

NOU VINES

REDS

MAISON ALBERT PINOT NOIR (LANGUEDOC, FRANCE) <i>Bright red fruits balanced with Earth and spice</i>	\$7.00
COLLIANO CUVÉE RED (GORIŠKA BRDA, SLOVENIA) <i>Bordeaux style blend with notes of wild berries, bell pepper and spice</i>	\$9.00
COLLE GORVIANO, MONTEPULCIANO D'ABRUZZO 2019 (ABRUZZO, ITALY) <i>Cherry, blackberry, spices and red fruit</i>	\$10.00
PETERSON "SHAMELESS RED" (DRY CREEK VALLEY, CA) <i>Cherry and blackberry jam with refreshing acidity</i>	\$12.00
BRUNO PREVEAUX "LA POINTE" (GHINON, FRANCE) <i>Aromatic, complex with notes of raspberry, lavender, baking spice</i>	\$13.00
LA CELIA PIONEER MALBEC (MENDOZA, ARGENTINA) <i>Complex flavors of licorice, balsamic, intense dark fruits</i>	\$12.00
BAGUERI CABERNET SAUVIGNON (GORIŠKA, BRDA, SLOVENIA) <i>Cherry and blackberry jam with refreshing acidity</i>	\$18.00
SALTO DEL USERO, MONASTRELL 2017 (MURCIA, SPAIN) <i>Complexity of ripe red forest fruits with herbs and white pepper</i>	\$10.00
FESS PARKER, THE BIG EASY RED BLEND (SANTA BARBERA, CA) <i>Dark chocolate, blueberry, blackberry, smoked meat and baking spices</i>	\$16.00
BODEGAS ONTAÑON ECOLÓGICA RIOJA (RIOJA, SPAIN) <i>Ripe red fruit, clove and black pepper with a touch of mocha finish</i>	\$10.00
SEPPELTSFIELD WINERY, GRENACHE BAROSSA (BAROSSA, AUSTRALIA) <i>Rich, spicy berry flavors, raspberry with aromas of cherry and red currant leaves</i>	\$15.00
MONTENERO PRIMATIVO 2019 (PUGLIA, ITALY) <i>Plum, cinnamon, blackberries, and dark chocolate</i>	\$9.00
NOBLE HILL CABERNET SAUVIGNON (W. CAPE, S. AFRICA) <i>Full bodied with notes of dark fruits, cedar, and cigar box</i>	\$13.00
MURRAY CABERNET SAUVIGNON (RED MOUNTAIN, WA) <i>Smooth tannins, notes of blackberry, coconut, and leather</i>	\$14.00

BLOEM, SYRAH MOURVÈDRE (W. CAPE, S. AFRICA)
Black currant and cherry fruit with exotic spices and earthy undertones

\$8.00

BACKSBERG ESTATE CELLARS, MERLOT KOSHER (PAARL, S. AFRICA)
Raspberry and red plums, dried berry flavors laced with cocoa powder

\$12.00

FESS PARKER, EPIPHANY RED BLEND (SANTA BARBERA, CA)
Black Cherry, boysenberry, smoked herb, red currant, chocolate vanilla

\$16.00

DAOU RESERVE CABERNET SAUVIGNON (PASO ROBLES, CA)
Dried black cherry, soy, tobacco leaf with charcoal and roasted meat core

\$20.00

SMITH MADRONE CABERNET SAUVIGNON (NAPA VALLEY, CA)
Red and black fruit, cedar, graphite and a hint of cinnamon and nutmeg

\$26.00

WHITES

VILLA BRICI PINOT GRIGIO (GORIŠKA BRDA, SLOVENIA)
Fresh minerality, melon and pear notes

\$8.00

BELLEVUE SAUVIGNON BLANC (TOURAINNE, FRANCE)
Zesty orange and tangerine peel, grapefruit, citrus

\$9.00

ISLA SANCERRE GRAND RESERVE (ISLA, MALTA)
Apricot, white flowers, freshly cut hay, distinct mineral notes

\$21.00

JEAN -LUC MADER, PINO BLANC 2019 (ALSACE, FRANCE)
Crisp, refreshing on palate, white flower and citrus aromas

\$12.00

LAURENT MIQUEL ALBERINO LAGRASSE (IGP AUDE, FRANCE)
Aromas of passion fruit and waxy lemon with floral nose and crisp acidity

\$11.00

RED TAIL RIDGE CHARDONNAY (FINGER LAKES, NY)
Unoaked with nice minerality, apricot and juicy pear

\$10.00

"GRAZIOSO" TORRONTÉS (MENDOZA, ARGENTINA)
Aromatic, floral with notes of cantaloupe and lime

\$7.00

PFEFFINGEN DRY SCHEUREBE (PFALZ, GERMANY)
Aromatic with citrus, lychee, mango, grapefruit notes

\$14.00

PINHA, DAO ENCRUZADA RIBEIRO SANTO (DÃO, PORTUGAL)
Citrusy lemon, green apple and dried linden flower, minerality balanced with fresh acidity

\$12.00

REMHOOGTE, CHENIN BLANC HONEYBUNCH (SIMONSBERG-SHELLENBACH, S.AFRICA)
Honeydew melon, apricot, citrus marmalade with touch of sweet brown spices

\$16.00

TWO MOUNTAIN WINERY CHARDONNAY (ZILLAH, WA)
Ripe apple and hay, hints of vanilla and toast, overripe pears, subtle oak structure

\$13.00

HUSCH VINEYARDS CHARDONNAY ESTATE (MENDOCINO, CA)
Juicy pear, white stone fruit, Meyer lemon, and freshly cut apple with light touch of oak

\$12.00

ROCCA DEI SANNITI, GRECO DI TUFO (CAMPANIA, ITALY)
Stone fruits with lemon peel, rich, crisp, clean

\$13.00

BLUE ROCK VINEYARD BABY BLUE BLANC (SONOMA COUNTY, CA)
Asian pear, lime, kiwi, and chamomile with passion fruit and honeydew, crisp citrusy flavor.

\$17.00

BAGUERI RIBOLLA GIALLA ((GORIŠKA, BRDA, SLOVENIA)
Lemon, cedar, grapefruit, pleasantly with gentle aroma of vanilla and fresh bread crust

\$18.00

Rosè

PONTE VINHO VERDE ROSÈ (PORTUGAL)
Refreshing, semi-dry with tart raspberry and citrus

\$8.00

CHATEAU PAS DU CERF (PROVENCE, FRANCE)
Floral with hints of raspberry and grapefruit

\$10.00

HEARST RANCH "JULIA" (PASO ROBLES, CA)
Clean minerality, luscious red fruit with tropical notes

\$12.00

Orange

IZYDORA ORANGE MUSCAT (MOLDOVA)
Honey, candied orange, and tangerine peel

\$9.00

WINE FLIGHTS

TRY A 2.5OZ POUR OF 3 WINES

A) CHOOSE THREE \$10 AND UNDER WINES	\$14.00
B) CHOOSE THREE \$14 AND UNDER WINES	\$20.00
C) CHOOSE THREE ABOVE \$14 WINES	\$34.00

A \$5.00 "CORKING" FEE WILL BE APPLIED TO BOTTLE PURCHASES FOR IN STORE CONSUMPTION

MENU SELECTION AND PRICING ARE SUBJECT TO CHANGE

NOU VINES

SWEET

FRATELLI PONTE MOSCATO D'ASTI (ASTI, ITALY) <i>Citrus and floral notes. Surprisingly complex</i>	\$12.00
SCHLINK HAUS RIESLING (NAHE, GERMANY) <i>Semi-sweet with peach, apple, and lychee notes.</i>	\$10.00
FRITZ ELDERFLOWER & LIME SPARKLING APERTIF (GORIŠKA, BRDA, SLOVENIA) <i>Scent of blooming elderberry, with sparkling rebula and lime</i>	\$8.00
VILLA VERANO, SANGRIA TINTO (SPAIN) <i>Red Sangria</i>	\$8.00
VILLA VERANO, SANGRIA BLANCO (SPAIN) <i>White Sangria</i>	\$8.00
MIMOSA <i>Champagne and orange juice</i>	\$8.00

SPARKLING

TREVERI BLANC DE BLANC (WALLA WALLA, WA) <i>Clean brut with bright apple and subtle brioche notes</i>	\$10.00
BOSSA PROSECCO TREVISO SPUMANTE EXTRA DRY SPLIT (VENITA, ITALY)	\$8.00
DOMAINE ST. LANDOR, CRÉMANT DE LOIR BRUT ROSÉ (FRANCE) <i>A very fresh nose, both floral and fruity, very harmonious. Frank and aromatic on the palate</i>	\$13.00

Beer

LOST COLONY HATTERAS RED	\$7.00
LOST COLONY KITTY HAWK BLONDE ALE	\$7.00
LOST COLONY NAGS HEAD IPA	\$7.00
GUINNESS DRAFT	\$7.00
STELLA ARTOIS	\$7.00
DOS EQUIS AMBER	\$7.00

Non Alcoholic Beverages

SPARKLING WATER	\$4.00
CANNED SODA	\$2.00
COFFEE	\$2.50
HOT TEA	\$2.50
BOTTLED WATER	\$2.00
CRANBERRY JUICE	\$4.00
SPARKLING GRAPE JUICE	\$4.00

CHEESE & CHARCUTERIE

CHEESE BOARD <i>Rotating selection of artisan cheeses & accompaniments</i>	\$16.00
CHARCUTERIE & CHEESE BOARD <i>Rotating selection of artisan cheeses, cured meats, and accompaniments</i>	Small \$16.00 Large \$28.00

ADD ONS (PER SERVING):

BLUE CHEESE	\$5.00
MIXED OLIVES	\$3.50
EXTRA MEAT	\$6.00
EXTRA CHEESE	\$6.00
EXTRA PICKLES	\$3.00
EXTRA FRUIT (FRESH/DRIED)	\$4.00
EXTRA CHOCOLATE	\$3.00
EXTRA CRACKERS	\$2.00

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WARNING: FOOD ITEMS MAY CONTAIN OR BE EXPOSED TO DAIRY, NUTS, TREE NUTS, SOY. PLEASE NOTIFY YOUR SERVER IF YOU HAVE FOOD ALLERGIES

