

wine list.

SPARKLING

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| POVO PROSECCO California, Split | \$15 |
| LILLET APERTIF | \$6 |

WHITES

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| KENDAL JACKSON PINO GRIS Vinter's Reserve | \$8 \$25 |
| FERRARI CARRANO FUME BLANC Sonoma County | \$7 \$26 |
| KUNDE SAUVIGNON BLANC | \$8 \$27 |
| ST. FRANCIS SAUVIGNON BLANC Sonoma County | \$7 \$27 |
| ST. FRANCIS CHARDONNAY Sonoma County | \$7 \$26 |
| KENDAL JACKSON CHARDONNAY Vinter's Reserve | \$7 \$26 |
| MURPHY GOODE ROSÉ California | \$7 \$26 |

REDS

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| SIDURI PINO NOIR Russian River, CA | \$8.5 \$35 |
| ST. FRANCIS OLD VINE ZIN Sonoma, CA | \$8 \$26 |
| KUNDE ZINFANDEL Sonoma County | \$8.5 \$35 |
| EDMEADES ZINFANDEL Sonoma, CA | \$8 \$26 |
| MURPHY GOODE CABERNET North Coast, CA | \$7 \$24 |
| KUNDE CABERNET Sonoma County | \$9 \$35 |

ON TAP

PORT

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|--------------------------------|-----|-----------------------------|------|
| House White Red (Pinot Noir) | \$5 | Taylor Fladgate Tawny 10yr. | \$15 |
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wine cave.

APPETIZER

GRILLED ARTICHOKE BRUSCHETTA

Artichokes, fresh herbs & percorino romano cheese atop lightly toasted baguette.

ENTRÉE

CITRUS & CUCUMBER KING SALMON

Lightly dressed with avocado mousse & champagne vinaigrette.

SONOMA CHICKEN PESTO CAPRESE

Vine ripened heirloom tomatoes, fresh mozzarella cheese & house made basil pasta.

DESSERT

LEMON MERINGUE TART

With fresh berries.

