

Wine List

Champagne & Sparkling

Sweet or dry with subtle flavors like peach, cherry or apple.

	1/2 Glass	Glass	Bottle
Louis Perdrier, Brut Rosé, France NV	4	8	35
Perrier Jouet, Grand Brut, France, Epernay NV (Split)	-	-	20
Trevisiol, Prosecco Valdobbiadene, Italy, Veneto NV	5	10	42
Steele, Black Bubbles, Lake County NV	6	11	42

Aromatic White

Refreshing white wines from around the world.

Light bodied, yet complex with just-picked fruit flavor.

	1/2 Glass	Glass	Bottle
<i>Chenin Blanc</i> , Ch. de Valmer, France, Vouvray, 2008	4	8	32
<i>Albariño</i> , Martin Codax, Spain, Rias Baixas, 2008	5	9	35
<i>Proprietary White</i> , Antonio Sanguinuitte, Vincero, Italy, Tuscany, 2008	5	10	37
<i>Grüner Veltliner</i> , Berger, Austria, Kremstal, 2008	5	9	37
<i>Pinot Grigio</i> , Maso Canali, Italy, Trentino, 2008	6	10	39
<i>Proprietary White</i> , Conundrum, California, 2008	7	13	49

Riesling

From crisp and bone-dry to more complex, rich and sweet wines.

	1/2 Glass	Glass	Bottle
Kreusch, Spätlese, Germany, 2008	4	8	34
Kreusch, Auslese, Germany, 2008	5	9	40
Penfolds, Thomas Hyland, Australia, Adelaide, 2007	5	9	35
St Urbans Hof, Ockfener Bockstein Kabinett, Germany, Mosel-Saar-Ruwer, 2008	6	11	39

Sauvignon Blanc

Crisp, elegant and fresh. Grassy to intensely tropical flavors.

	1/2 Glass	Glass	Bottle
Indaba, South Africa, Western Cape, 2008	4	7	25
Hanna, Russian River Valley, CA, 2009	6	12	44
Ch. de Parenchère, France, Bordeaux, 2009	4	8	29
Whitehaven, NZ, Marlborough, 2008	5	10	37

Chardonnay

Full bodied, with buttery, oak or rich fruit flavors.

	1/2 Glass	Glass	Bottle
McWilliam's, Hanwood Estate, SE Australia, 2008	4	7	25
Darby & Joan, SE Australia, 2008	4	7	26
Frei Brothers, Russian River Valley, California, 2007	5	9	34
Chateau Ste Michelle, Indian Wells, Washington, Columbia Valley, 2007	6	11	42
Verget, Mâcon-Bussières, France, Burgundy, 2006	6	12	44
Mer Soleil, California, 2007	7	14	55

Pinot Noir

Light to medium bodied with aromas reminiscent of black cherry, raspberry or currant.

	1/2 Glass	Glass	Bottle
Castle Rock, California, 2008	4	7	26
MacMurray Ranch, Sonoma County, 2008	5	10	36
Whitehaven, NZ, Marlborough, 2008	6	12	45
Belle Glos 'Meomi', California, 2008	7	14	52

Merlot

Soft, fruity, velvety wines with flavors of black and red berries.

	1/2 Glass	Glass	Bottle
Red Rock, Reserve, USA, California, 2008	4	7	26
Pavilion Crossing, Sonoma County, 2008	5	9	35
Marquis Philips, Australia, McLaren Vale, 2007	6	11	39
Chateau Ste Michelle, Indian Wells, Washington, Columbia Valley, 2007	6	12	45

Syrah/Shiraz

Rhône style wines, dark in color, powerful and full flavored with jammy fruit.

	1/2 Glass	Glass	Bottle
<i>Rhône Blend</i> , St Hallet, Gamekeeper's Red, Australia, 2008	4	7	26
<i>Syrah</i> , Chateau Ste Michelle, Washington, Columbia Valley, 2008	4	8	29
<i>Rhône Blend</i> , Cuvée Kermit Lynch, Côtes du Rhône, France, Rhône, 2006	5	10	37
<i>Shiraz</i> , Marquis Philips, SE Australia, 2007	6	11	39

Cabernet

Dense, dark and tannic with flavors from mint, black pepper and jam.

	1/2 Glass	Glass	Bottle
<i>Bordeaux Blend</i> , Ch. de Parenchère, Red, France, Bordeaux, 2008	5	10	36
Louis Martini, Sonoma County, 2008	6	11	40
Louis Martini, Napa, 2006	6	12	45
Dry Creek, 2006	7	14	50
Marietta, Alexander Valley, 2006	7	14	52
<i>Cabernet / Merlot</i> , Mount Veeder Winery, Napa, 2006	8	16	50

Italian

From light, fruity Chianti to bold Tuscan blends.

	1/2 Glass	Glass	Bottle
<i>Sangiovese</i> , Fattoria Bibbiani, Italy, Chianti, 2008	4	8	31
<i>Montepulciano d'Abruzzo</i> , Laquercia, Italy, Abruzzo, 2007	5	10	37
<i>Nero d'Avola</i> , Martorana, Italy, Sicily, 2008	6	11	39
<i>Corvina Blend</i> , Allegrini, Palazzo della Torre, Italy, Veneto, 2007	7	14	50

Interesting Reds

Intense and rich red wines from around the world.

	1/2 Glass	Glass	Bottle
<i>Malbec</i> , Alamos, Argentina, Mendoza, 2008	4	7	26
<i>Cabernet / Shiraz / Merlot</i> , Guardian Peak 'Frontier Blend' South Africa, 2008	4	8	30
<i>Malbec Rosé</i> , Crios de Susana Balbo, Argentina, Mendoza, 2009	4	8	30
<i>Garnacha</i> , Vega Sindoa, El Chaparral, Spain, Navarra, 2008	5	9	35
<i>Zinfandel</i> , Axis, California, 2007	5	10	37
<i>Carmenere</i> , Errazuriz, Single Vineyard, Chile, Aconcagua Valley, 2006	6	11	39
<i>Monastrell</i> , Juan Gil, Spain, Jumilla, 2007	6	11	39
<i>Tempranillo</i> , Abadia Retuerta, Selección Especial, Spain Sardon de Duero, 2006	6	12	44
<i>Tempranillo</i> , Sierra Cantabria, Crianza, Spain, Rioja, 2006	6	12	44

Wine Spectator "Award of Excellence"
Wine Bar • Bistro • Wine Shop



WELCOME TO THE GRAPE

Bistro Menu

CHEESE & CHARCUTERIE

Three Selections 13

Five Selections 17

Select items from the following:

Artisanal Cheeses:

Cypress Grove Lamb Chopper, Mahon, Great Hills Blue, Purple Haze, Beecher's Flagship

Charcuterie:

Genoa Salami, Cured Finocchiona, Prosciutto d'Parma, Truffled Mousse Pate

Selections of Three and Five are served with imported olives, caperberries, sun-dried tomato and pepperoncini

Baked Brie in Pastry

Brie baked in a light, flakey crust with cherry and red wine chutney (serves two) 15

Steak and Mushroom Flatbread

Grilled onions, peppers and mushrooms, fontina cheese 9

Prosciutto and Fig Flatbread

Sweet fig jam, savory prosciutto and creamy cambozola cheese 10

Atlantic Smoked Salmon Flatbread

Smoked salmon, marinated European cucumber, red onion, arugula, feta cream spread, drizzled with a miso aioli 11

BBQ Pork Flatbread

Slow roasted BBQ pork, cheddar, topped with Napa Valley slaw 10

STARTERS, SHARE PLATES & SALADS

Soup of the Day

Ask your server about today's soup.

Shrimp and Crab Salad

Fresh shrimp and crab meat in a creamy lemon-herb dressing served on a bed of mixed greens, cucumber, tomato and balsamic vinaigrette 15

Caesar Salad

Romaine, croutons and imported Parmesan 7

Add Chicken 4

Add Shrimp 6

Add Salmon 6

Add Tenderloin 8

Chopped Greek Salad

Feta cheese, tomato, onion, olives, garbanzo beans and pepperoncini with house-made vinaigrette 8

Add Chicken 4

Add Shrimp 6

Add Salmon 6

Add Tenderloin 8

Mezze Platter

Roasted garlic hummus, house-marinated olives, fresh tomato and mozzarella salad, pita chips and French bread 9

Warm Feta Marinara

With garlic-herb crostini and fresh basil 7

Crab Stuffed Portobello

Roasted portobello mushroom stuffed with crab meat and fontina cheese 9

ENTREES

Tenderloin Steak Sandwich

Encrusted beef tenderloin prepared medium rare, served with caramelized onions and blue cheese sauce 15

Chicken Club

Grilled chicken breast, applewood smoked bacon, lettuce, tomato and coarse grained mustard sauce 10

Chicken Quesadilla

Chicken, feta, sun-dried tomato pesto and provolone, served with a sun-dried tomato aioli 9

Chicken and Portobello Quiche

Baked with a triple cheese blend. Served with mixed greens tossed in balsamic vinaigrette 10

Mini Crab Cakes

Served with Creole aioli and a side arugula salad 15

Lamb Chops

Roasted New Zealand lamb chops served with au gratin potato and a black cherry and port reduction

Three Chops 15

Five Chops 20

Petite Filet

Served with twice baked yukon gold potatoes, spinach and mushroom sauté 19

Lemon Dill Salmon

Served with sweet pea cous cous and tomato-saffron broth 19

DESSERTS

The Grape's Signature Chocolate Fondue

Served with fresh fruits, cakes and s'mores.

For Two 15

For Four 25

Vanilla Cheesecake Crème Brûlée

Vanilla cream cheese infused crème brûlée, served with whipped cream and fresh berries 9

Fresh Seasonal Berries

With vanilla whipped cream 8

Apple Cobbler

Cinnamon and caramel apples with a butter crunch topping, served warm with vanilla bean ice cream 9

Chocolate Cream Cheese Brownie

Drizzled with caramel sauce, served warm and topped with a scoop of vanilla bean ice cream 8