



SPARKLING

	Glass	Bottle
Gabbiano Cavaliere D'Oro, Prosecco, Italy A bright lively nose that exudes fresh citrus and green pear, accented by white floral notes.	10	38
Piper Sonoma, Brut Rosé, Sonoma County, California (v) Dry and fresh, with a long, elegant finish, possessing crisp citrus flavors with hints of green apple, mandarin orange and brioche.	12	46
Piper Sonoma, Brut, Sonoma County, California (v) Aromas of freshly picked berries, tangerine and guava. The palate bursts with red fruits and citrus, with a zippy acidity and a long finish.	12	46
Voirin-Jumel, Premier Cru Brut Blanc de Blanc, Champagne, France (v) Creamy nose with flavors of white flowers and white fruits. A round mouthfeel with a hint of citrus.	18	62
Piper Heidsieck, Cuvee 1785 Brut, Champagne, France (v) A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavor.	20	70

HOUSE WINES

Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon	6 oz	9 oz	Bottle
	8	11	32

WHITE WINES

Light to Full Bodied

	6 oz	9 oz	Bottle
La Perlina, Moscato, Veneto, Italy Notes of ripe tropical fruit, peach and honeysuckle with crisp, balanced acidity, and gentle frizzante.	10	14	40
August Kessler, Riesling, Rheingau, Germany (v) Flavors of ripe fruits, aromatic apples & peaches. Well-structured and delightful. Mouthwatering fruits and minerals are positively shimmering – delicate and refreshing.	10	14	40
Gabbiano, Pinot Grigio, Valdadige, Italy (s) Bursting with floral and citrus aromatics, with hints of almond and salinity. Balanced, fresh, and acidic.	10	14	40
Willamette Valley Vineyards, Pinot Gris, Willamette Valley, Oregon (s) A bouquet of fresh pear, pineapple, grapefruit and honeysuckle. This wine bursts of round, juicy flavors that mirror the aromas with the addition of Meyer lemon, honeydew melon, and jasmine followed by bright acidity that lends to a fresh lean and crisp, lingering finish.	12	17	46

S = sustainable practicing | V = vegan practicing
3% surcharge when paying with credit card, which is not greater than our cost of acceptance.

WHITE WINES (Continued)

Light to Full Bodied

	6 oz	9 oz	Bottle
White Haven, Sauvignon Blanc, Marlborough, New Zealand Aromas of bright lemon, ripe tropical fruit and fresh-snipped greens with hints of grapefruit, white peach, pineapple and juicy pear. Superbly structured and balanced with a clean, zesty finish.	11	16	44
Chateau Freynelle, White Bordeaux, France Hints of tropical fruit and herbaceous notes. Crisp, fresh and ripe.	11	16	44
Sea Sun by Caymus, Chardonnay, Santa Barbara County, California A nose of elderflower and grapefruit leans into white peach and lush mango. Full bodied and crisp with a long persistent finish.	11	16	44
Macon-Villages, Chardonnay, Burgundy, France This wine shows floral, apple, and citrus aromas with fresh clean flavors and mineral notes. 100% unoaked Chardonnay that is soft with medium acidity. Nicely balanced.	14	21	56
Boen, Chardonnay, Santa Barbara and Sonoma Counties, California Lively flavors of nectarine and mango complemented by notes of lemon custard, peach, nectarine, and toasted almond. Creamy and well-balanced with acidity that drives a long, mouthwatering finish.	12	17	48
Conundrum by Caymus, White Blend, California Amazingly versatile with refreshing stone fruit, juicy pear, a hint of citrus and a dry finish.	11	16	44
Gavi, Marchesi di Barolo, Piedmont, Italy The intense and refined aroma is persistent and has fruity and floral notes, reminiscent of golden delicious apples and green almonds, with a strong scent of chamomile flowers.	12	17	48

ROSE WINES

Day Owl, California Floral red fruit and vibrant orange zest vibes. Lively acidity and a dry elegant finish.	10	14	40
Ombre, Languedoc, France Pale pink in color with shiny hints. Small red fruits with white flower aromas and a touch of grapefruit with a fresh and smooth finale.	12	17	48
Chateau d'Esclans Whispering Angel, Provence, France This rosé crafted from Grenache, has been setting the standard for Provence rosé with its delicate aromas and deliciously creamy palate. Sliced apple, pink grapefruit and peach make an appearance.	13	18	52

RED WINES Light to Full Bodied

Schug, Pinot Noir, Sonoma Coast This 100% Pinot Noir cuvee has bright flavors of red cherries and raspberries. The elegant expression in this Pinot Noir is ensured by aging in large neutral oak casks, stainless steel and French oak barrels.	14	21	56
Hess Shirtail Ranch, Pinot Noir, Monterey, California Rich, round and supple in texture. Fruit-forward with an integrated oak presence, the wine delights the palate with a crush of berry and a vanilla-backed juiciness that encompasses its overall personality.	11	16	44
Frank Family, Pinot Noir, Carneros, California Lively aromas of strawberry, ripe red cherry, and a touch of baking spice. The palate is greeted with a juicy, full-bodied mouthfeel and refreshing, well-balanced acidity that lingers on the finish.	16	23	60

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Please Drink Responsibly: 3267991

RED WINES (continued)**Light to Full Bodied****Chianti Castiglioni, Frescobaldi, Tuscany, Italy**

The nose contains pleasant blackberry, redcurrant and cherry preserve notes with touches of floral and spicy notes. In the mouth, the wine is lively round, and its fruity aromas return to the palate, giving a rich fulfilling finish.

6 oz 9 oz Bottle

11 16 44

Brusco dei Barbi, Baby Brunello, Tuscany, Italy

Brilliant and lively ruby red. Bright fruit on the nose presents red berries and wild strawberries, enriched by subtle floral notes. Supple on the palate, fresh-tasting and delightfully drinkable.

14 21 56

Columbia Winery, Merlot, Columbia Valley, Washington

Fragrant plum, clove and baking spice aromas. Forward dark fruit flavors of black cherry, wild blackberry and juicy plum meet pronounced notes of sweet oak, vanilla, and mocha. Ripe raspberry and caramel lingers on the finish.

11 16 44

La Posta, Malbec, Mendoza, Argentina

Aromas of black cherries, dark fruits, dark chocolate and baker's spice. Dense dark berry and plum with hints of sandalwood, and spice on the palate. Traces of violets in the finish.

11 16 44

Bonanza by Caymus, Cabernet Sauvignon, California

Flavors of luscious fruit, dark chocolate and silky tannins.

12 17 48

Beringer, Knights Valley, Cabernet Sauvignon, California

Ripe and juicy with aromas and flavors of vibrant boysenberry, strawberry preserves, and cassis. Earthier notes of crushed stone, flecks of iron, Bay Laurel, and cedar. The baking spiced elements from the oak harmonizes with tones of wild lavender and bittersweet chocolate.

16 23 60

Robert Hall, Cabernet Sauvignon, Paso Robles, California

Hints of black currants, cedar and spice with cocoa aromas that are echoed by rich flavors of plush ripe fruit, dark chocolate and anise; all supported by balanced velvety tannins.

12 17 48

D2, Red Blend, Columbia Valley, Washington

Initial aromas of blackberry, cassis and green peppercorn lead to a palate bursting with richness and texture. Red currant, Bing Cherry and toasty oak flavors develop with time, leading to a lengthy finish with impressive weight. Merlot (58%), Cabernet Sauvignon (34%), Cabernet Franc (4%) Petite Verdot (4%)

16 23 60

Raymond, Field Blend, California

Aromas of raspberry, cherry and a hint of anise are followed by flavors of strawberry and blueberry. Medium bodied and well-balanced, the velvety mouthfeel culminates with a lengthy satisfying finish.

10 14 40

Maison Noir Wines, Horseshoes & Handgrenades Red Blend, Oregon/Washington

Fruit-driven, full-bodied complex red blend. Rich, ripe, voluptuous Southern Oregon Syrah fruit with Washington Cab and Merlot that adds complexity and structure. Think cherry pits and leather whips!

12 17 48

Rabble, Zinfandel, Paso Robles, California

Bright aromas of black cherry, raspberry, cola and Asian spice. Brambly red plum flavors with hints of wet stone. Vibrant finish with gravelly tannins.

14 21 56

*Happy Hour Every Day From 3-6PM**25% Off All Menu Wine, Beer and Charcuterie Boards
(Except Third Friday)*

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Make it a Flight

Enjoy three 3-ounce pours in each category for a fun way to sample similar varietals from all over the world!

Sparkling, White and Rosé

The Sparkling Flight

26

Piper Sonoma Brut, Voirin-Jumel Blanc de Blanc Brut Champagne, Piper Heidsieck Champagne

*Suggested cheese pairing: brie, or truffle

The Chardonnay Flight

17

Sea Sun, Boen, Macon-Villages

*Suggested cheese pairing: Havarti, brie, or burrata

The Rosé Flight

19

Day Owl, Ombre, Chateau d'Esclans Whispering Angel

*Suggested cheese pairing: goat cheese or burrata

Build Your Own White or Pink Flight

20

Select any three white or rosé wines from this menu book

excludes Piper Heidsieck and Voirin

Reds

The Pinot Noir Flight

20

Schug, Hess Shirtail Ranch, Frank Family

*Suggested cheese pairing: Manchego, Parmesan or Truffle Cordero

The Cabernet Flight

22

Robert Hall, Bonanza, Beringer Knights Valley

*Suggested cheese pairing: cheddar, parmesan or blue cheese

The Red Blend Flight

21

Maison Noir Horseshoes & Handgrenades, D2,

Raymond Field Blend

*Suggested cheese pairing: Cheddar, Manchego or Parmesan

Build Your Own Red Flight

26

Select any three red wines from this menu book

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