

VINO

SPARKLING BY THE GLASS

RUFFINO SPARKLING ROSE, FLORENCE, 2020 13

CRISP + OFF-DRY TASTE WITH SUBTLE FLAVORS OF STRAWBERRY, ROSE PETAL + WHITE FRUITS. A PERFECT PAIRING WITH OUR CHURROS.

VALFORMOSA CLASSIC BRUT, ESPAÑA, 2016 11

FRUITY NOSE + ZESTY AT PALATE. NICELY BALANCED. GREAT WITH SHELLFISH, LEAN FISH, CURED MEAT, OR AS AN APERITIF

WHITES BY THE GLASS

TOMMASI, DRY PINOT GRIGIO, TUSCANY 12

SOFT, FLORAL AND ZESTY LEMON AND TART GREEN APPLES. PAIRS WELL WITH EL CATCH AND PULPO.

MARTIN CODAX 2020, ESPAÑA, ALBARIÑO 12

LIGHT BODIED WHITE, RICH WITH PEACH AND CITRUS FRUITS. SHARP FINISH. GOES WELL WITH PASTA, FISH AND LOCAL LOBSTER.

ERRAZURIZ CHARDONNAY, CHILE, 2016 11

TROPICAL AROMAS, FRENCH OAK, MEDIUM BODY, GREAT WITH PORK, RICH FISH, VEGETARIAN + POULTRY

DARK HORSE SAUVIGNON BLANC, CALIFORNIA 10

MEDIUM BODIED WITH A BRIGHT TROPICAL FRUIT + CITRUS FLAVOR. ENJOY AS AN APERITIF. PAIRS WELL WITH LOCAL SEAFOOD.

REDS BY THE GLASS

MAX RESERVA PINOT NOIR, 2019, CHILÈ 12

COMPLEX EXPRESSIONS. FRESH + DARK SPICED FRENCH OAK, FRAGRANT RED FLORALS + AGED CHERRY. PAIRS WELL WITH ROASTED MEATS SUCH AS VEAL, POULTRY AND VEGAN DISHES.

LOUIS MARTINI, CABERNET SAUV, CA 2016 11

DARK FRUITS AROMAS AND OAKY, GREAT WITH RED SAUCE SEAFOOD, BEEF, CREAM + PASTA

FIGUERO 4, TEMPRANILLO 11

RIPE DARK BERRIES, MEDIUM BODY, PEPPERY FLAVOR, FRESH AND BALANCED, GREAT WITH BEEF AND LAMB

SPARKLING BY THE BOTTLE

PERRIER-JOUËT, GRAND BRUT, 2016 125

NOTES OF CHERRY PLUM, LEMON + BERGAMOT. DELICATE, ELEGANT, + BALANCED. FLORAL + FRUITY FRAGRANCE. NOTES OF VANILLA + BRICOCHÉ. GREAT WITH FISH, WHITES MEATS + CRISP VEGETABLES.

RUFFINO SPARKLING ROSE, FLORENCE, 2020 60

CRISP + OFF-DRY TASTE WITH SUBTLE FLAVORS OF STRAWBERRY, ROSE PETAL + WHITE FRUITS. A PERFECT PAIRING WITH OUR CHURROS

VALFORMOSA, CLASSIC BRUT, ESPAÑA, 2016 37

FRUITY NOSE + ZESTY AT PALATE. NICELY BALANCED. GREAT WITH SHELLFISH, LEAN FISH, CURED MEAT, OR AS AN APERITIF

WHITES BY THE BOTTLE

EDNA VALLEY, CHARDONNAY, CALIFORNIA, 2017 50

FRESH HINTS OF VAINILLA, RIPE APPLES, CLASSIC BUTTERY. GREAT WITH SALADS, CHICKEN + TURKEY

ERRAZURIZ CHARDONNAY, CHILE, 2016 47

TROPICAL AROMAS, FRENCH OAK, MEDIUM BODY, GREAT WITH PORK, RICH FISH, VEGETARIAN + POULTRY

CAVIT PINOT GRIGIO, ITALY, 42

NOTES OF APPLE, TANGERINE, AND PLUM. PAIRS WELL WITH PASTA, PULPO, AND LOBSTER. VEGAN.

DARK HORSE SAUVIGNON BLANC, CALIFORNIA 40

MEDIUM BODIED WITH A BRIGHT TROPICAL FRUIT + CITRUS FLAVOR. ENJOY AS AN APERITIF. PAIRS WELL WITH LOCAL SEAFOOD. COMPLIMENTS THE CHURROS + BREAD PUDDING AS WELL.

BERINGER CHARDONAY, NAPA VALLEY, 2018 35

THE PINNACLE OF BERINGER'S PRIVATE RESERVE. AROMAS OF SLICED APPLE, HEATHER + LILAC. RICH, LAYERED PALATE. WHITE NECTARINE + GRILLED PINEAPPLE FINISH.

TOMMASI, DRY PINOT GRIGIO, TUSCANY 55

SOFT, FLORAL AND ZESTY LEMON AND TART GREEN APPLES. PAIRS WELL WITH EL CATCH AND PULPO.

REDS BY THE BOTTLE

MAS IRENE CABERNET FRANC, PARIS, 2017 90

OAKY VANILLA AND BLACKBERRY WITH NOTES OF TOBACCO AND A LEATHERY FINISH. OUTSTANDING WITH THE PORK OSSO.

ATER, PRIMITIVO, MANDURIA, ITALIA, 2014 68

RIPE DARK FRUITS, MINERAL NOTES, SLIGHTLY SWEET, GOOD ACIDITY. TRY IT WITH BEEF, PASTA, LAMB + POULTRY

STERLING, PINOT NOIR, CALIFORNIA, 60

AROMAS OF BRIAR FRUITS, + RIPE BLACK CHERRY FLAVORS, GREAT WITH ALL MEALS

EMBOCADERO, TEMPRANILLO, ESPAÑA 45

RED BERRIES NOTES, SPICES, FRESH, GOOD ACIDITY, GREAT WITH BEEF + VEAL

LOUIS MARTINI, CAB SAUV, CA, 2018 42

DARK FRUITS AROMAS + AN OAKY, DRY VANILLA + MOCHA FINISH. GREAT WITH RED SAUCE, SEAFOODS, BEEF, CREAMY DISHES + PASTA.

FIGUERO 4, TEMPRANILLO, ESPAÑA, 2019 42

NOTES OF RIPE DARK BERRIES. MEDIUM BODY + PEPPERY FLAVOR.
PAIRS WELL WITH OUR AMERICAN GRILL WORKS, LOCAL BAYAHONDA
MESQUITE FIRED STEAKS.

