

## ESPUMOSO (BUBBLES)

**MACABEO/XAREL-LO/CHARDONNAY : GIRO RIBOT**  
"MASIA PARERA" BRUT RESERVA CAVA.....\$10/35

*Penedes, Spain NV*

light, refreshing with savory earth and floral aromas

**PINOT NOIR/CHARDONNAY/CHENIN BLANC :**  
**MI TERRUÑO.....\$11/39**

*Mendoza, Argentina NV*

elegant, fresh notes of strawberry and cherry,  
smooth with a great acidity and volume

**LAMBRUSCO : CLETO CHIARLI TENUTE AGRICOLE.....\$11/40**

*Emilia Romagna, Italy NV*

dry, velvety, and fresh with notes of fragrant strawberry,  
raspberry and brushwood and a hint of mineral

## VINO ROSADO (ROSE)

**HONDARABBI BELTZA : BIDAIA TXAKOLINA ROSÉ..... \$13/48**

*Basque Country, Spain 2016*

slightly effervescent, fresh strawberry and floral aromas

**GRENACHE GRIS BLEND : DOMAINE DE FONTSAINTE.....\$10/36**

*Corbieres, France 2016*

fresh raspberry and strawberry notes with refreshing acidity

## SANGRIA / MIMOSA

**RED or White - Glass / Pitcher.....\$8/25**

**MIMOSA.....\$8**

## JEREZ (SHERRY)

**PEDRO XIMENEZ : ALVEAR FINO.....\$7**

*Montilla Moriles, Spain NV*

fresh, yeasty, crusty-bread aroma with notes of salty almonds

**PALOMINO : LA GUITA MANZANILLA.....\$8**

*Jerez, Spain*

aromas of glazed fruit, wild herbs and toasted almonds

## VERMUT (VERMOUTH)

**AIRÉN : BODEGAS MARTINEZ LACUESTA**  
**VERMUT BLANCO.....\$9**

*Rioja, Spain*

tart, sweet, floral with notes of thyme and marjoram

**AIRÉN : BODEGAS MARTINEZ LACUESTA**  
**VERMUT ROJO.....\$9**

*Rioja, Spain*

bright citrus, herbaceous notes, hints of licorice,  
cinnamon and ginger

## BLANCO (WHITE)

**HONDARRABI ZURI : BIDAIA TXAKOLINA.....\$12/44**

*Basque Country, Spain 2016*

slightly effervescent, bright and fresh with intense  
aromas of citrus, white flowers and tropical fruit

**RIESLING : CARL GRAFF KABINETT.....\$10/35**

*Mosel, Germany 2015*

lively and refreshing, flavors of apples, peaches  
and candied lime, crisp finish

**ALBARIÑO : COLUMNA.....\$11/40**

*Rias Baixas, Spain 2015*

crisp, clean, fresh melon and pear with  
hints of fennel and honeysuckle

**VERDEJO : BODEGA MATARROMERA GRANZA.....\$9/33**

*Rueda, Spain 2015*

tropical fruit, aromas of pineapple and mango  
with bright acidity, lingering finish

**TORRONTES : BODEGA EL PORVENIR DE CAFAYATE...\$10/36**

*Salta, Argentina 2016*

aromas of peach blossom and lychee with flinty minerality  
white peach, yellow nectarine, honeydew and citrus

**SAUVIGNON BLANC : DOMAINE TROTTEREAU QUINCY..\$14/51**

*Quincy, France 2015*

floral notes of lemon, grapefruit, soft and smooth on the palate,  
hint of minerality

**SAUVIGNON BLANC : CATALINA SOUNDS.....\$10/36**

*Marlborough, New Zealand 2015*

powerful aromatic mix of varietal herbal notes  
complemented with tropical fruits citrus and stone fruit

**GARNACHA BLANCA : L'ARNOT.....\$8/28**

*Terra Alta, Cataluña, Spain 2016*

citrus fruit, pear, hint of aniseed & white flowers

**VIURA : FINCA ANTIGUA "EL PALOMAR".....\$10/35**

*La Mancha, Spain 2015*

hints of white fruit on the nose while the palate is  
soft with a citrus apple finish

**CHARDONNAY : CAMBRIA CLONE4.....\$13/48**

*Santa Maria Valley, California 2014*

medium-bodied with citrus, apple and white peach flowers

## TINTO (RED)

**PINOT NOIR : BENTON LANE .....\$16/59**

*Willamette Valley, OR 2015*

aromas of smokey cedar and floral notes with flavors of  
black cherry and a hint of black licorice

**PINOT NOIR : ALTO LIMAY.....\$13/48**

*Patagonia, Argentina 2014*

earthy, with notes of chocolate, espresso, delicate mineral  
finish, soft tannins, mouthwatering acidity

**GARNACHA : MAXIMO ABETE "TRES PARTES".....\$10/36**

*Navarra, Spain 2015*

white pepper and cranberry notes from old vines

**TEMPRANILLO : TARANTAS CRIANZA.....\$8/29**

*Utiel-Requena/Valencia, Spain 2013*

medium-body with notes of sour cherry, roasted red peppers  
and mossy earth, minimal aging in oak barrels

**TEMPRANILLO CAL BLANCA : BODEGA CALPICULATA.\$14/52**

*Castilla Y Leon, Spain 2012*

aromas of cassis, candied plum, licorice and  
smokey minerals, a bright acidity, spicy dark fruit

**CARMÉNÈRE : LOS MORROS.....\$8/28**

*Central Valley, Chile 2015*

notes of green pepper, forest fruits, eucalyptus and leather

**GARNACHA : BODEGAS ATECA HONORO VERA.....\$8/28**

*Calatayud, Spain 2015*

juicy berry fruit and sweet spice, young and easy-drinking

**GARNACHA BLEND : BLUEGRAY .....\$13/48**

*Priorat, Spain 2014*

medium-body, firm tannins with a ripe red-berry  
and soft spice character

**MALBEC : CLOS LA COUTALE .....\$10/36**

*Southwest France 2014*

hearty, dark fruit flavors and savory herbal  
earthy notes, aged in French oak

**MALBEC : ERNESTO-CATENA VINEYARDS PADRILLOS..\$8/28**

*Mendoza, Argentina 2014*

flavors of plum, dried cherries and violets plus a  
faint hint of white pepper spice, medium-bodied

**BORDEAUX BLEND : PRESTON PARKER "CREATIVE"..\$15/55**

*Paso Robles, California 2013*

velvety tannins and ripe jammy fruit, undertones of  
chocolate and mocha with nice integration of oak

**CABERNET SAUVIGNON : FORTRESS.....\$14/51**

*Sonoma County, California 2013*

dark fruit, mocha & baking spice aromas with subtle  
earthy flavors of pomegranate, blackberry and sweet pipe tobacco

**ZINFANDEL : ANCIENT PEAKS.....\$12/44**

*Paso Robles, California 2014*

juicy blackberry, boysenberry and ripe cherries on the  
palate with vanilla cream and black pepper spice