



WINES BY THE BOTTLE

WHITE WINES

RED WINES

EXCITING, REFRESHING WHITES

All of these wines offer ripe fruit flavors and minimal or no oak influences. They are arranged in order from lighter to more full in body, and all complement our fresh seafood selections.

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Viognier, Cass, Paso Robles, CA 22 and Gewurztraminer, Dr. Konstantin Frank, Finger Lake, NY 21.

RIESLING

Aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It's a "terroir expressive" grape and it is used to make dry, semi-sweet, sweet wines.

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Relax, Mosel, GER 22 and Penner Ash, Dry Classique, Hyland Vineyard, Newbeg, ORG 18.

PINOT GRIGIO / PINOT GRIS

Offering fresh melon notes and crisp acidity, these wines pair well with our salads, oysters and lighter styles of seafood.

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Ruffino, Lumina, Venezia, IT 21 and Santa Margherita, Val d'Adige, IT 22.

SAUVIGNON BLANC / FUME BLANC

Super crisp with pronounced citrus flavors, these wines pair best with oysters, shellfish and seafood items with lemony influences. Arranged from lighter to more full in style.

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Round Pond Estate, Napa Valley, CA 21 and Duckhorn, Napa, CA 22.

CHARDONNAY

Arranged from least oak, lemons, apples to more pronounced oak, pineapple, guava & mango, Chardonnay is a great partner to hearty fish dishes and any of our crab offerings

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Tassajara, Monterey, CA 20 and Newton Unfiltered, Napa Valley, CA 18.

DRY ROSE WINES

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Maison Saleya, Provence Rose, FR 22 and La Vieille Ferme, FR 22.

EXCITING, ALTERNATIVE REDS

Ranging from lighter & more fruity, to rich & full bodied, these wines are some of the most exciting up-and-coming varieties in the wine world today.

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Blend, Silk & Spice PR 21 and Brunello di Montalcino, Castello Banfi, IT 17.

PINOT NOIR

Perhaps the most versatile varietal on the menu, Pinot Noir can pair with any dish on the menu!

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Kendall Jackson "Vintners' Reserve", CA 20 and Rex Hill, Willamette Valley AVA, Newberg, OR 18.

MERLOT

Arranged from lighter to more full, Merlot is a great pair with shrimp & pasta and chicken dishes

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Clos du Bois, CA 21 and Thorn, Prisoner, CA 16.

MALBEC

Typically rich with berry, plum & blackberry fruits, softer ripper tannins, lower acidity one of the most exciting up-and-coming varieties in the wine world today.

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Diseno, Mendoza, ARG 21 and Red Schooner, Voyage 11, Caymus, ARG / CA 19.

CABERNET SAUVIGNON & PROPRIETARY BLENDS

Arranged from lighter, dry in style to super rich, bold, robust with good balanced tannin structure Plum, black cherry, blackberry along with warm spice, vanilla, licorice, and black pepper.

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like H3, Horse Heaven Hills, WASH 20 and Cask 23, Stag's Leap, Napa Valley, CA 18.

PROSECCO BOTTLES

Table with 3 columns: Wine ID, Wine Name, Glass/Bottle. Includes entries like Maschio, Prosecco, Treviso, Italy and La Marca, Prosecco, Italy.

CHAMPAGNE & SPARKLING WINES

Table with 6 columns: Wine ID, Wine Name, Glass, 1/2 Bottle, Bottle. Includes entries like Mumm Napa, Rose, Napa Valley, CA and Perrier Jouet, Grand Brut, FR.