

BY THE GLASS

Revised: October 31, 2011

TASTING POUR: *All Wines by the Glass are Available in 1/2 Glass Pours*

SPARKLING

Cristalino "Brut"	NV	Catalonia, Spain	7.00
FLIGHT - "SURPRISING SPARKLERS"			13.00
Baron de Seillac Brut	NV	Provence, France	9.75
Il Follo "Spumante Rosato"	NV	Veneto, Italy	11.00
Argyle Brut	2006	Willamette OR	16.00

WHITE

Sauvignon Blanc, Gato Negro	2009	Valle Central, Chile	7.00
Chardonnay, La Playa	2009	Chile	7.00
Chardonnay, Merryvale-Starmont	2008	Napa Valley	13.50
Riesling, Coppola "Sofia"	2009	Monterey CA	11.50
Pinot Gris, Substance "Pg"	2009	Columbia Valley	12.00
Pinot Grigio, La Fiera	2009	Veneto, Italy	7.75
Picpoul de Pinet, Cave des Pomerols	2010	Languedoc, France	8.00
Sancet, Alain Faget "Côtes de Gascone"	2009	Gascony, France	9.00
Muscat, Baron de Hoen "Vin d'Alsace"	2008	Alsace, France	12.00
Riesling, Rudi Weist	2007	Germany	8.50
Gruner Veltliner, Huber "Hugo"	2009	Austria	9.00
Vinho Verde, Terra Antiga	2009	Minho, Portugal	8.75
Txakolina, Txomin Etxaniz	2008	Basque, Spain	15.00
FLIGHT - "INTRIGUING ITALIAN WHITES"			13.75
Pinot Bianco, Alois Lageder "Dolomiti IGT"	2010	Alto Adige	11.00
Langhe Arneis, Paitin "Vigna Elisa"	2009	Piedmont	12.00
Pallagrello Bianco, Terre del Principe "Fontanavigna"	2009	Campania	16.00

ROSÉ

Cinsault Blend, Domaine de Triennes	2010	Provence, France	11.00
Lagrein, Alois Lageder	2010	Alto Adige, Italy	12.00

FLIGHT - "VIBRANT RIOJA"

			13.00
Blanco, Finca Nueva	2008	Rioja	11.00
Rosado, Marqués de Cáceres	2010	Rioja	8.75
Tinta Reserva, Muga "Unfiltered"	2006	Rioja	17.00

RED

Tannat, Marichal	2009	Uruguay	7.00
Malbec, Tilia	2009	Mendoza	8.00
Merlot, Alias	2008	California	7.00
Pinot Noir, 99 Vines	NV	California	7.50
Pinot Noir, La Bête "Croft Vineyard"	2009	Eola-Amity Hills	12.50
Cabernet Sauvignon, William Hill	2009	Central Coast CA	8.75
Cabernet Sauvignon, La Storia "Estate"	2009	Alexander Valley	15.75
Petite Sirah, Writer's Block	2008	High Valley CA	11.00
Barbera, Scott Harvey "Mountain Selection"	2007	Amador Co CA	12.25
Pinotage, Nederburg	2007	South Africa	9.50
Tempranillo, Flaco	2009	Madrid, Spain	7.50
Gamay/Syrah, Dupond "L'Agnostique"	2009	France	9.00
Côtes du Rhône, Vidal-Fleury	2007	Rhône, France	10.00
Sangiovese, Di Majo Norante "Terra degli Osci"	2009	Molise, Italy	8.00
Nero d'Avola, Villa Pozzi	2008	Sicily, Italy	9.00
Corvina Blend, Allegrini "Pallazzo della Torre"	2007	Veneto, Italy	13.00
Vranec Blend, Bovin "Alexandar"	2008	Macedonia	11.00
FLIGHT - "UNCANNY CABERNET FRANC"			16.00
Saumur-Champigny, Caves des Vignerons "Réserve des Vignerons"	2009	Loire, France	10.00
Alexander Valley Vineyards "Wetzel Family Estate"	2008	Alexander Valley	15.75
Tamarack Cellars	2009	Columbia Valley	20.00

SAKÉ

Kimoto Extra Dry, Kasumi Tsuru		Hyogo, Japan	7.00
<i>Earth and mushroom on the nose, on the palate dry but with apple and pear notes</i>			
Junmai Ginjo, Yuki No Bosha "Limited Release"		Akita, Japan	9.00
<i>Anise and hints of citrus on the nose, on the palate mildly sweet with licorice, melon, peaches and hints of earth</i>			

DESSERT

Moscato di Asti, Ascheri	2009	Piedmont, Italy	7.50
Sauternes, Chateau Romieu Lacoste	2005	Bordeaux, France	12.00
Pineau des Charentes, Chateau Orignac	NV	Cognac, France	11.00
Grenache, Mas Amiel "Ma"	2008	Maury, France	9.00
"Boots", Trevor Jones	NV	Australia	6.00
Viognier "Port", Trentadue	2006	Alexander Valley	12.00