

## White Wines

	<b>Glass</b>	<b>Bottle</b>
<b>Zenato Pinot Grigio</b>	<b>\$5.00</b>	<b>\$25.00</b>
Italy - Refreshing with fruit flavors well balanced with a dry finish. Recommended with lightly grilled dishes, stews, and hearty soups. Try it with our Fresh Island Fish with Crab Herb Crust.		

<b>Selbach Riesling</b>	<b>\$5.00</b>	<b>\$25.00</b>
Germany - Crisp, apple, melon, honey and citrus flavors on the palate, excellent with our Spicy Putanesca Pizza or Shrimp Tempura.		

<b>Kenwood Sauvignon Blanc</b>	<b>\$5.00</b>	<b>\$25.00</b>
California - Fresh and crisp with aromas of passion fruit and pineapples, refreshing finish and pairs well with fruits, salads, fish and our Shrimp with Angel Hair Pasta.		

<b>Kendall-Jackson Chardonnay</b>	<b>\$6.00</b>	<b>\$30.00</b>
California - Tropical flavors of mango and pineapple dance with aromas of peach and is well balanced throughout. The lightly buttery toast headlines the lingering finish that compliments seafood, poultry, and even our Portobello Pork Chop dish.		

<b>Sonoma Cutrer Chardonnay</b>	<b>\$8.00</b>	<b>\$40.00</b>
California - Aromas of rose petal, pineapple and mango, this medium bodied wine finishes with hints of mineral, apple and a slight kiss of strawberry. A perfect compliment to poultry and fish, especially when finished with a cream or butter sauce.		

## Blush Wine

<b>Beringer White Zinfandel</b>	<b>\$5.00</b>	<b>\$25.00</b>
California - Refreshing bright pink in color, crisp flavors of strawberries and melon, this great picnic wine also matches well with any fresh fruit, Asian or Latin cuisine.		

## Red Wines

<b>Castle Rock "Mendocino" Pinot Noir</b>	<b>\$5.00</b>	<b>\$25.00</b>
California - Aromas of violet and rose petals with flavors of strawberry and raspberry, this medium bodied wine goes well with our Portobello Pork Chop or Hawaiian Pizza.		

<b>Gascon Malbec</b>	<b>\$5.00</b>	<b>\$25.00</b>
Argentina - Full bodied and elegant with soft, round tannins, layered with flavors of blackberry, blueberry, dark cherry, with a hint of mocha. Excellent with our grilled meat dishes or as a cocktail wine.		

<b>Kendall-Jackson Merlot</b>	<b>\$6.00</b>	<b>\$30.00</b>
California - Lighter than Cabernet Sauvignon, it is rounder, plumper, more forward fruit with lower tannins and is well matched with our Bibas Big Burger and steaks.		

	<b>Glass</b>	<b>Bottle</b>
<b>Louis Martini Cabernet Sauvignon</b>	<b>\$6.00</b>	<b>\$30.00</b>
California - Complex layers of berries, ripe plum and black fruits with undertones of spices, finishes with plush velvety tannins. With our Grilled Sirloin and Rib Eye Steak, it's a match made in heaven!		

<b>Ravenswood Zinfandel</b>	<b>\$5.00</b>	<b>\$25.00</b>
California - Raspberry, blueberry, black cherry, and spicy hints of oak spring forth from the fruit laden aroma of the wine. Well balanced with supple tannins and a long fruit finish. Pairs well with our Baby Back Ribs.		

## Sparkling Wines

<b>Korbel Champagne "Split" - 187 ml</b>	<b>\$6.00</b>
California - Korbel Brut is the ultimate blended wine. A blend of multiple varieties from multiple appellations and even multiple years. Korbel Brut is crisp and refreshing with a light citrus and fresh pear-like note in finish.	

<b>Cristolino Brut Cava</b>	<b>\$24.00</b>
Spain - Straw color, smooth and fresh aromas; fine and fruity palate with a dry aftertaste. Clean, dry and crisp with citrus and apple flavors.	

<b>Cristolino Rose Cava</b>	<b>\$24.00</b>
Spain - Subtle leesy aromas of apple spices, flowers and nuts. Dry racy and perfumed with intense ginger and apple flavors complicated by nutty and floral nuances. Finishes quite dry and restrained. Unusually subtle fresh clean Cava.	

<b>Kenwood Cuvee Brut</b>	<b>\$25.00</b>
California - Kenwood Yulupa Cuvee Brut is a medium-dry sparkling wine made in the traditional methode champenoise style. A light and refreshing, well-balanced sparkling wine with fruit flavors and aromas of citrus, pear and peaches, followed by a nuance of spice.	

<b>Martini &amp; Rossi Asti Spumante</b>	<b>\$30.00</b>
Italy - Boasting of fruity and floral notes. Sparking on the tongue, the natural sweetness of the grapes comes through with full flavor and wonderful texture. Recommended for after dinner, pairing with cakes and other desserts or sweet fruits. Ideal for a sparkling cocktail.	