

## VINO

ALL WINE OFFERED BY THE GLASS AT \$10

FOR DISCOUNTED BY THE BOTTLE PRICING ASK YOUR SERVER OR BARTENDER

### BLANCO

**VINHO VERDE**→ Muralhas - Monção, Portugal. Light citrus & stone fruit. Effervescent

**SAUVIGNON BLANC**→ The Crossings - Awarere Valley, New Zealand. Tropical fruit, lemongrass & signature minerality

**PINOT GRIGIO**→ Trapiche - Mendoza, Argentina. Bright, crisp, fruity & light

**CHARDONNAY**→ Riverstone by J. Lohr - Monterey, California. Luscious fruit, balanced acid & smooth oak finish

**ALBARIÑO**→ Ramon Bilbao - RíasBaixas, Spain. Green fruit, peach, honeycomb

**ROSÈ**→ Bridge Lane - North Fork, Long Island. Light, brisk & floral with summer fruit

### ROJO

**PINOT NOIR**→ 10 Span - Central Coast, California. Bright fruit & rose petal with a smooth rounded finish

**RIOJA**→ Hazana Vinas Viejas (Old Vines) Rioja, Spain. Fun, smooth, & approachable. Young fruit glides into a light oak finish. Pairs well throughout food menu

**MALBEC**→ Clos de Los Siete-Mendoza, Argentina. High elevations&extreme temperature swingscreate the best available terroir and yield a classic varietal representation

**CABERNET**→ Felino - Mendoza, Argentina. Paul Hobbs reminding us what a glass of Cab should be. Napa style&qualityof production fromthe hills of Argentina