

Tasting Menu | By The Glass Menu

Chardonnay, Estate 2022

Despite its delicate color, this wine is complex with a full-bodied, mouth feel. Soft and luscious from first sip to the last taste; offering a lovely, clean finish. Enjoy a glass without a meal, or pair it with Sesame-Crusted Halibut, Pan-fried Scallops with Mango, or Roasted Chicken & Shitake Mushroom Fettucine with Grilled Garlic Ciabatta bread. One glass of this charming wine is simply not enough!

\$39

Club
\$26

Vino Ròseo 2023

A crisp and refreshing bouquet of pomegranate, cranberry, grenadine and green apple opens up to captivating flavors such as white peach, rhubarb, sun-dried apricots and roasted cashews. Lovely legs appear with swirling, releasing further enticing aromas of strawberry fields and Morello sour cherries. This wine delivers a tasting profile that complements a wide variety of cuisine from Melon and Prosciutto appetizers to Sushi platters, Margherita pizzas and Seafood paella.

\$39

Club
\$26

Zinfandel, Estate 2019

Crimson red in color with a forward bouquet that pleasantly changes and softens as you swirl and sip. Red berry nuances tease your nose, followed by hints of plum, cranberry, light smoke from oak, green olives, and tart black cherry. It showcases a medium-bodied structure with tighter tannins and balanced acidity. This lovely wine explodes with complexity and opens up beautifully when paired with cuisine such as Texas BBQ, grilled duck sausages, and bacon-cheese burgers.

\$32

Club
\$24

Cabernet Sauvignon, Estate 2021

This wine reveals a bright and alluring garnet color as it's swirled in your glass. The aromatics range from black currants, cranberries and cedar to whiffs of mocha, vanilla and then followed by subtle undertones of graphite earthiness. Upon tasting, this vintage layers your palate with flavors reminiscent of brambleberry, cherry-plums, seasoned oak, green olives, worn leather and grenadine.

\$35

Club
\$28

Cara Mia, Reserve 2020

This wine is hand-crafted to showcase the beauty derived from a meticulous, blending process. It has had both increased barrel and bottle aging, to soften its bold tannins and maximize its character, depth and balance. Its bouquet offers lovely aromas of dried, dark cherry, light smokey-aged wood, savory herbs, blueberries and has hints of cinnamon. Cara Mia will pair wonderfully with grilled red meat such as wild game sausages, roasted duck breasts or venison.

\$45

Club
\$36

Wine List

White & Sparkling Wine

Price Club

Blanc de Blancs

\$54 \$36

Chardonnay, Estate 2022

\$39 \$26

Fiano, Estate 2023

\$39 \$26

Rosé Wine

Vino Ròseo 2023

\$39 \$26

Red Wine

Cabernet Sauvignon, Estate 2021

\$35 \$28

Grenache, Estate 2020

\$40 \$30

Merlot, Estate 2020

\$35 \$28

Sangiovese, Estate 2020

\$40 \$30

Syrah, Estate 2019

\$32 \$24

Zinfandel, Estate 2019

\$32 \$24

Baciama, Reserve 2021

\$45 \$36

Cabernet Franc, Reserve 2021

\$72 \$54

Cara Mia, Reserve 2020

\$45 \$36

Seducente, Reserve 2020

\$45 \$36

Dessert Wine

Port, Lot #7

\$50 \$40