

VINO

SPARKLING BY THE GLASS

RUFFINO SPARKLING ROSE, FLORENCE, ITALY, 12 2020

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

WHITES BY THE GLASS

ERRAZURIZ ESTATE SERIES, CHARDONNAY, 10 CHILE, 2016

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. COMPLIMENTS THE CHURROS + BREAD PUDDING AS WELL.

ECCO DOMANI PINTO GRIGIO 10

DRY, LIGHT, ITALIAN WHITE, FLORAL AROMAS WITH A HINT OF CITRUS. BEST PAIRED WITH OUR PASTA AND CATCH.

REDS BY THE GLASS

FIGUERO 4, TEMPRANILLO 10

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

LOUIS MARTINI, CABERNET SAUVIGNON, 11 CALIFORNIA, 2016

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

SPARKLING BY THE BOTTLE

PERRIER-JOUËT, GRAND BRUT, CHAMPAGNE, 110 FRANCE, 2016

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, ITALY, 40 2020

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WHITES BY THE BOTTLE

EDNA VALLEY, CHARDONNAY, CALIFORNIA, 2017 50

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

BERINGER CHARDONNAY, NAPA VALLEY, 2018 35

THE PINNACLE OF BERINGER'S PRIVATE RESERVE. EARNING 30 YEARS OF ACCOLADES INCLUDING "WINE OF THE YEAR" TWICE BY JAMES SUCKLING. AROMAS OF SLICED APPLE, HEATHER + LILAC. RICH, LAYERED PALATE. WHITE NECTARINE + GRILLED PINEAPPLE FINISH.

ERRAZURIZ ESTATE SERIES, CHARDONNAY, 33 CHILE, 2016

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

REDS BY THE BOTTLE

ATER, PRIMITIVO, MANDURIA, ITALIA, 2014 68

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

LUCIANA CARDIOLO VALPOLICELLA, RIPASO 50 ITALIA

RIPE, DARK FRUITS, MINERAL NOTES. TRY IT WITH BEEF, PASTA + LAMB.

STERLING, PINOT NOIR, CALIFORNIA, 54

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

LA MADRID, MALBEC, ARGENTINA, 2018 45

PLUM TART, CREAMY, RASPBERRY + CHERRY. GOOD WITH RED CHILI, BEEF + DARK CHOCOLATE

LOUIS MARTINI, CABERNET SAUVIGNON, 42 CALIFORNIA, 2018

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

FIGUERO 4, TEMPRANILLO, RIBERA DEL DUERO, 37 ESPAÑA, 2019

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

MAX RESERVA PINOT NOIR, CHILE 2017 38

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