

★ Vino ★

By the Copa o Botella

SPARKLING

CANTI, PROSECCO, GLERA, D.O.C, 2014 . . . 8 - 30
Dry and Pleasantly Fruity, Great with Cheese, Fruits,
Breads, Risotto, Whole Meal or as Aperitif

VALFORMOSA, CLASSIC BRUT ROSÉ, 9 - 37
GARNACHA, MONASTRELL, ESPAÑA
Strawberries, Watermelon, Dry, Great with Shellfish, Lean
Fish, Cured Meat or as Aperitif

BLANCO

SERRA DA ESTRELA, ALBARIÑO, RIAS 9 - 33
BAIXAS, ESPAÑA, 2015
Pineapple and Citrus Fruits, Great with Salads, Fish,
Chicken, and white Sauce Pasta

ERRAZURIZ ESTATE SERIES, 9 - 33
CHARDONNAY, CHILE, 2017
Tropical Aromas, French Oak, Medium Body, Great with
Pork, Rich Fish, Vegetarian and Poultry

STARBOUROUGH, SAUVIGNON BLANC, 9 - 35
MALBOUROUGH, NEW ZEALAND, 2015
Grapefruit, Passionfruit and Fresh Green Notes, Great with
Fish, Salads and Chicken

ROSÉ

LUIS FELIPE EDWARDS, CABERNET 9 - 25
SAUVIGNON, MERLOT, VALLE CENTRAL, CHILE
Notes of Summer Fruits and Juicy Berries, Delicious
Aperitif, Tawny Tones, Pleasing Acidity, Medium Body,
Great with Salads, Pork and Shellfish

TINTO

FIGUERO 4, TEMPRANILLO, RIBERA 9 - 33
DEL DUERO, ESPAÑA, 2015
Ripe Dark Berries, Medium Body, Peppery Flavor, Fresh
and Balanced, Great with Beef and Lamb

LOUIS MARTINI, CABERNET 9 - 38
SAUVIGNON, CALIFORNIA, 2014
Dark Fruits Aromas and Oaky, Great with Red Sauce
Seafood, Beef, Cream and Pasta

TRUMPETER, PINOT NOIR, MENDOZA, 9 - 29
ARGENTINA, 2015
Delicate Texture, Red Ruby Color, Violets and Raspberries
Notes, Great with Beef and Veal