



## CALIFORNIA WINES

### WHITE WINES

**Pinot Grigio**  
Lodi 2021

Tropical flavors of pineapple, star fruit, green apple, and a nice floral aroma. Fermented cold in stainless steel, this wine retains fresh floral and fruit flavors that is balanced by brilliant acidity and a refreshing finish. Pair with rich shellfish, scallops or fish and chips. For dessert, pair with custards or cr me brulee. **Full Bottle 26 Half Bottle 15**

**Chardonnay**  
California 2021

Delicate aromas and flavors of apple, pear, honey and orange blossom, finishing with a note of lemon curd. Pair with Fettuccini Alfredo, lobster, shrimp, chicken, pork, or apple pie or pear desserts with whipped cream. **Full Bottle 26 Half Bottle 15**

**Sauvignon Blanc**  
Lodi 2021

A delightful honeysuckle aroma, with bursts of grapefruit, sweet lime, and cantaloupe. The palate is light and crisp, with a bright minerality on the finish. Pair with light seafood, Ceasar salad topped with shrimp, or a charcuterie board with salami and, Gouda and Humboldt Fog cheeses. **Full Bottle 26 Half Bottle 15**

### SANGRIA

**White Sangria**  
California

Semi-sweet flavors of peach, nectarine, starfruit and pineapple with a layer of honey and orange blossom. Perfect. **Full Bottle 26**

**Red Sangria**  
California

Semi-sweet flavors of peach, plum, strawberry jam and hibiscus with a burst of fruit punch. Pair with bold cheeses, spicy foods, grilled and baked seafood, and pasta with garlic or cream sauces. **Full Bottle 26**

### RED WINES

**Pinot Noir**  
California 2021

Pleasant aromas of red cherry, red currant and a hint of cinnamon, with dried herbs that continue onto the palate. Medium-bodied with a soft, round and enjoyable finish. Pair with duck, chicken, pork, bacon stuffed mushrooms, goat cheese crostini, or strawberries and cream. **Full Bottle 35 Half Bottle 19**

**Super Tuscan**  
Lodi 2019

Fresh aromas of cherry jam and sweet plum with notes of clove, toffee and cedar. Medium-bodied with smooth tannins in a lush, lengthy finish. A great match for grilled steaks and roasts, entrees with tomato sauce, cioppino or osso buco. **Full Bottle 31**

## RED WINES (continued)

- Merlot**  
California **2017**  
A bold wine with vibrant red fruit and integrated tannins. Strawberry and raspberry on the nose, followed by dried plum and cassis for a satisfying finish. It complements marinara sauce dishes, boar ragu, bacon wrapped filet mignon or a great aged pecorino. **Full Bottle 28**
- Meritage**  
California **2018**  
Dark fruit aromas such as black cherries, plums, and currants. Expressive tannins lengthen the finish with flavors of mocha and sweet tobacco. Pair with marinara sauce dishes, boar ragu, lasagna, bacon wrapped filet mignon, or a great aged pecorino. **Half Bottle 19**
- Cabernet Sauvignon**  
Napa Valley **2019**  
Sourced from Pope Valley and Oak Knoll district, our 100% Cabernet Sauvignon is filled with rich layers of cassis, blackberry, vanilla, cedar and olive. The mouthfeel is rich and opulent, with an age-worthy structure and a long-lasting finish. Pair with a good steak or burger. **Full Bottle 42**
- Cabernet Sauvignon**  
Napa County **2020**  
Rich aromas of ripe plum, black currant, smoky tobacco and baking spices, with soft approachable tannins on the palate. Pair perfectly with barbeque ribs, hearty meat stews, grilled steaks or luscious chocolate desserts. **Half Bottle 23**
- Zinfandel**  
Amador **2017**  
Pleasant aromas and flavors of red cherries and dried cranberry along with vanilla, and a hint of nuttiness on the finish. This wine is elegant with a rich texture and a smoky oak finish. Pair with rib-eye steak au poivre, lamb chops, or decadent chocolate fudge cake with raspberry coulis. **Full Bottle 34**
- Old Vine Zinfandel**  
Amador **2011**  
This OVZ offers rich aromas of black currant and blackberry pie, with a sprinkle of cardamom, cigar box and spicy black pepper. This wine is elegant with a rich texture and a smoky oak finish. Pair with rib-eye steak au-poivre, grilled lamb chops, or decadent chocolate fudge cake with raspberry coulis. **Half Bottle 17**
- Primitivo**  
Amador **2017**  
Pleasant aromas and flavors of red cherries, dried cranberries, cigar and a blast of nutmeg on the finish. This robust red pairs perfectly with Mediterranean dishes, lasagna, grilled red meats, lamb chops, strong cheeses, and is wonderful poured over peaches. **Full Bottle 39**
- Syrah**  
Amador **2018**  
This 100% Syrah has a dark and complex bouquet of ripe plum, black currant, and blackberry, intertwined with notes of dark chocolate, dried herbs and clove. This full-bodied wine can withstand a hearty meal like lamb chops and veal. **Full Bottle 33 Half Bottle 18**