

**House Wines by the Glass**

**RED**

Merlot 7

Cabernet Sauvignon 7

**WHITE**

Bubbly 9

Pinot Grigio 7

Chardonnay 7

**Premium Pours by the Glass**

**WHITE**

**Sauvignon Blanc**

2010 Graham Beck, "The Game Reserve," South Africa 9

I love South African Sauvignon Blancs, light, crisp, and full of tropical fruits, with clean acidity this wine is great for shellfish, chicken and for lighter appetizers.

**Riesling**

2009 Hogue, Columbia Valley, Washington 9

Hogue is the third largest wine producer in Washington, but don't let the quantity of wine produced alter your thoughts. This is an exceptional Riesling, with ripe canned fruit notes both in the nose and mouth but finishes with perfectly balanced acidity, one of my favorites.

**Chardonnay**

2008 Gloria Ferrer, Carneros, Cali. 11

Pineapple and tropical fruit with an underlying oak presence on the nose gives way to a medium bodied, somewhat viscous Chardonnay. A good example of quality oak use from a well-known California winemaker.

**RED**

**Pinot Noir**

2009 Main Street Winery, Santa Barbara County, Cali. 10

Ruby red in color with a strawberry and black cherry nose, this Pinot is fruit forward and slightly dry. This light to medium bodied wine will pair well with our BBQ Salmon and the Locally Raised Pork Schnitzel.

**Cabernet**

2007 Dona Paula, "Estate," Mendoza, Argentina 10

With a deep and dark ruby color, aromas of blackberry, currant, and a little minerality, this wine is full bodied, with the flavors of the nose as well as mocha on the palate. Ripe tannins and a long finish make this a great steak wine.