concentrated; guava, gooseberry, and melon flavors persist into a long, lively finish boasting bright citrus, light spice, and mouthwatering mineral tones.



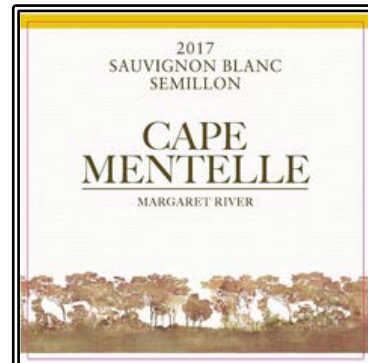
Sauvignon Blanc, Soave, Pinot Grigio

Margaret River Sauvignon Blanc Sémillon (2016)

Bin #138
Cape Mentelle
Western Australia,
Australia
\$48

“Pale straw with green hues. Delicate and lifted aromas of citrus blossom, lime, honeydew melon, blackcurrant and a hint of chalk dust. Juicy clean and fresh with pithy acidity and mineral character balanced by rich fruit flavors of limes, passionfruit and pink grapefruit. The palate is bright, elegant, well balanced with a creamy texture and a long finish.” –wine.com
“This has lots of exotic fruit with dried mango, grapefruit, and pomelo character. Full body, vinous, and flavorful. Fruit forward. Lively.”

91 pts. James Suckling



Inama Soave Classico Vigneti di Foscari

Bin #110
Inama 2014
Garganega Veneto,
Italy
\$42

Intense yellow color. On the nose there is honey of sweet field flowers such as chamomile, elder flower, iris. Large and mineral on the palate with a finish of sweet almond.

91 pts. James Suckling



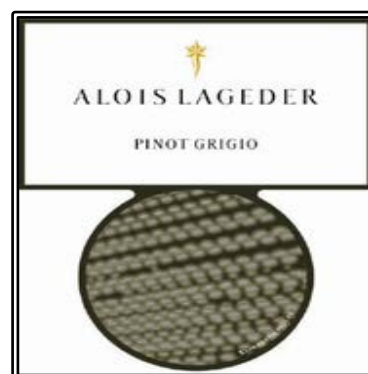
Alois Lageder Pinot Grigio

Bin #111
Alois Lageder
2016
Trentino-Alto Adige, Italy
\$37

“A brilliant straw yellow with green shimmer. There are quite pronounced and expressive aromas of flowers with somewhat spicy notes. There is rich flavor in the mouth, with slight smokiness at the back and a good, fresh finish.

Pairs well with fish or meat starters, pates, terrines, fish, and shellfish, poultry, white meat, and mushrooms.” – wine.com

90 pts. Wine Enthusiast



Barone Fini Pinot Grigio

Bin #113
Barone Fini 2015
Pinot Gris/Grigio
Trentino-Alto Adige, Italy
\$38

Soft, round fruit fills the mouth with ripe, juicy flavors. A long finish glides into flavors of ripe apples and lychee. A wine to be enjoyed alone, as an aperitif, or with light dishes.

“Pairs great with seafood, chicken, white-sauce pasta dishes, and salad.” –wine.com

