

# REDTREES

## Restaurant + Bar

### white wine

#### Chardonnay

*Ste. Chapelle, Idaho – 2020*

Pineapple, pear, citrus, toasted oak, balanced acidity

**\$13 glass / \$40 bottle**

#### Riesling

*Chateau Ste. Michelle, Washington – 2022*

Ripe fruit, lush style, crisp old-vine finish

**\$14 glass / \$45 bottle**

#### Pinot Gris

*Browne, Washington – 2022*

Ripe apple and pear, bright acidity, light finish

**\$12 glass / \$36 bottle**

### rosé

#### Rosé

*A to Z, Oregon – 2021*

White peach, apple, strawberry, melon, dry finish

**\$14 glass / \$45 bottle**

### bubbles

#### House Blanc Champagne

*Tirriddis, Washington – 2024*

Fresh citrus, ripe stone fruit, wet stone minerality

**\$15 glass / \$48 bottle**

### red wine

#### Pinot Noir

*A to Z, Oregon – 2021*

Cranberry, tangerine, plum, spice cake, rose petals

**\$15 glass / \$48 bottle**

#### Malbec

*Nine Hats, Washington – 2019*

Cherry and blackberry, smooth and fruit-forward

**\$15 glass / \$48 bottle**

#### Syrah

*Alex Nicole, Washington – 2021*

Ripe blueberries, clove, thyme, vanilla, velvety finish

**\$15 glass / \$48 bottle**

#### Cabernet Sauvignon

*Chateau Ste. Michelle, Washington – 2018*

Black currant, baking spice, wood smoke, cherries

**\$13 glass / \$40 bottle**

#### Cabernet Sauvignon

*Cline, California – 2021*

Blackberry jam, plum, lavender, coffee, chocolate

**\$15 glass / \$45 bottle**