

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 - Awatere 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

VERDEJO→ Las Dos Marias - Castille, Spain. Stone fruit & citrus peel with a dry (ish) clay finish

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 swings create 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 & quality of production from the hills of Argentina

RED BLEND→ Bridge Lane - North Fork, Long Island. Bordeaux style, medium body, ripe fruit with hints of oak and spice