

Wine and food can complement or contrast each other, as long as they do not mask each other's unique flavor and characteristics.

WINES BY THE GLASS

Whites

- Anew** Riesling. Columbia Valley, WA., 2014 12
Aromas of bright fruit, subtle spice and citrus, a harmonious blend of fruit flavor, heightened with aromatics and balanced acidity. Expressive flavors of fresh peach and a hint of spice.
- Bollini** Pinot Grigio. Trentino, Italy, 2016 12
Crisp and fresh, with plenty of juicy flavors, a light note of minerals and refreshing acidity.
- Kim Crawford** Sauvignon Blanc. New Zealand, 2017 14
Bright with citrus and dried herbs, show excellent weight and deliverance on the palate.
- Fiddlehead** Sauvignon Blanc. Happy Canyon, California, 2014 17
A slight hint of petrol on the nose then ventures into delicate and soft aromas of preserved lemons and scratched grapefruit skin.
- Magnolia Grove** Chardonnay. Central Coast, California, 2015 10
The wine tantalizes the palate with perfect poise of refreshing acidity and fruits.
- Harken** Chardonnay. Napa Valley, CA., 2015 11
Aromas of lemon zest, tart white peach and crisp pear, is complex yet crisp and balanced.
- Austerity** Chardonnay. Arroyo Seco, CA., 2015 12
This Creamy, layered Chardonnay features aromas of crème brulee, golden apples and toasted marshmallows. The palate reveals tropical fruit and pineapple flavors complemented by a velvety texture and rich, buttery finish.

Rose

- Day Owl.** Rose, CA. 11
This Crisp, medium bodied Barbera Rose with floral red fruit and vibrant orange zest vibes.

Sparkling

- Adami.** Prosecco. Treviso, Italy. NV 12
Pleasantly tart and full-flavored, with a crisp fruitiness. Admirable fullness, balance, and length, closely mirroring the aromatics of the nose.
- Chandon.** Brut. Napa Valley, California. NV 15
When you taste Brut Classic, look for nutty flavors with hints of brioche that build to a refreshingly dry finish.

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Reds

- DeLoach** Pinot Noir, St. Helena, CA. 12
Flavors of liqueur-soaked dark cherries, with pancetta and rosemary supports smooth tannins that precede a long, silky finish.
- Siduri** Pinot Noir, Willamette Valley, OR 15
Darker berry and currant flavors, along with hints of cherry joined by earth, dried brush, and even tobacco flavors.
- King Estate** Pinot Noir, Willamette Valley, OR. 19
Aromas of cherry, eucalyptus, raspberry and spice fill the glass. The palate exudes flavors of pomegranate, vanilla, cherry, oak and lavender, with a soft rich entry, nice texture, good weight and a long lively finish.
- Wild Horse** Merlot, Paso Robles, CA. 14
A dry medium-bodied smooth and robust merlot with ripe fruit aromas and flavors of plums, cherry, and berries mixed with cocoa.
- Seghesio** Zinfandel, Alexander Valley, CA. 11
Luscious, lively blackberry jam, raspberries, and black cherry woven with accents of dried herbs, cigar box and spice. Beautifully integrated, balanced tannins to finish.
- Alamos** Red Blend, Mendoza, Argentina. 12
Spicy flavors of black pepper, blackberry, and juicy dark cherry.
- Magnolia Grove** Cabernet Sauvignon, Lake County, CA. 10
Intense aromas of wild berries, and ripe red plums. Hints of roasted coffee, and clove add to the bouquet.
- Austerity** Cabernet Sauvignon, Arroyo Seco, CA. 12
Ripe cherry aromas followed by licorice and sweet oak. The layered palate features bright red fruits with a bold framework of structured tannins. The depth of flavor is underscored by a long finish.
- Arrowwood** Cabernet Sauvignon, Sonoma, CA. 15
Red Fruit dominated, with dark cherry, huckleberry, and floral tones of chickory and violet. Roasted coffee and a hint of anise appear on the palate, along with a smooth and opulent mouthfeel and weighty texture.
- Obsidian Ridge** Cabernet Sauvignon, Lake County, CA. 17
Intense aromas of wild berries, and red plums. Hints of roasted coffee, and clove add to the bouquet.

Featured Events

Wine Down Wednesday

Come join us every Wednesday from 5pm-6pm for a fun filled social event of appetizers paired with select wines. Reserve in advance and receive 15% off the journey tasting menu that night for dinner!

Fire Up The Fun

Join us every Sunday at grill station 5 from 4pm-5pm for a cooking and tasting demonstration paired with featured cocktails.

Prosecco. Brut.

Celebrate with a little bubbly

Adami Prosecco. Treviso, Italy. NV 40
Pleasantly tart and full-flavored, with a crisp fruitiness. Admirable fullness, balance, and length, closely mirroring the aromatics of the nose.

Mumm's Brut. Napa Valley, California. NV 55
Pristinely opens with gorgeous layered white blossom aromas, Followed by creamy vanilla citrus

Chandon Brut. Napa Valley, California. NV 60
When you taste Brut Classic, look for nutty flavors with hints of brioche that build to a refreshingly dry finish.

Riesling.

Pairs nicely with appetizers to desserts, pork, poultry or shellfish.

Selbach 'Ahi' Riesling. Mosel, Germany, 2015 36
Flowers on the nose and delicate orchard fruits on the palate.

Anew Riesling. Columbia Valley, WA., 2014 48
Aromas of bright fruit, subtle spice and citrus, a harmonious blend of fruit flavor, heightened with aromatics and balanced acidity. Expressive flavors of fresh peach and a hint of spice

Eroica Riesling. Columbia Valley, WA., 2015 80
Grapefruit and apple, the flavors weightier, the hint of petrol giving the wine intensity.

Sauvignon blanc. White blend.

Green-skinned grape variety that originates from the Bordeaux region of France.

St. Francis Sauvignon Blanc. Sonoma, CA., 2016 42
Tropical fruit, with creamy guava in the middle of it all, adds nice balance with crisp lime, melon, and pleasantly nutty oak. The finish is clean and smooth.

Echo Bay Sauvignon Blanc. Marlborough, New Zealand, 2015 44
Habersham's. They say: zesty citrus aroma leads to layers of passionfruit and gooseberry flavors with a clean finish. We say: lovely citrus with fruit, herbaceous.

Langlois Chateau-Sancerre Sauvignon Blanc. France, 2015 48
Extremely expressive, with typical citrusy and exotic fruit notes on the nose, on the palate lovely balance, elegance and freshness.

Kim Crawford Sauvignon Blanc. Marlborough, New Zealand, 2017 56
The bright with citrus and dried herbs, show excellent weight and deliverance on the palate.

Fiddlehead Sauvignon Blanc. Happy Canyon, CA., 2014 72
A slight hint of petrol on the nose then ventures into delicate and soft aromas of preserved lemons and scratched grapefruit skin.

Cakebread Sauvignon Blanc. Napa Valley, CA., 2015 88
Light and butter ripe golden apples, pear and citrus aromas, complemented by seductive vanilla cinnamon/nutmeg scents from oak ageing

14 Hand 'Hot to Trot' White Blend. Columbia, WA., 2013 36
White stone fruits and citrus, complemented by light flora notes. Flavors of pear, melon and lemon zest are balanced by crisp acidity, ending with a vibrant finish.

Chardonnay.

Pairs well with poultry, seafood or recipes that have heavy cream or butter.

Magnolia Grove Chardonnay. Central Coast, CA., 2015 35
This wine tantalizes the palate with perfect poise of refreshing acidity and fruits.

Harken Chardonnay. , CA., 2015 35
Aromas of lemon zest, tart white peach and crisp pear, is complex yet crisp and balanced.

Austerity Chardonnay. Arroyo Seco, Monterey, CA., 2015 42
This Creamy, layered Chardonnay features aromas of crème brulee, golden apples and toasted marshmallows. The palate reveals tropical fruit and pineapple flavors complemented by a velvety texture and rich, buttery finish.

Reaburn Russian River Chardonnay. California., 2015 48
Juicy peaches, pineapple and lime greet the nose, followed by vanilla and cedar. Ripe tropical fruit, fig jam, soft spice and nectarines mark the lengthy finish.

Chateau Ste. Michelle “Indian Well” 56
Chardonnay. Columbia Valley, WA., 2014
With a appealing tropical fruit character and rich, creamy texture, the wine delivers ripe sweet fruit flavors with caramel and brown sugars notes.

Rombauer Chardonnay. Carneros, CA., 2016 95
Juicy peaches, pineapple and lime greet the nose, followed by vanilla and cedar. Ripe tropical fruit, fig jam, soft spice and nectarines mark the lengthy finish.

Cakebread Chardonnay. Napa Valley, CA., 2015 105
Delightfully fragrant, slightly yeasty aromas of ripe pear, apple and guava fruit are complemented by hints of honeysuckle, mineral and toasted oak.

Pahlmeyer Chardonnay. , California, 2014 178
Juicy peaches, pineapple and lime greet the nose, followed by vanilla and cedar. Ripe tropical fruit, fig jam, soft spice and nectarines mark the lengthy finish.

Pinot Grigio.

Pairs nicely with seafood and light pastas.

Bollini Pinot Grigio. Trentino, Italy. 2016 36
Simply delicious with pure pear, lime, melon and apple aromas.

Stellina di Notte Pinot Grigio. Venezie, Italy. 2015 40
Complemented by aroma notes citing lemon, green apple and blossoms.

Rose.

Pairs nicely with cheeses, poultry or seafood

Day Owl Rose, CA., 2016 45
This Crisp, medium bodied Barbera Rose with floral red fruit and vibrant orange zest vibes.

Banfi Centine Rose. Toscano, Italy. 2016 48
Intense pink. Very aromatic. Fresh with hints of woodland berries. Fresh, dry, with rich berry flavors; well-structured, with a long crisp, clean finish.

Minuty Rose. Cotes de provence France. 2015 72
Very lovely with a nice bright nose of red fruits. Mostly grenache and cinsault.

Merlot.

Wonderfully paired with steak, swordfish, tuna and tomato based dishes

Beringer Founders Estate. Merlot. California, 2016 34
A smooth merlot with benchmark aromas of black fleshy plums and dark berries

Wild Horse Merlot. Templeton—Paso Robles, CA., 2014 56
A dry, medium-bodied smooth and robust Merlot with ripe fruit aromas and flavors of plums, cherry and berries mixed with hints of mint and cocoa.

Robert Hall Merlot. California, 2014 74
A smooth merlot with benchmark aromas of black fleshy plums and dark berries

Emmolo Merlot. Napa Valley, CA., 2015 80
This wine is lush and supple on the palate, with expansive, dark berry flavors, a fresh earthiness and smooth, leathery tannins.

Duckhorn Merlot. Napa Valley, CA., 2013 125
Notes of Asian spice, red currant, plum and blueberry crisp.

Pinot Noir.

This Varietal of wine is best paired with grilled salmon, lamb, duck, and mushrooms.

Deloach Pinot Noir. St. Helena, CA., 2016 40
Flavors of liqueur-soaked dark cherries, with pancetta and rosemary supports smooth tannins that precede a long, silky finish.

Siduri Pinot Noir, Willamette Valley, OR 2016 55
Darker berry and currant flavors, along with hints of cherry joined by earth, dried brush, and even tobacco flavors.

Bichot Burgogne Rouge Pinot Noir. Burgundy, FR., 2015 52
Old vines produce this wonderfully complex pinot noir intensely red in color with notes of black currants, plum and discreet woody notes

MacMurray Ranch Pinot Noir. Russian River, CA., 2015 60
Raspberry, cherry and bit of earth or flint on the nose. Crimson or cranberry in color. Raspberry on the palate with hint of cola and slight medium finish.

King Estate Pinot Noir, Willamette Valley, OR., 2014 80
Aromas of cherry, eucalyptus, raspberry and spice fill the glass. The palate exudes flavors of pomegranate, vanilla, cherry, oak and lavender, with a soft rich entry, nice texture, good weight and a long lively finish.

Belle Glos Pinot Noir. Santa Lucia Highlands, CA., 2016 80
The overall impression is rich with refined tannins, firm acidity and explosive layers of ripe fruit.

Penner-Ash Pinot Noir. Willamette Valley, OR., 2014 105
Bright ruby-red. Explosive mineral- and spice-accented raspberry and boysenberry aromas

Syrah. Zinfandel.

This wine is wonderful paired with duck, wild game, steak, and beef.

Seghesio Zinfandel, Alexander Valley, CA., 2016 55
Luscious, lively blackberry jam, raspberries, and black cherry woven with accents of dried herbs, cigar box and spice. Beautifully integrated, balanced tannins to finish.

Testarossa Syrah. Santa Lucia Highlands, CA., 2011 125
White pepper, violet, blueberry, black pepper, oaky spice.

Cabernet Sauvignon.

Tends to be a very bold and assertive wine. Best paired with steak or dishes with a heavy butter cream sauce.

Magnolia Grove Cabernet Sauvignon. CA., 2015 35

The bright cherry and berry flavors are complemented by vanilla and spice notes.

Chateau Ste. Jean Cabernet Sauvignon. CA., 2015 42

Balanced, complex and distinguished finishes with cassis, smoke, anise and dried tobacco.

Austerity Cabernet Sauvignon. Arroyo Seco, CA., 2014 42

Ripe cherry aromas followed by licorice and sweet oak. The layered palate features bright red fruits with a bold framework of structured tannins. The depth of flavor is underscored by a long finish.

CS Substance Cabernet Sauvignon. Sonoma Valley, CA., 2014 42

Aromas and flavors of cassis, violets, tobacco, and herbs to go with a medium to full bodied layered, rich and beautifully balanced profile on the palate.

Arrowwood Cabernet Sauvignon, Sonoma, CA., 2014 55

Red Fruit dominated, with dark cherry, huckleberry, and floral tones of chickory and violet. Roasted coffee and a hint of anise appear on the palate, along with a smooth and opulent mouthfeel and weighty texture.

Obsidian Ridge Cabernet Sauvignon. Lake County, CA., 2015 68

Intense aromas of wild blackberries and ripe red plums. Hints of roasted coffee, cinnamon, sugar cookies and clove add to the bouquet.

Ramey Cabernet Sauvignon. Napa Valley, CA., 2013 120

A large scale and dramatic wine that sweeps across the palate with generous, deeply resonant fruit.

Jordan Cabernet Sauvignon. CA., 2013 136

A large scale and dramatic wine that sweeps across the palate with generous, deeply resonant fruit.

Irresistible Reds.

A good red is like poetry in a glass.

Alamos Malbec. Mendoza, Argentina, 2016 40

Deep dark cherry and blackberry flavors with hint of brown spice and vanilla. A long finish and firm tannins this Malbec unforgettable.

Alamos Red Blend. Mendoza, Argentina, 2014 40

Spicy flavors of black pepper and blackberry and juicy dark cherry flavors

Don Miguel Red Blend. Mendoza, Argentina, 2013 42

Characterized by red fruit notes such as cherry and redcurrant. A spicy outline with lavender notes and delicate sweet aromas of vanilla and coconut stand out.

Niner Red blend. Sonoma, CA., 2014 52

On the nose bright red fruit is infused with cozy baking aromas of toasted sugar, cinnamon, and nutmeg. This palate is intensely gratifying, following up the warmth of the nose with a full bodied and fruit driven finish accented by soft tannins, and excellent acid that provides structure and contrast.

Joel Gott, Alakai Grenache blend, CA., 2013 39

Aromatics of black cherries, blackberries, and hints of white pepper. The flavors are elegant and balanced, rounded out by ripe fruit flavors and smooth tannins.