



## WHITE WINES

### **Chateau Ste. Michelle Dry Rosé (Washington State)**

This full-bodied rosé has enticing notes of strawberry, cherry and raspberry flavors. Dry with a tease of sweetness. Enjoy this wine with lighter fare looking over the harbor!

### **Mezzacorona Pinot Grigio (Italy)**

Shy aromas of baked apple follow through to a crisp, tart light body with lemon and tart tangerine flavors and a hard mineral fade.

### **Kanu Chenin Blanc (South Africa)**

Summer melon and tropical fruit leads to papaya and pineapple flavors. Crisp and full bodied with a long finish. Pair with salads, shrimp, scallops and mild fish dishes.

### **Hogue Johannisberg Riesling (Washington State)**

Aromas of orange blossom, jasmine, lemon, peach, and clove. Enticing flavors of tangerine and stone fruit. Crisp acidity balances the sweetness providing a refreshing finish. Match with shell fish, lemon sauces and spicy dishes.

### **Lois Grüner Veltliner (Austria)**

Fresh apple scents and spiciness leads to exotic fruit and crisp acidity. Lively and bright! Match with salmon, tuna, and most shell fish. A perfect summer sipper!

### **Villa Maria Sauvignon Blanc (New Zealand)**

Ripe gooseberry and lime aromas with bursting flavors of passion fruit, lemon and peach. Full and crisp leading to a mouthwatering finish. Match with shell fish and summer salads.

### **La Crema Chardonnay (Sonoma)**

Fresh aromas of citrus, butterscotch and lemon peel with hints of jasmine and nutmeg. Rich butter cream and pear flavors leads to a lush, toasty finish. Match with cream sauces, lobster and chicken.

### **Kendall-Jackson "Vintner's Reserve" Chardonnay (California)**

Tropical flavors of mango and pineapple dance with aromas of peach, apple and pear.

## SPARKLING WINE

### **Mionetto Prosecco Brut (Italy)**

The aroma is fruity, reminiscent of pear and citrus with a slightly oral bouquet. The wine is fresh and crisp with apparent apple and peach flavors.

~ You make take unfinished bottles of wine home with you in a Wine Doggy Bag! ~

~ Ask your server for details. ~



## **RED WINES**

### **Steele Pinot Noir (California)**

Bright cherry and strawberry flavors accented by hints of black pepper and clove. Perfect with salmon dishes and chicken. A crowd favorite!

### **Mark West Pinot Noir (Sonoma)**

Red and black cherry flavors abound with notes of spicy oak. Soft and silky with a velvety finish. Perfect with salmon dishes, tuna and swordfish.

### **Cono Sur “Vision” Merlot (Chile)**

Aromas of black and red fruits with hints of black pepper, coffee, and sweet oak notes. Full and concentrated with a soft warm finish.

### **Jordan Cabernet Sauvignon (California)**

A plethora of dark fruits on the nose with vibrant blueberry and currant enhanced by a framework of oak, earth, tobacco, and cedar. This is a world class Cabernet!!

### **14 Hands Cabernet Sauvignon (Washington State)**

This lively wine bursts with aromas of cherries and berries. Round and balanced on the palate with hints of spice and cocoa. Perfect for beef dishes and heavier fare.

### **Alamos Malbec (Argentina)**

Black cherry aromas lead to a soft mouthfeel with sweet black raspberry, cassis, layered with hints of coffee, chocolate, and spice. A lingering finish with ripe velvety tannins. A Wine Spectator Top 100!!

### **Yalumba Shiraz (Australia)**

Aromas of violets, licorice and sweet berry fruits with a subtle fragrance of apricot and musk. A spicy, savory and silky wine with a lingering finish. Match with chicken and meat dishes, tuna and swordfish steaks.

### **Peachy Canyon “Incredible Red” Zinfandel (California)**

Aromas of sweet cherry, blackberry and raspberry. Black currant flavors with light sweet tannins. Exciting and youthful. Match with grilled meat dishes and spicy fare.

## **HOUSE WINES BY THE GLASS**

### **Woodbridge**

**Chardonnay ~ Cabernet ~ Merlot ~ Pinot Noir ~ White Zinfandel**

**Alisa Pinot Grigio**