

## Water, Soda, Juice

|   |         |
|---|---------|
| Pellegrino Sparkling Water (500mL/750mL)      | \$3/\$5 |
| Hibiscus Cinnamon Lemonade (16oz)             | \$4     |
| Fresh Squeezed Lemonade (16oz)                | \$4     |
| Coke, Diet Coke, Sprite, Coke Zero (12oz can) | \$2     |

## Tea

|  |        |
|--|--------|
| Iced Tea <i>free refills</i>                   | \$3    |
| Iced Green Tea <i>free refills</i>             | \$3    |
| Arnold Palmer <i>w/fresh squeezed lemonade</i> | \$3.50 |
| Smith Tea                                      |        |
| #39 Fez Green                                  |        |
| #24 Big Hibiscus                               |        |
| #96 Jasmine Green                              |        |
| #67 Meadow (caffeine.free)                     |        |
| #55 Lord Bergamot Black                        |        |
| #33 Masala Chai Black                          | \$3.25 |

## French Press Coffee 350mL/1L

Emerald Hills Coffee (RWC) *Rainer Johnk is one of the 3rd wave coffee roasters emerging around the Bay Area.*

Bali Vintage medium roast, heavy body, buttery, spice, low acidity \$5/\$12  
Decaf Guatemala medium roast \$5/\$12

Red Giant Coffee (RWC)

Yirgacheff Ethiopia; dark roast; berry notes \$5/\$12

## Specialty Drinks

Mimosa (8oz) *sparkling wine w/fresh squeezed juice*

|              |      |
|--------------|------|
| orange       | \$11 |
| blood orange | \$11 |
| grapefruit   | \$11 |

## Bottled Cider

South City Ciderworks (SSF) 355mL can

|  |     |
|--|-----|
| Semi-sweet--balanced                               | \$6 |
| Dry Me A River--white wine yeast, light apple nose | \$6 |

Gowan's Cider (Anderson Vly/Mendocino) 500mL bottle

1876 Heirloom Cuvée--French style, sweeter; Best of Show SFIW '18;  
Best in Class Great Lakes Cider \$14

Macintosh Heirloom--medium body, dry; aromatic, floral w/pineapple  
& citrus; Best in Class, Great Lakes Cider Comp; Best in Class CA  
Cider Comp \$14

## Draft Beer 16oz/22oz

|  |          |
|--|----------|
| Out of Bounds Hazy IPA (Placer CA) New England style;<br>light-bodied, hoppy, tropical, bright flavor  | \$8/\$11 |
| Maui Coconut Porter (Hawaii) robust dark ale w/hand-toasted<br>coconut & hints of mocha  | \$8/\$11 |
| Absolution Cardinal Sin Red Ale (Torrance CA) aromas<br>& taste of toffee, caramel; light hops on a barley base  | \$8/\$11 |
| Mad River Steelhead Extra Pale Ale (Humboldt) bright<br>golden hued medium bodied ale w/subtle floral hop character & very<br>mild bitterness                              | \$8/\$11 |
| Bitburger Pilsner (Germany) most popular beer in Germany;<br>straw colored, perfectly hopped, light taste w/extra fine bubbles; notes<br>honey, cereal grain, bread, herb; | \$8/\$11 |

## Bottled Beer

|   |        |
|---|--------|
| Allagash White (Maine) Belgian style wheat; oats, malted &<br>unmalted wheat; spiced w/coriander & Curaçao orange peel  | \$6    |
| Abita Turbodog (Louisiana) dark brown ale; chocolate, toffee-<br>like flavor  | \$6    |
| Stiegl Radler Lemon (Austria; 16oz can) 60/40 mix Goldbrau<br>lager & lemon juice; tart flavor w/citrusy aroma; low 2.5% alcohol  | \$7    |
| Stiegl Radler Grapefruit (Austria; 16oz can)  | \$7    |
| Jever Pilsener (Germany) "YAY-ver"; classic N.German lager;<br>hoppy aromas of herb, grass, grain/cereal  | \$6.50 |
| Gaffel Kölsch (Germany) classic Cologne kölsch; ale yeast that is<br>lagered; faintly fruity w/crisp hoppy finish.  | \$7    |
| La Trappe Dubbel (Netherlands) classic, dark Trappist ale;<br>aromas vanilla, caramel, roasted chocolate w/malty, caramel-sweet<br>taste & subtle dates, honey, dried fruit | \$9    |
| Out of Bounds Joyrider IPA (CA) classic West Coast IPA;<br>Citra, Simcoe, Amarillo hops; flavors of pine, tropical notes  | \$6.50 |
| Weltenburger Kloster Anno 1050 (Bavaria) German<br>Märzen Oktoberfest beer; light fruity flavor; full bodied & spicy  | \$7    |
| Paulaner Hefe-Weizen (Munich) #1 German wheat beer;<br>mango, pineapple, banana aroma; balance sweet/bitter   | \$6    |
| Einstök Icelandic Toasted Porter (Iceland) notes toffee &<br>chocolate; roasty & rich; toasted & chocolate malts  | \$6    |
| Asahi (Japan) Japan's #1 beer; clean crisp, light lager   | \$6    |
| Red Stripe (Jamaica) lager w/low butterscotch flavor, full body &<br>smooth post palate; Pilsen Malt, Hops, Cassava Starch  | \$6    |
| Weihenstephaner Original Lager (Bavaria) "ÿ-hun-STE-<br>uh-nur"; Munich Helles Lager; mild hoppy note & pleasant fresh spicy<br>taste                                       | \$6    |

Your beer comes from farther away than my beer

Homer Simpson to Ned Flanders

## Rosé Wine

**Belasco de Baquedano Rosa** (Mendoza 2018) *Malbec rosé from 107yo vines; nose/palate of cherry, raspberry, strawberry; JS90* \$31

**Coeur Clémentine Côtes de Provence Rosé** (Provence 2018) *very light, fruit forward w/peach, citrus, clementine, lavender; cinsault, grenache, mourvèdre, tibouren, carignan, syrah* \$35

**Cochon Old Vine Rosé** (Lodi, Mendocino 2018) *from oldest Cinsault vvd in world--135yo Bechthold; 55/25/20 cinsault/carrignane/grenache; aroma peach, orchard blossom, lavender, grapefruit & flavors stone fruit, berry, grapefruit; silky & light bodied* \$35

**Muga Rioja Rosado** (Spain 2018) *60/30/10 Garnacha/Viura/Tempranillo; citrus, apple aromas; dry; V92, JS91, WE90, top100* \$36

**Aerena Rosé** (SF delta 2018) *carignan & mourvèdre Rhône style; organic 135yo vines; from Blackbird makers; aromas peach, strawberry, rosewater & flavors pear, apple, citrus; WM95pt* \$39

**Fess Parker Sta.Rita Hills Pinot Rosé** (Sta.Rita Hills 2017) *from 3 of their vvd; 1/2ss, 1/2oak; aromas of orange marmalade, strawberry, Rainier cherry, vanilla, grapefruit; flavors of citrus, sour cherry, unripe strawberry, cranberry, orange rind, vanilla;* \$45

**Two Shepherds Trousseau Gris "Orange Wine"** (RRV 2015) *grey skin varietal originally from Jura; only 10 acre vvd in CA* \$44

**Blackbird Arriviste Rosé** (Napa 2018) *60/20/15/5 Cab/Mer/CF/PV blend; strawberry, stone fruit aromas; cherry, apple, citrus palate; near perfect vintage; WW92* \$46

**Gamble Rosé** (Napa 2018) *47/29/15/9 Cab/CF/Merlot/PV blend; aromas of strawberry, orange, watermelon; palate of cherry, citrus; bone dry; fruit selected from Napa vineyards* \$47

**Fattoria Colmone "Bianco del Moro" (Sangiovese)** (Marche 2016) *Red wine? White? Rose? 100% sangiovese, a red varietal, is gently pressed w/minimal skin contact making a clear white* \$49

I cook with wine, sometimes I even add it to the food.

W.C. Fields

## Sparkling Wine

**Mas Fi Cava Brut** (*Catalonia Spain*) notes of flowers & citrus w/ fresh stone fruits & pleasant creamy flavors; very effervescent; 40/35/25 Xarel-lo/macabeo/parellada; \$23

**Pitars Prosecco Brut** (*Veneto*) 100% glera; aromas apple & citrus; good apertif sparkler; \$26

**Varichon & Clerc Blanc de Blancs** (*France*) Methode Champenoise, aged 15m sur lattes; local varietals + Chard, Chenin Blanc, Maccabeu; pear, apple, vanilla, toast \$27

**Villa Giada Moscato d'Asti "Suri"** (*Piemonte 2017*) Piemonte's traditional sweet sparkler; aromas/palate of honey, peach, herbs; low 7% alcohol \$31

**Le Colture Prosecco Superiore** (*Veneto*) very high quality DOCG Conegliano Valdobbiadene from their Fagher cru; scents crisp citrus & fresh vegetables w/notes fresh bread; 100% glera \$36

**Hugo Sparkling Rosé** (*Austria*) 50/50 Zweigelt/Pinot; soft, creamy, strawberry, caramel-flavored; lively acidity & crisp, citrusy aftertaste \$38

**Waxwing Cellars Sparkling Riesling** (*Belmont! 2017 1st vintage*) Tondré Grapefield, SLHighlands; mineral, stone fruit, citrus aroma; light spritz, citrus palette; medium dry; méthode champ. \$42

**Le Colture Prosecco Superiore di Cartizze** (*Italy*) the 107hA Cartizze cru in Valdobbiadene sits at the very top of prosecco pyramid due to it's concentrated aromas; hand-farmed on the most expensive vineyards in all of Italy & Europe \$53

**Lantieri Franciacorta Cuvée Brut** (*Lombardy*) 80/10/10 chard/pinot nero/pinot bianca; Lombardy's high quality modern answer to Champagne; traditional method fermentation in bottle ~~\$60~~ \$54

**J California Cuvée** (*California, NV*) 61/36/3 Chard/P.Noir/P. Meuniér; 1st vintage; RRV, SLH, Mendo. fruit; aroma pineapple, orange blossom; palate honeysuckle & pear w/nice acidity; WW92, WE90 \$56

**Marie Demets Champagne** (*Champagne*) 90/10 pinot/chardonnay; very small production bubbly fr Aube Champagne region; aromas biscuit, cream, honey; yeast, nuts on palate; ~~\$75~~ \$68

**Jeepeers Grand Reserve Brut Champagne** (*Champagne*) Blanc de Blanc (100% chard) from Montagne de Reims, Vitryat, Côte des Blancs (best champagne area); silky-smooth, lively, fruity on palate, w/citrus notes; lots of biscuit, yeast, bread notes/palate; JS94 \$130

## Aromatic White Wine

**La Fiera Moscato** (Sicily) 100% moscato bianco; apricot, peach & fruit-sweet \$23

**Pinord Moscatel** (Spain) muscadelle grapes, aromas of rose petals, honey \$24

**Tercos Torrontés** (Argentina 2018) Argentina's popular white varietal made by sons of Ricardo Santos; flavors of grapefruit, peach, apple, melon, pineapple; '17--JS92 \$28

**Villa Giada Moscato d'Asti "Suri"** (Piemonte 2017) Piemonte's traditional sweet sparkler; aromas/palate of honey, peach, herbs; low 7% alcohol \$31

**Legado del Conde Albariño** (Spain 2018) Morgadijo estate in Rías Baixas was pioneer of modern Albariño; dry, mineral-accented citrus & orchard fruit aromas w/normal floral albariño style; V90 \$35

**Château de Valmer Vouvray (Chenin Blanc)** (Loire 2017) aroma golden apple & Anjou pear; palate has hint sweetness, w/ subtle mineral finish \$37

**Spitz et Fils Riesling** (Alsace 2016) dry, organic; 5th gen farm; white flowers, citrus, honey balanced w/acidity, salinity \$47

**K Pilota Txakolina** (Basque 2016) 'cha-ko-LEE-na'; 100% Hondarribi Zuri, fantastically acidic, lower alcohol; lemon, ginger, briny, slightly effervescent \$47

**Wunsch et Mann Grand Cru Gewürztraminer** (Alsace 2008) off-dry (moderately sweet), w/light fruit, apricot, pear, flowers, honey notes ~~\$70~~ \$54

## Light White Wine

- Barton & Guestier Muscadet** (*Loire 2016*) good example of Melon de Bourgogne; floral w/hint citrus; light drinking, low alc \$23
- La Playa Sauvignon Blanc** (*Colchagua, Chile 2018*) aromas lemon, pineapple w/hint lavender; clean minerality finish; JS90 \$24
- Santadi Vermentino** (*Sardinia 2017*) primary white varietal of Sardinia; fresh nose w/appealing minerality, confirmed on the palate, also attractively floral, fruity; WW92 \$25
- Calcu Reserva Sauvignon Blanc** (*Colchagua Vly, Chile 2017*) 70/30 SB/Semillon; sharp pine & citrus aromas; palate offers tart, green citrus flavors w/bell pepper & pickle brine flavors \$28
- Domaine de l'Olivier Muscadet** (*Loire 2017*) Muscadet de Sèvre et Maine; aged sur lie; flower & pear notes; mineral driven w/citrus & slight salinity that is textbook Melon de Bourgogne \$31
- La Tunella Ribolla Gialla** (*Friuli 2012*) Friuli's signature white (along with Friuliano) since the 13th century; notes acacia, plum, yellow peach, green apple; slight lemon/saline finish \$44 \$32
- Maso Canali Pinot Grigio** (*Trentino/Alto-Adige 2017*) Maso Canali makes only one wine & they do it very well; this 500yo estate raises the grapes for more complexity & richness than other PG \$35
- Dry Creek Sauvignon Blanc** (*Clarksburg 2018*) 83/13/4 SB/Sauv.Musque/Sauv.Gris; aroma of melon, pear & some floral; flavor of lemon, tangerine, mineral; slightly creamy finish; SS ferment.w/some chestnut, acacia, French oak bbl; WE91 \$38
- Markou Savatiano** (*Greece 2018*) Greece's most historic varietal; crisp, fruity, white dry wine w/mineral undertones; \$39
- Nautilus Sauvignon Blanc** (*NZ 2017*) aromas of herbs & limes; what Marlborough SB should be; WS92, RP90, WE90; WS top 100 #32 \$39
- Peju Sauvignon Blanc** (*Napa 2018*) aromatic w/nose white peach, pineapple, orange blossom; palate apricot, tangerine, nectarine; a nice lightly oaked Napa SB; WW90 \$39
- Huber Grüner Veltliner Traisental** (*Austria 2017*) the white wine of Austria; Huber's better sgl vyd; pure pepper nose w/typical Grüner spiciness; aromatic herb, yellow fruit; dense complex palate; WE89, Falstaff90, JS92 \$40
- Two Shepherds Picpoul Blanc** (*Yolo, CA 2018*) Rhône varietal; low alcohol (11%); asian pear & pineapple; aged 8m 50/50 puncheons/ss; 125cases \$42
- Pieropan Soave Classico** (*Veneto 2017*) one of the great Italian whites from 85/15 Garganega/Trebbiano grapes; Pieropan was the main driver behind the Soave revival \$44

(continued)

**Castorani Trebbiano d'Abruzzo** (*Abruzzo 2017*) normally a blending grape, but here made into a nice white; aromas white flower; medium bodied palate w/citrus, exotic fruit, almond, spice \$44

**Vicari Verdicchio dei Castelli di Jesi** (*Marche 2017*) high acid verdicchio grape; aromas white flowers, stone fruit; palate of apple, white peach, w/typical minerality \$47

**Venica & Venica Pinot Grigio Jesera** (*Friuli-Venezia 2018*) very different fuller bodied PG, intense, dry; orange from slight skin contact; JS93('17) \$47

**Gentilini Robola** (*Greece 2017*) complex, dry, orange blossom nose; low yielding high altitude vines from Kefalonia; RP91 WS91 \$49

## Full-bodied White Wine

Pago de Larrea Caecus Verderon (Viura) (Rioja 2015)  
95/5 Viura/Malvasia; Viura/Macabeo is the main white grape of Rioja;  
oaked; aromas flowers, white fruit, citrusy acidity \$41 \$32

Balletto Theresa's Unoaked Chardonnay (RRV 2018)  
proof that you don't need malolactic & oak to make CA chard; tropical  
aromas are offset w/slightly savory tones, hint of tannin; citrus, apple,  
peach; WE90, WS89 \$35

Château de Fontenille Entre-Deux-Mers (Bordeaux 2016)  
white Bordeaux; 40/20/20/20 SB/Sémillon/Muscadelle/Sauv Gris; aroma  
citrus fruit & peaches; acidity & fresh palate w/fruit, citrus flavors \$36

Sans Liege Côtes du Coast (Paso Robles 2016) Rhône style  
white blend; 39/33/22/6 viognier/roussanne/grenache blanc/marsanne;  
rich, lemon curd, citrus, honeycomb; RP92 \$39

Domaine Séguinot-Borget Petit Chablis (Burgundy 2018)  
floral & white flower notes w/the flinty minerality & acidity typical of  
Chablis; unoaked; D93, RP90(2016) \$40

Chalone Chardonnay (Chalone/Monterrey 2016) the wine that  
won 3rd at the 1976 Judgement of Paris; lemon, nectarine; complex  
palate of orange, apricot, vanilla; limestone terroir gives minerality &  
chalkiness unique to Chalone AVA; WW93; \$42

(continued)



**Il Verro Pallagrello Bianco** (*Campania 2015*) *native S.Italy grape that was thought extinct & rediscovered; nose of melon, almond, broom flowers, mint; moderate acidity & ~viognier* \$45

**Penfolds Max's Chardonnay** (*Adelaide Hills, Australia 2017*) *their better label; stone fruit & honeydew melon w/citrus edge; distinctive Australian chard; JS92, JD90* \$46

**Foley Johnson Chardonnay** (*Carneros 2016*) *full malolactic fermentation (buttery); rich, full-bodied chardonnay; notes peach, pear, vanilla; palate pear, apple crisp, honeysuckle, toasted coconut* \$47

**Domaine Eden Chardonnay** (*Santa Cruz Mtns 2015*) *Mt Eden's Burgundy style chard, w/fruit from their 2 estates; aroma, flavor of citrus, anise, dill, earth; 50% new oak, 9m sur-lie; WE92* \$53

**Careglio Roero Arneis** (*Piemonte 2016*) *Piemonte's best white from the sandy soil near Alba; on the nose, peach, pear, apple, acacia flowers & gorse* \$54

**Theresa Eccher Etna Bianco** (*Mt Etna, 2016*) *volcanic white wine from Sicily; 70/30 Carricante/Catarratto--varietals previously used for marsala, recently used for high quality whites* \$54

**Steele Durell Chardonnay** (*Carneros 2017*) *Mayacamas foothills; 100% Fr.oak; aromas citrus zest, ripe stone fruit; flavors rich w/tropical fruit & baked apple w/hint of caramelized sugar;* \$57

**Fess Parker Ashley's Vyd Chardonnay** (*Sta.Rita Hills, Santa Barbara 2017*) *aroma peach, apple, pear, honey, vanilla, baking spices & touch oak; on palate, pear, citrus, lemon cream, green apple, pastry crust, vanilla, baking spices; 9m 34% new oak; WE93, WS91* \$57

**Dry Creek Estate Block 10 Chardonnay** (*DCV, Sonoma 2017*) *from the best of DC's vineyard; notes of pear, butterscotch, apple, nutmeg, allspice; rich & creamy; balance of fruit, oak & acid harmonious from start to finish; 60% malolactic fermentation; JS92* \$63

## Light Red Wine

**Begali Lorenzo Valpolicella Classico** (Veneto 2017)  
65/30/5 corvinone/rondinella/local; light red varietal that is main wine of Veneto region; goes well with pasta, risotto, charcuterie; 1GR \$28

**Ante Sladić Plavina & Lasina Cuvée** (Dalmatia/Croatia 2014) Plavina & Lasina are light red varietals native to Dalmatia; organic; fresh red fruit, passion fruit & red tropical fruit \$45 \$28

**Route 128 Pinot Noir** (Santa Barbara 2014) Burgundian style SB Pinot; black cherry, strawberry & raspberry fruit; good Pinot from the winery's last bottling--they're switching to distilling \$42 \$32

**Pullus Blaufränkisch** (Slovenia 2015) light Austrian & Eastern European varietal; lots of fruit & a little spice; \$35

**Allegrini Valpolicella** (Veneto 2016) light red from leader of the valpolicella quality revival; scent of wild berries; dry & velvety palate; long almond finish 70/25/5 corvina/rondinella/oseleta; \$37

**Manicardi "Cà del fiore" Lambrusco** (Emilia-Romagna, Grasparossa di Castelvetro) sweet, slightly bubbly red; red fruit, plum, black cherry, blackberry \$39

**Steele Carneros Pinot Noir** (Sonoma 2015) strawberry, cherry flavors, w/hint tea, cola; moderate oak, rich nose \$41

**Pedroncelli Pinot Noir** (RRV 2015) aromas rose petal, pomegranate, touch nutmeg; hint strawberry, plum fruit w/spicy toasted oak; aged 8m oak \$42

**Mira Pinot Noir Stanly Ranch** (Carneros/Napa 2015) red & black cherry, blueberry, red berry aromas; new World style \$42

**Waxwing Cellars Lester Pinot Noir** (Belmont! 2017) Burgundian style fr/well known Santa Cruz vineyard; WE90 \$43

**Cà Rossa Grignolino** (Piemonte 2018) 70yo vines; very aromatic red fruit with a hint of spices \$44

**Magali Mathray Beaujolais** (Burgundy 2016) gamay from Fleurie AOC (best of beaujolais cru); 40-100yo vines; peach, cinnamon, violet, strawberry, red currant aromas w/full bodied earthiness; \$45

**Pali Rivera Pinot Noir** (Sonoma Coast 2017) aromatics of cherries & strawberries; flavors of raspberries & cherries combine with anise, sweet oak & white pepper \$48

**Marengo Brachetto d'Acqui Pineto** (Piedmont 2017) aromatic w/distinctive strawberry flavor, slightly effervescent & semi-sweet; 100% brachetto; best dessert wine for chocolate; \$49

**L'Etourneau Sancerre Rouge (Pinot)** (Loire Vly 2006) we rarely get something like this--14yo Pinot that has aged very nicely; Sancerre is the Loire's answer to Burgundy \$49

**Two Shepherds Cinsault** (Lodi 2017) light Rhône varietal from 135yo Bechthold Vyd, oldest Cinsault vines in the world; extremely low yield, 125 case production, organic, neutral oak \$50

**Four Graces Pinot Noir** (Willamette Vly, OR 2018) raspberry, Bing cherry, forest floor on nose; flavors of red cherry, black pepper, & hint of coffee; WS top 100 #50 \$52

(continued)

**Theresa Eccher Etna Rosso** (*Mt Etna, 2014*) volcanic wine from Sicily; 80/20 Nerello Mascalese/Nerello Cappuccio; red fruit, dusty earth, minerality; hints of coffee, cedar \$54

**Kelley Fox Ahurani Pinot Noir** (*McMinnville, OR 2017*) biodynamic small production Willamette Valley Pinot; mineral-fruit nose, cherry notes; \$56

**Steele Sangiacomo Pinot Noir** (*Carneros 2014*) Steele's lightest/brightest pinot; aromas Bing cherry; \$59

**Etnella Kaos Rosso** (*Mt Etna 2016*) organic volcanic wine from Sicily; 85/15 Nerello Mascalese/Nerello Cappuccio; nose of dried dark wfruit, black pepper, rose; burnt earth & sand; unfiltered \$60

**Pali Summit Pinot Noir** (*Santa Rita Hills 2016*) Pali's best; aromas dried flowers, cherry, blackberry, Indian Spice, coffee beans, sage, cinnamon & toasty oak; palate dark red fruit, raspberries, clove, pepper, herbal notes; WE92 \$60

**Steele Bien Nacido Pinot Noir** (*Santa Maria Vly/Santa Barbara 2015*) strawberry, bing cherries, cloves, and spice; aged >12m toasted Fr.oak \$61

**Orin Swift Slander Pinot Noir** (*Russian River, Santa Rita Hills 2015*) Dave Phinney's award winning label; strawberry, cherry, earth; RP91, Thomas Stafford 99pt \$88

There are no standards of taste in wine... Each man's own taste is the standard, and a majority vote cannot decide for him or in any slightest degree affect the supremacy of his own standard.

Mark Twain

## Medium Red Wine

Les Fustiers Côtes du Rhône (Rhône 2016) grenache/syrah;  
aromas redcurrants & raspberries; hint spices, scrubwood \$39-\$28

Cantele Salice Salentino Riserva (Puglia 2014) SAH-lee-  
chae sah-len-TEE-no; 100% Negroamaro from Puglia; candied fruit,  
prunes, spices; RP89 \$29

Sonsierra Crianza Rioja (Spain 2013) 100% tempranillo; lyr  
in oak; good wine that has more age on it that typical crianza; aromas  
cocoa, vanilla, coffee \$29

Varvaglione 12 e mezzo Primitivo del Salento (Puglia  
2015) very good quality Zinfandel from Puglia; cherry, plum, tobacco,  
cocoa, slightly spicy, finish of vanilla \$30

Apaltagua Envero Gran Reserva Carménère  
(Colchagua/Rapel Valley, Chile 2017) ripe blackberry, tobacco, spice,  
vanilla; flavor is juicy, full, & concentrated; half aged Fr.oak \$36

Luisa Refosco (Friuli-Venezia 2015) ancient varietal from NE  
Italy; lavender, herbs, blackcurrant; JS91('13) \$46 \$38

Castorani Cadetto Montepulciano d'Abruzzo (Abruzzo  
2015) aromas/palate of red fruit, spice, chocolate; moderate tannin \$40

Il Molino di Grace Chianti Classico (Tuscany 2015) silky  
tannins & bright berry fruit; RP90, WS92 \$42

Francesco Rinaldi Dolcetto (Piemonte 2015) most common  
varietal of Piemonte; cherry, plum, tobacco, spice, licorice, leather \$43

Villa Giada Barbera d'Asti (Suri) (Piemonte 2016) barbera  
from Asti, the iconic Italian location for it; red fruit, cherry, spice; \$44

Educated Guess Merlot (Napa 2016) 84/10/6 Merlot/Cab/PS;  
smooth Yountville/OakKnoll merlot; barrel fermented/aged; wild  
berries, plum, currant, chocolate \$45

Princess Gaby Bordeaux (Canon-Fronsac, Bordeaux, 2014)  
right bank bordeaux; merlot/cab/cabfranc/pv; very good 3rd label \$49

Villa Giada Barbera d'Asti Superiore (Ajan) (Piemonte  
2016) barbera from Asti, the iconic Italian location for it; ripe fruit  
w/truffle, violet, spice; 2GamberoRosso \$50

Two Shepherds Carignan (Mendocino 2015) 45yo dry farmed  
organic vines; native to S France/N Spain & at one time most common  
French & CA varietal; aromas cherry, raspberry, tea, thyme; \$50

Pedroncelli Bushnell Zinfandel (Dry Creek 2016) P's  
higher end single vvd zin; spicy aromas ripe berries w/hints pepper,  
cinnamon, toasty oak; flavors blackberry, plum, vanilla, cocoa; WE best  
of year 2018; WS89, Tastings93 \$51

Donatella Cinelli Colombini Rosso di Montalcino  
(Tuscany, 2016) a great baby Brunello, excellent yr; JS91, WS90 \$54

Varvaglione/Papale Primitivo di Manduria (Zin)  
(Puglia 2015) bouquet fruit jam, blackcurrant, cherry, cocoa, licorice;  
our favorite Zin \$55

(continued)

**Maya:** Seriously, the '61 Cheval Blanc is peaking; it  
might be too late already. What are you waiting for?

**Miles:** I don't know, a special occasion. With the  
right person.

**Maya:** The day you open a '61 Cheval Blanc, that's  
the special occasion.

Sideways

Fess Parker/Epiphany “Gypsy” Rhône Blend (*Santa Maria CA 2016*) 36/30/21/13 cinsault/counoise/mouvèdre/grenache; aromas cherry, plum, raspberry, lavender, cinnamon, vanilla; on palate black cherry, boysenberry, choc, vanilla; JD91, RP90, WE91 \$56

Argiano Rosso di Montalcino (*Tuscany, 2016*) 100% sangiovese from historic producer; JS91, WS90 \$56

Terre del Marchesato Bolgheri “Emilio Primo” (*Bolgheri 2016*) Super tuscan 60/30/10 Cab/Mer/Syrah; JS94 \$57

Pecchenino Dolcetto Superiore Bricco Botti (*Dogliani Piedmont, 2015*) as good as dolcetto gets; tar, tobacco, blackberry, five-spice powder; full-bodied w/chewy very structured tannins & ash-coated finish, lifted through by refreshing acidity; JS92 \$58

Château de Marchesseau Lalande de Pomerol (*Bordeaux 2014*) right bank; 69/31 Merlot/CabFranc; black fruit, spice, cherry notes w/soft tannins \$58

Villa Giada Barbera d'Asti Superiore “Quercia” (*Piemonte 2015*) barbera from Asti, the iconic Italian location for it; red fruit, cherry, spice; 1 GamberoRosso \$59

Allegrini/Poggio al Tesoro “Il Seggio” Bolgheri (*Bolgheri 2015*) Tuscany's fantastic “Bordeaux” blends; 40/30/20/10 Merlot/Cab/CF/PV; 15m new F.oak; WE90, D98('14) \$60

Brotte Châteauneuf-du-Pape (*Rhône Vly, 2016*) 80/15/5 Grenache/Syrah/Mouvèdre blend; good vintage fr perhaps best cru in S.Rhône; raspberry & black cherry laced w/anise, black tea, mineral notes; RP93, JD93, WE92, JS90, WS93, JR15.5/20 \$63

Le Plan des Moines Gigondas (*Rhône Vly, 2016*) 65/25/10 Grenache/Syrah/Mouvèdre from southern Rhône cru; D92 \$66

Tenuta Argentiera “Villa Donoratico” Bolgheri (*Bolgheri 2016*) 50/30/15/5 Cab/Merlot/CF/PV; violet, lavender, blackcurrant, licorice, elderberry; tea leaves, charcoal; JS95, RP92 \$66

Il Molino di Grace Margone Gran Selezione (*Tuscany, 2012*) 100% sangiovese w/8yrs aging; owned by the Bay Area Grace family; JS94, V92 \$70

Château Gaby Bordeaux (*Canon-Fronsac 2012*) right bank bordeaux, 80/10/10 mer/cf/cab; WS91, WE91, D91, JS92 \$73

Château du Parc Bordeaux (*Saint-Émilion 2014*) Saint-Émilion Grand Cru; right bank bordeaux, 80/20 mer/cf; 50% new oak; bosenberry, raspberry, red fruit nose; ; JS94, WE91 \$78

Villa Creek Willow Creek Cuvée (*Paso Robles, 2015*) 70/20/10 Grenache/Syrah/Mouvèdre Rhône blend; aroma of blackberry, lilac, hoisin; blueberry, plum, pepper flavor; V94, WE95 top 100; \$86

Château Franc-Maillet Bordeaux (*Pomerol 2012*) right bank bordeaux, 80/20 mer/cf; what merlot should taste like \$86

Cennatoio Etrusco (*Tuscany, 2015*) 100% sangiovese grosso super tuscan; notes blackberry, cinnamon, vanilla, cocoa; fruity, tobacco, slightly acidic on palate \$91

La Gerla Brunello di Montalcino (*Tuscany, 2013*) 100% sangiovese; RP94, WE93, V93, W+S93, WS92, JS91 \$99

Villa le Prata Brunello di Montalcino (*Tuscany, 2012*) 100% sangiovese from a good year; 6yr aging--both tonneau & barrels; WA91, D95, V92 \$104

Il Molino di Grace “Gratius” (*Tuscany, 2011*) 95/5 sangiovese/canaiolo+colorino w/9yrs aging; owned by the Bay Area Grace family; their best from 70yo vines; black cherry, blackberry jam, chocolate, tobacco on nose & palate; JS93, WS90, RP90 \$111

## Full-bodied Red Wine

Waxwing Cellars Lester Vineyard Syrah (Belmont! 2013)  
*forget Hermitage--Scott Sisemore at Belmont's only winery makes great Syrah w/organic Santa Cruz mtn grapes; medium body w/pepper, spice, earth/mineral notes; moderate tannins WE93* \$35

Waxwing Cellars Flocchini Vineyard Syrah (Belmont! 2016)  
*Scott Sisemore at Belmont's only winery makes great Syrah w/Petaluma Gap grapes; rich, bolder, plush mouthfeel, roasted coffee, chocolate notes; dark fruit flavors; WA90* \$35

Portelli Calabrese (Sicily 2015) 100% Nero d'Avola ('NAY-ro DAH-vola') from Vittoria area; intense full-bodied wine \$42 \$37

Altocedro Malbec (Mendoza 2017) fresh & fruit forward; shows mild oak, unnoticeable tannins; D92, RP91, WE91, JS90 \$37

Maquis Cabernet Sauvignon (Chile 2015) complex nose w/spicy flourishes of cinnamon, clove, cocoa & red fruits; JS92 \$38

Allegrini Palazzo della Torre (Verona 2014) innovative baby amarone; hints raisins, notes vanilla, black pepper, cloves, cinnamon; long, velvety finish, soft tannins; WE91; WE top100; SF Wine Comp double gold \$40

Portelli Cerasuolo di Vittoria (Sicily 2013) 'CHAIR-ah SWOH-lo'; 70/30 Nero d'Avola/Frappato from only DOCG region in Sicily; strawberry, cherry, pine, earth; \$47 \$41

Catena Appellation Cabernet Sauvignon "Agrelo"  
(Mendoza 2016) Catena's better single vvd label from 3k' vines; red fruit w/spice notes like pepper, thyme, curry, cedar; cassis flavors & black pepper, clove, leather, tobacco; RP92 \$42

Pietra Susumaniello (Puglia 2016) from Brindisi comes a rare grape that has been revived in recent years & made into a high quality single varietal; red berries & plums w/notes pepper, chocolate \$42

Ricardo Santos Malbec (Mendoza 2017) Santos was the 1st Argentine to export Malbec to the US; medium body malbec w/cherry, plum, choc aromas & blackberry jam palate ; WE91, WS89, JS90 \$42

Thymiopoulos Xinomavro (Naoussa 2017) xinomavro 'ksee-NOH-mah-vro' is Greece's medium-full bodied noble varietal; if Barolo & Rioja had a baby; organic; \$42

I Capitani Irpinia Aglianico (Campania 2018) young lively unoaked aglianico; fruity, flowery version \$43

(continued)

**Lava Cap Cabernet Sauvignon** (*El Dorado Cty 2016*) clove, cedar, cassis aromas on a cherry, blueberry palate; estate fruit from one of the better Sierra foothills producers; WE92, SFChronicle Gold \$46

**Penfolds Max's Cabernet Sauvignon** (*S Australia 2016*) aromas of red currants, cranberry, & It.herbs; red, blue, black fruits melded w/spiced cinnamon on palate; silky tannins; JS91, JD90 \$46

**Bisceglia Aglianico del Vulture Gudarrà** (*Basilicata 2014*) oldest grape varietal under cultivation today, dating to at least 600BC; chocolate, plum aromas, high tannins & acidity; dusty mineral tones, highly complex--the barolo of S.Italy \$46

**Cote di Franze Cirò Rosso** (*Calabria, Italy 2016*) CHEE-ro'; historic grape Gaglioppo; wine of the ancient olympics; light color yet tannic & full bodied; crushed berry flavors accented w/cherry, spice \$47

**Belasco de Baquedano AR Guentota Malbec** (*Mendoza 2015*) complex bouquet w/red & black fruit notes (blueberry, blackberry, etc); balsamic & vanilla flavor; JS94 \$47

**Sonsierra Reserva Rioja** (*Spain 2010*) 100% tempranillo that is showing very nicely @10yo; balsamic notes w/complex spiciness; hint ripe dark fruit & slight aroma/palate of toast \$47

**Bouza Tannat Reserva** (*Uruguay 2017*) Uruguay's #1 wine; most tannic varietal originally from SW France; black fruits, mulberries, cassis, raisins, over an elegant smoky background \$48

**Eberle Vineyard Select Cabernet Sauvignon** (*Paso Robles 2016*) aromas of blackberry jam, ripe plum, toasty oak; silky tannins \$49

**Tahto Cabernet Sauvignon** (*Mendocino 2016*) ultra small production estate cab; Grandola Vyd in Ukiah Vly; whiff of cinnamon & cherry; flavors bright fruit w/notes vanilla, leather, pepper \$49

**Lava Cap Petite Sirah** (*El Dorado Cty 2016*) notes licorice, blueberry, & complex oak; plum, white pepper flavors transition to blackberry & long vanilla-cola finish; SFChronicle Gold, WE92 \$54

**Colpetrone Sagrantino di Montefalco** (*Umbria 2011*) 100% sagrantino--the quality varietal of Umbria & 2nd only to tannat in tannins; lavender, red fruit, vanilla, chocolate; modern style aged in barriques; JS93 \$55

**Livio Voghera Barbaresco** (*Barbaresco/Piedmont 2015*) 100% nebbiolo; traditional style from 65yo vvd; aroma of violet, bark, spice, cherry w/finish of cherry, leather, coffee, chocolate \$56

**Dominio Basconcillas Tempranillo** (*Ribera del Duero Spain 2016*) Spain's best red varietal from it's best region; aged 6m French oak; fruity & soft tannins; \$58

**Daniele Conterno Langhe Nebbiolo** (*Bussia/Piemonte 2016*) one of Franco Conterno's sons; close to their barolo; \$58

**Quinta da Zeralhoa Colheita Tinto** (*Duoro/Portugal 2011*) as good as it gets for Duoro red; 45/25/5/25 Touriga Nacional/Franca/Tinta Barroca/Roriz; aromas purple flower, strawberry; black fruits, chocolate palate; complex w/rich, soft tannins; organic; WE94 ~~\$90~~ \$58

**Sonsierra Gran Reserva Rioja** (*Spain 2010*) 10yo 100% tempranillo; handpicked <80yo vines; 2yr in oak; \$59

(continued)

Zenato Valpolicella Ripasso (Veneto 2014,2015) 85/10/5  
*Corvina/Rondinella/Oseleta; baby amarone from a top producer; rich concentrated flavor, black cherry & plum; JS94, WS90* \$59

Peju Rutherford Cabernet Sauvignon (Napa 2016) cedar  
*box, dark fruit w/hints baking spices; flavors mocha, plum, blackberry chutney, cocoa nibs; 85/8/7 Cab/PV/Mer;* \$60

Jamieson Double Lariat Cabernet Sauvignon (Napa 2015) notes of black currant, anise, cedar; flavors of cassis, blackberry, black cherry; 89/10/1 Cab/Mer/other; JS90 \$60

Eberle Estate Cabernet Sauvignon (Paso Robles 2014)  
*palate cassis, black cherry w/hints of cola, cedars* \$62

Château La Bridane St. Julien (Bordeaux 2013) AOC south  
*of Pauillac; one of only unclassified growth St.Julien properties; 46/37/17 cab/mer/PV; D89* \$63

Campagnola Amarone (Veneto 2015) 65/35 Corvina/Veronese  
*+Rondinella; veneto's famous ripasso technique (raisining); powerful bouquet & intense aromas of cherry, plum, toasted almond, vanilla; full bodied wine w/rich flavor; WS95, JS95* \$64

Alfio Mozzi Sassella (Valtellina Superiore) (Lombardy 2013) 100% nebbiolo handfarmed on steep terraces in Lombardy's alps; Sassella is best region of these; hints of leather & tobacco \$64

Livio Voghera Barbaresco Basarin (Barbaresco/Piedmont 2013) 100% nebbiolo; traditional style from Basarin cru in Neive; \$65

Château Dutruch Gran Poujeaux Moulis-en-Médoc (Bordeaux 2015) Moulis is between Margaux & Pauillac on left bank; 58/35/5/2 Cab/Mer/PV/CF; cherry, currant, blueberry, touch wood \$66

Acre Cabernet Sauvignon (Napa, Oakville/Yountville 2014)  
*blueberry, cherry, cedar, vanilla; silky tannins; 91/6/3 cab/petit verdot/malbec;* \$66

Moscone Barolo (Piemonte 2011) aromas rose petal, red berry, truffle, leather; palate of cherry, menthol, mint, pepper, anise; good barolo with 8yr age \$67

Villa Borghetti Amarone (Veneto 2011) 65/25/10 Corvina/Rondinella/Negrara; nose blackberries, cherries, chocolate, coffee, vanilla; palate balanced, w/gentle tannins; Vini d'Italia 2 bicchieri \$68

Pecchenino Nebbiolo Bricco Ravera (Monforte d'Alba, Piedmont, 2015) best Langhe we've tried--truly a baby Barolo; same winemaking as their Barolo from younger vines; tar, roses, strawberry, spice; firm tannin; 2yr oak; JS91, W+S91, V91 \$69

Careglio Roero (Piemonte 2014) 100% nebbiolo across the river from barbaresco; fruity w/hints of raspberry, peach, cherry \$70

Villadoria Barolo (Piemonte 2012,2013) Seralunga; bouquet of violets, roses, alcohol-soaked cherries, vanilla, tobacco, truffles, & pepper \$80 \$70

Salvestrin Cabernet Sauvignon (Napa, St.Helena 2016) ripe cherry & blackberry, toasty oak w/hints coffee, tea vanilla; 92/3/5 cab/cabfranc/merlot; W&S92, JS91 \$70

I Capitani Taurasi (Campania 2013) S.Italy's best, 100% aglianico; WE91, 2GR \$71

(continued)



**Orin Swift 8 years in the Desert** (CA 2018) 53/23/20/4 Zin/  
Syrah/PS/Grenache blend; aromas raspberry, black fig, peppercorn w/  
notes chocolate, fennel, forest floor; palate blackberry, plum, currant;  
15.6% alc; WW92 \$73

**Beringer Distinction Cabernet Sauvignon** (Napa 2014)  
88/12 Cab/Mer; mostly Howell Mt; JS92 \$73

**Ada Nada Barbaresco (Valeirano)** (Barbaresco/Piedmont  
2015) 100% nebbiolo; modern style aged in oak barriques; blackberry,  
leather, tobacco; WE90 \$76

**Mauro Veglia Barolo** (Piedmont 2014) 100% nebbiolo;  
traditional style; intense red cherry & violet aromas; vanilla, herbs on  
palate; bright acidity, nicely balanced; WE91 \$78

**Barnett Cabernet Sauvignon** (Spring Mt Napa 2016) cloves,  
blueberry pie, plum; 76/11/9/4 Cab/PV/Mer/CF; WS92, RP91 ~~\$105~~ \$83

**Chalk Hill Estate Red** (Chalk Hill/Sonoma 2016) blackcurrant,  
blackberry pie, preserved plums & chocolate w/hint vanilla, cigar; Big,  
concentrated, full-bodied; palate packed w/black fruit preserves, finish  
on woody note; 57/29/10/4 cab/malbec/pet.ver/merlot; WA94, RP94 \$86

**Purlieu “Le Pich” Cabernet Sauvignon** (Napa/  
Coombsville 2016) blueberry, blackberry, strawberry w/hints violet,  
cedar + a waft of bay leaf; RP94, WS92 \$88

**Kuleto Estate Cabernet Sauvignon** (Napa 2013) 87/5/4/4  
cab/mer/cf/pv; blackberry, huckleberry & cedar, smoky oak; WE92 \$91

**Lancaster Estate Winemaker's Cuvée** (Alexander Valley  
2016) 97% Cab; cassis, blackberry, plum w/hints of cedar, wood smoke,  
dried herbs; tons of black fruit, wood flavors; WA94pt ~~\$130~~ \$91

**Gamble Cabernet Sauvignon** (Napa, Oakville 2015) cherry,  
blackberry, fig w/notes molasses, toasted almonds, & hint  
cedar/tobacco; currant, caramel, coffee, clove; 86/8/4/1/1  
cab/malbec/cab/franc/merlot/pet.ver; V94, WS92, \$92

**Sinegal Cabernet Sauvignon** (Napa 2016) aromas plums,  
violets, blackberry, chocolate, cedar box followed by palate of black  
currant, blueberry, cocoa & underlying earth tones; 85/7/5/3  
Cab/PV/Merlot/Malbec; RP95, WS95, JD95, JS92 ~~\$120~~ \$96

**Venturini Amarone** (Veneto 2013) 70/25/5 corvina/rondinella/  
molinara; traditional appassimento style (raisining) produces very rich  
concentrated wine; \$98

**Renato Ratti Barolo Marcenasco** (Piedmont 2015) fantastic  
modern style barolo (100% nebbiolo) fr. great La Morra maker; berry,  
herb, full body, velvety tannins; WE95, JS94, RP93, WE top 100 \$104

**Alfio Mozzi Sforzato** (Lombardy 2013) 100% nebbiolo from  
Sassella made appassimento like Amarone; vino raro e fantastico! \$112

**Argiano Solengo** (Tuscany, 2016) first super Tuscan from  
Montalcino, 50/20/25/5 Cab/Mer/PV/Sangiovese; JS99, RP95 \$114

**Hidden Ridge “55% Slope” Cabernet Sauvignon**  
(Sonoma, 2013) from a remote site in the Mayacamas between  
Napa/Sonoma comes a little known cult wine; the best vintage of this  
wine from the original owner; RP97+ \$160

## Dessert Wine

**La Fiera Moscato** (Sicily) 100% moscato bianco; apricot, peach  
& fruit-sweet 3oz/750mL \$3/\$20

**Pinord Moscatel** (Spain) muscadelle grapes, aromas of rose  
petals, honey 3oz/750mL \$6 \$4/\$24

**Broadbent Rainwater Madeira** (Madeira) Tinta Negra;  
medium dry; aged 3y oak; aromas of dried dates, figs, mixed nuts;  
smooth & gently sweet; RP91 3oz/750mL \$6/\$56

**Domaine de la Guillonie Monbazillac** (France 2012)  
Sauternes cousin & equal in quality at 1/3 the price; 97/2/1  
Sémillon/Muscadelle/SB 3oz/750mL \$6/\$42

**Ferreira Dona Antonia Reserva Branco Port** (Portugal)  
"white" port made w/arinto de bucelas, rabigato, viosinh, malvasia,  
codega de larinho grapes 3oz/750mL \$6/\$42

**Quinta de la Rosa Tawny Port** (Portugal) slightly drier  
traditional style; Touriga Nacional, Touriga Francesa, Tinta Barroca &  
Tinta Roriz grapes 3oz/500mL \$7/\$39

**Marengo Brachetto d'Acqui Pineto** (Piedmont 2017)  
aromatic w/distinctive strawberry flavor, slightly effervescent & semi-  
sweet; 100% brachetto; best dessert wine for chocolate; \$49

**Ferreira 10 year Tawny Port** (Portugal) from 250yo vvd  
traditional port; D91, WE91 3oz/750mL \$8/\$57

**Broadbent 5 year Verdelho Madeira** (Madeira Islands)  
100% verdelho; raisins, nutty, off dry 3oz/750mL \$8/\$56

**Yuste "Aurora" PX/Sherry** (Spain) Pedro Ximénez pacificada  
(raisined) & aged traditionally for an intensely concentrated sweet  
wine; like drinking a raisin or fig; WW91, WS91 3oz/500mL \$9/\$44

**Badia di Morrona Vin Santo del Chianti** (Tuscany 2013)  
classic white dessert wine; nose of almonds, apricots; 50% Trebbiano  
+Malvasia Bianca+Colombana 3oz/500mL \$13/\$58

**Venturini Recioto** (Veneto 2016) recioto is the dessert wine one  
gets from stopping Amarone fermentation; 500mL \$66