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**RESTAURANT & LOUNGE**

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**RED WINES**

	<b>GLASS</b>	<b>BOTTLE</b>
<b>ROCK POINT PINOT NOIR – OREGON</b> <i>HINTS OF COCOA AND COFFEE BALANCE BRIGHT AND TANGY BERRY FRUIT NOTES.</i>	9.50	36.00
<b>ERATH RESPLENDENT PINOT NOIR – OREGON</b> <i>DARK CHERRY, MIXED BERRIES AND SARSAPARILLA WITH AROMAS OF BLACK CURRANT.</i>	10.00	38.00
<b>COLUMBIA CREST CABERNET SAUVIGNON – WASHINGTON</b> <i>MEDIUM-BODIED WITH FRUIT FORWARD FLAVORS. NOTES OF DARK CHOCOLATE WITH A SPICY FINISH.</i>	8.00	30.00
<b>COPPERIDGE CABERNET SAUVIGNON - CALIFORNIA</b> <i>MEDIUM-BODIED WITH FRESH RED FRUIT AND NOTES OF BLACKBERRY.</i>	6.00	
<b>DISENO ‘OLD VINE’ MALBEC – MENDOZA, ARGENTINA</b> <i>ROBUST FLAVORS OF BLUEBERRY AND CHOCOLATE WITH WELL-BALANCED ACIDITY AND SUBTLE TANNINS.</i>	7.00	26.00
<b>COPPERIDGE MERLOT – CALIFORNIA</b> <i>RED FRUIT AND DARK CHERRY SUPPORTED BY CARAMEL, VANILLA AND SPICE.</i>	6.00	
<b>THE VELVET DEVIL MERLOT – COLUMBIA VALLEY, WASHINGTON</b> <i>SMOOTH AND VELVETY WITH AROMAS OF DARK CHERRIES AND CEDAR.</i>	7.00	26.00
<b>APOTHIC RED BLEND – CALIFORNIA</b> <i>SYRAH, ZINFANDEL &amp; MERLOT WITH INTENSE FLAVORS OF BLACKBERRY, DARK CHERRY AND MOCHA.</i>	7.50	28.00

**ROSÉ WINES**

<b>COPPERIDGE WHITE ZINFANDEL – CALIFORNIA</b> <i>MEDIUM-BODIED WITH HINTS OF RASPBERRY, WATERMELON, FRESH CHERRY AND STRAWBERRY.</i>	6.00	
<b>SOFIA ROSÉ – MONTEREY COUNTY, CALIFORNIA</b> <i>BRIGHT AND REFRESHING BLEND OF SYRAH, GRENACHE AND PINOT NOIR.</i>	9.00	34.00



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**WHITE WINES**

	<b>GLASS</b>	<b>BOTTLE</b>
<b>STOLLER RESERVE CHARDONNAY – DUNDEE HILLS, OREGON</b> <i>BARREL AGED IN FRENCH OAK WITH AROMATICS OF LEMON AND WHITE FLOWERS.</i>	9.50	36.00
<b>KENDALL JACKSON CHARDONNAY – CALIFORNIA</b> <i>TROPICAL FLAVORS OF MANGO AND PAPAYA WITH BRIGHT CITRUS NOTES.</i>	9.50	36.00
<b>COPPERIDGE CHARDONNAY - CALIFORNIA</b> <i>RIPE TREE FRUIT WITH NOTES OF PINEAPPLE, MANGO AND TOASTED OAK.</i>	6.00	
<b>CHATEAU STE. MICHELLE RIESLING - COLUMBIA VALLEY, WASHINGTON</b> <i>FRESH FRUIT FLAVORS OF RIPE PEARS AND PEACHES, BALANCED WITH CRISP ACIDITY.</i>	6.50	24.00
<b>HESS SAUVIGNON BLANC – NAPA VALLEY, CALIFORNIA</b> <i>CRISP ACIDITY WITH A CITRUS BLOSSOM FINISH. AROMATICS OF LEMON GRASS, PEACH &amp; GOOSEBERRY.</i>	7.00	26.00
<b>OAK KNOLL PINOT GRIS - WILLAMETTE VALLEY, OREGON</b> <i>BRIGHT FRUIT FLAVORS SUPPORTED BY A RICH TEXTURE AND CRISP FINISH.</i>	7.50	28.00

**CHAMPAGNE AND SPARKLING WINES**

	<b>SPLIT</b>	<b>BOTTLE</b>
<b>FREIXENET CORDON NEGRO BRUT - SPAIN</b> <i>MEDIUM-BODIED WITH A CRISP CLEAN FINISH.</i>	7.50	27.00
<b>MOET ET CHANDON BRUT IMPERIAL - FRANCE</b> <i>RICHLY FLAVORFUL AND SMOOTH WITH NOTES OF APPLE, PEAR AND PEACH.</i>		70.00
<b>DOM PERIGNON - FRANCE</b> <i>FULL-BODIED WITH NOTES OF ANISE AND DRIED GINGER MIXED WITH PEAR AND MANGO.</i>		240.00