

WaterScapes

Chardonnay

	Glass	Bottle
Grgich Hills, Napa Valley <i>Wine displays ripe peach, mango and tropical flavors. Enjoy with fresh seafood, chicken, pork and risotto</i>		65
Ferrari Carano, Sonoma <i>Aromas of pear, green apple, honeydew, orange and peach. This versatile Chardonnay pairs well with seafood, poultry and risotto</i>		68
Rodney Strong, Sonoma <i>This wine is both creamy and crisp, with flavors of apple, Meyer lemon and baking spices. Enjoy with pork, seafood, risotto and poultry</i>	8	30
Cambria “Katherines Vineyard” <i>Aromas of fresh mango, White peach, citrus, vanilla bean and spice. The finish is lingering, clean and crisp. Pairs well with seafood, cheeses and poultry</i>	9	34
La Crema, Sonoma County <i>Floral, lemon, green apple, subtle oak and spice aromas. Richly textured and concentrated. Pairs perfectly with seafood, poultry and dishes with cream sauces</i>		48
Acacia <i>With each swirl and sip, this wine fills your senses with lush white peach, ripe pear, apple and Meyer lemon notes. Pairs well with seafood, pasta, poultry and creamy soups</i>		48
Chalone Estate <i>Gorgeous aromas of peach, pear, apple and citrus laced with hints of spice. Pairs well with seafood, poultry, pork and pasta</i>		36
Sonoma -Cutrer, Russian River Valley <i>This full bodied wine displays notes of citrus, tropical fruits and hazelnuts. Pairs well with seafood, salad, pork and poultry</i>	12	48

Sauvignon Blanc

Markham, Napa Valley <i>Golden straw in color with aromas of fresh pineapple and gardenia blossoms. Pairs well with salad, soups, seafood, poultry and pasta</i>	9	35
Groth, Napa Valley <i>This concentrated creamy young wine is generous in pear, peach and subtle pineapple. Pairs well with seafood, salad and vegetarian dishes</i>		42
Guenoc, Napa Valley <i>Mouthwatering aromas and flavors of pineapple, mango, pear and honeysuckle lead into a sweet and full palate with crisp acidity. Pairs well with seafood, salads and poultry</i>	8	30
Murphy Goode <i>Aromatic notes of orange blossom and tangerine. The wine is crisp due to the great fruit with notes of citrus and white peach. Great with poultry and seafood</i>	7	28

Significant Others

Beringer, White Zinfandel, CA	6	28
Santa Margherita Pinot Grigio, Italy, 2008 <i>Straw yellow in color with a clean, crisp fragrance with intense hints of quince. Pairs well with soup, salads, seafood and poultry</i>		60
Sartori Di Verona Pinot Grigio, Italy, 2009 <i>Whispers of tropical fruit with crisp citrus notes. It is ideal with seafood, pastas, shellfish and salads</i>	7	27
Chateau St. Michelle Riesling <i>This wine delivers sweet lime and peach with subtle mineral notes. This is our ‘any day’ Riesling. Pairs well with pork, seafood and pastas</i>	9	36

Bubbles

Chandon Brut, Napa Valley, NV	12	48
Domaine Ste. Michelle, WA, NV	8	30
Veuve Clicquot, France, NV		110
Moët Chandon “White Star”, France,		95
NV Perrier Jouët Fleur Brut, France		180
Dom Perignon Brut, France		250
Schramsberg Blanc de Blanc, CA, NV		66

Cabernet

Glass Bottle

Rodney Strong, Sonoma County

10 39

Aromas of blackberry, cocoa and currant which leads to a rich taste. Pairs beautifully with any meat dish.

Ferrari Carano, Alexander Valley

82

Vibrant aromatics of cassis, toasty cedar, licorice, wild berry and spices. Pairs well with any meat dish.

Kendall Jackson, Napa Valley

9 35

Aromas of lush black cherry, blackberry and cassis. There are also notes of cedar, vanilla and a hint of mocha. Pairs well with any meat dish.

Jekel, Monterey County

40

It has a deep garnet color with aromas of plum, dark fruits and black cherry. Pairs well with any meat dish.

Alexander Valley Vineyards, Sonoma County

41

Aromas of dark fruit, blackberry, cherry, cassis, plum and vanilla with a slight cocoa and chocolate note. Pairs well with any meat dish.

Merlot

Ferrari Carano, Sonoma County

64

Aromas of blackberries, black tea, cedar, red cherry and licorice. Pairs well with any meat dish.

Glass Mountain, CA

8 31

Aromas of cedar, smoke and ripe blackberries. Mouthwatering plum and berries married with a backbone of toasty, spice oak. Pairs well with meat, pork or duck

Chalone Monterey, Monterey County

9 35

Powerful aromas of red and black cherry, blackberry and mocha flavors that are wrapped in smooth, dusty tannins. Pairs well with meat, pork, duck and pasta

Pinot Noir

Aquinas, Sonoma County

9 37

Intensely aromatic wine with notes of sweet cherry, Tahitian vanilla, crème brulee and raspberry compote. Pairs well with risotto, meat, duck and chicken

Carmel Road, Monterey County

10 38

Aromas of black cherry and strawberry, with subtle notes of spice and toasty oak. Pairs well with risotto, meat and duck.

Sonoma-Cutrer, Sonoma County

58

Aromas of blackberry, dark raspberry and black cherries with hints of cola, licorice and baking spices. Pairs well with duck, risotto and meat.

Cambria, Julia's Vineyard, Santa Maria Valley

50

Red fruit and dark cherry aromas. Pairs well with duck, risotto, salmon and meat

Out of the Realm

Beaulieu Vineyard Tapestry, Meritage, CA

60

Opulent, dark fruit character and plush texture while five Bordeaux heritage varietals contribute to flavor complexity. Pairs well with meat and risotto. Alexander Valley Vineyard, Sin Zin, CA

9 35

100% Zinfandel with aromas of spice, black pepper, dark fruits and vanilla. Pairs well with any meat dish.

11 40

Penfolds Cabernet Shiraz, Koonunga Hill South Australia

Aromas of blackberry, dark raspberry and black cherries with hints of cola, licorice and baking spices. Pairs well with duck, risotto and meat.

8 30

Punta Final, Malbec, Argentina

Dark ruby red in color this Malbec has aromas of red currants, blackberries and plums with notes of pepper and clove. Pairs well with any meat dish. Ramey Claret, Napa Valley

42

Claret is a blend of Cabernet Sauvignon, Merlot, Malbec and Syrah. Pairs well with any meat and pork dish.

Matchbook, Tinto Rey, Zamora, CA

40

Flavors of dried cranberry, black cherry and vanilla. Tempranillo/Syrah blend. Pairs well with risotto, pork and any meat dish.