

## Water, Soda, Juice

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

## Tea

Iced Tea <i>free refills</i>	\$3
Arnold Palmer <i>w/fresh squeezed lemonade</i>	\$3.50

### Smith Tea

#39 Fez Green	
#96 Jasmine Green	
#24 Big Hibiscus Herbal	
#67 Meadow Herbal (caffeine.free)	
#18 British Brunch Black	
#55 Lord Bergamot Black	
#33 Masala Chai Black	\$3.25

## French Press Coffee 350mL/1L

### Verve Coffee (Santa Cruz)

<i>The 1950 medium roast Ethiopia--Limu, Yirgacheff; washed Ethiopia process; dense, candy-like sweetness &amp; complex spice profile; stonefruit, mulling spice, sweet tea notes</i>	\$5/\$12
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<i>Vancouver Decaf--Brazil/Colombia; Swiss water process; medium roast, chocolate, nougat, cola</i>	\$5/\$12
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### Red Giant Coffee (Redwood City)

<i>Guatemala dark roast--Gilberto Mendez; red grape, chocolate, brown sugar</i>	\$5/\$12
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## Specialty Drinks

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

<i>blood orange</i>	\$11
<i>orange</i>	\$11
<i>cranberry</i>	\$11

## Bottled Cider

### South City Ciderworks (SSF) 355mL/12oz can

<i>Semi-sweet--balanced</i>	\$6
<i>Dry Me A River--white wine yeast, light apple nose</i>	\$6
<i>Spider Bites 16oz--lavender, honey; no spiders harmed in making</i>	\$8
<i>Mulled it Over 16oz--allspice, cinnamon, nutmeg, cloves, orange peel</i>	\$8

## Draft Beer 16oz/22oz

Dust Bowl Hazy IPA (Turlock CA) mandarin orange aromas, 7 hops;	\$8/\$11
Federation Utopia Planitia Red Rye (Oakland) spicy rye, herbal notes;	\$8/\$11
Benediktiner Helles Lagerbier (Germany) Bavarian style light lager beer;	\$8/\$11

## Bottled Beer

Bitburger Pilsner (Germany) most popular beer in Germany; straw colored, perfectly hopped, light taste w/extra fine bubbles; notes honey, cereal grain, bread, herb;	\$6
Out of Bounds Joyrider IPA (CA) classic West Coast IPA; Citra, Simcoe, Amarillo hops; flavors of pine, tropical notes	\$6.50
Weltenburger Kloster Anno 1050 (Bavaria) 16oz; German Märzen Oktoberfest beer; light fruity flavor; full bodied & spicy	\$7
Ottakringer Citrus Radler (Austria) 16.9oz; low alcohol (2%) radler w/lemon, grapefruit, lime, orange	\$7
Asahi (Japan) Japan's #1 beer; clean crisp, light lager	\$6
Red Stripe (Jamaica) lager w/low butterscotch flavor, full body & smooth post palate; Pilsen Malt, Hops, Cassava Starch	\$6
Tusker Lager (Kenya) lager from Kenyan barley	\$6
Allagash White (Maine) Belgian style wheat; oats, malted & unmalted wheat; spiced w/coriander & Curaçao orange peel	\$6
Paulaner Hefe-Weizen (Munich) #1 German wheat beer; mango, pineapple, banana aroma; balance sweet/bitter	\$6
Einstök Icelandic Toasted Porter (Iceland) notes toffee & chocolate; roasty & rich; toasted & chocolate malts	\$6
Weihenstephaner Original Lager (Bavaria) "Vy-hun-STEUF-uh-nur"; Munich Helles Lager; mild hoppy note & pleasant fresh spicy taste	\$6
Federation Gingerator Gose/Sour (Oakland) tart, lightly sweet, real ginger	\$7
Federation Behind You! Blonde Ale (Oakland) lightly sweet malt; Bohemian style blonde ale; herbal, flowery notes;	\$6

Your beer comes from farther away than my beer

Homer Simpson to Ned Flanders

## Rosé Wine

- Villa Des Anges Cinsault Rosé (Languedoc 2020) aromas strawberries, red currants, quince; crisp refreshing fr.>40yo vines \$26
- Portal da Caçada Vinho Verde Rosé (Portugal 2020) local Vinhão varietal, aromas red fruit \$29
- Belasco de Baquedano Rosa (Mendoza 2019) Malbec rosé from 107yo vines; nose/palate of cherry, raspberry, strawberry; JS90\$31
- Château Paradis Coteaux d'Aix-en-Provence Rosé (Provence 2019) 50yo vines, 60/40 syrah/grenache; notes lemon, fruit in syrup; WE90, WA89; \$35
- Blackbird Arriviste Rosé (Napa 2019) 60/20/15/5 Cab/Mer/CF/PV blend; strawberry, stone fruit aromas; cherry, apple, citrus palate; near perfect vintage; WW92 \$46
- Fattoria Colmone "Bianco del Moro" (Sangiovese) (Marche 2016) Red? White? Rosé? 100% sangiovese, a red varietal, is gently pressed w/minimal skin contact to make clear white wine \$49
- Two Shepherds Trousseau Gris "Orange Wine" (RRV 2018) grey skin varietal originally from Jura; only 10 acre vyd in CA\$52
- Lightpost Sparkling Rosé (Pismo beach) very small Morgan Hill winery; 85% Pinot Noir; noted French champagne winemaker \$64

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
- Baron de Seillac Blanc de Blancs (France) 80/20 Ugni Blanc/Colombard from Provence at a great price \$25
- Gilles Gaudron Vouvray Brut (Loire) chenin blanc, Méthode Traditionnelle; the French are smart to keep most of their sparkling vovray for themselves \$34
- Sorbief Crémant du Jura (Jura/Arbois, France) 100% chardonnay fr.400yo estate; creamy bubbles & white fruit, yeasty \$37
- Antech Blanquette de Limoux (Limoux) méthode traditionnelle fr.birthplace of bubbly; typical green apple aromas; 80/10/10 Mauzac/Chardonnay/Chenin blanc blend; \$39
- Aimery Crémant de Limoux (Limoux) méthode traditionnelle fr.birthplace of bubbly; 70/20/10 Chardonnay/Chenin blanc/Mauzac blend; \$40
- Patriarche Crémant de Bourgogne (Burgundy) ; méthode champenoise; chardonnay/pinot; lime, lemon, apple, pineapple; has the yeasty nose & palate everyone craves in Champagne \$42
- 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

Monthuys Père & Fils Champagne Brut (*Champagne NV*) 60/30/10 Meunier/Chard/PN; small grower of Ch. since 17th c; bouquet apple, peach, pear; flavors apple, toast, toasted almond, lemon zest; WS90 \$58

Agustí Torelló Gran Reserva Cava (*Penedès 2012*) cava to rival champagne; aged 7yr on lees; aromas brioche reflect autolysis; spiced apple flavors are yeasty, mild toast notes w/hint butter, brioche; Macbeu/Xarello/Parellada; WE92, WE top100 of 2018 \$60

Marie Demets Champagne (*Champagne 90/10*) pinot/chardonnay; very small grower bubbly fr Aube Champagne region; aromas biscuit, cream, honey; yeast, nuts on palate; \$70 \$66

Beaumont des Crayères Fleur de Prestige Millesime (*Champagne 2009*) grower coopérative; millesime=vintage year; extended lees aging; 50/35/15 chard/noir/meunier; fresh nose pineapple, butter, dried fruits, highlighted by hint minerality; full-bodied complex palate on aromas stewed fruits, grilled brioche, coffee \$91 \$85

Lombard Champagne Grand Cru Brut Nature (*Champagne NV*) grown in the chalk of Côte des Blancs; Blanc de Blancs (100% Chard) fr. Le Mesnil-Sur-Oger, "le MEW-nil" the worlds best Champagne village; mineral style, Brut Nature=0g/L dosage to highlight grapes; aged 5y; WS94 \$88

Remember gentlemen, it's not just France we are fighting for, it's Champagne!

Winston Churchill

## Aromatic White Wine

Nieto Senetiner Torrontés (*Argentina, Cafayate Valley 2016*) intense aromas of flowers, tropical fruit; flavors of peach, orange, grapefruit; bright minerality; \$20

La Fiera Moscato (*Sicily 100% moscato bianco*; apricot, peach & fruit-sweet \$20

Spiropoulos Moschofilero (*Mantineia 2018*) Peloponnese varietal higher acidity, medium body, some RS, nice aromatic quality \$30

Domaine Sylvain Gaudron Vouvray Demi-Sec (*Loire 2016*) sweeter Chenin blanc; aromas of flowers & flesh fruit; pair w/spicy food or seafood \$38

Domaine Sylvain Gaudron Vouvray Sec (*Loire 2016*) drier Chenin blanc w/hint of RS; aromas of flowers & flesh fruit; pair w/seafood \$41

Joseph Cattin Alsace Riesling (*Alsace 2019*) minerally w/grapefruit palate; largest family winery in Alsace; 12th generation \$34

Schloss Lieser Riesling Trocken (*Mosel 2016*) Trocken/dry Riesling; WE93, WS93 \$42

Abacela Albariño (*Oregon 2018*) Umpqua Vly, citrusy & bright/acidic; \$44

Kloster Eberbach Steinberger Riesling (*Rheingau 2003*) 17yr aged Riesling from the famous 900yo Steinberg vineyard; very pleasant aromas honeycomb, petrol, petroleum wax; off-dry high acidity; pair w/spicy Asian/Indian food \$44

Schloss Lieser Riesling Kabinett (*Mosel 2017*) off-dry (semi sweet) Riesling; floral aromatics, ripe fruit palate; WE92 \$48

Gerovassiliou Malagousia (*Macedonia, Greece 2018*) intensely aromatic & distinctive; varietal was revived from near extinction by Ger.; RP92, W&S94(2016) \$56

## Light White Wine

- Root:1 Sauvignon Blanc** (Chile 2019) lime, grapefruit  
aromas; minerality & citrus, apple flavors; nice acidity \$21
- Colosi Grillo** (Sicily 2018) a feisty white to go with seafood; pear,  
lime, apple; good acidity, salty minerality & better than typical  
Sauv.Blanc \$23
- Produttori del Gavi** (Piemonte 2018) Cortese varietal fr. the  
cooperative; fruity scents peach w/light almond notes; good acidity,  
creamy texture on the palate; 5m on lees \$28
- Florensac Picpoul de Pinet** (Marseille 2019) fr.Florensac  
coop; picpoul is highly acidic & perfect w/shellfish; 4m on lees; delicate  
nose grapefruit, peach, acaccia, brine; balanced, saline finish; \$28
- Portal da Calçada Vinho Verde** (Portugal 2020) oldest  
vv vines; nose honeysuckle, green apple, lemon, lime, palate tart apple,  
melon, grapefruit w/slight effervescence; this is their better label  
w/good acidity and minerality \$29
- Domaine du Bois Malinge Muscadet** (Loire 2019) Sèvre  
et Maine in lower Loire; 100% melon de bourgogne; aged 6m sur lie,  
which gives it more body; aromas citrus, almond; good w/shellfish \$30
- Colle dei Bardellini Pigato/Vermentino** (Ligure di  
Ponente 2016) vermentino from NW coast Italy; ~sauv.blanc w/more  
phenols, salinity, & slight almond/bitterness; lower acidity; \$31
- Maso Canali Pinot Grigio** (Trentino/Alto-Adige 2019) 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
- Collefriso Pecorino** (Abruzzo 2019) ancient varietal that has  
recently become popular; lots of acidity; green tea & peach nose \$35
- Three Brooms Sauvignon Blanc** (New Zealand 2020)  
kiwifruit, passionfruit, minerality; dried herbs, flintlock smoke, \$38
- Dry Creek Sauvignon Blanc** (Clarksburg 2020) 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
- Pieropan Soave Classico** (Veneto 2019) one of the great Italian  
whites from 85/15 Garganega/Trebbiano grapes; Pieropan was the main  
driver behind the Soave revival \$44
- Ghost Block Napa Sauvignon Blanc** (Yountville 2018)  
Morgan Lee vvd; aged sur lie; peach, pear, guava aromatics; acidity of  
grapefruit & citrus backbone; balance between minerality & fruit \$45
- Two Shepherds Picpoul Blanc** (Yolo, CA 2019) Rhône  
varietal; low alcohol (11%); asian pear & pineapple; aged 8m 50/50  
puncheons/ss; 125cases \$46
- Hiruzta Txakolina** (Basque 2019) cha-ko-LEE-na'; 100%  
Hondarrabi Zuri,fantasticly acidic, lower alcohol; intense aromas of  
white (pear and apple), citrus (grapefruit), tropical (pineapple and  
passion fruit) fruit; briny, slightly effervescent; RP90 \$46
- Canayli Vermentino di Gallura Superiore** (Sardinia  
2018) best region on N shore of Sardinia; typical almond notes of  
vermentino; great w/seafood \$47
- Montonale Trebbiano di Lugana** (Veneto 2017) light-med  
body; ubiquitous trebbiano (most goes into bals. vinegar & brandy)  
makes a great white when grown near Lk Garda; aroma peach, lemon  
zest, balsamic, thyme, sage, typical wet stone/minerality of Lugana \$47
- Simon di Brazzan Tocai Friulano** (Friuli 2017) high acid  
light body grape fr. NE Italy; nose flowers & tropical fruits, persistent  
floral aftertaste \$48
- Luisa Ribolla Gialla** (Friuli 2017) along w/friulano the flagship  
white of Friuli; high acid; citrus & flowers; \$48

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

**Menade Verdejo** (Spain 2017) white varietal fr. 60yo vines in Rueda; floral in aroma, creamy w/lactic notes; wet earth, grapes; JS90, JD90(2016) \$50

**Domaine de la Villaudière Sancerre** (Loire 2018) best location in world for Sauvignon blanc; aromas peach, exotic fruit, minerality & good acidity; small estate producer \$52

**Domaine Nicolas Gaudry Pouilly-Fumé** (Loire 2019) "POO-yeé foo-may"; signature smoky, gunflint aromas fr.this sauvignon blanc; notes white flowers, citrus fruit; acidic & stone fruit palate \$52

**Biblia Chora Assyrtiko "Areti"** (NE Greece 2017) citrus, almonds, little fruit, just salt, chalk, herbs; W+S92 \$52

**Gavalas Assyrtiko Santorini** (Santorini 2017) native white of volcanic Santorini & what many consider the best white of Greece; fruity aromas, minerally, slightly salinity & high acidity; one of the few whites that contain tannins \$55

## Medium to Full-bodied White Wine

**Corte dei Papi Passerina del Frusinate** (Lazio 2016) nose white flower & pear; palate pineapple, green apple; good medium-full bodied wine central Italian wine \$33

**Toscolo Vernaccia di San Gimignano** (Tuscany 2020) med body, aromas white flower, pear, honeysuckle; typical palate citrus & almond \$33

**Contini Vernaccia di Oristano** (Sardinia 2015) Contini's 120yo traditional wine aged under flor.; nose apricot, bitter orange w/almond, honey; note that this wine is different fr.most whites & very similar to a sherry \$46 \$33

**Bodegas O'Ventosela Treixadura** (Ribeira 2018) from Galicia/NW Spain; treixadura varietal reminds us of a good chablis \$35

**Esporão Colheita** (Portugal 2018) Antão Vaz, Viosinho grapes; creamy palate w/citrus, grapefruit, tropical fruit aromas \$36

**Terredora Coda di Volpe** (Campania 2016) aromas fruits & flowers, soft palate tones of citrus, quince, dried lemon; minerally wine from volcanic soil of Vesuvius; JS92 \$38

**Carretta Roero Arneis** (Piemonte 2018) Piemonte's best? white fr.sandy soil near Alba; typical pear & white peach, flint stone \$40

**Clos Pissarra Garnatxa Blanc "El Sol"** (Montsant 2015) white grenache w/flinty, minerally character & peach notes \$50 \$41

**Domaine de Montine Viognier Grignan-les-Adhémar** (S.Rhône 2019) VEE-own-yay; fr.limestone soil; typical tangeine, peach, floral aromas; \$42

**Joseph Drouhin Bourgogne Blanc** (Burgundy 2018) 100% Chardonnay; regional label from quality producer \$44

**Pietracupa Fiano di Avellino** (Campania 2017) full bodied; nose jasmine, apple, pear, melon, almond, crushed stone and slate mineralness; citrus palate \$44

**Cascina Adelaide Nascetta** (Piemonte 2017) rare piemonte varietal fr Novello hills; aromas of grapefruit blossom, resin, mango peel, honey, hint of salinity; unoaked \$45

**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

**Ricci Timorasso** (Piemonte 2018) recently revived fr.extinction in Colli Tortonesi by growers Ricci & Massa; only 100hA total; full bodied; minerally w/citrus & herbal undertones; organic, unfinned; is this the new king of Piemonte whites? \$52

Domaine Gueguen Chablis (Burgundy 2019) organic 100%  
chard fr.burgundy, unoaked; lemon, quenette, white flowers, hints peach,  
limestone, almond; fruity palate, peach, apricot, quince, WE90 \$52

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

Graci Etna Bianco (Sicily 2019) 70/30 Carricante/Cataratto  
from volcanic slopes of Mt Etna; medium bodied, great producer;  
(2016--JS92, WA91, W+S91, WS90) \$54

Dubois Bernard & Fils Savigny Les Beaune (Burgundy  
2016) 100% chardonnay from Côte d'Or; fuller bodied \$72 \$58

Château de Chamirey Mercurey (Burgundy 2015) 100%  
chardonnay from best village in Côte Chalonnaise; \$69 \$58

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 \$63

Nudant Meursault (Côte de Beaune 2018) "muhr-SO"; the cult  
favorite terroir for chardonnay; 12m oak; rich, creamy; best  
chardonnay in the world?--we think so \$128

## Light Red Wine

Marengo Brachetto d'Acqui Pineto (Piedmont 2017)  
aromatic w/distinctive strawberry flavor, slightly effervescent & semi-  
sweet; 100% brachetto; best dessert wine for chocolate; \$44 \$30

Allegrini Valpolicella (Veneto 2019) 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

Ferraris Ruchè di Castagnole Monferrato (Piemonte  
2020) "ROO-kay"; rare light quaffable red fr.Monferrato; citrus,  
raspberry, cherry; \$41

Domaine Patrick Tranchant Beaujolais Fleurie  
(Burgundy 2017) Gamay fr. 65yo vines in one of best cru; nose of  
raspberry,palate soft, silky; notes cherry & violet; WE93 \$41

Waxwing Cellars Deerheart Pinot Noir (Belmont! 2018)  
Santa Cruz mountains near La Honda; slate, blackberry, forest nose;  
raspberry, mushrooms, fig on palate; WE93 \$43

Waxwing Cellars Lester Pinot Noir (Belmont! 2017)  
Burgundian style fr/well known Santa Cruz vineyard; 2018-WE94 \$43

Domaine Patrick Tranchant Beaujolais Moulin à  
Vent (Burgundy 2017) MOO-la-ah-vanh; Gamay fr. 85yo vines in one  
of best cru; nose mineral flint, blackberry, blueberry; rich palate;  
WW92 \$44

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

August West Pinot Noir (Santa Lucia Highlands 2013) bouquet  
of ripe red & blue fruits, rose pastille and Asian spices, bk raspberry &  
boysenberry flavors; V92 \$47

Valle dell'Acate Frappato (Sicily 2019) light bodied Sicilian  
relative of ciliegiolo & often blended into cerasuolo di vittoria; berry  
aromas & sour cherry flavor; WE90, D93, V93 \$50

Woodenhead Pinot Noir (RRV 2017) California/Sonoma style  
pinot w/lots of aroma...cherry, strawberry, raspberry; \$52

Ken Wright Willamette Pinot Noir (Oregon 2015) Ken  
was father of OR pinot--organized 6 of the OR AVA; cherry, red plum,  
blackberry, rose petal, cedar, earth; WS90 \$52

Phelps Creek Columbia Gorge Pinot Noir (Washington 2018) estate fruit fr. one of better small growers in area; Fr.oak, volcanic soil; burgundy style \$53

Elk Cove Willamette Pinot Noir (Oregon 2019) 100% estate grapes; raspberry, cherry; woody aromas mushroom, violet, thyme; fruit forward pinot w/higher tannins; JS91, WE90 \$54

Two Shepherds Cinsault (Lodi 2020) light Rhône varietal from 135yo Bechthold Vyd, oldest Cinsault vines in the world; extremely low yield, 125 case production, organic, neutral oak \$60

Giovi Etna Rosso (Mt Etna 2014) volcanic wine from Sicily; Nerello Mascalese/Nerello Cappuccio; 40yo vines; nose ripe fruit, cherry, herbs, dried flowers; \$61

Lemelson Pinot Noir (Willamette Vly OR 2016) organic cuvée of their different vyd; bk cherry, red currant, blackberry nose w/spice & strawberry chocolate on palate; JS93, V90, WS91 \$61

Elk Cove Chehalem Pinot Noir (Oregon 2017) estate fruit; nose red raspberry, pomegranate, dried fig, violet; palate--rich flavors of black cherry, brambleberry, cinnamon; WW93, RP91, WS91 \$67

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

Pasqua/Vigneti del Sole Montepulciano d'Abruzzo (Abruzzo 2018) monte-pul-chaé-AH-no; c.Italy's prolific grape \$19

Ferrante Chianti Colli Senesi (Tuscany 2019) don't be fooled by price--very good sangiovese/canaiole fr.NW hills of Siena; good fruity bouquet w/cherry \$22

Cantele Salice Salentino Riserva (Puglia 2014) SAH-lee-chaé sah-len-TEE-no; 100% Negroamaro from Puglia; candied fruit, prunes, spices; RP89 \$25

Château Bourdieu Blaye/Côtes de Bourdeaux (Bordeaux 2019) "BLIGH-yeh"; 87/10/3 Merlot/Cab/CF; aromas red fruit, currant; one of Decanter's highest rated wines that yr D97 \$29

Les Pouches Saumur Cabernet Franc (Loire 2018) fr. Saint-Cyr-en-Bourg coopérative; 40yo vines in limestone; bouquet red fruit (blackcurrant, raspberry); fruity & bit spicy on palate w/soft tannins \$30

Mocali Morellino di Scansano (Tuscany 2016) 85% sangiovese from the Maremma (coastal Tuscany); currant, cherry, tobacco, espresso; JS91 \$35

Atalayas de Golbán Ribero del Duero Crianza (Spain 2017) 100% tempranillo fr.lesser known equiv. of Rioja; 30-80yo vines, French oak; W&S94 \$34

Clos Pissarra Garnatxa "Arrels" (Montsant 2013) Garnacha(Grenache) w/higher alcohol, light-medium body; this from maker in Montsant keeping yields very low on 25yo vines; \$50 \$38

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

Domaine des Champs Fleuris Cabernet Franc (Loire 2018) Saumur-Champigny; aroma red fruit, sm.estate; more tannic \$38

**Domaine Olivier St. Nicolas-de-Bourgueil Cabernet Franc** (Loire 2016) *estate fruit, lightest of Loire CFs; aromas strawberry, blackcurrant* \$38

**Domaine Fond Croze Rasteau/GSM** (Rhône 2018) , 80/10/10 GSM blend fr. Rasteau recently was elevated fr Côtes du Rhône to AOC; grenache predominant fr.50yo vines; WE92, JD92 \$39

**Livio Voghera Barbera d'Alba Superiore** (Piemonte 2016) *Piemonte's classic high acid, low tannin wine; this one of the best barbera we've tried* \$40

**Château Bertin Bordeaux Montagne St. Emilion** (Bordeaux 2016) 80/20 Merlot/CF; well balanced from limestone soil in satellite of St.Emilion \$41

**Domaine Olivier Bourgueil Cabernet Franc** (Loire 2018) *Bourgueil estate fruit, less tannic* \$43

**Château Coudray-Montpensier Chinon Cabernet Franc** (Loire 2018) *most depth of Loire CFs; black fruit hint of vanilla; blackcurrant* \$44

**Raúl Pérez Mencía** (Bierzo Spain 2018) *men-THEE-ah; aromas strawberry, raspberry, plum, sour cherry; D93, WA93(2017)* \$45

**Ambra Carmignano** (Tuscany 2016) *'kar-meen-YA-noh'; traditional 80/10/10 Sangiovese/Canaaiolo/Cab; Robert Parker's favorite Carmignano* \$46

**Mossio Dolcetto d'Alba** (Tuscany 2019) *tannic, low acid wine fr.Piemonte's Monferrato hills; sour bk.cherry hints coffee; balsamic, fruity finish* \$46

**Meleto Chianti Classico** (Tuscany 2017) *typical notes cherry, hints floral & spice; 95/5 sangiovese/merlot; JS91, JR16, V92, 2GR* \$46

**Lo Tros Priorat** (Spain 2015) 60/40 Cariñena/Garnatxa; scents blackberry, morello cherries w/hints bay leaf, thyme, violets; palate full & rich, w/smooth tannins, chocolate texture; WS90(2013) \$47

**Corte dei Papi Cesanese del Piglio "San Magno"** (Lazio 2015) *the obscure red varietal from the province of Rome; their better label* \$47

**La Grangette des Garrigues/Alain Jaume Vacqueyras** (Rhône 2018) *estate across fr.gigondas; black fruit & dried herbs aromas (Garrigue--rosemary, sage, thyme); earthy; Grenache noir, Syrah, old Cinsault, Mourvèdre; aged 3y old oak* \$48

**Château Saint Aubin Bordeaux** (Medoc 2016) *all 6 Bord. varietals fr.small estate; 40/11/7/17/18/7 Merlot/CS/CF/PV/ Carmenère/Malbec; black, red fruits, bkcurrant, strawberry; smoke & toast* \$49

**Two Shepherds Carignan** (Mendocino 2018) *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

**Valle dell'Acate Cerasuolo di Vittoria** (Sicily 2017) *med bodied 60/40 blend Nero d'Avola/Frappato; ripe red fruit, bkberry, raspberrry, cherry; hint spices, licorice, cocoa;WE90* \$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

**Lavau Gigondas** (Rhône 2016) 50/40/10 GSM blend f.one of best AOC in S. Rhône; heavier syrah than usual; RP92, WS91, WE90 \$54

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

**Château Haut Coulon Cadillac Côtes de Bordeaux** (Bordeaux 2016) *Entre Deux Mers; 60/25/15 Merlot/Cab /Petit Verdot; heavy PV provides violet; small estate producer; JS91* \$54

**Dei Vino Nobile di Montepulciano** (Tuscany 2017) *sangiovese/canaaiolo fr.one of Italy's 1st DOCG; notes sour cherry, ripe red fruit, dried violet, cinnamon; great producer; JS94, WS92* \$55

## Varvaglione/Papale Primitivo di Manduria (Zin)

(Puglia 2015) bouquet fruit jam, blackcurrant, cherry, cocoa, licorice;  
our favorite Zin \$55

Clos Pissarra Priorat “El Nord” (Priorat 2012) equal parts  
Garnatxa(Grenache) & Samsó(Carignan) w/higher alcohol, fuller body;  
maker keeping yields very low on 60-70yo vines; \$80 \$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

Big Basin GSM (Gabilan Mtns/Soledad 2014) 49/19/32  
grenache/syrah/mourvèdre blend; BB burned in CZU fire; aromas rose  
petals, hibiscus, fruit punch, exotic red spices; lighter bodied palate  
flavors hibiscus, red plum, firm tannins; V94, WE91 \$58

Allegrini/Poggio al Tesoro “Il Seggio” Bolgheri  
(Bolgheri 2016) Tuscany's fantastic "Bordeaux" blends; 40/30/20/10  
Merlot/Cab/CF/PV; 15m new F.oak; WS93, JS93, V93, RP92, D92 \$60

Notedincanto Brunello di Montalcino (Tenuta di  
Sesta) (Tuscany 2016) 100% sangiovese private labeled fr: major  
brunello producer in fantastic year; \$61

Clos Pissarra Priorat “El Mont” (Priorat 2011)  
Garnatxa(Grenache) w/higher alcohol, fuller body \$80 \$64

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

Casanuova della Cerbaie Brunello di Montalcino  
(Tuscany 2012) 100% sangiovese, aromas & palate of ripe cherry fruit  
fr.excellent vintage; JS96 \$76

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/canaiole+colorino w/10yrs 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

Allegrini/Poggio al Tesoro “Dedicato a Walter”  
(Bolgheri 2012) Allegrini's most important wine; 100% Cab Franc;  
aromas blackberry, pepper, eucalyptus \$190 \$160

## Full-bodied Red Wine

Toresanas Tinta de Toro “Orot” Crianza (Zamora/Spain  
2013) big wine from Toro, Spain's oldest tempranillo clone; soft  
tannin; small estate fruit; 12m oak \$28

Mocali Cilieggiolo (Maremma/Tuscany 2013) chee-lee-eh-JOH-  
lo; cilieggiolo=“little cherry”; lots of aroma--ripe cherry, plum,  
blackberry; medium-full body \$40 \$30

Lantides Agiorgitiko (Nemea 2017) Greek red from Nemea in  
Peloponnese; plum, oak, vanilla, spice \$33

Château Peyros Madiran (SW France 2016) France's most  
tannic varietal--Tannat is softened slightly w/Cab Franc; black fruit &  
ripe acidity; WW90 \$34

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

Contini Cannonau di Sardegna (Sardinia 2014) Cannonau  
(aka Garnacha/Grenache) is main red of Sardinia, where it is a brawny  
full bodied red; aromas blackberry, plum, cherry; volcanic soil; \$38

Guerrieri Rizzardi Valpolicella Ripasso “Pojega”  
(Veneto 2015) baby amarone fr: producer that only makes 1.2 btl for  
every btl amarone; 2GR, 4Grappoli \$50 \$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

**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

**Andrew Rich “Rich Table” Cabernet Sauvignon** (WA Columbia Vly 2018) *plum, blueberry nose; palate silky smooth showing notes bk fruit & hint chocolate* \$42

**Fincas Don Martino Old Vine Malbec** (Mendoza 2017) *95yo vines in Agrelo; red fruit w/hints vanilla, choc; softer tannins; WineX 91pt* \$44

**Château de Gaudou Cahors Malbec “Grande Lignée”** (SW France 2015) *85/15 Malbec/merlot fr.7th generation family; their mid-label; fruity nose raspberry, bkcurrant coupled w/ violet, peony* \$44

**Eberle Vineyard Select Cabernet Sauvignon** (Paso Robles 2016) *aromas of blackberry jam, ripe plum, toasty oak; silky tannins* \$45

**Le Piane Boca “Maggiorina”** (Piemonte 2018) *from far N. Piemonte, an almost extinct region is going through a revival; this is their traditional field blend, mostly Nebbiolo, Croatina; aged SS;* \$46

**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

**Esporão Duoro Reserva Red** (Portugal 2016) *40/30/20/10 Aragonez/AlicanteBouschet/Trincadeira/Cab; full bodied from a 750yo Alentejo estate* \$50

**Lightpost Cabernet Sauvignon “Winemaker Select”** (Paso Robles 2018) *very small Morgan Hill winery; aromas bk cherry, bk currant w/tobacco leaf, cinnamon, oak, vanilla, leather; 20m oak; 82/6/6/6 cab/CF/PV/syrah* \$51

**Andrew Lane Red Hills Cabernet Sauvignon** (Lake County 2015) *Napa winery burned in Glass fire; Napa style fr.volcanic soil in Lake County; 18m oak* \$52

**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

**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

**I Favati Taurasini** (Campania 2012) *100% aglianico fr. Irpinia subzone; aromas pepper, black cherry, anise, oak; palate concentrated fruit & good acidity; WE89* \$56

**Il Chiosso Gattinara** (Piedmont 2012) *100% nebbiolo fr.North; good alternative to Barolo/Barbaresco; cigar, licorice, pepper, balsamic, menthol;* \$57

**Walla Walla Vintners Cabernet Sauvignon (WA 2017)**

plum, blackberry, cassis aroma w/mint, cocoa, espresso, vanilla notes;  
red fruit, raspberry, cherry palate w/long finish; 89% Cab; JD93, \$58

**Januik Cabernet Sauvignon (WA Columbia Vly 2018)**

one of the pioneers & experts of the Columbia Valley; bold Cab loaded w/red & black fruit flavors plus plum, mocha and cedar notes in the nose;  
WE91 Ed.choice, WA90, \$59

**Campi Valerio Tintilia del Molise "Opalia" (Molise**

2016) very tannic varietal indigenous to Molise \$60

**J Boutin Saint-Joseph (N.Rhône 2016)**

98% Syrah; 50yo vines on steep granite slopes; cassis, blueberry, violet; silky texture;  
WS90(2014) \$60

**Rivetti & Lauro Inferno (Valtellina Superiore)**

(Lombardy 2013) 100% nebbiolo; handfarmed on terraces in the Lombardy foothills; aromas cherry mixed w/vanilla & cloves \$60

**Rivetti & Lauro Riserva (Valtellina Superiore)**

(Lombardy 2014) 100% nebbiolo; handfarmed on terraces in the Lombardy foothills; aromas raisin & hazelnut \$60

**Five Vintners Cabernet Sauvignon (Napa 2018)**

5th gen daughter of Beringer & Raymond families; post drought vintage; \$61

**Thymiopoulos Xinomavro "Uranos" (Naoussa 2017)**

xinomavro 'ksee-NOH-mah-vro' is Greece's medium-full bodied noble varietal; if Barolo & Rioja had a baby; organic; 40yo vines, limestone & volcanic soil \$61

**Terredora Taurasi (Campania 2012)**

100% aglianico, best varietal of S.Italy; complex bouquet w/cherry, forest, violet, tobacco & suggestion of minerals; characteristic plum, bk cherry, pepper, tar;  
WS92, JS92, WE91, D90 \$61

**Eberle Estate Cabernet Sauvignon (Paso Robles 2014)**

palate cassis, black cherry w/hints of cola, cedars \$62

**Thymiopoulos Rapsani "Terra Petra" (Naoussa 2017)**

from the master of xinomavro, his blend of indigenous varietals;  
50/35/15 xinomavro/krassato/stavroto; plums \$63

**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

**Rivetti & Lauro Sassella (Valtellina Superiore)**

(Lombardy 2012) 100% nebbiolo; aroma spice & red fruit \$74 \$63

**Pietracupa Taurasi (Campania 2013)**

100% aglianico (best grape S.Italy); fr. iconic location in volcanic soil of Irpina; extended lg oak cask aging; \$64

**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 Lombardy's alps; many consider Sassella best region; hints of leather & tobacco \$64

**Livio Voghera Barbaresco Basarin (Barbaresco/Piedmont**

2013) 100% nebbiolo; traditional style fr.their Basarin vyd Neive; \$65

**ArPePe Rosso di Valtellina (Lombardy 2015)**

100% nebbiolo fr.>50yo vines on steep terraced granite hillsides handfarmed in the Valtellina \$68

**Andrea Oberto Barolo (Piedmont 2016)**

La Morra; 100% nebbiolo fr.great year & great small producer; fruit, tar, leather, graphite aromas; JS93 \$69

**Andrew Lane Rutherford Cabernet Sauvignon (Napa**

2011, 2012) burned in Glass fire; 15% merlot; aromas, flavors plum, pomegranate, mixed berries; fine-grained tannins \$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

**Mauro Veglia Barolo** (*Piedmont 2016*) *100% nebbiolo fr.great year; more modern style; intense red cherry & violet aromas; vanilla, herbs on palate; bright acidity, nicely balanced; WE93, RP93* \$71

**Laird Napa Cabernet Sauvignon** (*Yountville 2015*) *aromas blueberry jam, tart raspberry, burnt caramel, vanilla; medium-bodied & flavors black plum, cocoa, cassis on palate; estate fruit fr their 2 Yountville vyd; RP90, JS93* \$75

**San Cristoforo Petit Verdot** (*Maremma/Tuscany 2015*) *typical PV aromas cedar, graphite w/palate currant, black pepper, tobacco* \$82

**Bellafonte Sagrantino Montefalco "Collenottolo"** (*Umbria 2013*) *100% sagrantino for tannin lovers; aged 3y Sl.oak & another 5y in btl; WS91, 3/3GR, 5/5grappoli, 4/4tralci* \$87

**ArPePe Grumello "Rocca de Piro"** (*Lombardy 2015*) *100% nebbiolo fr.steep hillside under Grumello castle in Valtellina; ArPePe is most notable producer of Valtellina* \$88

**Purlieu "Le Pich" Cabernet Sauvignon** (*Napa/Coombsville 2017*) *blueberry, blackberry, strawberry w/hints violet, cedar + a waft of bay leaf; RP94, WS92* \$88

**Renato Ratti Barolo Marcanasco** (*Piedmont 2017*) *fantastic modern style barolo (100% nebbiolo) fr. great La Morra maker; berry, herb, full body, velvety tannins; WE95, JS94, RP93, WE top 100* \$91

**Sinegal Cabernet Sauvignon** (*Napa 2017*) *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

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

**Duclaux Côte-Rôtie (Syrah)** (*Rhône 2018*) *small estate producer; 97/3 Syrah/Viognier; black fruit & earth/forest floor* \$118

**Guerrieri Rizzardi Amarone "Calcarole"** (*Veneto 2013*) *historic estate's best Amarone only produced in some years; 60% corvina; as good as Amarone gets; little lighter than most; V94, 3GR (3GR 9 out of 11yrs), 5Grappoli* \$120

## Dessert Wine

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

**Cavino Deus Mavrodaphne** (*Patras*) *red dessert wine; 70/30 Mavrodaphne/Black Corinth; dried fruit--plum, fig, raisin; W+S90* 3oz/750mL \$4/\$29

**Marenco Brachetto d'Acqui Pineto** (*Piedmont 2017*) *aromatic w/distinctive strawberry flavor, slightly effervescent & semi-sweet; 100% brachetto; best dessert wine for chocolate;* \$30

**Château Bélingard Monbazillac** (*Dordogne 2012*) *"monbah-ZEE-ack"; Sauternes cousin & equal in quality at 1/3 the price; 70/15/15 Sémillon/Muscadelle/SB; botrytized grapes;baked fruit, apricot, honey, quince* 3oz/750mL \$5/\$36

**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

**Samos Vin Doux** (*Samos*) *from the Greek island, Muscat de Frontignan;* 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

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

**Antico Vermouth di Torino** (*Italy*) *Vittorio Zoppi told us he puts >20 botanicals--wormwood, rhubarb, gentian, vanilla, rosemary, thyme, oregano, laurel, ginger into a traditional style Vermouth; ask for a sprig of rosemary or citrus slice* 3oz/750mL \$9/\$52

**Hidalgo Pedro Ximenez (PX)** (*Spain*) *Pedro Ximénez pacificada; explosion of raisins, dried figs, honey* 3oz/500mL \$10/\$54

**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