

WHITE

Sparkling Brut, De Perriere, France

The aromas of this pale golden wine are fruity & floral with mineral notes & a hint of biscuit. The palate is fresh, elegant, and refined. Pair with our Chilean Sea Bass
Glass \$8 | Bottle \$30

Semi-Dry Riesling, Lamoreaux Landing, New York

On the nose, this wine is stony and earthy in crushed limestone, with accents of citrus peels and bright spring blossoms rounding it out. The palate shows ripeness with of juicy peach and apple tones. Pair with our Grilled Jerk Shrimp or Power Fruit Bowl
Glass \$8 | Bottle \$30

Pinot Grigio, Riff, Italy

Fine, fruity aromas of apple and peach with a pronounced, clean, elegant, and grapey flavor. Light to medium-bodied with a fresh mouth-watering finish. Pair with our Grilled Chicken Breast or Shrimp Marissa
Glass \$10 | Bottle \$39

Sauvignon Blanc, Rata, New Zealand

Citrusy, grapefruit aromas emerge with a touch of grassiness. Cheek-biting acidity and a lemony tang follow on the palate. Pair with our Shrimp Louie Salad or LCC Crab Cakes
Glass \$9 | Bottle \$35

Sauvignon Blanc, Bogle, California

Freshly mowed grass and green citrus notes permeate the aromas of this wine, while lemongrass, asparagus, and a touch of white pepper enliven the palate leading to a crispy finish with zest of lime and zingy acidity. Pair with our Apple Walnut Salad or Blue Crab Ravioli
Glass \$8 | Bottle \$30

Vinho Verde, Azahar, Portugal

Bright and lively with enticing orange blossom notes, green fruit flavors and a distinctive minerality. Pair with our Maryland Sliders or Southwest Chicken Salad
Glass \$10 | Bottle \$39

White Blend, Treana Blanc, California

Viognier Marsanne blend. Aromas of orange blossom honey, peach nectar and a hint of tropical passion fruit continue onto the palette and evolve into rich roasted pineapple, dried apricot with notes of honeysuckle and elderflower. It's creamy texture is brightened with a touch of acidity. Pair with our Southwest Chicken Salad or Chilean Sea Bass
Bottle \$65

Chardonnay (Unoaked), Capitelles des Fermes, France

Aged in stainless steel barrels, it's a well-balanced and structured wine on the palate, with a solid expression of the soil in which it has grown, and a citrus finish. Pair with our Shrimp Marissa or Salmon Burger Wrap
Glass \$9 | Bottle \$35

Chardonnay, Kendall Jackson, France

Crisp and dry with subtle flavors of pineapple, mango and papaya. Slight aromas of vanilla and toasted oak. Pair with our Cedar Plank Salmon
Glass \$12 | Bottle \$44



RED

Pinot Noir, La Forge Estate, France

Elegant notes of red berries, like strawberries and cherries, combined with soft spices and a hint of vanilla. Medium-bodied wine with ripe tannins and a well-balanced acidity. Pair with our Pub Burger or Chicken Parmesan
Glass \$10 | Bottle \$39

Pinot Noir, Row Eleven, California

Aromas of ripe juicy cherry with touches of violets and briar. Silky tannins and supple texture support the cherry and red berry flavors with a light vanilla finish. Pair with our Sesame Crusted Ahi Tuna or Cedar Plank Salmon
Glass \$12 | Bottle \$46

Merlot, DeLoach Vineyards, California

Enticing aromas of black cherry and mulberry with a note of cigar box. Luscious flavors of black plum, blackberry jam and raspberry are layered with dark chocolate and graham cracker. Pair with our 8oz Center Cut Filet with Red Wine Demi
Glass \$9 | Bottle \$35

Malbec, Ataliva, Mendoza

Aged in French Oak barrels for about six months, there is enough structure to balance the fruit and ripeness and subtle earthy elements lend a welcome savory aspect. Pair with our Asian Crunch Salad
Glass \$9 | Bottle \$35

Cabernet Sauvignon, Peirano Estate, California

The aromas of cinnamon-spiced baked plums, anise, ripe raspberries, bing cherries and blackberries. The first sip fills the mouth with sweet raspberries, black cherries, blackberries and anise while maintaining absolute dryness with firm, round, yet supple, mouth filling tannins. Pair with our Lamb Lollipops or 12oz NY Strip with Chimichurri
Glass \$12 | Bottle \$44

Shiraz, Farm to Table, Australia

Aromas of rhubarb, raspberry and juicy ripe plums are followed by a rich and peppery palate. Pair with our Beyond Burger or 8oz Center Cut Filet
Glass \$12 | Bottle \$44

Red Blend, Casal do Ramilo, Portugal

Blend of Aragonez and Touriga Nacional. Subtle floral aromas on the nose lead to a terrific balance of lightly jammy cherry and plum flavors and a smooth finish. Pair with our Lamb Lollipops
Glass \$10 | Bottle \$39

Red Blend, Vina Robles The Arborist, California

Aromas of roasted cherry, smoked meat and cola spice lead into a hearty palate of black currant, roasted game and licorice that's balanced by bright acidity. Pair with our 12oz NY Strip Steak with Chimichurri or Chicken Parmesan
Glass \$11 | Bottle \$42