

— RED WINE —

SUTTER HOME Cabernet / Merlot - 187 ml	4
ESTANCIA Pinot Noir	8 / 30
BLACKSTONE Merlot	8 / 30
J. LOHR Cabernet Sauvignon	9 / 34
SILVERADO Cabernet Sauvignon	16 / 60
JORDAN Cabernet Sauvignon	75
JOSEPH PHELPS Cabernet Sauvignon	115
CAYMUS Cabernet Sauvignon	125
FAR NIENTE Cabernet Sauvignon	230
OPUS ONE Cabernet Sauvignon	399

— WHITE WINE —

SUTTER HOME Chardonnay / White Zinfandel - 187 ml	4
ROBERT MONDAVI Sauvignon Blanc	6 / 22
RUFFINO Pinot Grigio	6 / 22
J. LOHR Chardonnay	8 / 30
FERRARI-CARANO Chardonnay	11 / 40

— SPARKLING & OTHER —

FREIXENET Brut - 187 ml	7
MOET CHANDON Brut	95
VEUVE CLICQUOT Demi Sec Champagne Mike's Choice	110
MOET CHANDON Rose	125

⚠️ **WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol. Some menu items are cooked to order. Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food and beverages served in this establishment may contain or come in contact with eggs, fish, milk, wheat, peanuts, tree nuts, shellfish, soy and gluten during preparation and/or serving. If you have a specific food allergy or special request, please ask to speak with a manager prior to ordering. Applicable state sales tax included in menu price on all alcoholic beverages. 18% automatic gratuity will be applied to all guest orders for the parties of 8 or more.