

## ESPUMOSO (BUBBLES) / SANGRIA / MIMOSA

**XAREL-LO / MACABEO / PARELLADA :**  
**CUNE BRUT CAVA**.....\$9/33  
*Penedes, Spain NV*  
 notes of green apples, citrus

**PINOT NOIR/CHARDONNAY/CHENIN BLANC :**  
**MI TERRUÑO**.....\$11/39  
*Mendoza, Argentina NV*  
 fresh notes of strawberry and cherry, smooth with a great acidity

**LAMBRUSCO : CLETO CHIARLI TENUTE AGRICOLE**...\$11/40  
*Emilia Romagna, Italy NV*  
 dry, strawberry, raspberry and a hint of mineral

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

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

## VINO ROSADO (ROSE)

**HONDARABBI BELTZA : BIDAIA TXAKOLINA ROSÉ**.... \$13/48  
*Basque Country, Spain 2016*  
 slightly effervescent, fresh strawberry and floral aromas

**GRENAACHE GRIS BLEND : DOMAINE DE FONTSAINTE**...\$10/36  
*Corbieres, France 2016*  
 fresh raspberry and strawberry notes, refreshing acidity

## BLANCO (WHITE)

**HONDARRABI ZURI : BIDAIA TXAKOLINA**.....\$12/44  
*Basque Country, Spain 2016*  
 slightly effervescent, bright, citrus, white flowers and tropical fruit

**RIESLING : DR LOOSEN**.....\$10/36  
*Mosel, Germany 2016*  
 crisp, refreshing, bright and fruity, elegant with a mineral edge

**ALBARIÑO : COLUMNA**.....\$11/40  
*Rias Baixas, Spain 2015*  
 crisp, clean, fresh melon, pear with hints of fennel and honeysuckle

**VERDEJO : BODEGA MATARROMERA GRANZA**.....\$9/33  
*Rueda, Spain 2015*  
 tropical fruit, guava and mango

**TORRONTES : BODEGA EL PORVENIR DE CAFAYATE**...\$10/36  
*Salta, Argentina 2016*  
 peach blossom and lychee white peach, honeydew

**PINOT BLANC : "VIEILLES VIGNES" MEYER FONNÉ**.....\$13/48  
*Alsace, France 2016*  
 smoky minerality, bright acidity, and a supple texture

**SAUVIGNON BLANC : DOMAINE TROTTEREAU QUINCY**..\$14/51  
*Quincy, France 2015*  
 floral notes of lemon, grapefruit, soft and smooth on the palate

**SAUVIGNON BLANC : CATALINA SOUNDS**.....\$10/36  
*Marlborough, New Zealand 2015*  
 grapefruit, tropical fruits citrus and stone fruit

**RIOJA BLANCA (VIURA/MALVASÍA/GRENAACHE)**.....\$11/40  
**BODEGAS MURUA SA**  
*Rioja, Spain 2013*  
 aromas of peach, poached pear, vanilla, a hint of smoke. flavors of orchard fruit, vanilla, orange and a hint of oak

**VIURA : FINCA ANTIGUA "EL PALOMAR"**.....\$10/35  
*La Mancha, Spain 2015*  
 hints of white fruit, citrus, apple finish

**CHARDONNAY : LA FOLETTE**.....\$14/52  
*Sebastopol, CA 2014*  
 creamy vanilla bean, lemon zest, citrus and nectarine

**DOURO WHITE BLEND : TONS DE DUORUM**.....\$10/35  
*Douro, Portugal 2016*  
 floral, crystallized fruits, strident minerality

## TINTO (RED)

**PINOT NOIR : BENTON LANE** .....\$16/59  
*Willamette Valley, OR 2015*  
 smoky cedar and floral notes, black cherry, 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"**.....\$11/40  
*Navarra, Spain 2015*  
 white pepper and cranberry notes from old vines

**TEMPRANILLO : TARANTAS CRIANZA**.....\$8/29  
*Utiel-Requena/Valencia, Spain 2013*  
 medium-body, sour cherry, roasted red peppers

**TEMPRANILLO : CAL BLANCA BODEGA CALPICULATA**..\$14/52  
*Castilla Y Leon, Spain 2012*  
 cassis, candied plum, licorice and smoky minerals

**CARMÉNÈRE : LOS MORROS**.....\$8/28  
*Central Valley, Chile 2015*  
 notes of green pepper, forest fruits, eucalyptus and leather

**GARNACHA BLEND : BLUEGRAY** .....\$13/48  
*Priorat, Spain 2014*  
 medium-body, firm tannins with a ripe red-berry

**MALBEC : ERNESTO-CATENA VINEYARDS PADRILLOS**..\$8/28  
*Mendoza, Argentina 2014*  
 plum, dried cherries and violets plus white pepper spice

**DOURO RED BLEND : QUINTA NOVA**.....\$13/48  
*Douro, Portugal 2015*  
 blackberry, black plum, cassis, white pepper

**NIELLUCIO, SCIACARELLO, GRENAACHE**.....\$14/51  
**DOMAINE MAESTRACCI E PROVE ROUGE**  
*Corsica, France 2014*  
 wild plums, spice, rosemary, thyme, lavender, with a little gamey note

**BORDEAUX BLEND : PRESTON PARKER "CREATIVE"**..\$15/55  
*Paso Robles, California 2013*  
 velvety tannins, jammy fruit, undertones of chocolate

**CABERNET SAUVIGNON : SPARKMAN 'HOLLER'**.....\$16/60  
*Columbia Valley, WA 2015*  
 dark plum, stony mineral, bitter chocolate and crushed roses

**SPANISH BLEND : CARRO**.....\$9/33  
**SYRAH / TEMPRANILLO / MERLOT / MONASTRELL**  
*Murcia, Spain 2014*  
 full-bodied, rich with notes of blackberry and blueberry, licorice

**SYRAH : MOANA PARK**.....\$15/55  
*Hawk's Bay, New Zealand 20154*  
 gamey with bright red fruits, dill, black pepper and spice

## 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

**EMILO HIDALGO : CREAM SHERRY**.....\$8  
*Jerez, Spain*  
 caramel, dried fruit, mocha, elegant, well balanced sweetness

## 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