



Gambino Gold Valdobbiandene Prosecco Superiore DOCG

Grape Varietal – 100% Glera

Region – Italy, Veneto, Conegliano-Valdobbiandene

Vintage – Nonvintage

Aroma – Green apples, Peach, Flowers

Taste – Pear, ginger, apples,

Finish – Creamy and fresh

Price on menu – \$16 BTG

Pairings – Shellfish, Salads, Seafood

Additional info – Grapes all hand harvested in specific region for DOCG status.





Moët & Chandon, BRUT Champagne, Impérial

- **Grape Varietal** - 20% Chardonnay, 40% Pinot Noir and 40% Pinot Meunier.
- **Region** - Champagne, France
- **Vintage** – Non Vintage.
- **Aroma** – Green apple, citrus, minerality, and fresh nuts
- **Taste** – Rich and Elegant. Balanced. Universal profile for food.
- **Finish** – Sumptuous and subtle
- **Price on menu** - \$32 BTG
- **Pairings** – When in doubt champagne pairs with everything
- **Additional Info** – Blend of 100 different wines. 30% are reserve wines which are added to improved complexity and consistency.





PIPER-HEIDSIECK, BRUT CHAMPAGNE, CUVÉE 1785

- **Grape Varietal** - 20% Chardonnay, 50% Pinot Noir and 30% Pinot Meunier.
- **Region** - Champagne, France
- **Vintage** – Non Vintage.
- **Aroma** – White Flowers, pear, brioche, almond.
- **Taste** – Fresh and crisp. Elegant, Balanced. Universal profile for food.
- **Finish** – Crisp and clean
- **Price on menu** - \$25 BTG
- **Pairings** – Shellfish, Seafood, Fried Foods
- **Additional Info** – Blend of 100 different crus. 24 months aged before release. 25% is reserve wines blended in.





LAURENT-PERRIER CUVÉE ROSÉ

- **Grape varietal** – 100% Pinot Noir
- **Region** – Champagne. Mostly north and south Reims.
- **Vintage** – Nonvintage. Minimum ageing is 5 years before release.
- **Aroma** – Raspberry, red currant, strawberry and black cherry.
- **Taste** – Bright and lively. Like plunging into a basket of fresh picked red berries.
- **Finish** – Supple, rounded yet with nice acidity to make you go back again.
- **Price on menu** - \$38/BTG
- **Pairings** – Raw fish, seafood tower, caviar
- **Additional info** – Made using Saignee method, macerated for 48-72 hours to draw the color out of the skins.





TRIENNES MEDITERRANÉE, PROVENCE, FRANCE

Grape Varietal: Cinsault (Predominate), Grenache, Syrah, Merlot

Region: Provence, Mediterranee IGP, France

Vintage: 2019

Aged: Wine is pressed after a few hours of skin contact. Aged in stainless steel tanks for 1 week.

Aroma: Strawberries, white flowers, hints of vanilla.

Taste: Fresh red berry fruit, citrus, crisp acidity and elegance.

Finish: Vibrant, Dry, and refreshing.

Price on Menu: \$16

Possible Pairings: Greek salad, tuna crudo

Additional Notes: Wine owners of Domaine Dujac & Domaine de la Romanee-Conti are partners behind this project. Wine is Sustainable, Organic, & Biodynamic. Grapes are harvested at night.





Peyrassol Cuvée des Commandeurs Rosé

Grape Varietal – Cinsault, Syrah and Grenache

Region – Cotes de Provence

Vintage – 2020

Aroma – Gooseberries and raspberries

Taste – Berries, melon, stonefruit.

Finish – Crisp, silky palate touch of minerality.

Price on menu – \$18/BTG

Pairings – Entire raw bar menu

Additional info – Records going back to 1256, about planting and harvesting grapes on the property.





Lieu Dit, Sauvignon Blanc

Grape Varietal: Sauvignon Blanc

Region: Santa Ynez Valley, California

Vintage: 2017

Aged: Fermented in steel and barrel followed by aging in neutral oak.

Aroma: Citrus, melon, grapefruit, lemon-grass, white flowers.

Taste: Zesty, citrus rind, chalk, pear skin, lime, apricot, and white flower.

Finish: Dry, high acid, bright, and citrus forward.

Price on Menu: \$18 BTG

Possible Pairings: Salads, Vegetables, light seafood

Additional Notes: Varying soils of sand, shale, and gravel, and heavier clays. The vineyard the grapes are sourced from come from the eastern edge of the Santa Ynez Valley: Happy Canyon.





Dei 'Martiena' White Blend IGT

Grape Varietal: Sauvignon Blanc

Region: Santa Ynez Valley, California

Vintage: 2017

Aged: Fermented in steel and barrel followed by aging in neutral oak.

Aroma: Citrus, melon, grapefruit, lemon-grass, white flowers.

Taste: Zesty, citrus rind, chalk, pear skin, lime, apricot, and white flower.

Finish: Dry, high acid, bright, and citrus forward.

Price on Menu: \$18 BTG

Possible Pairings: Salads, Vegetables, light seafood

Additional Notes: Varying soils of sand, shale, and gravel, and heavier clays. The vineyard the grapes are sourced from come from the eastern edge of the Santa Ynez Valley: Happy Canyon.





Domaine Denizot, Sancerre

- **Grape Varietal** – 100% Sauvignon Blanc
- **Region** - Loire Valley, France
- **Vintage** - 2020
- **Aroma** – Floral and spicy
- **Taste** – citrus, fresh herbs, and elderflower. Medium weight and firm acidity, thanks to old vines and no filtering.
- **Finish** – Crisp and clean
- **Price on menu** - \$25 BTG
- **Pairings** – White meats, fish dishes and spicy preparations, Salads and tomatoes.
- **Additional info** – 6th generation family owned and run winery. Vines are around 45 years old





Santorini, Assyrtiko

Grape Varietal: Assyrtiko

Region: Santorini, Greece

Vintage: 2016

Aroma: Lemon, lime, orange blossom

Taste: Citrus, tropical fruit, saline, and minerality

Finish: Bright, refreshing, commands food

Price on Menu: \$18 BTG

Possible Pairings: Everything seafood and haloumi

Additional Notes: The primary white grape from Greece, these wines are made to go with food. For anyone who enjoys Sauvignon blanc, albarino, or Pinot Grigio.





Sandhi, Central Coast, Chardonnay

Grape Varietal: Chardonnay

Region: Santa Barbara (Santa Rita Hills), California

Vintage: 2020

Aged: 10 months in barrel and finally racked to stainless steel tanks. Fermented in Older French Oak barrels.

Aroma: Lemon, apple, pears, lime peel,

Taste: Butter, vanilla, creamy and buttery with spiced, lemon, apple, quince, guava.

Finish: Rich, round, medium acidity.

Price on Menu: \$20 BTG / \$100 BTL

Possible Pairings: Lobster, salmon, and chicken tagine

Additional Notes: Does not use herbicides or chemical fertilizers.





County Line, Pinot Noir, 2018

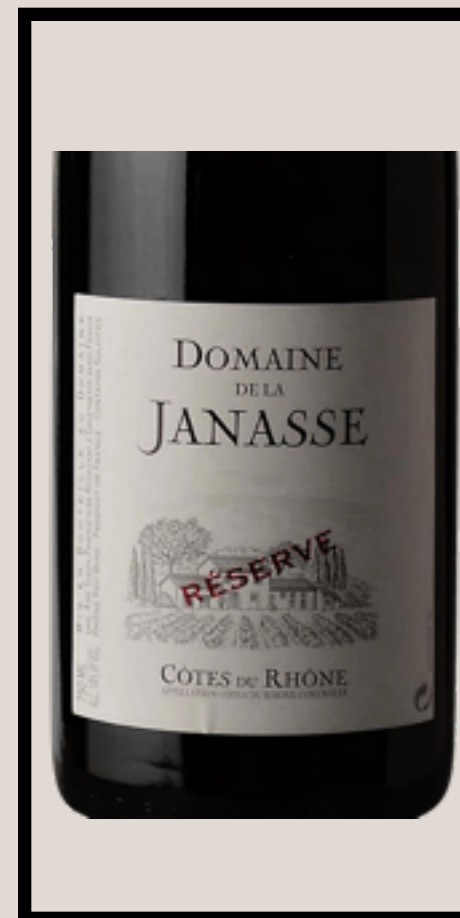
- **Grape Varietal** – 100% Pinot Noir
- **Region** – Sonoma Coast, CA
- **Vintage** - 2018
- **Aroma** – Dried strawberries, Raspberries, Bing Cherry
- **Taste** – Red fruits, Forest floor, Bergamot tea, rose petals
- **Finish** – Balanced, acidity and round, easy, tannins that linger
- **Price on menu** - \$22 BTG
- **Pairings** – Salmon, spanakopita, fish stew
- **Additional info** – Organically farmed, neutral French oak, unfiltered





DOMAINE DE LA JANASSE, CÔTES DU RHÔNE, RÉSERVE

- **Grape Varietals** – 55% Grenache, 25% Syrah, 10% Carignan, 5% Cinsault, 5% Mourvedre
- **Region** – Cotes du Rhone, Rhone Valley, France
- **Aroma** – Herbs de Provence, Strawberry, Blackberry, Licorice
- **Taste** – Raspberry, Cherry, Earthy, Grilled Plum
- **Finish** – Medium Long
- **Price on menu** - \$18 BTG / \$95 BTL
- **Pairings** – Olives, chicken tagine,
- **Additional Info** – Comes from a 20 acre plot next to the Chateauneuf du Pape vineyards. No pesticides or insecticides were used in the vineyards. Hand harvested.





Viña Sastre, Roble

• **Grape Varietal:** 100% Tempranillo

• **Region:** Ribera del Duero, Spain

Vintage: 2017

Aged: Eight months in one, two, and three year old French and American oak barrels.

• **Aroma:** Dried berry, chocolate, spice, and earthy.

Taste: Plum, blackberry, dark berries, light toast, oak, tobacco, vanilla, leather, earthy, smoke.

Finish: Structured and powerful. Long with slight reminder of fine oak.

Price on Menu: \$17

Pairings: Keftedes Meatball, Truffle Pizza

Additional info: The winery is certified organic and practices biodynamic principles in the vineyards. The winery has never used chemicals or pesticides in the 30 years they have been operating. 60 year old vines





Buglioni, Valpolicella, Ripasso, Classico Superiore, il Bugiardo

- **Grape Varietals** – Corvina, Corvinone, Croatina, Rondinella, Oseleta
- **Region** - Valpolicella, Veneto, Italy
- **Vintage** – 2017
- **Aroma** – Ripe fruits, Spices, Vanilla, Tobacco, Oak
- **Taste** – Cherry, Plum, Blackberry, Chocolate, Coffee, Vanilla
- **Finish** – Long and lingering
- **Price on menu** - \$20BTG
- **Pairings** – Beef Carpaccio, Gemistes vegetables
- **Additional Info** – il Bugiardo means the liar, this wine fooled a bunch of Somms thinking it was an Amarone.





Centered, Cabernet Sauvignon

Grape Varietal: 100% Cabernet Sauvignon

Region: Napa Valley, California

Vintage: 2018

Aged: Aged in new French and American oak barrels

Aroma: Blackberry, plum, sage & cassis

Taste: Ripe dark fruit, earth, red cherry, & cedar

Finish: Full, elegant structure

Price on Menu: \$18 BTG

Possible Pairings: Ribeye and filet

Additional Notes: straight forward, easy drinking, well made wine from Napa.





Arkenstone, 'NVD' Cabernet Sauvignon

- Grape Varietal: Cabernet Sauvignon

Region: Napa Valley, California

Vintage: 2017

Aged: Aged 22 months in 75% new French Oak barrels.

- Aroma: Blackberry, orange peel, blueberry, rosemary and dark chocolate.

Taste: Black cherries, cassis and a hint of black olive

- Finish: Drying tannins linger on the medium-long finish.

- Price on Menu: \$30 BTG

Possible Pairings: Ribeye and Filet

Additional Notes: The higher in elevation you go in Napa valley, the wines tend to have more richness, power and complexity. This wine comes from the hillside of Howell mountain and Pritchard hill in Napa valley.





Taylor Fladgate, 20 Year Tawny Porto

Grape Varietal: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, and Tinta Amarela

Region: Duoro, Portugal

Vintage: MV

Aroma: Wood, walnut, spices

Taste: Dried apricot, leather, spices

Finish: Multiple level finish with complexity.

Price on menu: \$20

Pairings: Cheeses, sweet desserts

Additional info: Over 300 years old. Last family run British port business. 111g/L of sugar.





CHÂTEAU SUDUIRAUT, 2016 1ER CRU CLASSÉ, SAUTERNES

Grape Varietal – 94% Semillon / 4% Sauvignon Blanc

Region – Sauternes, South Eastern Bordeaux

Vintage - 2015

Aroma – Orange peel, Honey, Almonds

Taste – Mango, Pineapple, Ginger, Honey

Finish – Balanced acidity, draws you back after it settles for over a minute

Price on Menu - \$35 Glass

Pairings – Caramel desserts, Strong cheeses, Cheesecake

Additional Info – 99pts. Started in 1899. Next door to Chateau Y'Quem.





Bodegas Toro Albala, Don Px, Gran Reserva, 1990

Grape Varietal – Pedro Ximenez

Region – Montilla-Moriles, Spain

Vintage - 1990

Aroma – brown sugar, Orange peel, Honey, Almonds

Taste – dark chocolate, caramel, raisins

Finish – Sweet, rich, decadent, and nutty

Price on Menu - \$24

Pairings – Caramel desserts, blue cheese, Cheesecake

Additional Info – poured over vanilla ice cream this wine will change your life





Nanbu Beijin, Southern Beauty Iwate, Japan

Region – Tohoku Region, Northern Japan

Polish - 50%

Aroma – Melon, lychee, and anise

Taste – Herbal, fresh, and clean

Finish – Rich, dry and elegant

Price on Menu - \$35 Glass

Pairings – Sushi, seafood and caviar

