

Wine List

White Wine

	Glass	Bottle	Case
2018 No. 6 White	\$7	\$24	\$264
Off-dry with bright layers of honeysuckle, ripe peach, and pear			
2017 Chenin Blanc	\$7.50	\$26	\$312
Off-dry with notes of pineapple, guava, and mineral			
2018 Chardonnay	\$7.50	\$26	\$312
Dry with clean notes of green apple, citrus, and hint of French oak			
2018 Viognier "Vio"	\$7.50	\$26	\$312
Dry with nuances of lilac, tangerine, pineapple, and nectarine			

Red Wine

	Glass	Bottle	Case
2016 No. 6 Red	\$8	\$28	\$336
Balanced with notes of violets, raspberry, ripe cherry, and soft oak			
2016 'Crevasse' Cabernet Sauvignon	\$8.50	\$30	\$360
Full-bodied with notes of currant, dark cherry, and black pepper			
2016 "Scarlet Lake" Syrah	\$8.50	\$30	\$360
Bold with smoky nuances of ripe cherry, rose petal, and mocha			
2016 Mourvèdre "Mo"	\$8.50	\$30	\$360
Dynamic with hints of rhubarb, dried herbs, and white pepper			
2016 Merlot	\$8.50	\$30	\$360
Soft with notes of plum, leather, wild strawberry and ripe cherry			
2015 Cabernet Sauvignon	\$9	\$34	\$408
Dynamic with layers of dark cherry, black tea, cedar, and spice			
2016 Voilà	\$9	\$34	\$408
Complex, fruit-forward and smooth, with berries and depth			
2016 Cabernet Franc	\$9	\$34	\$408
Bold and spicy, featuring notes of bing cherry and blackberry			
2016 Malbec	\$9	\$34	\$408
Medium-bodied and complex. Cassis, strawberry and baking spices			
2016 Petit Verdot	\$9	\$34	\$408
Complex and full-bodied with cherry, pomegranate and vanilla			
2015 Confetti - Rhone	\$9.25	\$36	\$432
Full bodied fruit forward Southern Rhone-style blend			
2015 BDX - Bordeaux	\$9.50	\$38	\$456
Complex and well-structured with aromas of cherry and coconut			
2016 "Opulence" Reserve Syrah	\$11	\$44	\$528
Elegant with nuances of dark cherry, orange peel, and lavender			

Wine Tasting

One flight tasting fee is waived with the purchase of a bottle!

White Flight (2oz each) \$8

Showcasing our most popular whites
 2018 Chardonnay
 2018 Viognier
 2017 Chenin Blanc

Fruit Flight (2oz each) \$9

Focusing on our fruit-focused wines!
 2018 No. 6 White
 2016 Scarlet Lake
 2016 'Crevasse' Cabernet Sauvignon

Big Red Flight (2oz each) \$10

Taste a few of our best wines.
 2015 BDX
 2015 Cabernet Sauvignon
 2016 Cabernet Franc

Customized (2oz each) \$10. Taste any 3 wines from our wine list

Cheese

3-Cheese Plate – Choice of three gourmet cheeses served with crackers and seasonal accoutrements.

\$11.25

5-Cheese Plate – Choice of five gourmet cheeses served with crackers and seasonal accoutrements.

\$15.25

Choose from the following gourmet cheeses:

Havarti
Havarti with Dill
White Cheddar with Horseradish
Flagship Aged White Cheddar
Manchego
Purple Haze; goat cheese with lavender & fennel pollen
Jerk Seasoned White Cheddar
Italian Parmesan
French Brie
Smoked Gouda

Customize your cheese plate:

Soppressata Italian Dry Salami \$5
Toscano Fennel Pollen Salami \$5
Napoli Applewood-Smoked Salami \$5
Marinated Mediterranean olives \$4
French cornichons \$4
Add an extra piece of cheese \$4
Substitute warm baguette \$2
Warm local honey \$2
Unfiltered EVOO \$3
Raspberry infused balsamic vinegar \$3

Small Plates

Petite French Baguettes with Dipping Trio \$10

Warm baguettes with a trio of unfiltered EVOO, raspberry infused balsamic vinegar, and fig infused balsamic glaze.

Cured Meat Plate \$12

Soppressata Italian Dry Salami, Toscano Fennel Pollen Salami, and Napoli Applewood-Smoked Salami served with French cornichons and a side of crackers.

Spinach, Artichoke & Parmesan Dip \$8

A creamy blend of spinach, artichoke hearts, and parmesan cheese. Prepared with all natural Greek yogurt, this indulgent dip is gluten-free and low fat. Served hot with gluten-free chips and Soppressata Italian cured salami.

Sundried Tomato & Feta Hummus \$7

Authentic hummus topped with cracked black pepper, feta, and sundried tomatoes. Served with lavash crackers. This appetizer can be made vegan by request.

Mediterranean Plate \$10

Soppressata Italian cured salami, Parmesan, and a bowl of marinated Mediterranean olives. Served with a side of crackers.

Purple Haze \$10

Lavender and fennel pollen infused goat cheese drizzled with warm local honey and topped with dried blueberries, cherries, and cranberries. Served with crackers.

Triple-Chocolate Truffle \$6

Three irresistibly smooth triple-chocolate truffles garnished with a chocolate and berry drizzle.