



	SPARKLING	BOTTLE
<i>2017 Cremant d'Limoux, Michel Olivier, Brut, France</i>		36.00
<i>NV Prosecco, Benvolio, Italy 187ml</i>		10.00
	WHITE	
<i>2019 Pinot Grigio, Secondo Tempo, Valdadige, Italy</i>		36.00
<i>2017 Pinot Grigio, Eugenio Collavini, Collio, Italy</i>		40.00
<i>2018 Sauvignon Blanc, Oat Creek, St. Helena, CA</i>	10.00 glass	37.00
<i>2018 White Bordeaux, Chateau Fonfroide, France</i>		40.00
<i>2016 Albariño, Delaforce, Douro, Portugal</i>		40.00
<i>2017 Chardonnay, Gundlach Bundschu, Sonoma Coast</i>	9.00 glass	34.00
<i>2018 Pinot Noir Rosé, Quartz, Leyda Valley, Chile</i>	10.00 glass	37.00
	RED	
<i>2015 Tempranillo, Tridente, Spain</i>	8.00 glass	32.00
<i>2018 Zinfandel Bushwood Estate, Lodi, California</i>		38.00
<i>2017 Grenache blend, Château Saint-Roch, Côtes du Rhône, South of the Rhône, France</i>		32.00
<i>2015 Shiraz, Shottesbrooke, Langhorne Creek, Australia</i>		40.00
<i>2017 Malbec, Colomé, High Altitude Vineyards, Valle Calchaqui, Salta, Argentina</i>		31.00
<i>2017 Malbec, Navarro Correas, Mendoza, Argentina</i>		34.00
<i>2017 Pinot Noir, Cellars 33, Sonoma Coast</i>	13.00 glass	50.00
<i>2016 Pinot Noir, Carmel Road, First Row, Panorama Vineyard, Monterey</i>		52.00
<i>2013 Pinot Noir, August Kessler, Cuvee Max, Germany</i>		65.00
<i>2017 Nero D'Avola, Martorana, Sicily, Italy</i>		34.00
	Beer	
<i>Stella Artois, Belgium</i>		6.00
<i>Lagunitas IPA, Petaluma</i>		6.00
	Dessert Wine	
<i>Reserve Tawny Port, Croft, Portugal</i>		7.00
<i>10 year Tawny Port, Warre's Otima 10, Portugal</i>		8.00

