

# Wine: white

Bottle

## Sparkling

<b>Casa di Rocco Moscato, ITA</b>	<b>32</b>
<b>Toad Hollow Risque, FRA</b>	<b>44</b>
<b>Kenwood Brut “Yulupa Cuvée”, CA</b>	<b>32</b>
<b>Moet &amp; Chandon “White Star”, FRA</b>	<b>98</b>
<b>Veuve Clicquot “Gold Label”, FRA</b>	<b>109</b>

## White ZinFandel/Riesling/Gewurztraminer

<b>Salmon Creek, Sonoma CA</b>	<b>28</b>
<b>Bex, Mosel GER</b>	<b>32</b>
<b>JJ Mueller, GER</b>	<b>28</b>
<b>Fetzer “Valley Oaks”, CA</b>	<b>28</b>

## Pinot Grigio

<b>Astoria, Venezie ITA</b>	<b>32</b>
<b>Maso Canali, Trentino ITA</b>	<b>38</b>
<b>Santa Margherita, Alto Adige ITA</b>	<b>59</b>



**2 FOR 1 HAPPY HOUR**  
**EVERYDAY FROM OPEN-6**

\*Max Value \$10. Does not include shots & bombs.

Sauvignon Blanc/Fume

<b>La Joya, CHL</b>	<b>32</b>
<b>Whitehaven, Marlborough NZL</b>	<b>42</b>
<b>Cakebread, Napa CA</b>	<b>56</b>
<b>Ferrari Carano, Sonoma CA</b>	<b>44</b>

Chardonnay

<b>14 Hands, WA</b>	<b>32</b>
<b>Hidden Crush, Central Coast CA</b>	<b>32</b>
<b>Alamos, Mendoza ARG</b>	<b>44</b>
<b>Kendall Jackson "Vintner's Reserve", CA</b>	<b>40</b>
<b>Sonoma Cutrer, Russian River CA</b>	<b>48</b>
<b>Cambria "Katherine's", Santa Maria CA</b>	<b>42</b>
<b>Grgich Hills, Napa CA</b>	<b>82</b>
<b>Charles Krug "Carneros", Napa CA</b>	<b>80</b>

**MONDAYS HALF**

**PRICE PIZZA**

\*Dine-In Only 6pm-Close



**SUNDAY BRUNCH 8am-2pm**

**Also Serving a New Breakfast Menu on Sunday**

# Wine: red

Bottle

## Pinot Noir

<b>Bridlewood, CA</b>	<b>36</b>
<b>Mark West, Sonoma CA</b>	<b>36</b>
<b>A to Z, OR</b>	<b>49</b>
<b>Calcareous, York Mountain CA</b>	<b>42</b>

## Malbec

<b>Santa Julia <i>Organic</i>, Mendoza ARG</b>	<b>36</b>
<b>Don Miguel Gascon, Mendoza ARG</b>	<b>29</b>

## Merlot

<b>14 Hands, WA</b>	<b>32</b>
<b>J.Lohr “Los Osos”, Paso Robles CA</b>	<b>38</b>
<b>Matanzas Creek, Bennett Valley CA</b>	<b>67</b>
<b>Pahlmeyer, Napa CA</b>	<b>139</b>

## Syrah/Shiraz

<b>Michael &amp; David “Earthquake” Petite Syrah, Lodi CA</b>	<b>49</b>
<b>Michael &amp; David “Petit Petite”, Lodi CA</b>	<b>39</b>
<b>Yangarra Park, AUS</b>	<b>62</b>
<b>Layer Cake, Barossa AUS</b>	<b>39</b>
<b>Peter Lehmann, Barossa AUS</b>	<b>47</b>
<b>Jacob’s Creek, AUS</b>	<b>24</b>

## Red Blend

<b>Bodega Elena, ARG</b>	<b>32</b>
<b>Toad Hollow “Erik’s the Red”, Paso Robles CA</b>	<b>39</b>
<b>Veramonte ‘Primus’, CHL</b>	<b>44</b>
<b>Opus One ‘04, Napa CA</b>	<b>262</b>

## ZinFandel

<b>OZV, Lodi CA</b>	<b>32</b>
<b>Napa Cellars, Napa CA</b>	<b>49</b>
<b>Murphy Goode “Liar’s Dice”, Sonoma CA</b>	<b>48</b>
<b>Rosenblum Old Zin, Sonoma CA</b>	<b>32</b>

## Cabernet Sauvignon

<b>14 Hands, WA</b>	<b>32</b>
<b>Hidden Crush, Central Coast CA</b>	<b>32</b>
<b>Charles Krug, Napa CA</b>	<b>59</b>
<b>J. Lohr “Seven Oaks”, Paso Robles CA</b>	<b>42</b>
<b>Coppola “Director’s”, Sonoma Valley CA</b>	<b>53</b>
<b>Artesa, Napa/Sonoma CA</b>	<b>38</b>
<b>Joseph Carr, Napa CA</b>	<b>48</b>
<b>Caymus, Napa CA</b>	<b>132</b>
<b>Hess Collection, Mount Veeder, CA</b>	<b>92</b>
<b>Joseph Phelps, Napa CA</b>	<b>104</b>
<b>Robert Mondavi, Napa CA</b>	<b>52</b>
<b>Chimney Rock, Stags Leap District CA</b>	<b>90</b>
<b>Mount Veeder Winery, Napa CA</b>	<b>88</b>
<b>Silver Oak, Alexander CA</b>	<b>124</b>
<b>BV “George de Latour”, Napa CA</b>	<b>178</b>
<b>Layer Cake, Napa CA</b>	<b>39</b>
<b>Coppola “Director’s Cut Reserve”, Alexander Valley CA</b>	<b>59</b>