

Mother's Day SALE

UP TO 30% OFF SELECT WINES FOR MOM!

2019 Rosé

\$27 non-member | \$21 member

2018 Paso Grenache

\$40.50 non-member | \$31.50 member

2018 WV Pinot Noir

\$36 non-member | \$28 member

now through May 9



BY THE GLASS

MEMBER GLASS	GLASS Retail / Member	BOTTLE Retail / Member
Sauvignon Blanc • Lake County, 2019 GOLD SFCWC! Citrus, grassy, tropical	\$12 / \$10	\$30 / \$24
Chardonnay • Alexander Valley, 2018 Lemon meringue, green apple, buttered toast	\$13 / \$10	\$45 / \$36
Sparkling Chardonnay • 375ml LIMITED SPECIAL Thirst quenching happiness! Crisp, dry, light		\$20 / \$16
Rosé of Pinot Noir • Willamette Valley, 2019 Strawberries, watermelon, melon	\$12 / \$10	\$30 / \$24
Pinot Noir • Willamette Valley, 2018 SILVER SFCWC! Bing cherry, hibiscus, light potpourri	\$13 / \$10	\$40 / \$32
Grenache • Paso Robles, 2018 SILVER SFCWC! Fig, dried roses, red cherries	\$13 / \$10	\$40 / \$32
Four Play • North Coast, 2018 SILVER SFCWC! Plum, fig, forrest floor	\$14 / \$11	\$40 / \$32
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$13 / \$10	\$45 / \$36
Tempranillo • Lake County, 2019 Ripe cherries, vanilla, cedar	\$13 / \$10	\$45 / \$36
Merlot • Dry Creek, 2017 LIMITED GOLD SFCWC! Cranberries, pomegranate, fennel	\$14 / \$11	\$50 / \$40
Unicorn • North Coast, 2018 SILVER SFCWC! Stardust & rainbows. Medium bodied red blend	\$13 / \$10	\$45 / \$36
Malbec • Knights Valley, 2018 NEW RELEASE! DOUBLE GOLD SFCWC! Plum, blackberry, earthy	\$15 / \$12	\$55 / \$44
Cabernet Sauvignon • AV, 2017 Dark cherry, plum, herbaceous	\$15 / \$12	\$60 / \$48
Reserve Glass • Ask for details!	\$18 / \$14	
Beer on tap Ask for today's selection	\$7	
Bivouac Rosé Cider • 6.9% ABV	\$8	

Due to the current guidelines, a food purchase is required with each dine-in transaction.

FLIGHTS

KEEP IT LIGHT | \$20

Chardonnay • Alexander Valley, 2018
Made in a Chablis style, unoaked. Crisp, refreshing, lemon meringue & green apple

Rosé of Pinot Noir • Willamette Valley, 2019
Afternoon delight! Aromas of strawberry creamsicle & watermelon jolly rancher

Pinot Noir • Willamette Valley, 2018 SILVER SFCWC
Cherry cola, forest floor, 3% stem inclusion, soft silky palate

Grenache • Paso Robles, 2018 SILVER SFCWC
Dried roses, earthy berry with a herbal mintiness

Fourplay • North Coast, 2018 SILVER SFCWC
Pinot Noir based with Syrah, Zin & Petite Sirah - playful blend - medium bodied

SMOOTH & SILKY | \$20

Super Tuscan • Sonoma, 2018
Sangiovese with Merlot & Cab. Smooth & rich, layers of red fruit, herbs & blackberries

Tempranillo • Lake County, 2019
Ripe cherries, notes of vanilla & cedar from MN oak, Ribera de Duero style tempranillo & BDX

Merlot • Dry Creek, 2017 | GOLD SFCWC
Dried cranberries, pomegranite & fennel. Spicy, meets boysenberries

Unicorn • North Coast, 2018
House blend of stardust & whimsy with a rainbow of aromas & a magical finish

Malbec • Knights Valley, 2018 | DOUBLE GOLD SFCWC
Ripe plum & blackberries, balanced with notes of earth & vanilla spices

LOVE WHAT YOU TASTE? Purchase any 3 bottles and your tasting fee is waived!

Bordeaux Bash

May 22 & 23

Two sessions per day 12-2:30pm & 3:30-6pm

\$120 non-members | \$100 Members

Taste unreleased Bordeaux wines straight from the barrel

Blend your own bottle of wine to take home!

FUTURES ON SALE! Up to 40% off

Purchase tickets online



BY THE BOTTLE

	Retail / Member
* Pinot Noir • Russian River, 2016 Wild cherry, strawberry, damp earth	\$55 / \$44
* Pinot Noir • Russian River, 2017 Ripe cherry, berry, forrest floor	\$50 / \$40
Pinot Noir • Russian River, 2018 SILVER SFCWC! Cherry cola, earthy, berry	\$50 / \$40
* Pinot Noir • Willamette Valley, 2017 Bing cherry, cola, vanilla	\$45 / \$36
* Pinot Noir • Santa Lucia Highlands, 2016 DOUBLE GOLD SFCWC! Boysenberry, blackberry, wet slate	\$65 / \$52
Pinot Noir • Santa Lucia Highlands, 2018 GOLD SFCWC! Cranberry, pomegranate, crem brulee	\$55 / \$44
* Sangiovese • Dry Creek, 2018 Tart cherries, plum, fig	\$45 / \$36
* Tempranillo • Clement Hills, 2017 Licorice, sweet charred oak, vanilla	\$50 / \$40
* Zinfandel • Russian River, 2014 Blackberry, pepper, cloves	\$60 / \$48
* Zinfandel • Dry Creek 2014 Dried cherries, white pepper, leather	\$65 / \$52
* Zinfandel • Dry Creek, 2015 Black pepper, dark fruit, licorice	\$60 / \$48
* Zinfandel • Dry Creek, 2016 Jam, blackberry, baking spices	\$55 / \$44
* Merlot • Knights Valley, 2014 Black licorice, clove, cedar box	\$55 / \$44
* Merlot • Alexander Valley, 2015 SILVER SFCWC! Cedar, cigar box, red currant	\$55 / \$44
* Merlot • Knights Valley, 2016 GOLD SFCWC! Black cherries, boysenberries, black pepper	\$45 / \$36
* Cabernet Franc • Alexander Valley, 2014 GOLD SFCWC! Raspberry, baking spices, earthy	\$65 / \$52
* Cabernet Franc • Chalk Hill, 2015 Black cherry, cacao, vanilla	\$50 / \$40
* Syrah • Alexander Valley, 2014 Blackberry, eucalyptus, nutmeg	\$45 / \$36
* Syrah • Napa Valley, 2015 SILVER SFCWC! Cherry cola, dark plum, coffee	\$50 / \$40
Syrah • Alexander Valley, 2017 DOUBLE GOLD SFCWC! Blueberry, bacon, licorice	\$55 / \$44
* Cabernet Sauvignon • Dry Creek, 2012 Cherry, vanilla, leather	\$75 / \$60
* Cabernet Sauvignon • Knights Valley, 2012 Plum, tobacco, cocoa	\$65 / \$52



BY THE BOTTLE

Retail / Member

* Cabernet Sauvignon • Dry Creek, 2013 Black currant, cocoa, pepper	\$65 / \$52
* Cabernet Sauvignon • Knights Valley, 2014 Blackberry, cherry, oak	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2014 Dark cherry, cassis, blackberry	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2015 DOUBLE GOLD SFCWC! Black currant, cedar, vanilla	\$65 / \$52
* Petit Verdot • Alexander Valley, 2015 Cherry, vanilla, leather	\$55 / \$44
* Petit Verdot • Alexander Valley, 2017 GOLD SFCWC! Boysenberry, blackberry, wet slate	\$50 / \$40
* BDX Blend • North Coast, 2016 SILVER SFCWC! Blackcurrant, eucalyptus, vanilla	\$55 / \$44
* Malbec • Lake County, 2014 GOLD SFCWC! Dark fruit, vanilla, tobacco	\$65 / \$52
* Malbec • Knights Valley, 2016 DOUBLE GOLD SFCWC! Black cherries, boysenberries, pepper	\$75 / \$60
* Petite Sirah • Russian River, 2012 Plums, cherry, cedar	\$45 / \$36
* Petite Sirah • Russian River, 2013 Blackberry, dried leaves, cedar	\$90 / \$72
* Petie Sirah • Russian River, 2014 Aged wood, boysenberry, violet	\$75 / \$60
* Petite Sirah • Sonoma, 2016 SILVER SFCWC! Plums, black cherry, vanilla bean, cigar box	\$55 / \$44
Petite Sirah • Rockpile, 2017 SILVER SFCWC! Bright fruit, boysenberry, sweet caramel	\$55 / \$44
* Syrah Port • Sonoma, 2014 Blackberry, toasted sugar, cherry	\$40 / \$32
* <i>Reserve Wine</i>	

Join the Club!

Ask our staff how.

Members enjoy:

- Monthly bottle of wine hand selected by our winemaker
- 20% off wine purchases & 25% off cases
- Tasting for you and a guest each week
- Event ticket discounts
- Complimentary birthday glass
- and more!

CHARCUTERIE

CHEESE | \$3

- HERB CHEVRE | Goat milk, Spain. Fluffy, creamy, herbaceous
- SAINT ANGEL | Cow milk, France. Silky, decadent, triple cream
- TRIGAL MANCHEGO | Sheep milk, Spain. Salty, crumbly, rich
- PRIMA DONNA | Cow milk, Holland. Caramel, sharp, nutty
- BARBER'S 1833 VINTAGE CHEDDAR | Cow milk, UK. Rich, savory, sharp
- PARMIGIANO-REGGIANO | Cows Milk, Italy. salty, crumbly, molto italiano
- PATA CABRA | Goat milk, Spain. Pungent, earthy, tangy
- MIDNIGHT MOON | Goat milk, CA. Sassy, brown butter, butterscotch
- RED DRAGON | Cow milk. Wales. Brown ale, mustard seeds, piquancy
- EWE CALF to be KIDDING ME | Cow / Sheep / Goat milk, WI. Creamy, earthy, zippy

CHEESE FLIGHTS | \$15

Served with fresh bread and grapes

MILD + MELLOW

HERB CHEVRE, SAINT ANGEL, TRIGAL MANCHEGO, PRIMA DONNA, BARBER'S CHEDDAR

BOLD + BEAUTIFUL

PARMIGIANO-REGGIANO, PATA CABRA, MIDNIGHT MOON, RED DRAGON, EWE CALF

ADD-ONS | \$3

- | | | |
|------------------------|-----------------|----------------------|
| Wine-cured Salami | Olives | Fig Spread |
| Spicy Calabrese Salami | Dark Chocolate | Whole Grain Mustard |
| Baguette | Dried fruits | Blenheim Apricot Jam |
| Gluten Free Crackers | Marcona Almonds | Honeycomb |
| Cornichon Pickles | Candied Walnuts | |

PIZZA

CAULIFLOWER (GF) crust available upon request | + \$3

VEGAN cheese available upon request | + \$3

RED SAUCE made with San Marzano tomatoes

MARGHERITA | \$14

buffalo mozzarella, parmesan, fresh basil & extra virgin olive oil
• pair with our Super Tuscan •

NOT YOUR AVERAGE PEPPERONI | \$15

ricotta dollops, mozzarella, pepperoni & goat horn peppers
• pair with our Cabernet Sauvignon •

GARLIC OLIVE OIL

SINATRA | \$16

mozzarella, oregano, crumbled sausage, topped with fresh basil, shaved fennel, chili pepper flakes & honey drizzle
• pair with our North Coast Fourplay •

GET FIGGY WITH IT | \$16

fig spread, prosciutto, mozzarella, topped with arugula, balsamic & goat cheese
• pair with our Willamette Valley Pinot Noir •

BLT | \$16

buffalo mozzarella, cherry tomatoes, bacon, topped with arugula & goat cheese
• pair with our Chardonnay •

SEASONAL FEATURE

BUSTING AT THE GREENS | \$16

housemade vegan pesto, sun-dried tomatoes, white onions, mozzarella, ricotta dollops, topped with arugula
• pair with our Rosé of Pinot Noir •

No substitutions or customizations