

## Wine Menu

<b>SPARKLING</b>	<b>Glass / Bottle</b>		
<b>Villa Sandi, Prosecco, Italy</b> A bright lively nose that exudes fresh citrus and green pear, accented by white floral notes.	\$ 10		38
<b>Grandial, Brut Rose, France</b> Fresh and fruity with aromas of red berries, cherries and strawberries.	\$ 10		38
<b>Piper Sonoma, Brut Rose, Sonoma County, California (v)</b> Dry and fresh, with a long, elegant finish, possessing crisp citrus flavors with hints of green apple, mandarin orange and brioche.	\$ 12		46
<b>Piper Sonoma, Brut, Sonoma County, California (v)</b> Aromas of freshly picked berries, tangerine and guava. The palate is bursting with red fruits and citrus, with a zippy acidity and a long finish.	\$ 12		46
<b>Voirin-Jumel, Premier Cru Brut Blanc de Blanc, Champagne, France(v)</b> Creamy nose with flavors of white flowers and white fruits. A roundness mouth with a hint of citrus.	\$ 18		62
<b>Charles Heidsieck, Brut Reserve, Champagne, France (v)</b> Voluptuous nose with notes of freshly baked brioche and the richness of toasted nuts and sun-drenched fruits - mango, apricot and greengage plum- a touch of dried fruits, pistachio and almond.	\$ 20		70
<b>HOUSE WINES</b>	<b>6 oz / 9 oz / Bottle</b>		
Hayes Ranch (s) Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, and Cabernet Sauvignon and Hob Nob Pinot Noir	\$ 8	11	32
<b>WHITE WINES</b>	<b>6 oz / 9 oz / Bottle</b>		
<b>Light to Full Bodied</b>			
<b>Villa Pozzi, Moscato, Sicily, Italy</b> Aromas of fresh figs, apricot and orange blossoms, this slightly effervescent, craps and refreshing wine carries with it a gentle sweetness.	\$ 10	14	38
<b>August Kessler, Riesling Kabinett, Rheingau, Germany (v)</b> Typical flavors of ripe fruits, aromatic apples & peaches. Well-structured and delightful as well. In the mouth, the interaction of mouthwatering fruits and minerals are positively shimmering – very delicate and refreshing on the palate.	\$ 10	14	38
<b>Barone Fini, Pinot Grigio, Valdadige, Italy (s)</b> Crisp and clean with subtle fruit flavors, balanced acidity and a lingering finish.	\$ 10	14	38
<b>Ponzi, Pinot Gris, Willamette Valley, Oregon (s)</b> Aromas of guava, rose, white tea with an accent of wintergreen or spruce needle precede the textured palate laced with ginger spice, white pepper and peach. The finish is fresh and bright leaving a trail of lime zest and poached pear.	\$ 12	17	46
<b>White Haven, Sauvignon Blanc, Marlborough, New Zealand</b> Aromas of bright lemon, ripe tropical fruit and fresh-snipped greens adding hints of grapefruit, white peach, pineapple and juicy pear on the palate. Superbly structured and balanced with a clean, zesty finish.	\$ 11	16	41
<b>Chateau Mezain, White Bordeaux, France</b> Hints of tropical fruit and herbaceous notes. Crisply fresh and ripe.	\$ 12	17	46
<b>Nielson, Chardonnay, Santa Barbara County, California (s)</b> Aromas of citrus flower, clean linen, and a burst of pineapple. A pleasant weight on the palate with honey and citrus notes and a light salinity.	\$ 10	14	38
<b>Cave de Lugny, Les Charmes Chardonnay, Macon-Lugny, France (s)</b> Crisp and light chardonnay with very light hints of spice.	\$ 11	16	41

## WHITE WINES (continued)

6 oz / 9 oz / Bottle

### **Boen, Chardonnay, Monterey, Santa Barbara and Sonoma Counties, California**

\$ 12 17 46

Lively flavors of nectarine and mango complemented by notes of lemon custard, peach, nectarine, and toasted almond. Creamy and extremely well-balanced with a nice acidity that drives a long, mouthwatering finish.

### **Waterbrook Winery, Melange, Columbia Valley, Washington**

\$ 10 14 38

A blend of Riesling, Chardonnay, Viognier, Muscat, Sauvignon Blanc and Sémillon with aromas of pineapple and honeysuckle lead to sweet flavors of white peach, dried papaya and vanilla. The residual sugar gives the wine viscosity that lingers with flavors of key lime pie and tropical fruit.

## ROSE WINES

### **Elouan, Oregon**

\$ 10 14 38

Bright acidity enlivens the palate and flavors segue to notes of berries, tart stone fruits and concentrated minerality. Fresh acidity carries flavors of freeze-dried berries and clementine rind through the long-lasting finish.

### **Fleurs de Prairie, Languedoc, France**

\$ 12 17 46

Delicate flavors of red fruit and lemon, and a subtle note of tropical fruits on the finish.

### **Susana Balbo Signature, Mendoza, Argentina**

\$ 13 19 51

Fine floral profile with delicate hints of nuts. Freshness and juicy acidity are in perfect combination with flavors of currants and strawberries.

## RED WINES

### **Light to Full Bodied**

### **Allegro, Sweet Red, California**

\$ 9 12 36

Light on the palate, exploding with bright red fruit and a little spritz.

### **Portlandia, Pinot Noir, Oregon (v)**

\$ 12 17 46

Bright youthful garnet color of medium intensity. Sweet ripe cherry and red plum aromas with a hint of minerality and spicy pipe tobacco.

### **Angel's Ink, Pinot Noir, Monterey, California**

\$ 11 16 41

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.

### **Frank Family, Pinot Noir, Carneros, California**

\$ 15 21 58

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.

### **Luke, Merlot, Columbia Valley, Washington**

\$ 13 19 51

Dark red fruits, rounded tannins and an opulent, smooth finish. Fresh flavors of plum, cherry and blackberry dominate the mid-palate while earthy flavors of tobacco, cedar and clove marry the spices of vanilla and mocha to extend the wine's long lingering finish.

### **Ben Marco, Malbec, Mendoza, Argentina**

\$ 12 17 46

Aromas of fresh black fruit and floral notes of violets. The palate shows great balance, very fine tannins, and a thread of acidity going through its core.

### **Wente, Charles Wetmore, Cabernet Sauvignon, Livermore Valley, California (v, s)**

\$ 15 21 58

Aromas and flavors of black cherry, chocolate and green olive. balanced acidity and a full-bodied mouthfeel allow this wine to deliver a bold, long-lasting finish.

**RED WINES (continued)****6 oz / 9 oz / Bottle**

Light to Full Bodied

**Scattered Peaks, Cabernet Sauvignon, Napa Valley, California**

\$ 16 23 60

Intense black and red fruit aromas bolstered by hints of anise. On the palate, opulent and brooding fruit flavors of black cherry and cassis mingle with the essence of black licorice and violets as well as dark cocoa notes. Fine and velvety tannins and a touch of vanilla support the long, lingering finish of this classic Napa Valley Cabernet

**Robert Hall, Cabernet Sauvignon, Paso Robles, California (v)**

\$ 12 17 46

The core of black currant and hints of cedar and spice along with cocoa aromas echoed by rich persistent flavors of plush ripe fruit, dark chocolate and anise are all supported by balanced rich velvety tannins.

**Brown Estate, Chaos Theory Red Blend, Napa Valley, California**

\$ 18 26 64

On the nose, tea rose, exotic spice, kirsch liqueur, cola, cloves, traces of Italian sports car leather. Notes of ripe, juicy, and lush with precise structure and smooth velocity/finish on the palate.

**Josh Cellars, Legacy Red Blend, California**

\$ 10 14 38

Aromas of blueberry pie, fresh raspberries, sage, rosemary and cigar box. This blend is dense and lush with flavors of plum, black currant and dark chocolate, offering a luxuriously smooth texture and long, juicy Bing cherry and cocoa powder finish.

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

\$ 12 17 46

Fruit-driven, full-bodied complex red blend sourced from Southern Oregon and Red Mountain in Washington. The rich, ripe, voluptuous fruit comes from Oregon Syrah with just enough Washington Cabernet Sauvignon and Merlot to give it complexity and structure. Think cherry pits and leather whips!

**Mitolo Wines, Jester Shiraz, McLaren Vale, Australia**

\$ 15 21 58

Bright, lifted and aromatic, with raspberry and chocolate mint characters. Full flavored and elegant, with dark fruit flavors of plum and blackberry, complemented by dark chocolate, licorice and white pepper spice.

**Alexander Valley Vineyards, Zinfandel, Sonoma County, California (v)**

\$ 12 17 46

There are spicy, earthy aromas of black cherry, black pepper, plum, raspberry and a touch of citrus. A spicy wine with rich earthy flavors of black cherry, plum, black pepper, apricot, and hints of chocolate, brown sugar and warm spices along with great balance and a nice clean finish.

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# Make it a Flight

Introducing the "wine flight" experience to Sips.  
Now 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** \$ 22

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

\*Suggested cheese pairing: brie, Bourgogne or truffle

### **The Chardonnay Flight** \$ 15

Nielson, Cave de Lugny, Boen

\*Suggested cheese pairing: brie, Bourgogne or burrata

### **The Other Whites Flight** \$ 15

Villa Pozzi Moscato, August Kessler Riesling, Waterbrook Winery Melange

\*Suggested cheese pairing: honey clover gouda or blue cheese

### **The Rosé Flight** \$ 17

Elouan, Fleurs de Prairie, Susana Balbo

\*Suggested cheese pairing: goat cheese or honey clover gouda

### **Build Your Own White or Pink Flight** \$ 18

Select any three white or rosé wines from this menu book

\*\*\*excludes Piper Heidsieck and Charles Heidsieck\*\*\*

## Reds

### **The Pinot Noir Flight** \$ 18

Portlandia, Angels Ink, Frank Family

\*Suggested cheese pairing: manchego, parmesan or Bourgogne

### **The Cabernet Flight** \$ 20

Robert Hall, Wente Charles Wetmore, Scattered Peaks

\*Suggested cheese pairing: cheddar, parmesan or blue cheese

### **The Red Blend Flight** \$ 19

Maison Noir Horseshoes & Handgrenades, Brown Estate Chaos Theory,

Josh Cellars Legacy

\*Suggested cheese pairing: cheddar, manchego or parmesan

### **Build Your Own Red Flight** \$ 24

Select any three red wines from this menu book

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## BEER and SPECIALTY WINE DRINKS

Domestic Beers		\$ 5
Craft and Import Beers		\$ 6
"Frosé"* - Frozen Rosé Wine Slushie	Small \$ 8	Large \$ 10
*Add a 3 ounce Floater - Prosecco or House Cabernet Sauvignon		\$ 3
Sangria - Red or White		\$ 8

## NON-ALCOHOLIC BEVERAGES

Coffee / Black Tea / Soft Drinks	\$ 2
Sparkling Water (750 ml)	\$ 4
Still Bottled Water (750 ml)	\$ 4
Recess Sparkling CBD Beverages	\$ 6
Curious Elixer "Mocktail"	\$ 8

Enjoy a booze-free cocktail served over ice in a wine glass. We suggest topping it with our Fever Tree Club Soda or Refreshingly Light Tonic Water. Your options include:

NO 1. - BITTER & BRILLIANT - LIKE A CITRUS-POMEGRANATE RHODIOLA EXPLOSION.

Booze-free ode to our favorite classic stirred cocktail, the Negroni.

NO 2. - BRIGHT & SPICY - MELLOW OUT WHILE YOUR TASTE BUDS TAP DANCE.

The spicy lovechild of the pineapple margarita and the Dark & Stormy, 100% booze-free. While citrus, ancho chile, jalapeño, and ginger wake up your taste buds, the ancient

NO 3. - HERBACEOUS & FLORAL - IF CHARTREUSIAN MONKS AND AYURVEDIC MASTERS GOT TOGETHER FOR COCKTAILS.

Inspired by modern cocktail classics like the Cucumber Collins—but crafted alcohol-free—then boosted with the power of ashwagandha. *\*Those who are pregnant should not consume No. 3*

NO 4. - CITRUS & RADIANCE - LINGERS LIKE THE LAST RAYS OF VENETIAN SUNSHINE.

A booze-free spin on classic Italian aperitifs like the Aperol Spritz. This Elixer infuses the exotic citrus of blood orange and green mandarin, the light fizz of non-alcoholic prosecco, and American ginseng, turmeric, and holy basil (tulsi).

NO 6. - RICH & CREAMY - A VELVETY ESCAPE

Inspired by the Painkiller, our favorite riff on the Pina Colada. Includes just enough coconut and oat milk to have a rich delicious velvet texture while staying low in sugar. With the added benefit of aloe and neroli, this elixir is a mind-soothing beauty boost. *\*Those who are pregnant or lactating should not consume No. 6*

NO 7. - SOPHISTICATED & DELICATE - AN EFFERVESCENT FLORAL CHAMPAGNE COCKTAIL WITH ELDERFLOWER, LAVENDER AND JASMINE

A booze-free champagne cocktail riff on the French 77. California Chardonnay grapes infused with elderflower, juniper, lavender, a touch of jasmine green tea, juniper, and gentian root.

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