

By The Glass

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	<u><i>Sparkling</i></u>	<i>Bottle</i>
NV	Cava , Freixenet, Brut, Spain fresh palate of apple, ripe pear and bright citrus flavors <i>suggested pairings:</i> oysters, caviar, sushi, shrimp	6.5
NV	Prosecco , Lunetta, Brut, Italy intense fruity bouquet, very dry and light in body <i>suggested pairings:</i> prosciutto, stuffed mushrooms, creamy sauces	7.5
NV	Cider , Edenvale Organic Hard Pear Cider, Rogue Valley estate-grown pears picked fresh for "farm to bottle" goodness <i>suggested pairings:</i> light appetizers, salads and all cheeses	12
NV	Sparkling , Chandon, Brut, California Signature profile of apple, pear and citrus flavors <i>suggested pairings:</i> seafood dishes, salads and appetizers	28
NV	Sparkling , Gruet, Brut, New Mexico aromas of green apple, citrus and mineral notes with a lingering brioche finish <i>suggested pairings:</i> oysters, shrimp, smoked salmon, salads	29
2015	Sparkling , Schramsberg "blanc de blancs", Brut, California "white from white" vibrant, fruitful and crisp nature <i>suggested pairings:</i> crab cakes, lemon chicken, hard cheeses, ceviche	55
NV	Champagne , Piper Heidsieck, Brut, France seductive and bright, notes of almond hazelnut with fresh pear and apple <i>suggested pairings:</i> shellfish, sole, appetizers	48



White

2016	<p>Chardonnay, Chalk Hill, Sonoma Coast</p> <p style="text-align: center;"><u><i>aromas of yellow apple, melon, and citrus notes</i></u></p> <p>suggested pairings: salads, seafood, chicken, pork</p>	7
2017	<p>Chardonnay, Dancin "Melange", Rogue Valley</p> <p>nectarine and white peach, which trails slowly into pineapple</p> <p>suggested pairings: seafood, pork, chicken</p>	9
2015	<p>Chardonnay, Irvine & Roberts, Ashland</p> <p style="text-align: center;"><u><i>flavors of ripe citrus and stone fruit</i></u></p> <p>suggested pairings: seafood pasta, roasted chicken, crab cakes</p>	10.5
2017	<p>Pinot Gris, RoxyAnn, Rogue Valley</p> <p>flavors and aromas of stone fruit, citrus, and honeysuckle</p> <p>suggested pairings: salads, seafood, and subtle chicken dishes</p>	7.5
2018	<p>Riesling, Dr. Loosen, Salem</p> <p>crisp, fruity and refreshing</p> <p>suggested pairings: stir fry dishes and curry</p>	6
2018	<p>Rose, Goldback Grenache, Rogue Valley</p> <p>Tart red berries, watermelon and rose water</p> <p>suggested pairings: pasta, seafood and salads</p>	6
2017	<p>Sauvignon Blanc, Diamondback, Rogue Valley</p> <p><i>richly flavored, expansive layers of pineapple, grapefruit, and nectarine</i></p> <p>suggested pairings: risotto, root vegetables, asian salads, pasta</p>	9.5
2017	<p>Sauvignon Blanc, Sancerre Raimbault, Verdigny France</p> <p><i>medium body with hints of lemon, grass, grapefruit, and slate</i></p> <p>suggested pairings: oysters, prawns, seabass, and goat cheese</p>	9.5
2017	<p>Viognier, Cowhorn Spiral 36, Applegate Valley</p> <p><i>refreshing essences of lime and honeydew</i></p> <p>suggested pairings: ideal with seafood and salads</p>	9
2015	<p>Viognier, Kriselle Cellars, Rogue Valley</p> <p><i>rich, while still maintaining vitality in the glass, tropical fruit aromas</i></p> <p>suggested pairings: ideal with seafood, shellfish and salads</p>	7.5

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	<u>Red</u>	<i>Glass</i>
2015	Bordeaux , Domaine du Seuil, France blend of cabernet and merlot, rich tannins, full bodied <i>suggested pairings:</i> prime rib, steaks, pork, and roasted chicken	8.5
2017	Cabernet Sauvignon , J.Lohr Seven Oaks, Paso Robles intense cherry and plum flavors, full bodied <i>suggested pairings:</i> burgers, steaks, roasted lamb, portabella mushrooms	8
2014	Claret , RoxyAnn, Rogue Valley flavors of ripe cherry, blackberry, with soft tannins <i>suggested pairings:</i> beef and pork ribs, steaks, beef stew, lamb	9
2014	Malbec , Famiglia Bianchi, Argentina deep red color, spicy touches with ripe plum and cherries <i>suggested pairings:</i> most all beef dishes, lamb, and hearty stews	7
2014	Merlot , St. Francis, Sonoma medium to full bodied with flavors of plum and dried currant <i>suggested pairings:</i> beef, duck, and blue cheese	7
2017	Pinot Noir , Dancin "Septette", Rogue Valley soft floral notes, cherries and a hint of oak <i>suggested pairings:</i> roasted chicken, salmon, pasta, and beef stew	12
2017	Red Blend , Conundrum, California notes of berry pie, wildflowers, vanilla and fresh oak <i>suggested pairings:</i> hors d'oeuvres, mild cheeses, poultry dishes	8.5
2014	Shiraz , D'Arenberg, McLaren Vale, Australia notes of exotic berries, full bodied, and a hint of spice <i>suggested pairings:</i> most all beef dishes, lamb, and hearty stews	7.5
2013	Tempranillo , Kriselle Cellars, Rogue Valley medium smooth tanins, rich notes of blackberry, mocha and savory herbs <i>suggested pairings:</i> cured or smoked meats and lamb	9.5
2015	Zinfandel , The Federalist, Mendocino rich spices, dark cherry, and cola notes <i>suggested pairings:</i> BBQ ribs, burgers, pot roast, and steak	8



White

2016	Chardonnay , Chalk Hill, Sonoma Coast aromas of yellow apple, melon, and citrus notes <i>suggested pairings:</i> salads, seafood, chicken, pork	26
2017	Chardonnay , Dancin "Melange", Rogue Valley nectarine and white peach, which trails slowly into pineapple <i>suggested pairings:</i> seafood, pork, chicken	35
2015	Chardonnay , Irvine & Roberts, Ashland flavors of ripe citrus and stone fruit <i>suggested pairings:</i> seafood pasta, roasted chicken, crab cakes	40
2016	Chardonnay , Pahlmeyer, Napa Valley medium to full-bodied, clean floral aroma, flavors of stonefruit and spice <i>suggested pairings:</i> roasted chicken, salmon, halibut, and pork dishes	91
2017	Pinot Gris , Roxyann, Rogue Valley flavors and aromas of stone fruit, citrus, and honeysuckle <i>suggested pairings:</i> salads, seafood, and subtle chicken dishes	28
2018	Riesling , Dr. Loosen, Salem crisp, fruity and refreshing <i>suggested pairings:</i> stir fry dishes and curry	23
2018	Rose , Goldback Grenache, Rogue Valley Tart red berries, watermelon and rose water <i>suggested pairings:</i> pasta, seafood and salads	24
2017	Sauvignon Blanc , Diamondback, Rogue Valley richly flavored, expansive layers of pineapple, grapefruit, and nectarine <i>suggested pairings:</i> risotto, root vegetables, asian salads, pasta	36
2017	Sauvignon Blanc , Sancerre Raimbault, Verdigny France medium body with hints of lemon, grass, grapefruit, and slate <i>suggested pairings:</i> oysters, prawns, seabass, and goat cheese	36
2017	Viognier , Kriselle Cellars, Rogue Valley rich, while still maintaining vitality in the glass, tropical fruit aromas <i>suggested pairings:</i> ideal with seafood, shellfish and salads	26
2017	Viognier , Cowhorn Spiral 36, Applegate Valley refreshing essences of lime and honeydew <i>suggested pairings:</i> seafood and salads	34

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2013	Barolo , Renato Ratti, Marcenasco, Italy full, wide and velvety taste with a finish of spices and vanilla <i>suggested pairings</i> : braised beef, roast goose, risotto, pheasant	65
2015	Bordeaux , Domaine du Seuil, France blend of cabernet and merlot, rich tannins, full bodied <i>suggested pairings</i> : prime rib, steaks, pork, and roasted chicken	32
2017	Cabernet Sauvignon , J.Lohr Seven Oaks, Paso Robles intense cherry and plum flavors, full bodied <i>suggested pairings</i> : burgers, steaks, roasted lamb, portabella mushrooms	30
2014	Cabernet Sauvignon , Fences Reserve, Rogue Valley black plum, cherry pie and chocolate covered blueberries fill the pallette <i>suggested pairings</i> : steak, lamb, prime rib and pork belly	58
2014	Cabernet Sauvignon , Silver Oak, Alexander Valley aromas of vanilla, cassis, and sage with a finish of dusty, silky tannins <i>suggested pairings</i> : beef, lamb, venison, and slow cooked meats	93
2014	Claret , Roxyann, Rogue Valley flavors of ripe cherry, blackberry, with soft tannins <i>suggested pairings</i> : beef and pork ribs, steaks, beef stew, lamb	34
2016	Grenache , Cowhorn, Applegate Valley, Oregon intense aromas of cherry, blackberry and licorice <i>suggested pairings</i> : perfect for your favorite BBQ fare	59
2014	Malbec , Famiglia Bianchi, Argentina deep red color, spicy touches with ripe plum and cherries <i>suggested pairings</i> : most all beef dishes, lamb, and hearty stews	26
2014	Merlot , St. Francis, Sonoma medium to full bodied with flavors of plum and dried currant <i>suggested pairings</i> : beef, duck, and blue cheese	26
2009	Merlot , Edenvale, Rogue Valley soft tannins and juicy red berry flavors. smooth and very elegant <i>suggested pairings</i> : roasted duck, lean cuts of beef, roasted vegetables	40

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2017	Pinot Noir , Dancin "Septette", Rogue Valley soft floral notes, cherries and a hint of oak <i>suggested pairings</i> : roasted chicken, salmon, pasta, and beef stew	46
2015	Pinot Noir , Brick House <i>Select</i> , Ribbon Ridge light to medium bodied, elegant and intense fruit <i>suggested pairings</i> : salmon, turkey, or wild game	55
2013	Red Blend , Peter Williams, Rogue Valley dark raspberry aromas, soft plums, winter spice, tight tannins <i>suggested pairings</i> : well-seasoned pork roast, fall root vegetables	26
2013	Red Blend , Conundrum, California notes of berry pie, wildflowers, vanill and fresh oak <i>suggested pairings</i> : hors d'oeuvres, mild cheeses, poultry dishes	32
2013	Red Blend , Pahlmeyer, Napa Valley ripe fruit flavors with notes of licorice and graphite slate <i>suggested pairings</i> : grilled dishes and stews, hearty fish dishes, pasta	150
2015	Sangiovese , Felsina Chianti, Tuscany, Italy dense yet rich, black cherry and earth aromas <i>suggested pairings</i> : red meats, roasted chicken, hearty cheeses	37
2014	Shiraz , D'Arenberg, McLaren Vale, Australia notes of exotic berries, full bodied, and a hint of spice <i>suggested pairings</i> : most all beef dishes, lamb, and hearty stews	28
2013	Tempranillo , Kriselle Cellars, Rogue Valley medium smooth tanins, rich notes of blackberry, mocha and savory herbs <i>suggested pairings</i> : <i>cured or smoked meats and lamb</i>	36
2015	Tempranillo , Ryan Rose, Rogue Valley rich notes of cherry, plum and dried fig <i>suggested pairings</i> : grilled meats and smokey dishes	50
2015	Zinfandel , The Federalist, Mendocino rich spices, dark cherry, and cola notes <i>suggested pairings</i> : BBQ ribs, burgers, pot roast, and steak	30

