

WINES BY THE GLASS

Bridlewood, Pinot Noir, *California* \$9.95 / 38
 Villa Maria, Pinot Noir, *Marlborough, New Zealand* \$10.95 / 42
 Napa Cellars, Pinot Noir, *Napa Valley* \$11.95 / 46
 Ghost Pines, Merlot, *Napa/Sonoma* \$11.95 / 46
 Chateau Ste. Michelle, Merlot, *Columbia Valley* \$9.95 / 38
 7 Deadly Zins, Zinfandel, *Lodi* \$10.95 / 42
 Root 1, Carmenere, *Maipo, Chile* \$7.95 / 30

Gascon, Malbec, *Mendoza, Argentina* \$8.95 / 34
 Michael David, Petite Sirah/Petit Verdot, *Lodi* \$10.95 / 42
 Martin Codax, Tempranillo, *Rioja, Spain* \$6.95 / 26
 Louis M. Martini, Cabernet Sauvignon, *Sonoma* \$9.95 / 38
 Hess, "Allomi," Cabernet Sauvignon, *Napa Valley* \$15.95 / 62
 Glen Carlou, "Grand Classique," Cabernet Blend, *Paarl, SA* \$11.95 / 46
 Ferrari Carano "Prevail," Cabernet Sauvignon, West Face, *Alexander Valley* \$17.95 / 70

CHEF'S PAIRINGS

NAPA CELLAR PINOT NOIR \$11.95 GLASS \$46 BOTTLE

Perfect balance of Napa Valley Pinot Noir that offers structure and depth of flavor to pair with the Grilled Bistro Steak

MARTIN CODAX TEMPRANILLO \$6.95 GLASS \$26 BOTTLE

Here is Spain's most recognizable grape with spice, dark fruit and tannins to enjoy with Chef's Spicy Lamb Meatball Pasta

PINOT NOIR

Louis Jadot, *Bourgogne, France* \$46
 Bridlewood, *California* \$38
 Acacia, *California* \$39
 Willamette Vineyards, *Willamette Valley* \$45
 La Crema, *Sonoma* \$52
 Villa Maria, *Marlborough, New Zealand* \$42
 Napa Cellars, *Napa Valley* \$46
 Deep Cove, *Otago, New Zealand* \$64
 Duckhorn, Migration, *Napa Valley* \$74
 Archery Summit, *Willamette Valley* \$84
 Sanford, *Santa Rita Hills* \$94
 Domaine Drouhin, *Willamette Valley* \$90

MERLOT

Sterling, *Napa Valley* \$54
 Chateau Ste. Michelle, *Columbia Valley* \$38
 Casa Lapostolle, *Rapel Valley, Chile* \$34
 Ghost Pines, *Napa/Sonoma* \$46
 Chateau Lassegue, *Saint-Emilion, Grand Cru, France* \$82
 Swanson, *Oakville*, \$74
 William Hill, *Napa Valley* \$50

ZINFANDEL

Hobo, *Dry Creek Valley* \$35
 7 Deadly Zins, *Lodi* \$42
 Seghesio, *Sonoma* \$58
 Ridge, "East Bench," *California* \$48
 Frog's Leap, *Napa Valley* \$45

SYRAH/SHIRAZ

Edna Valley, *Edna Valley* \$32
 D'Arenberg "Footbolt," *McLaren Vale, Australia* \$44
 Yangarra Estate, *McLaren Vale, Australia* \$40
 Dusted Valley Vineyards, "Stained Tooth," *Columbia Valley* \$54
 Penfolds, Bin 128, *South Australia* \$60
 Chateaufneuf-du-Pape, M. Chapoutier, "La Bernadine," *Rhone Valley, France* \$95

Pinot Noir, Flowers, *Sonoma Coast* \$99
 Amarone, Tommasi, *Valpolicella, Italy* \$110
 Merlot, Duckhorn, *Three Palms Vineyard, Napa Valley* \$130
 Cabernet Sauvignon, Far Niente, *Oakville* \$180

ITALIAN

Tommasi, "Rafael," *Valpolicella* \$39
 Brancaia "Tre," *IGT Toscana* \$46
 Secco Bertani, Ripasso \$65
 Ruffino, Riserva Ducale, *Chianti* \$66
 Arceno "PrimaVoce," *IGT Toscana* \$62
 Taurino, Salice Salentino, *Apulia* \$42
 Ornellaia, "Le Volte," *Toscana* \$59
 Prunotto, Barbaresco, *Piedmont* \$99
 Gaja Ca'Marcanda, "Promis," *Toscana* \$82

UNIQUE REDS

Tempranillo, Martin Codax, *Rioja, Spain* \$26
 Carmenere, Root 1, *Maipo, Chile* \$30
 Malbec, Gascon, *Mendoza, Argentina* \$34
 Petite Sirah/Petit Verdot, Michael David, *Lodi* \$42
 Petite Sirah, Stag's Leap Winery, *Napa Valley* \$69
 Sangiovese/Malbec, Ferrari Carano, "Siena," *Sonoma* \$50

CABERNET SAUVIGNON & BLENDS

Louis M. Martini, *Sonoma* \$38
 Schug, *Sonoma* \$66
 Glen Carlou "Grand Cassique," *Paarl, South Africa* \$46
 Hess, "Allomi," *Napa Valley* \$62
 Terra Valentine, *Spring Mountain* \$80
 Charles Krug, *Napa Valley* \$62
 Franciscan, *Oakville*, \$58
 Heitz Cellars, *Napa Valley* \$99
 Ferrari Carano "Prevail," West Face, *Alexander Valley*, \$70
 Beckstoffer "75," Red Hills, *Amber Knolls* \$48
 Engelbrecht Els, *South Africa* \$78
 Jordan, *Alexander Valley* \$99
 Beaulieu Vineyards, "Tapestry," *Napa Valley* \$87
 Steltzner, "Claret," *Napa Valley* \$40
 Pine Ridge, *Napa Valley* \$88

RESERVE REDS

Cabernet Sauvignon, Stag's Leap
 Wine Cellars "Artemis," *Napa Valley* \$101
 Cabernet Sauvignon, Silver Oak, *Alexander Valley* \$128
 Cabernet Sauvignon, Cakebread Cellars, *Napa Valley* \$130

WINES BY THE GLASS

Marchesi di Gresy, Moscato d'Asti, *Piedmont, Italy* \$6.95 / 33
 Zardetto, Prosecco, *Veneto, Italy* \$9.95 / 187ml
 Domaine Chandon, Brut, *California* \$11.95 / 187ml
 Santi, Pinot Grigio, I.G.T. *Sortesele, Italy* \$8.95 / 34
 Maso Canali, Pinot Grigio, *Trentino, Italy* \$10.95 / 42
 St. M, Riesling, *Pfalz, Germany* \$7.95 / 30
 Jekel, Riesling, *Monterey* \$8.95 / 34
 Ferrari Carano, Fumé Blanc, *Sonoma* \$8.95 / 34

Coppola, Diamond Collection, Sauvignon Blanc, *California* \$9.95 / 38
 Whitehaven, Sauvignon Blanc, *Marlborough* \$10.95 / 42
 Trivento, Torrontes, *Mendoza, Argentina* \$7.95 / 30
 Peter Lehman, "Layers," *Adelaide, Australia* \$8.95 / 34
 Joel Gott, "Unoaked," Chardonnay, *Monterey* \$9.95 / 38
 7 Heavenly, Chardonnay, *Lodi* \$10.95 / 42
 Sonoma-Cutrer, Chardonnay, *Russian River Ranches* \$11.95 / 46

CHEF'S PAIRINGS

TRIVENTO TORRONTES \$7.95 glass \$30 bottle

Torrontes is one of the signature grape varieties of Argentina.
 Crisp, acidic, citrus aromas pairs with the El Pastor pizza

7 HEAVENLY CHARDONNAY \$10.95 glass \$42 bottle

Lodi, California's best kept secret is creamy, lemony,
 and oaky. Chef recommends pairing
 with Minnesota Bound Walleye

CHAMPAGNE & SPARKLING

Moscato d'Asti, Marchesi di Gresy, *Piedmont, Italy* \$33
 Prosecco, Zardetto, *Veneto, Italy* \$9.95 / 187 ml
 Brut, Domaine Chandon, *California* \$11.95 / 187ml
 Brut, Nicolas Feuillate, *Champagne, France* \$48 / 375ml
 Sweet, Astoria Lounge, *Veneto, Italy* \$32
 Blanc de Noirs, Gloria Ferrer, *Sonoma County* \$45
 Brut, "J," *Russian River Valley* \$52

Brut Imperial, Moët & Chandon, *Champagne, France* \$80
 Brut Rosé, Nicolas Feuillate, *Champagne, France* \$90
 Brut, Cristal, *Champagne, France* \$375
 Family Reserve, Audoin de Dampierre, *Epernay, France* \$195
 Brut, Veuve Cliquot, *Champagne, France* \$99
 Brut, Dom Perignon, *Champagne, France* \$195

PINOT GRIGIO/PINOT GRIS

Santi, Pinot Grigio, I.G.T. *Sortesele, Italy* \$34
 Firesteed, *Willamette Valley, Oregon* \$36
 Antinori, "Santa Cristina," *Toscana, Italy* \$32
 Marco Felluga, *Collio, Italy* \$40
 Maso Canali, *Trentino, Italy* \$42
 Santa Margherita, *Valdadige, Italy* \$53

SAUVIGNON BLANC

Cono Sur, *Central Valley, Chile* \$26
 Cape Mentelle, *Margaret River, Australia* \$32
 Coppola, Diamond Collection, *California* \$38
 Chalk Hill, *Russian River* \$59
 Whitehaven, *Marlborough, New Zealand* \$42
 La Doucette, Pouilly-Fumé, *Loire, France* \$82
 Ferrari Carano, Fumé Blanc, *Sonoma* \$34
 Duckhorn, *Napa Valley* \$62

INTERESTING WHITES

Pinot Bianco, Alois Lageder, *Alto Adige, Italy* \$39
 Grüner Veltliner, Anton Bauer, *Austria* \$30
 Torrontes, Trivento, *Mendoza, Argentina* \$30
 Viognier, Banyan, *Madera, California* \$31
 Gewurztraminer, Trimbach, *Alsace, France* \$44
 "Layers," Peter Lehman, *Adelaide, Australia* \$34
 Picpoul de Pinet, H. Beaulieu, *Languedoc, France* \$40
 Evolution #9, Sokol Blosser, *Oregon* \$36

RIESLING

Chateau Ste. Michelle, *Washington* \$27
 Jekel, *Monterey* \$34
 St. M, *Pfalz, Germany* \$30
 Hugel, "Gentil," *Alsace, France* \$37

CHARDONNAY

Glen Carlou, *Paarl, South Africa* \$39
 Dusted Valley Vineyards, "Boomtown," *Columbia, WA* \$30
 7 Heavenly, *Lodi* \$42
 D'Arenberg, "Stump Jump," *South Australia* \$28
 Terrazas, *Mendoza, Argentina* \$30
 Joel Gott, "Unoaked," *Monterey* \$38
 La Crema, *Sonoma* \$41
 Kim Crawford, "Unoaked," *Marlborough, New Zealand* \$42
 Sonoma-Cutrer, *Russian River Ranches* \$46
 Kendall-Jackson, "Grand Reserve," *Monterey & Santa Barbara* \$44
 Louis Jadot, *Chablis, France* \$60
 Jordan, *Russian River* \$78
 Bouchard, Pouilly-Fuissé, *France* \$55
 Rombauer, *Carneros* \$74
 Chateau Montelena, *Napa Valley* \$85
 Louis Jadot, Meursault, *France* \$110
 Cakebread Cellars, *Napa Valley* \$95
 Far Niente, *Napa Valley* \$115
 Kistler, "Les Noisetiers," *Sonoma Coast* \$120