

## Wine List

### Champagne & Sparkling

<i>Sweet or dry with subtle flavors like peach, cherry or apple</i>	1/2		
	Glass	Glass	Bottle
<i>Sparkling Syrah</i> , Jed Steele, 'Black Bubbles', California, NV	6	11	50
<i>Sparkling</i> , Gruet, Blanc de Noirs, New Mexico, NV	5	9	43
<i>Sparkling</i> , Domaine Chandon, Rosé, Napa, NV, 187ml	—	12	—
<i>Sparkling</i> , Iron Horse, Russian Cuvée, Green Valley, California, 2004	8	15	72
<i>Sparkling</i> , IL Falchetto, Brachetto D'Acqui, Piedmonté, 2008	6	12	55
<i>Champagne</i> , Heidsieck and Co., Brut 'Blue Top', France, NV 187ml	—	23	—
<i>Champagne</i> , Perrier-Jouët, Grand Brut, Epernay, France, NV 187ml	—	20	—

### Aromatic White

<i>Refreshing white wines from around the world. Light bodied, yet complex with just-picked fruit flavor</i>	1/2		
	Glass	Glass	Bottle
<i>Muscat Blanc</i> , IL Falchetto, Moscato d'Asti, Piedmonté, 2008	7	13	55
<i>Vinho Verde</i> , Quinta de Aveleda, Portugal, 2008	4	7	26
<i>Albariño</i> , Bodegas, Martin Códax, Rías Baixas, Spain, 2008	5	9	34
<i>Chenin Blanc</i> , Domaine Pichot Vourvray, Loire Valley, France, 2008	5	9	36
<i>Torrontes</i> , Finca El Origen, Mendoza, Argentina, 2007	4	7	26
<i>Pinot Grigio</i> , Maso Canali, Trentino, Italy, 2008	5	10	37
<i>Pinot Gris</i> , R. Stuart & Co., Big Fire, Oregon, 2009	4	8	31
<i>Grüner Veltliner</i> , Laurenz V, Laurenz und Sophie, Austria, 2007	5	9	33
<i>Pinot Blanc</i> , Steele, Santa Barbara County, 2007	5	9	34
<i>Viognier</i> , Yalumba, Eden Valley, Australia, 2008	6	11	42
<i>Proprietary White</i> , Conundrum, California, 2008	7	13	49
<i>Proprietary White</i> , Peter Lehmann, Layers, Adelaide Hills, Australia, 2009	5	9	34

### Riesling

<i>From crisp and bone-dry to more complex, rich and sweet wines</i>	1/2		
	Glass	Glass	Bottle
St M, Pfalz, Germany, 2008	4	8	29
Penfolds, Thomas Hyland, Adelaide, Australia, 2008	5	9	33
Dr. Loosen, Dr. L, Mosel, Germany, 2008	5	9	36
St Urbans-Hof, Ockfener Bockstein Kabinett, Mosel-Saar-Ruwer, Germany, 2007	6	11	41

### Sauvignon Blanc

<i>Crisp, elegant and fresh. Grassy to intensely tropical flavors</i>	1/2		
	Glass	Glass	Bottle
<i>Sauvignon Blanc</i> , Joel Gott, Napa, 2008	4	7	26
<i>Bordeaux Blend</i> , Chateau Bonnet Blanc, Entre Deux Mers, Bordeaux, France 2008	5	9	34
<i>Sauvignon Blanc</i> , Whitehaven, Marlborough, New Zealand, 2008	5	10	37
<i>Sauvignon Blanc</i> , Porcupine Ridge, Western Cape, South Africa 2009	4	8	30

### Chardonnay

<i>Full bodied, with buttery, oak or rich fruit flavors</i>	1/2		
	Glass	Glass	Bottle
McWilliam's, Hanwood Estate, SE Australia, 2008	4	7	25
Green Point, Victoria, Australia, 2006	5	9	34
Carmenet, California, 2008	4	8	29
Landmark, 'Overlook', Sonoma, 2007	6	12	44
Craggy Range, 'Kidnappers Vineyard', Hawkes Bay, New Zealand, 2008	6	11	48
Chanson Viré-Clessé, Burgundy, France, 2008	6	12	46
Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington, 2007	5	10	38
Arrowood, Sonoma County, 2007	7	14	54

### Pinot Noir

<i>Light to medium bodied with aromas reminiscent of black cherry, raspberry or currant</i>	1/2		
	Glass	Glass	Bottle
Mark West, California, 2008	4	8	31
Talley, Bishop's Peak, Central Coast, 2008	6	11	41

Wild Rock, 'Cupid's Arrow', Central Otago, New Zealand, 2007	5	11	40
Vincent Girardin, Cuvée Saint-Vincent, Burgundy, France, 2006	7	13	48
Cloudline, Oregon, 2008	6	12	44
Whitehaven, Marlborough, New Zealand, 2007	7	13	48
Laetitia, Estate, Arroyo Grande, 2007	6	12	46

### Merlot

<i>Soft, fruity, velvety wines with flavors of black and red berries.</i>	1/2		
	Glass	Glass	Bottle
Red Rock, Reserve, California, 2007	4	7	26
Pavilion Crossing, Merlot, Sonoma County, 2008	5	9	34
Marquis Philips, Merlot, McLaren Vale, Australia, 2008	5	10	37
Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington, 2007	5	10	38

### Syrah/Shiraz

<i>Rhone style wines, dark in color, powerful and full flavored with jammy fruit</i>	1/2		
	Glass	Glass	Bottle
<i>Shiraz</i> , Jam Jar, Western Cape, Australia, 2009	5	9	34
<i>Shiraz Blend</i> , St Hallett, 'Gamekeeper's Red', Barossa Valley, Australia, 2006	4	8	29
<i>Syrah</i> , Porcupine Ridge, Cape of Good Hope, South Africa, 2008	4	8	30
<i>Shiraz Blend</i> , Terlato & Chapoutier, Victoria, Australia, 2007	7	13	48
<i>Shiraz</i> , Marquis Philips, 'Baby Roogie', SE Australia, 2008	5	10	37
<i>Petite Sirah</i> , Villa San-Juliette, Paso Robles, 2007	4	8	31

### Cabernet

<i>Dense, dark and tannic with flavors from mint, black pepper and jam</i>	1/2		
	Glass	Glass	Bottle
Root: 1, Colchagua Valley, Chile, 2007	4	7	27
Louis M. Martini, Sonoma County, 2007	4	9	32
Silver Palm, North Coast, California, 2007	5	9	34
Rutherford Hill, Napa, 2003	7	14	54
Dry Creek Vineyards, Dry Creek Valley, 2006	6	12	48
Kenwood, Jack London, Sonoma, 2006	6	11	40
d'Arenberg, High Trellis, McLaren Vale, Australia, 2007	6	11	44

### Italian

<i>From light, fruity Chianti to bold Tuscan blends</i>	1/2		
	Glass	Glass	Bottle
<i>Sangiovese</i> , Corragio, Chianti, Italy, 2008	4	7	27
<i>Sangiovese Blend</i> , Querciabella, Mongrana, Tuscany, Italy, 2007	6	11	40
<i>Corvina Blend</i> , Allegrini, Palazzo della Torre, Veneto, Italy, 2008	6	12	44
<i>Sangiovese Blend</i> , Corte alla Flora, Vino Nobile di Montepulciano, Tuscany, Italy, 2005	6	12	44
<i>Nebbiolo</i> , Renato Ratti, 'Ochetti', Nebbiolo d'Alba, Italy, 2007	6	12	46

### Interesting Reds

<i>Intense and rich red wines from around the world</i>	1/2		
	Glass	Glass	Bottle
<i>Tempranillo Blend</i> , Faustino, VII, Rioja, Spain, 2007	4	7	27
<i>Tempranillo</i> , Conde de Valdemar, Reserva, Rioja, Spain, 2003	6	11	44
<i>Bordeaux Blend</i> , Château Parenchère, Bordeaux, France, 2006	6	12	46
<i>Bordeaux Blend</i> , Chappellet, Mountain Cuvée, Napa, 2007	7	14	55
<i>Bordeaux Blend</i> , Villa San-Juliette, Romantique, Paso Robles, 2006	4	8	31
<i>Malbec</i> , Kaiken, Reserve, Mendoza, Argentina, 2008	4	8	30
<i>Primitivo</i> , Laver Cake, Puglia, Italy, 2006	5	10	40
<i>Zinfandel</i> , Tuck Beckstoffer, Victory Vineyards, Parcel 31, Napa, 2007	4	8	31
<i>Zinfandel</i> , Edmeades, Mendocino, California, 2007	6	11	42
<i>Cabernet Franc</i> , Lang & Reed, Lake County, 2007	7	13	51
<i>Grenache</i> , Vega Sindoa, 'El Chaparral', Navarra, Spain, 2008	4	8	30
<i>Monastrell</i> , Juan Gil, Jumilla, Spain, 2007	5	9	35

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# WELCOME TO THE GRAPE

## Bistro Menu

### CHEESE & CHARCUTERIE

*\$3.00 per selection (1 oz. each)  
Select items from the following:*

#### *Artisanal Cheeses:*

Chef's Daily Special, Point Reyes Original Blue, Cypress Grove Truffle Tremor, Beecher's Flagship

#### *Charcuterie:*

Genoa Salami, Serano Ham, Salami Toscana, Truffled Mousse Pate

*Accompanied by caperberries,  
sun-dried tomato and peperoncini.*

#### *Our Master Sommelier recommends:*

Bottle of Borsao, Granacha, Spain  
With 5 selections . . . . 36

### STARTERS & SHARE PLATES

#### *Mezze Platter*

Roasted garlic hummus, house-marinated olives, cashew & goat cheese stuffed peppadews, warm pita bread . . . . 9

#### *Grilled Tuscan Focaccia*

Fresh mozzarella, grape tomatoes, balsamic vinegar, olive oil . . . . 9

#### *Jumbo Lump Crab & Avocado Cocktail*

Tomatoes, grapefruit mojo dressing . . . . 10

#### *Kristin's Baked Brie*

With home-made riesling caramel & apple chutney (serves two) . . . . 12

#### *Roma Tomato & Mozzarella Flatbread*

Fresh basil, balsamic vinegar, olive oil . . . . 8

#### *Chipotle Shrimp Flatbread*

Fresh tomato, cilantro lime dressing . . . . 10

#### *Scottish Smoked Salmon Flatbread*

Dill crème fraiche, capers, red onion, arugula, goat cheese aioli . . . . 11

#### *Pulled Pork & Fire-Roasted Corn Flatbread*

Slow roasted, with pepper jack cheese . . . . 9

### SANDWICHES

#### *BBQ Roasted Pork on Asiago Focaccia*

Topped with chipotle slaw & served with kettle chips . . . . 9

#### *Roasted Vegetable & Goat Cheese Sandwich*

Chef's market vegetables with sun-dried tomato pesto on ciabatta served with orzo salad . . . . 10

#### *Chicken Club*

Eden Farms apple-wood smoked bacon, lettuce, tomato and coarse grained mustard sauce served with orzo salad . . . . 11

#### *Grilled Salmon BLT*

Nueske's applewood smoked bacon, lettuce, tomato and stone ground honey mustard on seven grain bread with mixed green salad . . . . 12

#### *Knife & Fork Steak Sandwich*

Open face, piled high with grilled onions and cheese. Served with horseradish cream sauce and kettle chips . . . . 15

### ENTRÉES

#### *Grilled Mahi Tacos*

Jalapeno slaw, fresh tomato salsa served with saffron rice . . . . 12

#### *Jumbo Lump Crab Cake*

Fresh arugula, yellow tomato coulis . . . . 12

#### *Herb Roasted Springer Mountain Chicken*

Caramelized shallot butter, asparagus, herb roasted fingerling potatoes . . . . 13

#### *Shrimp & Grits*

Logan Turnpike grits, tasso ham gravy . . . . 12

*"What scoundrel  
stole the cork from my lunch?"*

-W.C. Fields

### ENTRÉE SALADS

#### *Asian Grilled Salmon Salad*

Napa cabbage, carrots, toasted cashews, scallions, red peppers & sesame cashew dressing . . . . 13

#### *Chopped Greek Salad*

Feta, tomato, onion, olives, garbanzo beans, peperoncini & house-made vinaigrette . . . . 9

#### *Classic Chicken Caesar Salad*

House-made croutons, imported Parmesan . . . . 11

#### *Hanger Steak Salad*

Grilled portobello mushrooms, "tobacco" fried onions & bleu cheese crumbles served on a bed of baby spinach, dressed with chimichurri . . . . 15