

# NouVINES

## REDS

|                                                                                                                                        |         |
|----------------------------------------------------------------------------------------------------------------------------------------|---------|
| PAMPAS GRASS PINOT NOIR (PATAGONIA, ARGENTINA)<br><i>Bright red fruits balanced with Earth and spice</i>                               | \$7.00  |
| CORVO NERO D'AVOLA (SICILY, ITALY)<br><i>Red fruit aromas, followed by bold plum flavors and notes of spice</i>                        | \$9.00  |
| COLLE CORVIANO, MONTEPULCIANO D'ABRUZZO (ABRUZZO, ITALY)<br><i>Cherry, blackberry, spices and red fruit</i>                            | \$10.00 |
| MONTENERO PRIMITIVO (PUGLIA, ITALY)<br><i>Plum, cinnamon, blackberries, and dark chocolate</i>                                         | \$10.00 |
| DOMAINE GRAVES BEAUJOLAIS (BEAUJOLAIS, FRANCE)<br><i>Notes of roses, iris and layered red fruits of strawberry and cranberry</i>       | \$12.00 |
| LA CELIA PIONEER MALBEC (MENDOZA, ARGENTINA)<br><i>Complex flavors of licorice, balsamic, intense dark fruits</i>                      | \$12.00 |
| PETERSON "SHAMELESS RED" (DRY CREEK VALLEY, CA)<br><i>Cherry and blackberry jam with refreshing acidity</i>                            | \$12.00 |
| HORTEN TEMPRANILLO (ALMAGRO, SPAIN)<br><i>Flavors of dark fruit, dusty minerals, leather, vanilla, and espresso</i>                    | \$9.00  |
| BODEGAS BRECA GARNACHA (CALATAYUD, SPAIN)<br><i>Aromas of ripe black fruit overlaid with white pepper spices</i>                       | \$14.00 |
| PRUNOTTO FIULOT BARBARA D'ASTI (ASTI, PIEDMONT, ITALY)<br><i>Plums, cherries, and blueberries with firm and silky tannins</i>          | \$12.00 |
| BRUNO PREVEAUX "LA POINTE" (CHINON, FRANCE)<br><i>Aromatic, complex with notes of raspberry, lavender, baking spice</i>                | \$13.00 |
| FESS PARKER, THE BIG EASY RED BLEND (SANTA BARBERA, CA)<br><i>Dark chocolate, blueberry, blackberry, smoked meat and baking spices</i> | \$16.00 |
| MURRAY, CABERNET SAUVIGNON (RED MOUNTAIN, WA)<br><i>Smooth tannins, notes of blackberry, coconut, and leather</i>                      | \$14.00 |
| BLOEM, SYRAH MOURVÈDRE (W. CAPE, S. AFRICA)<br><i>Black currant and cherry fruit with exotic spices and earthy undertones</i>          | \$8.00  |
| SYDNEY BACK, MERLOT KOSHER (PAARL, S. AFRICA)<br><i>Raspberry and red plums, dried berry flavors laced with cocoa powder</i>           | \$12.00 |

NOBLE HILL, CABERNET SAUVIGNON (W. CAPE, S. AFRICA) \$13.00  
*Full bodied with notes of dark fruits, cedar, and cigar box*

METHOD, CABERNET SAUVIGNON (NAPA VALLEY, CA) \$20.00  
*Layers of blackberry, Bing cherry and juicy red fruit with nuances of violet and mocha*

SMITH MADRONE, CABERNET SAUVIGNON (NAPA VALLEY, CA) \$26.00  
*Red and black fruit, cedar, graphite and a hint of cinnamon and nutmeg*

SEXUAL CHOCOLATE RED BLEND (BARBARA, CA) \$16.00  
*Ripe dark fruit and exotic spices, with a lingering silky texture*

## WHITES

VILLA BRICI, PINOT GRIGIO (GORIŠKA BRDA, SLOVENIA) \$7.00  
*Fresh minerality, melon and pear notes*

AMAUTA ABSOLUTO TORRONTES (SALTA, ARGENTINA) \$7.00  
*White flowers and orange peel with notes of lemon zest and hint of salinity*

REINE JULIETTE PICPOUL DE PINET (LANGUEDOC, FRANCE) \$12.00  
*Aromas of sea-spray, citrus, fresh herbs, and a floral hint*

WOLFBERGER PINO BLANC (ALSACE, FRANCE) \$12.00  
*Crisp, refreshing on palate, notes of apple and peach with floral aromas*

CRIMSON CLOVER, SAUVIGNON BLANC (CASTILLA, SPAIN) \$7.00  
*Zesty flavors of mandarin orange, green apple, pear, and hints of freshly cut grass*

DOMAINE NAUDET SANCERRE (LOIRE, FRANCE) \$21.00  
*Green grass aroma and a crisp, fresh palate boasting citrus and asparagus notes*

BLUE ROCK VINEYARD BABY BLUE BLANC (SONOMA COUNTY, CA) \$17.00  
*Asian pear, lime, kiwi, and chamomile with passion fruit and honeydew, crisp citrusy flavor.*

ABADÍA DE SAN CAMPIO ALBERINO (RIAS BAIXAS, SPAIN) \$11.00  
*Clean aromas of ripe pineapple and tropical fruit with hints of pear and golden apples*

TERREDORA, GRECO DI TUFO (CAMPANIA, ITALY) \$14.00  
*Full bodied and soft with aromatic nose of apricot, apple, peach and citrus*

L.A. CETTO CHENIN BLANC (BAJA CALIFORNIA, MEXICO) \$9.00  
*Aromas of citrus and tropical fruits including orange and mango*

PFEFFINGEN DRY SCHEUREBE (PFALZ, GERMANY) \$16.00  
*Aromatic with citrus, lychee, mango, grapefruit notes*

RED TAIL RIDGE CHARDONNAY (FINGER LAKES, NY) \$10.00  
*Unoaked with nice minerality, apricot and juicy pear*

TWO MOUNTAIN WINERY CHARDONNAY (ZILLAH, WA) \$12.00  
*Ripe apple and hay, hints of vanilla and toast, overripe pears, subtle oak structure*

HUSCH VINEYARDS CHARDONNAY ESTATE (MENDOCINO, CA) \$12.00  
*Juicy pear, white stone fruit, Meyer lemon, and freshly cut apple with light touch of oak*

ONTAÑÓN TEMPRANILLO BLANCO (RIOJA, SPAIN) \$13.00  
*Ripe stone fruit characters, crisp acidity and a lengthy finish*

BAGUERI RIBOLLA GIALLA (GORIŠKA, BRDA, SLOVENIA) \$18.00  
*Lemon, cedar, grapefruit, pleasantly with gentle aroma of vanilla and fresh bread crust*

## ROSÉ

PONTE VINHO VERDE ROSÉ (PORTUGAL) \$8.00  
*Refreshing, semi-dry with tart raspberry and citrus*

CHATEAU PAS DU CERF (PROVENCE, FRANCE) \$11.00  
*Floral with hints of raspberry and grapefruit*

HEARST RANCH "JULIA" (PASO ROBLES, CA) \$14.00  
*Clean minerality, luscious red fruit with tropical notes*

ANTINORI SCALABRONE ROSE (TUSCANY, ITALY) \$14.00  
*Hint of red berries with floral notes of rose petals and hawthorn blossoms*

## Orange

IZYDORA ORANGE MUSCAT (MOLDOVA) \$9.00  
*Honey, candied orange, and tangerine peel*

## WINE FLIGHTS

TRY A 2.5OZ POUR OF 3 WINES

|                                      |         |
|--------------------------------------|---------|
| A) CHOOSE THREE \$11 AND UNDER WINES | \$15.00 |
| B) CHOOSE THREE \$14 AND UNDER WINES | \$20.00 |
| C) CHOOSE THREE ABOVE \$14 WINES     | \$34.00 |
| D) WINE & CHOCOLATE FLIGHT           | \$30.00 |

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

MENU SELECTION AND PRICING ARE SUBJECT TO CHANGE

### SWEET

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

### SPARKLING

|                                                                                                                                |         |
|--------------------------------------------------------------------------------------------------------------------------------|---------|
| TREVERI BLANC DE BLANC (WALLA WALLA, WA)<br><i>Clean brut with bright apple and subtle brioche notes</i>                       | \$10.00 |
| PROSECCO SPLIT (VENITA, ITALY)<br><i>Crisp white fruits and citrus</i>                                                         | \$8.00  |
| DOMAINE ST. LANDOR, CRÉMANT DE LOIR BRUT ROSÉ<br>(FRANCE)<br><i>A very fresh nose, both floral and fruity, very harmonious</i> | \$13.00 |

### COCKTAILS

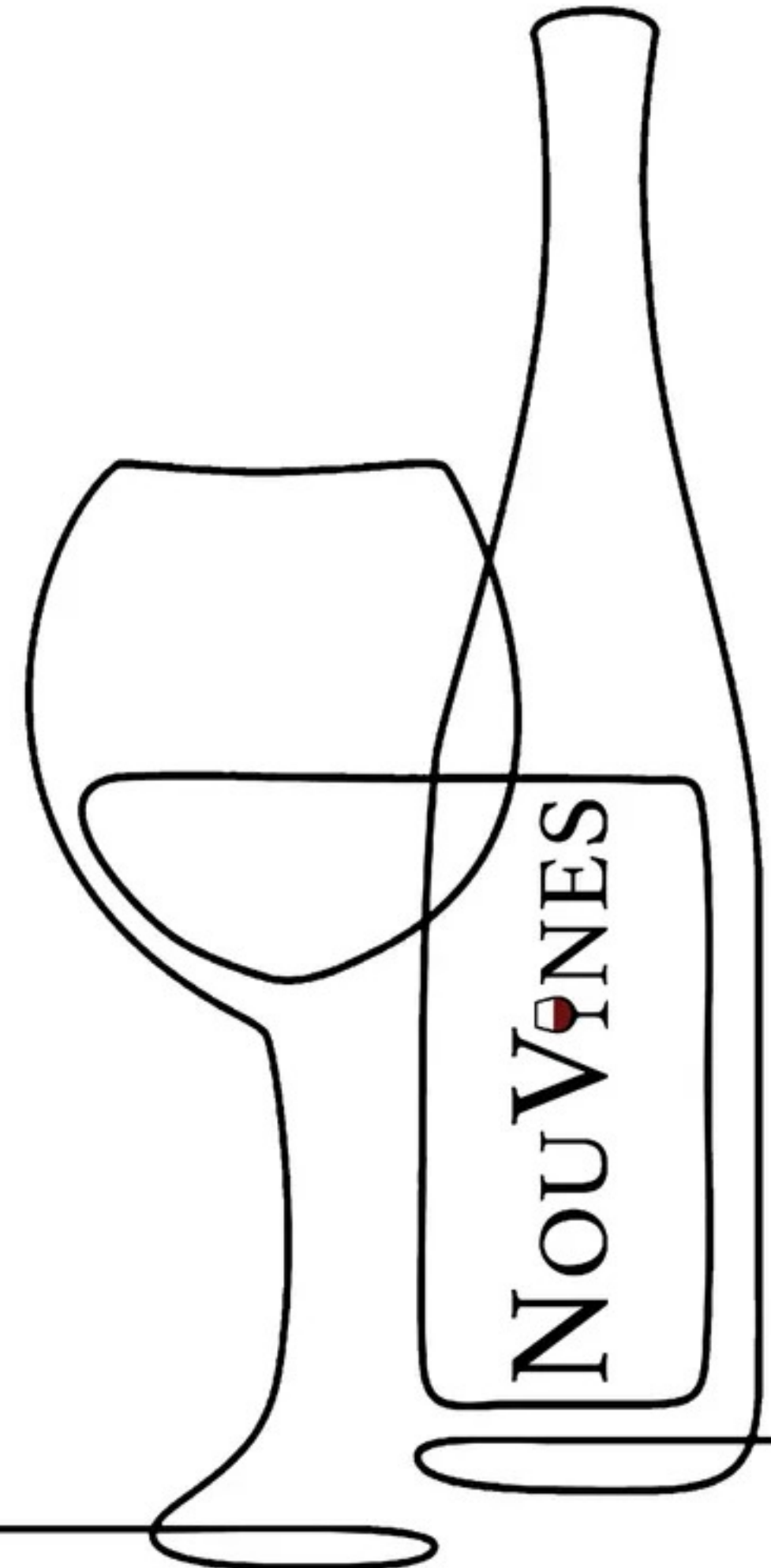
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|---------------------------------------------|---------|
| MIMOSA<br><i>Champagne and orange juice</i> | \$8.00  |
| SAKE BLOODY MARY                            | \$14.00 |
| STRAWBERRY MARGARITA<br><i>Agave wine</i>   | \$5.00  |

### BEER

|                                   |        |
|-----------------------------------|--------|
| LOST COLONY KITTY HAWK BLONDE ALE | \$7.00 |
| LOST COLONY HATTERAS RED          | \$7.00 |
| LOST COLONY NAGS HEAD IPA         | \$7.00 |
| LOST COLONY SCOTCH ALE            | \$7.00 |
| LOST COLONY MANTEO PORTER         | \$7.00 |
| UPSIDE DAWN (NON ALCOHOLIC)       | \$7.00 |
| GUINNESS DRAFT                    | \$7.00 |
| STELLA ARTOIS                     | \$7.00 |
| DOS EQUIS AMBER                   | \$7.00 |
| RED STRIPE                        | \$4.00 |

### NON ALCOHOLIC BEVERAGES

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



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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