

## WINE LIST

### By the Glass

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#### White

**Chardonnay** Curran Creek, Manteca, California **6\* / 24**  
Apples, peaches and pears combine for a crisp and cleanly made Chardonnay. Balanced and barely oaked, it drinks very much like a French style but has that unmistakable panache of Californian wine. The staff loves it.

**Arneis** Enotria, Menocino, California **9 / 36**  
The “Little Rascal” grape is difficult to grow in Piemonte, but finds a good life in Mendocino. Dry, but rich body and a certain spiciness that intrigues and flirts with you.

**Sauvignon Blanc** Tariquet, Gascogne, France **7 / 28**  
Fresh and refined, with an attractive intensity; a distinctive bouquet of floral notes, some minerality, and underlying suggestion of ripe grapes.

**Pinot Grigio** Da Luca, Sicily, Italy **8 / 32**  
Packed with melon and guava flavors with a generous warmth, and balanced by crisp acidity and luscious Sicilian sunshine. A nice complement to Fish & Chips.

**Riesling** Kessler-Zink, Rheinhessen, Germany **8 / 32**  
Minerals and crisp fruit combine to make this dry Riesling perfectly balanced and satisfyingly pleasant. This goes really well with spicy and garlicky things.

**Verdejo** Camina, La Mancha, Spain **8 / 32**  
Young and fresh, crisp fruit with a tiny bit of spice and a slight scent of honeysuckle. Great with the Squash Risotto and Pub Curries.

**Vinho Verde** Caves Campelo, Louro, Portugal **6 / 24**  
Maybe the brightest of our whites, with the kind of light and crisp acidity that keeps it fresh, and with only 9.5% ABV you can drink more of it!

**Torrontes** New Age, Mendoza, Argentina **6\* / 24**  
90% Torrontes, but with a touch of Sauvignon Blanc, this bright and spritely wine is a great challenger to moscato, just the right amount of sweetness and a bit of frizzante to keep you excited. Try as a Tincho!

#### Sparkling

**Prosecco** Villa degli Olmi, Veneto, Italy **7\* / 28**  
Fresh is a perfect way to describe this beautiful bubbly. Has a delicate and consistent mousse, flavors of pear and green apple, is dry and balanced. Great in cocktails, too.

*Note: wines marked with an asterisk are \$4 a glass at happy hour*

#### Wine Cocktails and Aperitif Sherry

**Fino** Don Fino, Sandeman, Jerez, Spain **6**  
Nice and dry, nutty and bright, this is perfect with nuts or the Farmer’s Platter.

**Kir** Dry white wine and a tinge of creme de cassis, with a twist. Very French. **7**

**Kir Royale** Cassis, prosecco, and a lemon twist. Very fancy. **8**

**Bambu Cocktail** Dry vermouth and Fino, with Angostura and orange bitters and a lemon twist. **7**

**Champagne Cocktail** Well, it’s prosecco, but this is delightful. Prosecco, sugar, Angostura, lemon twist. **8**

#### Red

**Cabernet Sauvignon** Picket Fence, California **10 / 39**  
We like the old-style, Sonoma big red cabernets and we found this one from Alexander Valley. It has marvelous fruit but is sturdy and tannic enough to taste grown up.

**CMS** Hedges, Washington **8 / 32**  
This is a blend of Cabernet, Merlot and Syrah, and it shows the rich robustness of that Washington style fruit while keeping things in order and grown-up. Very tony, very sophisticated but still fun.

**Merlot** Sand Point, Clarksburg, California **9 / 36**  
Folks have been asking for Merlot, so here is one we like. A very approachable wine with deep chocolate and cherries, with a bit of leathery tannin and oak, but typical Merlot softness.

**Corbières**, Ste. Eugenie, Bizanet, France **6\* / 24**  
Blend of Carignane, Grenache and Syrah, and totally representative of southwest France, it’s rich, dark and complex. Full, but nimble and a great complement to robust foods and cheese.

**Primitivo** Lucarelli, Puglia, Italy **8 / 32**  
An old grape that is rumored to be zinfandel’s ancestor, this one is spicy and surprisingly bright and fresh. Lovely ripe fig and plum notes with hint of black tea leaves.

**Zinfandel** Tortoise Creek, Lodi, California **7 / 28**  
“The Chelonian” is a spicy blend of Zinfandel with a tiny bit of Malbec and Petite Sirah that shows great fruit, but with an elegant finish of wood and cinnamon toast. Really nice.

**Pinot Noir** Ironstone, Lodi, California **9 / 36**  
A blend of Pinot Noir, Syrah and Petite Sirah; Pretty damn luscious, with tones of black cherry, spice, vanilla and a finish like Earl Grey tea. Soft tannins too, like those Californians do.

**Lambrusco** Cavicchiolo, “Vigna del Cristo,” Italy **6 / 24**  
Beer drinker? Looking to try a red wine? How about a bubbly, fruity full-bodied red? Fantastic with everything, low alcohol. This is what the cool kids in Emilia Romagna drink.

#### Rosé

**Brut Rosado Cava** Emendis, Catalan, Spain **8 / 32**  
Bold and dry, but still sexy and coy— just what we like in a pink cava. This can go well with anything on our menu, or just by itself.

#### Dessert Wines

**Port** Hastings reserve, Alexis Bailly, Hastings, MN **8**  
A lovely, rich and dense port from our friends in Hastings.

**Port** Graham’s Six Grapes, Oporto, Portugal **8**  
This is bottled young to preserve its freshness, and has finesse and rich bright flavors.

**Commandaria St John**, Keo, Cyprus **8**  
Reportedly, this amber-colored wine made from sun-dried mavros and xynisteri grapes traces its history from 800BC, and was named by the Crusaders in the 12th Century.

**Ratafia**, Alexis Bailly, Hastings, MN **8**  
Fortified red wine made with oranges and other herbs and spices. A unique style of wine used both as an aperitif and as a dessert wine. With tangy citrus and notes of vanilla.