

## REDS BY THE GLASS

### BLENDS/MERITAGE

	Glass	Bottle
<p>HITCHINGPOST, "Generation Red," 2007</p> <p><i>Santa Barbara County</i></p> <p>A Cabernet Franc dominated blend that also includes Merlot and Syrah. Fruit-forward and spicy with notes of blackberry. A balanced wine that will complement food that has bold flavors.</p>	\$11	\$42
<p>BLACK SHEEP FINDS, "Genuine Risk," 2008</p> <p><i>Santa Ynez Valley</i></p> <p>Merlot (49%), Cabernet Franc (11%), Cabernet Sauvignon (36%), Petite Verdot (4%). Dark fruit and toasted herbs on the nose. Classic Bordeaux-style blend that is medium bodied, smooth with layered fruit flavors. Subtle tannins and a touch of oak on the finish.</p>	\$13	\$49
<p>EPIPHANY, "Gypsy," 2007</p> <p><i>Santa Barbara County</i></p> <p>Grenache (47%), Mourvedre (22%), Counoise (19%), Cinsault (10%), Syrah (1%). This Southern Rhone-styled wine has cherry, raspberry and herbal aromas. The palate delivers robust flavors of strawberry, black cherry, a hint of holiday spices and cocoa.</p>	\$15	\$57
<p>JC CELLARS, "Impostor," 2008</p> <p><i>California</i></p> <p>Zinfandel (39%), Syrah (22%), Petite Sirah (22%), Tempranillo (4%), Carignan (3%), Grenache (2%), Viognier (1%). From the winemaker, "Full of over-the-top dark fruits and aromatics of spiced plum, wild game, graphite and dried currant. It gains depth on the finish with complex minerality and chewy tannin."</p>	\$18	\$68
<p>VINES ON THE MARYCREST, "My Generation," 2006</p> <p><i>Paso Robles</i></p> <p>Zinfandel (45%), Syrah (28%), Mourvedre (18%), Petite Sirah (9%). From winemaker Victor Abascal: "A Zinfandel from our estate vineyard and the neighboring Remo Belli Vineyard, is blended with the classic Rhone varietals. A huge, ripe super-tanker of a wine. Round and full, this is a perfect example of the 'new' breed of Paso Robles wine."</p>	\$16	\$60
<p>VINES ON THE MARYCREST, "Round Midnight," 2006</p> <p><i>Paso Robles</i></p> <p>Syrah (45%), Mourvedre (33%), Grenache (22%). From winemaker Victor Abascal: "Sophisticated and bold. A classic Rhone-style blend. Balanced and fruit-forward. Tastes of berries, cherries, rhubarb and hints of vanilla."</p>	\$16	\$60

{ blends continued on next page }

## REDS BY THE GLASS

### BLENDS/MERITAGE (cont.)

	Glass	Bottle
<p>ORIN SWIFT, "The Prisoner," 2009</p> <p><i>Napa Valley, St. Helena</i></p> <p>Zinfandel (49%), Cabernet Sauvignon (19%), Syrah (18%), Petite Sirah (7%), Charbono (3%), Grenache (1%). David Phinney's powerhouse red from Napa. Current, dark cherry, cassis and blackberry flavors on the palate with a hint of oak. Structured with bright acidity that leads to a long complex finish with soft tannins.</p>	\$18	\$68
<p>BLACKJACK RANCH, "Allusion," 2006</p> <p><i>Santa Ynez Valley</i></p> <p>From the winemaker: "A blend of our Estate Suicide Hill Cabernet Franc, Billy Goat Hill Merlot and Wilkening Cabernet Sauvignon. Espresso, black fruits, cocoa, dried Provencal herbs and vanilla, an explosive attack, admirable freshness, and impressive concentration."</p>	\$18	\$68
<p>CHAPPELLET, Mountain Cuvee, 2009</p> <p><i>Napa Valley</i></p> <p>Cabernet Sauvignon (56%), Merlot (32%), Cabernet Franc (6%), Petit Verdot (4%), Malbec (2%). From the winemaker: "Aromas of spicy red fruit, rum raisin, cedar, sweet tobacco, clove, cinnamon, dark chocolate and bay leaf. On the palate, the texture is smooth and lush, with lingering flavors of sweet cherry and plum."</p>	\$18	\$68
<p>LONGORIA, Blues Cuvee, 2007</p> <p><i>Santa Barbara County</i></p> <p>Cabernet Franc (31%), Merlot (27%), Syrah (24%), Cabernet Sauvignon (18%). Aromas of dark fruit including plums, currants and spice open to big wine filled with ripe black cherry and cassis flavors. Firm structured tannins lead to a smooth finish.</p>	\$20	\$76

## REDS BY THE GLASS

### CABERNET FRANC

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BUTTONWOOD, 2008

Glass Bottle

\$11 \$42

*Santa Ynez Valley*

Cocoa, raspberry and plum on the nose. Dark earthy fruit on the palate, including blueberry, cherry, vanilla and spices. Firm tannins lead to a subtle finish.

LANG & REED, 2009

\$14 \$53

*Napa Valley*

Bright fruit aromas with a hint of dried herbs and spices. Flavors of cherry, vanilla and spices. Soft and balanced on the finish.

### CABERNET SAUVIGNON

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FIVE VINTNERS, 2007

\$15 \$57

*Napa Valley*

Cabernet Sauvignon (93%), Merlot (5%), Cabernet Franc (2%). From the winemaker: "When you think of Napa Cabernet, this is the style of wine you imagine - rich and supple and loaded with ripe blackberry flavors and aromas of vanilla and sweet, toasty oak."

SCHWEIGER, 2006

\$18 \$68

*Napa Valley, Spring Mountain District*

Cabernet Sauvignon (96%), Merlot (4%). Dark fruit of berries, plum and oak on the nose. A full bodied wine, with concentrated fruit, dried herbs, cocoa on the palette. Firm tannins lead to a complex finish.

CROSSBARN, 2008

\$21 \$79

*Napa Valley*

From winemaker Paul Hobbs second label. Blackberries, currants and spicy oak on the nose., Firm but velvety tannins, lead to a core of plum, currant and dark fruit and a hint of flint. Vanilla and cocoa notes on a long finish.

## REDS BY THE GLASS

### MERLOT

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Glass    Bottle

KEENAN, 2006

\$15

\$57

*Napa Valley, Spring Mountain District*

From the winemaker: "Jammy blackberry and raspberry aromas. Nuances of spice and cocoa emerge as the wine opens up. Silky mouth-feel and well-balanced structure allow it to show wonderfully with a variety of well seasoned dishes."

SHAFER, 2008

\$25

\$90

*Napa Valley*

From winemaker Elias Fernandez: "Aromas of red cherry, raspberry, red plum, cherry kirsch. In the mouth are rich, juicy, palate-enveloping flavors of pure red and black fruit, red licorice, and hints of mint and toasted almonds. The tannins are round and smooth and part of the long, pleasing finish."

## REDS BY THE GLASS

### PINOT NOIR

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	Glass	Bottle
<b>AU BON CLIMAT, 2009</b> <i>Santa Barbara County</i> Earthy nose leads to vibrant flavors of dark cherries and plums. Balanced acidity and complex layers lead to a smooth finish. This vintage is showing amazing depth and character.	\$15	\$57
<b>MORGAN, "12 Clones," 2009</b> <i>Monterey, Santa Lucia Highlands</i> Leather, toast, minerals and vanilla, with cherry-berry, rose petal, cola, dried herbs and some spicy/earthy notes, in a balanced and integrated style. Medium-bodied and broadly structured on the palate.	\$15	\$57
<b>MELVILLE, "Estate," 2009</b> <i>Santa Ynez Valley, Santa Rita Hills</i> A bouquet of cherries and red berries on the nose. This full-bodied pinot has dense rich fruit on the palate with notes of cherry compote and coffee. Smooth tannins and a black pepper finish.	\$16	\$61
<b>FOXEN, 2009</b> <i>Santa Maria Valley</i> Vineyards: Bien Nacido, Riverbench and Julia's Vineyard. From the winemaker: "Aromas of red peppercorns, sweet vanilla, raspberries, blackberries and accented with spices. Berry cream and licorice round out the nice, balanced middle. Clean, fruity finish."	\$18	\$68
<b>FIDDLEHEAD, "Seven Twenty Eight," 2008</b> <i>Santa Ynez Valley</i> Aromas of currents, spice and suede. Ripe cherries with a hint of vanilla and cassis on the palate. Low acidity and velvety tannins lead to a long lingering finish.	\$19	\$72

### ROSÉ

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<b>AMPELOS, Rosé of Syrah, 2010</b> <i>Santa Ynez Valley</i> A translucent red hue opens to inviting aromas of flowers, watermelon, pomegranate and raspberries. Lighter in style than prior vintages, the palate has flavors of strawberries, watermelon, tangerine and a hint of spices. Crisp acidity on the finish.	\$11	\$42
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## REDS BY THE GLASS

### SYRAH

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	Glass	Bottle
<b>HOLUS BOLUS, 2008</b> <i>Santa Barbara County</i> Gamey and smoky fruit on the nose lead to flavors of cherry, plum and pomegranate. Soft tannins segue to hints of pepper, spice and vanilla add complexity to this smooth drinking Syrah.	\$13	\$49
<b>STRAIGHT LINE, 2009</b> <i>Santa Barbara County</i> Bold aromas of dark cherry, blueberry and blackberry. Flavors of a dark fruit compote abound, with hints of cinnamon, black pepper and cherry. Bright acid and firm, but smooth tannins make this a great food wine.	\$15	\$57
<b>QUPÉ, "Bien Nacido," 2008</b> <i>Santa Ynez Valley</i> Aromas of dark fruit and exotic spice on the nose. A layered wine filled with flavors of raspberry, cherry and plum. There are hints of cassis and vanilla as well as pepper and other spices. The long silky finish has balanced acidity and smooth tannins making this the perfect example of Central Coast Syrah.	\$18	\$68
<b>RAMEY, 2008</b> <i>Sonoma Coast</i> Nose of blackberry, cola and smoky oak. Dark fruit flavors of plum, current and blackberry and hint of spice on the palate. Firm tannins and bright acidity lead to a long complex finish.	\$18	\$68

### TEMPRANILLO

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<b>BOKISCH, Tempranillo, 2008</b> <i>Jahaut-Lodi</i> Tempranillo (75%), Graciano (25%). Aromas of ripe blackberries, cassis and hints of coffee. Black currants and raspberry flavors combine beautifully with some clove spice and moderate acidity. As in the traditional style of the Rioja, it is blended with Graciano.	\$13	\$49
<b>STRAIGHTLINE, Tempranillo, 2008</b> <i>Lake County &amp; Lodi</i> Aromas of pepper, smoke and dark fruit. Blackberry, cherry and plum on the palate with a core of minerality and pepper. Full-bodied with firm tannins lead to a long balanced finish.	\$14	\$53

## REDS BY THE GLASS

### ZINFANDEL

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Glass Bottle

#### FIVE VINTNERS, 2007

\$13 \$49

*Sonoma & Napa Valley*

Zinfandel (85%), Petite Sirah (10%), Petite Verdot (5%). Bright, rich aromas of spiced berries, plums and vanilla. Bold flavors of black pepper, red current, cassis and cherries with hints of oak and vanilla. This is a big flavorful wine, but not the syrupy mess that sometimes plagues a great Zinfandel.

#### FRANK FAMILY, 2009

\$15 \$57

*Napa Valley*

Dark fruit and spice on the nose. Smooth and velvety with flavors of blackberries, raspberries and plum with hints of spice and a touch of pepper. Soft tannins lead to a long lingering finish.

#### MAURITSON, 2009

\$16 \$61

*Dry Creek Valley*

Bright raspberry and blackberry flavors with layers of black pepper and a hint of oak. Balanced acidity make this wine easy to drink with a variety of foods.

## REDS BY THE GLASS

### OTHER REDS

	Glass	Bottle
<b>BOKISCH, "Garnacha," 2008</b> <i>Lodi</i> Grenache (75%), Graciano (25%). Subtle notes of pomegranate and cassis along with a slightly floral quality in the nose. Layers of strawberry and bright fruit combine in the palate for a lengthy finish. A medium-bodied wine, this Grenache shows excellent balance, fresh acidity and bright flavors.	\$11	\$42
<b>CHANDON, Pinot Meunier, 2009</b> <i>Carneros</i> Fruit compote aromas with notes of raspberry and plum. Flavors of spicy cherry and pomegranate with hints of holiday spices and cola. Bright acidity leads to a long finish of this medium-bodied wine.	\$12	\$45
<b>TAMAYO, "Ryland's Block," Malbec, 2009</b> <i>Contra Costa County</i> The winemaker describes this wine as having "rich fruit, silky tannins and earthy warmth followed by a spicy, exotic finish" and we couldn't agree more. This wine is great with food and by itself.	\$12	\$45
<b>ETHAN, Sangiovese, 2007</b> <i>Santa Ynez Valley "Alisos Vineyard"</i> This vintage is more fruity and smooth on the palate. Rich berries, plums and cherries on the palate with a hint of black pepper on the finish. Soft tannins and clean acidity lead to a long finish.	\$18	\$68

## REDS BY THE BOTTLE

### BLEND/MERITAGE

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MINER, "Odyssey Blend," Napa Valley, 2005	\$73
LONGORIA, "Evidence," Santa Ynez Valley, 2005	\$82
McPRICE MYERS, "Beautiful Earth," Paso Robles, 2008	\$82
LEVIATHAN, California, 2008	\$90
BLANKIET, "Prince of Hearts," Napa Valley, 2008	\$120

### CABERNET SAUVIGNON

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FIVE VINTNERS, Napa Valley, 2002	\$75
VOLKER-EISELE, Napa Valley, 2005	\$77
FRANK FAMILY, Napa Valley, 2008	\$83
BEAU VIGNE, "Juliet," Napa Valley, 2009	\$120
PRIDE MOUNTAIN VINEYARDS, Napa Valley, Spring Mountain District, 2008	\$123
MICA, Napa Valley, 2009	\$128
O'SHAUGHNESSY ESTATE, "Howell Mountain," Napa Valley, 2008	\$156
DARIOUSH, Napa Valley, 2007	\$159
ALTAMURA, Napa Valley, 2007	\$163
BRYANT FAMILY VINEYARDS, Napa Valley, 2006	\$750*

### MERLOT

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PRIDE MOUNTAIN VINEYARDS, Napa Valley, Spring Mountain District, 2008	\$105
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## REDS BY THE BOTTLE

### PETITE SIRAH

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JAFFURS, Santa Barbara County, Thompson Vineyard, 2009 \$69

### PINOT NOIR

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DAVID BRUCE, Russian River, 2006 \$77

LUCIA, Monterey, Santa Lucia Highlands, 2009 \$80

PAUL HOBBS, Carneros, Hyde Vineyard, 2009 \$154

### SYRAH

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ETHAN, Santa Ynez Valley, 2005 \$72

PEAY VINEYARDS, "La Bruma," Sonoma, 2006 \$86

PEAY VINEYARDS, "La Bruma," Sonoma, 2007 \$86

JC CELLARS, "Haley's Reserve," Napa Valley, 2006 \$120

### ZINFANDEL

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JC CELLARS, Napa Valley, Arrowhead Vineyard, 2005 \$70

## WHITES BY THE GLASS

### ALBARIÑO

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Glass Bottle

BOKISCH, 2010

\$9 \$34

*Lodi*

Fresh melon and citrus on the nose. Flavors of preserved lemon, grapefruit and a mineral core round out this bright fruity wine.

TANGENT, 2010

\$12 \$46

*Edna Valley*

From the winemaker: "Wonderfully aromatic, it smells of honeyed tangerine and lush peaches. Fresh and crisp, it presents flavors of mandarin oranges and tangerine zest, with a hint of grapefruit and minerality."

LONGORIA, 2009

\$18 \$68

*Santa Ynez Valley, Clover Creek Vineyard*

A fragrant mixture of blossoms, cantaloupe and brown spices such as nutmeg and cinnamon. On the palate there are flavors of honey and lemon tea. It has a long, refreshing finish due to the naturally high acidity.

## WHITES BY THE GLASS

### CHARDONNAY

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	Glass	Bottle
<b>MORGAN, "Metallico" 2010</b> <i>Monterey</i> Un-oaked Chardonnay. From the winemaker, "Aromas of green apple and juicy fruit. The palate has ripe fruit flavors of tangerine, nectarine, banana and pink grapefruit. Crisp, food-friendly acidity keeps this special wine refreshing and bright."	\$9	\$34
<b>ALMA ROSA, 2009</b> <i>Santa Barbara County</i> Green apple and pear on the nose of this medium-bodied wine. Crisp and clean, this Chardonnay is dry and fruity with a touch of oak. Great with grilled or spicy foods.	\$11	\$42
<b>FLORA SPRINGS, 2009</b> <i>Napa Valley</i> Clean fresh-picked fruit on the nose. Half the wine was aged in stainless steel, which really enhances the clean tropical fruit flavors and bright acidity. Great balance and a smooth finish make this an easygoing wine.	\$11	\$42
<b>KEENAN, 2009</b> <i>Napa Valley, Spring Mountain District</i> Pear, peach, apple and citrus on the nose. Green apple, pear and a hint of pineapple on the palate. Crisp acidity and a touch of oak round out this balanced wine.	\$12	\$45
<b>MORGAN, 2010</b> <i>Monterey, Santa Lucia Highlands "Double L"</i> Rich and oaky, this full-bodied chardonnay has aromas of green apple, toast and vanilla. The fruit is dense with a hint of smoke. Flavors of apple, lemon and spice round out a lush finish.	\$15	\$57
<b>NEYERS, 2009</b> <i>Napa Valley, Carneros District</i> Aromas of apple, pear and exotic fruit on the nose. Light oak and spices are noted on the palate of this rich drinking Chardonnay which has a long lingering finish.	\$20	\$76

## WHITES BY THE GLASS

### SAUVIGNON BLANC

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	Glass	Bottle
<b>BUTTONWOOD, 2010</b> <i>Santa Ynez Valley</i> Sauvignon Blanc (88%), Semillon (12%). Bright citrus and lemon verbena on the nose with lemon and lime on the palate. The Semillon softens the wine and adds a hint of vanilla on the finish.	\$8	\$30
<b>BRANDER, 2010</b> <i>Santa Ynez Valley, Los Olivos</i> Crisp and dry with floral aromas and true varietal expression, this wine combines cold tank fermentation with a small portion of barrel fermentation. Citrus flavors of grapefruit and pineapple complement a well-balanced wine.	\$9	\$34
<b>FIVE VINTNERS, 2009</b> <i>Napa Valley</i> Cold fermented in stainless steel, this is a light and refreshing Sauvignon Blanc. With a good balance of citrus and mineral flavors, this wine pairs well with many types of food.	\$11	\$42
<b>SCHWEIGER, 2008</b> <i>Sanoma, Uboldi Vineyards</i> Aromatics of lemongrass, citrus, and green apples to apricot, melon, and tropical fruits. A crisp finish with lingering tropical components. Crisp acidity rounds out this refreshing wine.	\$12	\$45
<b>BRANDER, "Au Natural," 2009</b> <i>Santa Ynez Valley</i> Floral and citrus aromas on the nose, with grapefruit, peaches and other citrus flavors on the palate. This smooth tasting wine benefits for 24 hours of skin contact that helps make this Sauvignon Blanc supple and not too acidic. A long fresh-tasting finish rounds out this wine.	\$18	\$68

## WHITES BY THE GLASS

### PINOT GRIS

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	Glass	Bottle
ALMA ROSA, Pinot Gris, 2009 <i>Santa Barbara County</i> Almost floral nose of fresh, ripe fruit, such as peaches and apples. A bright acidity and flavors of apple, melon and spice round out this light-bodied wine.	\$10	\$38
RAMSPECK, Pinot Grigio, 2010 <i>Lake County, North Coast</i> Sweet floral nose with fresh fruit flavors of fig, apple and meyer lemon. Clean acidity make this wine a complement to food or by itself.	\$10	\$38

### VIIGNIER

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MINER, 2009 <i>Madera, Simpson Vineyard</i> Aromatically complex with citrus and honeysuckle notes on the nose and a plush feel on the palate, this Viognier consistently displays a fine balance of natural acidity, mineral-ity and intense concentration.	\$9	\$34
MELVILLE, 2010 <i>Santa Ynez Valley, "Estate - Verna's Vineyard"</i> Floral and tropical nose with a hint of oak. Pineapple, meyer lemon and honeysuckle flavors abound in this light-bodied Viognier. Balanced acidity lead to a smooth finish.	\$13	\$49
STAG'S LEAP, 2010 <i>Napa Valley</i> Bright floral and citrus notes on the nose. Honey, pineapple and candied lemon and lime on the palate. Bright acidity and a floral finish.	\$15	\$57

## WHITES BY THE GLASS

### OTHER WHITES

	Glass	Bottle
<p><b>BONNY DOON CA' DEL SOLO, Muscat, 2009</b></p> <p><i>Monterey</i></p> <p>This dry-style muscat has bright floral notes of honeysuckle and orange blossom on the nose. Ripe peach and melon are contrasted with a hint of citrus. Nice acidity counters only a tinge of sweetness for this easy to drink wine.</p>	\$10	\$38
<p><b>QUPÉ, Marsanne, 2010</b></p> <p><i>Santa Ynez Valley</i></p> <p>From the winemaker: "Blended with 15-20% Roussanne from Bien Nacido Vineyard that is fermented in one year old barrels. This wine exhibits flinty, mineral flavors with peach pit, citrus and hazelnuts followed by a honeyed finish."</p>	\$11	\$42
<p><b>RADOG, Riesling, "Evie's Blend," 2007</b></p> <p><i>Monterey, Santa Lucia Highlands</i></p> <p>A dry Riesling with floral notes on the nose, white rose and orange blossom are dominant, along with a strong candied citrus note. The mouthfeel is smooth with a good acidity.</p>	\$11	\$42
<p><b>QUPÉ, Bien Nacido Cuvée, 2010</b></p> <p><i>Santa Maria Valley</i></p> <p>From the winemaker: "50% Viognier &amp; 50% Chardonnay from the Bien Nacido Vineyard. This wine blends exotic floral and peach aromatics from ripe Viognier enhanced with tart green apple and lively acidity of early picked Chardonnay."</p>	\$12	\$45
<p><b>PALMINA, Arneis, 2009</b></p> <p><i>Santa Ynez Valley, Honea Vineyard</i></p> <p>Honeysuckle and tangerine aromas on the nose. The complex palate has melon, lemongrass with a hint of spice. The bright acidity make this wine and easy to drink wine that can go with a variety of food.</p>	\$13	\$49
<p><b>EPIPHANY, Grenache Blanc, 2009</b></p> <p><i>Santa Barbara County, Camp Four Vineyard</i></p> <p>Peaches and honeysuckle flavors on the palate. There is a slight sweetness to this vintage, but a balanced acidity and mineral notes complete this wine. 85% of this wine was aged in stainless steel.</p>	\$13	\$49
<p><b>PALMINA, Tocai Friulano, 2009</b></p> <p><i>Santa Ynez Valley, Honea Vineyard</i></p> <p>Floral and citrus flavors blend seamlessly for a crisp, refreshing and easy to drink wine. A hint of minerality and hazelnut on the lingering finish.</p>	\$15	\$57

## WHITES BY THE BOTTLE

### CHARDONNAY

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FRANK FAMILY, Napa Valley, 2007	\$64
PAUL HOBBS, Russian River Valley, 2009	\$76
PATZ & HALL, Napa Valley, 2007	\$76
CHASSEUR, Russian River Valley, "Lorenzo," 2006	\$95

### SAUVIGNON BLANC

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ALTAMURA, Napa Valley, 2007	\$89
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### ROUSSANNE

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QUPÉ, Roussanne, Santa Ynez Valley, 2008	\$75
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## SPARKLING BY THE GLASS

### SPARKLING

Glass Bottle

SCHARFFENBERGER, Brut, NV

\$12 \$45

*Anderson & Mendocino Valleys*

This sparkling wine is made from Pinot Noir (65%), which produces a red fruit forward nose (cherry and plum) combined with Chardonnay (35%) which adds the tropical expression of lychee nut, hazelnut and mango. Notes of vanilla cream character producing a round and full-bodied wine, in addition to freshly baked bread and pastry that enhances the more fruit-forward style of the wine.

SCHRAMSBERG, Blanc de Noirs, 2007

\$19 \$72

*North Coast*

Pinot Noir (74%), Chardonnay (26%). Toasted almonds and fresh sourdough bread on the nose. Stone fruit and a hint of vanilla on the palate.

ROEDERER ESTATE L'EMERTAGE, Brut, 2002

\$23 \$87

*Anderson Valley*

On the nose are baked apples and buttery crust with notes of apricot and delicate vanilla bean. The mouthfeel is creamy, expresses flavors of quince and bread crust with a clean and crisp, yet long, finish.

## SPARKLING BY THE BOTTLE

### SPARKLING

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SCHRAMSBERG, Reserve, North Coast, California, 2003	\$170
SCHRAMSBERG, "J. Schram," North Coast, California, 2004	\$190
SCHRAMSBERG, "J. Schram," Rosé, North Coast, California, 2004	\$220
VEUVE CLICQUOT, La Grande Dame, Champagne, France, NV	\$254

## DESSERT BY THE GLASS

DESSERT	Glass	Bottle
<p>QUADY, "Elysium," Black Muscat, 2009</p> <p><i>Madera</i></p> <p>From the winemaker, "One of the very few black-skinned muscats. If ripened to about 25 brix, it attains a rose-like aroma and lychee-like flavor. This rose-like aroma led us to name the wine Elysium, Greek for heaven."</p> <p>3 oz glass, 375 ML</p>	\$10	\$38
<p>QUADY, "Essensia," Orange Muscat, 2009</p> <p><i>Madera</i></p> <p>Aromas of orange blossom and apricot lead to a smooth and refreshing mouthfeel that lingers on the palate. This wine is a dessert by itself, but it is also a great accompaniment to chocolate, nuts and fruit.</p> <p>3 oz glass, 375 ML</p>	\$10	\$38
<p>ROBERT HALL, Vintage Port, 2006</p> <p><i>Paso Robles</i></p> <p>From the winemaker, "This rare blend of four traditional Portuguese grapes – Touriga, Alvarelhão, Souzão and Tinta Cão produce the true essence of Paso Robles in a classic vintage port. Deep ruby red in color, the rich brambleberry aromas are accentuated with tones of spice and licorice. Beautifully balanced, a burst of berry fruit flavors greets the senses with a velvet smooth finish of spice and tobacco."</p> <p>3 oz glass, 750 ML</p>	\$10	\$68
<p>JC CELLARS, Late Harvest Viognier, 2007</p> <p><i>Lodi</i></p> <p>Honey and very ripe banana on the nose and palate. A touch of Noble Rot intensifies the fruit characteristics: peaches, apricots and cinnamon-baked apple explode from the glass.</p> <p>3 oz glass, 375 ML</p>	\$16	\$61

# BEER

## DRAFT

Glass

LAGUNITAS BREWING COMPANY, Pilsner, 5.3% ABV

\$7

*Petaluma*

Refreshing, gold-colored lager with a balanced mouthfeel of floral, grassy hop aromas layered with malt sweetness.

Lager is German for storage. Lagers are "bottom fermented" and require longer aging than ales ("top fermented").

MAD RIVER BREWING COMPANY, Steelhead Extra Pale Ale, 5.6% ABV

\$7

*Humboldt*

Since 1989. A bright, golden-hued ale, with a medium body and crisp, spicy/floral hop. A pleasing mouthfeel that goes with everything.

STRAND BREWING COMPANY, Beach House Amber, 5% ABV

\$7

*Torrance*

Light-bodied with a copper color. Toasted pale malts lead to caramel flavors, hops add mild herbal and fruit notes. Perfect for spring/summer.

ALESMITH BREWING COMPANY, India Pale Ale (IPA), 7.25% ABV

\$8

*San Diego*

Medium to full body with a deep golden/light amber color. Aromas begin with pleasantly strong hop flavors, balanced with a rich malt backdrop that fades into a dry finish with a lingering hoppiness.

STONE BREWING COMPANY, Smoked Porter, 5.9% ABV

\$8

*Escondido*

A rich, full bodied, robust ale with chocolate and coffee-like flavors balanced by the subtle smoky character of peat smoked malt.

RUSSIAN RIVER BREWING, Damnation Ale (Belgian), 7.75% ABV

\$8

*Santa Rosa*

Brewmasters interpretation of a Belgian style Strong Golden Ale. Extraordinary aromas of banana and pear with mouth filling flavors of sweet malt and earthy hops. Lingering finish is dry and slightly bitter but very smooth.

# BEER

## BOTTLED

12 oz. (unless indicated otherwise)

BEAR REPUBLIC BREWING COMPANY, Hop Rod Rye, 8% ABV \$6

*Cloverdale*

The first American rye to be produced. The rye adds spicy character to this hoppy high-octane brew. There is a malty foundation that gives this beer a sturdy backbone.

LAGUNITAS BREWING COMPANY, India Pale Ale (IPA), 5.7% ABV \$6

*Petaluma*

Full bodied with a deep, copper color and aromas of pine, citrus and herbs. Classically hoppy made from 43 different hops and 65 various malts.

MAD RIVER BREWING COMPANY, Jamaica Red Ale, 6.7% ABV \$6

*Humboldt*

Originally brewed for the famous Reggae on the River festival that happens every year in Humboldt County. A malty American Amber style ale, this mahogany hued ale brings an intense spectrum of hop flavors from the spicy aromatic to lingering bitter, all underscored by a full-bodied caramel richness.

STONE BREWING, "Daked" Arrogant Bastard Ale, 7.2% ABV \$7

*Escondido*

Pours a deep amber color, almost reddish brown. Pronounced hops up front with a sweet caramel malt base balanced with chocolate/coffee overtones.

HOPF FAMILY BREWERY, Hopf Helle Weisse, Wheat Beer,  
5.3% ABV – 500ML \$10

*Upper Bavaria, Germany*

Subtle flavors of banana and fruit from the special processing of private yeast culture. A smooth refreshing taste with champagne like bubbles that make it a great thirst quencher and food partner.

SCHRONRAMER FAMILY BREWERY, Surtaler Light Pilsner,  
3.4% ABV – 500ML \$10

*Upper Bavaria, Germany*

Tastes like a robust heavyweight beer but sports reduced calories. Floral aromas with the sophisticated taste of 225 years of brewing tradition using the rarest Bavarian "barke" malt.

# FALL SEASONAL MENU



Corkbar uses seasonal Farmer's Market ingredients, sometimes we make changes to the menu based on what's fresh at the market. We also have market-inspired specials, so please check with your server.

## SNACKS & SIDES

MARINATED OLIVES & SPICED NUTS \$5

CHEDDAR CHEESE GOUGÈRES \$7

Farmhouse cheddar in a delectable puffy bun.  
*Sauvignon Blanc, Pinot Noir, Rosé, Sparkling Wine*

WHITE BEAN PURÉE \$8

Topped with seasonal herbs and truffle oil.  
*Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir*

FARMER'S MARKET SEASONAL SOUP \$Mkt

PORK BRUSCHETTA \$8

Braised pork shoulder finished with house made BBQ sauce and topped with a coriander coleslaw. Served on three toasted crostini.  
*Riesling, Sparkling, Albariño, Syrah, Zinfandel*

MAC & CHEESE \$10

Cheddar, Monterey Jack and roasted pasilla chiles.  
*Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir*

FISH TACOS \$12

Corn tortillas, panko-encrusted sea bass, housemade remoulade, pico de gallo, and limey cabbage.  
*Chardonnay, Rosé, Sauvignon Blanc, Viognier, Sparkling*

ROASTED BONE MARROW \$14

With chimichuri and crusty bread.  
*Sauvignon Blanc, Syrah, Cabernet Sauvignon, Sangiovese*

BURRATA BOARD \$16

With pickled fennel, roasted cherry tomatoes and marinated olives. Served with toast.  
*Grenache Blanc, Tocai Fruiliano, Malbec, Syrah*

## SALADS

WATERCRESS, BACON & GOAT CHEESE SALAD \$10

With baby bell peppers, toasted almonds, shallots and sherry vinaigrette.  
*Pinot Noir, Sauvignon Blanc, Albariño, Viognier, Chardonnay*

ISRAELI COUSCOUS SALAD \$10

With preserved lemon, grapes, blackberries and arugula.  
*Albariño, Viognier, Pinot Noir, Zinfandel, Sangiovese*

TRI-TIP SALAD \$13

Thinly-sliced roasted tri-tip, with arugula, cherry tomatoes, shallots, capers, horseradish cream and lemon vinaigrette.  
*Viognier, Syrah, Cabernet Sauvignon, Merlot*

## SANDWICHES

All sandwiches are served with a mixed green salad with a choice of dressing: Dijon vinaigrette or a lemon and olive oil vinaigrette.

GRILLED CHEESE \$10

Fontina cheese, sherry onion marmalade and roasted tomatoes on sourdough bread.  
*Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir*

FARMER'S MARKET VEGGIE SANDWICH \$10

Roasted eggplant, peppers, cucumbers, spinach, red onion and a feta spread on olive bread.  
*Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir, Syrah*

HUNTINGTON FENNEL SAUSAGE \$12

With pretzel bun, sautéed onions and peppers. Choice of honey or horseradish mustard.  
*Beer, Zinfandel, Syrah*

CORKBAR BURGER \$13

Lettuce, onion, tomato, house-made pickles and roasted tomato burger sauce on challah bread bun.  
*Syrah, Malbec, Cabernet Sauvignon, Zinfandel*

CHARCUTERIE SANDWICH \$13

Soppressata salami, spicy triple-cream cheese sauce, kalamata olives, arugula and fresh tomatoes on ciabatta bread.  
*Syrah, Malbec, Cabernet Sauvignon, Zinfandel*

## MAINS

LINGUINI WITH SHRIMP SCAMPI \$12

Roasted cherry tomatoes, lemon juice, garlic, parsley, capers and olive oil.  
*Sauvignon Blanc, Viognier, Chardonnay, Albariño, Roussanne*

ROOT BEER BRAISED SHORT RIBS \$16

Served over cheesy polenta.  
*Syrah, Merlot, Cabernet Sauvignon, Zinfandel*

SEARED SALMON \$18

With green lentils, grain mustard and herbed butter.  
*Marsanne, Sangiovese, Cabernet Franc*

HANGER STEAK \$18

Seared hanger steak with duck fat roasted fingerling potatoes, mushroom-chive cream sauce and crispy sage.  
*Cabernet Sauvignon, Syrah, Merlot, Zinfandel*

DUCK BREAST \$21

Brown butter roasted butternut squash and duck skin cracklings and a blackberry reduction.  
*Chardonnay, Vermentino, Sangiovese, Merlot*

{ no substitutions please }

# FALL SEASONAL MENU



## BOARDS

CHEESE	3 for \$13
Served with sliced baguette.	5 for \$19
Choose from:	7 for \$24

### Goat

Humboldt Fog	{ Cypress Grove }	California
Midnight Moon	{ Cypress Grove }	California
Truffle Tremor	{ Cypress Grove }	California

### Sheep

Manchego	{ Merca }	Spain
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### Cow

Blue	{ Maytag }	Iowa
Rouge River Blue	{ Rouge Creamery }	Oregon
Smoky Blue	{ Rouge Creamery }	Oregon
Aged Gouda	{ Vintage }	Holland
Barely Buzzed Coffee Gouda	{ Beehive Cheese Co. }	Utah
Seahive	{ Beehive Cheese Co. }	Utah

{ ADD ACCOMPANIMENTS \$2 }

Clover honey, dried fruit, quince paste.

*Sauvignon Blanc, Riesling, Pinot Noir, Sparkling Wine*

CHARCUTERIE	3 for \$13
Served with sliced baguette,	5 for \$19
Dijon mustard and pickles.	7 for \$24

Choose from:

### Cured Meats

Prosciutto	{ San Daniele }	Canada
Speck	{ San Daniele }	Canada
Bresaola	{ Bernina }	Uruguay
Lomo	{ Palacio }	Spain

### Salami

Soppressata Salami	{ Fra'Mani }	California
Smoked Chorizo	{ Palacio }	Spain
Duck Salami	{ Fabrique Délices }	California

*Cabernet Sauvignon, Syrah, Petite Sirah, Merlot*

## DESSERT

VANILLA CRÈME BRULÉE	\$8
<i>Muscat, Late Harvest Viognier</i>	

CHOCOLATE CAKE	\$9
From Hygge bakery.	
<i>Pinot Noir, Sangiovese, Port</i>	

BANANA BREAD PUDDING	\$9
With caramelized bananas, spiced hazelnuts and topped with a brown butter crème fraîche.	
<i>Muscat, Late Harvest Viognier</i>	

CHOCOLATE BOARD	\$12
A selection of John Kelly Chocolates, accompanied by fresh fruit.	
<i>Cabernet Franc, Muscat, Late Harvest Viognier, Port</i>	

## BEVERAGES

SODA { Coke, Diet Coke, Sprite & Diet Sprite }	\$2
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VIRGIL'S ROOT BEER	\$2.50
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HARNEY & SONS BOTTLED ICED TEA	\$3.50
Selected Varieties	

BOTTLED WATER	\$5.50
Sparkling or Still	

FRESH LEMONADE { \$1 Refills }	16 oz. \$3
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{ no substitutions please }