



PREMIUM WHITE WINES

	<i>glass</i>
Columbia Winery, Riesling	9.
Babich, Sauvignon Blanc	8.
J. Lohr, Chardonnay	8.
Kendall-Jackson "Vintner's Reserve", Chardonnay	9.
Ferrari-Carano, Pinot Grigio	8.
Santa Margherita, Pinot Grigio	12.

PREMIUM RED WINES

	<i>glass</i>
Blackstone, Merlot	7.
Rosemount, Shiraz	7.
Robert Mondavi "Private Selection" Cabernet Sauvignon	7.
Henry Estate, Pinot Noir	8.
Chateau Ste. Michelle, Cabernet Sauvignon	8.
Folie à Deux, Zinfandel	8.

CHAMPAGNE & SPARKLING WINE

	<i>split</i>
Freixenet Cordon Negro Brut	8.

CHAMPAGNE & SPARKLING WINES

Make any occasion special with one of these fine selections!

	<i>bottle</i>
30 Domaine Ste. Michelle Brut, Washington State	24.
31 Moët & Chandon, White Star, France	73.
32 Moët & Chandon, White Star, France (half-bottle)	44.

CHARDONNAY

Unquestionably America's favorite white, the Chardonnay grape can range in flavor dramatically. The crisp acid and lemon citrus flavors of French wines lend themselves better to lighter dishes, while the lush creamy texture and oaky flavors of California wines can stand up to heartier and spicy fare.

	<i>bottle</i>
40 Lindemans "Bin 65", Australia	19.
41 Sterling, Napa	32.
42 Clos Du Bois, Sonoma	28.
43 J. Lohr, "Riverstone", Monterey	27.
44 Beringer, Napa	28.
45 Simi, Russian River, Sonoma	45.
46 Kendall-Jackson Vintner's Reserve, California	28.
48 Rodney Strong Chalk Hill, Sonoma	32.

BLUSH

Light, fruity and refreshing

50 Beringer, White Zinfandel PVS, California	22.
--	-----

LIGHT-BODIED DRY WHITE WINES

The following wines are delightful alternatives to Chardonnay. The strong acidity and citrus flavors make these the perfect food wine. Enjoy them with any of our chicken or seafood dishes.

	<i>bottle</i>
60 Ferrari-Carano, Pinot Grigio, Sonoma	30.
61 Santa Margherita, Pinot Grigio, Italy	45.
62 Columbia Winery, Riesling, Washington State	22.
64 Babich, Sauvignon Blanc, New Zealand	24.
65 Simi, Sauvignon Blanc, Sonoma	27.
67 Chateau Ste. Michelle, Sauvignon Blanc, Horse Heaven Vineyard, Washington State	27.

LIGHT-BODIED RED WINES

Light red wines pair well with fish and chicken dishes. We have selected wines that are low in tannins and very drinkable now, and can be recognized by flavors of berries, cherries and spice. These fresh fruity wine match well with our specialty dishes.

	<i>bottle</i>
70 Harlow Ridge, Pinot Noir, California	24.
73 Beringer, Pinot Noir, "Stanley Ranch", Napa	52.
74 Henry Estate, Pinot Noir, Oregon	32.

MEDIUM-BODIED RED WINES

These wines pair well with pasta and heartier fish such as Tuna or Swordfish. Like most of our wines these are consistent favorites with the critics.

	<i>bottle</i>
80 Blackstone, Merlot, California	24.
81 Simi, Merlot, Sonoma	32.
82 Columbia Crest Grand Estates, Merlot, Washington State	26.
84 Rosemont, Shiraz, Australia	24.
85 Greg Norman, Shiraz, Australia	28.
86 Folie à Deux, Zinfandel, Amador County	26.
87 Kenwood "Jack London", Zinfandel, California	43.

FULL-BODIED RED WINES

Complex in character, these wines have a fruity flavor with balanced tannins and acid, making them a perfect match for cheese and meats.

	<i>bottle</i>
90 Castello di Gabbiano Chianti Classico Riserva, Italy	41.
91 Robert Mondavi, Private Selection, Cabernet Sauvignon, California	24.
92 Lindemans "Bin 45", Cabernet Sauvignon Australia	19.
93 Sterling, Cabernet Sauvignon, Napa	44.
94 Simi, Landslide, Cabernet Sauvignon, Sonoma	55.
95 Chateau Ste. Michelle, Cabernet Sauvignon, Washington State	32.
96 Beringer "Knights Valley", Cabernet Sauvignon, Sonoma	48.
97 Silver Oak, Cabernet Sauvignon, Alexander Valley	105.
98 Stags' Leap, Cabernet Sauvignon, Napa	70.