



## WINES BY THE GLASS

### SPARKLING

*Rosé*

CASTELLANE Rosé BRUT

\$29

*Champagne*

LAURENT PERRIER BRUT

\$23

### WHITE

*Chardonnay*

ROBERT MONDAVI 2006

Napa Valley

\$18

HEDGES "The House of Independent Producers" 2008, Columbia Valley

\$12

*Sauvignon Blanc*

FORT SIMON 2008 Stellenbosch

South Africa

\$13

*Other White*

ORVIETO SECCO 2008

Carpineto DOC, Tuscany

\$11

MUSCADET-SUR-LIE 2005

"Comte Lelou" Chateau de Chasseloire,

Loire Vly

\$12

### ROSÉ

CÔTES DE PROVENCE,

Château Riotor

\$11

### RED

*Cabernet Sauvignon*

MEDALLA REAL 2006, Santa Rita,

Valle del Maipo

\$13

*Merlot*

FRANCIS FORD COPPOLA 2006,

Diamond Series \$16

*Pinot Noir*

NOBILO 2006 "Icon" Marlborough

\$15

*Other Red*  
CLOS DE LOS SIETE 2007  
(Malbec/Merlot/ Cabernet Sauvignon/Syrah)  
Mendoza by Michel Rolland  
\$19

CÔTES DU RHONE 2006  
"Monredon," France  
\$11

## **TAPAS FOOD MENU**

Fried Calamari  
Spanish piquillo aioli  
\$9

Homemade Smoked Salmon  
Toast and garnish  
\$10

Beef Carpaccio  
Truffle oil, grilled country bread  
\$12

Grilled Marinated Chicken Skewers  
Roasted peppers escabeche  
\$9

Dip Trio  
Hummus, tapanade, ratatouille  
And toasted pita bread  
\$8

Cheese and Salami Platter  
Toasted French baguette  
\$10/\$15 for 2