



TASTE ARIZONA FIRST

SMALL BITES PERFECTLY PAIRED FOR WINE

ARTISAN CHEESE TRAY

THREE DELECTABLE CHEESES, ITALIAN SALAMI, DRIED FRUIT, NUT, OLIVE & LAHVOSH
17.50

VIRGIN CHEESE VEGAN CHEESE WHEEL

FEATURING VIRGIN CHEESE-CLARKDALE
LOCALLY MADE CASHEW BASED CHEESE WITH DRIED FRUIT AND LAHVOSH
17.50

HUMMUS PLATE WITH WARM OLIVES & LAHVOSH
11.50

DISH OF MIXED ANTIPASTO OLIVES & LAHVOSH
7.50

ASK YOUR SERVER ABOUT OUR NON-ALCOHOLIC BEVERAGES

GLUTEN FREE OPTION 3.00

**DRAGON MOUNTAIN VINEYARD EST. 2001
AVA: WILLCOX**

**ENJOY A TASTING OF 6 WINES FOR \$20
ONE TASTING FEE WAIVED WITH 2 BOTTLE PURCHASE**

RED WINES

TEMPRANILLO

MEDIUM BODIED WITH BALANCED ACIDITY. DEEPLY COLORED. REDOLENT WITH VANILLA, SPICE & DRIED RED BERRIES. MARRIED WELL WITH AMERICAN OAK OFFERING FLAVORS OF STRAWBERRIES, BLACK CURRANTS, COCOA WITH A BROODING FINISH.

36 BTL / 12 GLS **CLUB 30.60 BTL / \$0 1ST GLASS WITH CARD**

CRESTA ROJA

MARSELAN, TEMPRANILLO, GARNACHA

A FULL BODIED RIOJA STYLE WINE WITH BEAUTIFUL STRUCTURE FROM OUR EXCLUSIVE EXOTIC MARSELAN. SAVORY WITH BALANCED ACIDITY AND MEDIUM TANNIN. FRAGRANT AND JUICY WITH NOTES OF HIMMELBERRY AND DILL.

34 BTL / 11 GLS **CLUB 28.90 BTL / \$0 1ST GLASS WITH CARD**

MATARO

MEDIUM BODIED AND RICH WITH AROMAS OF SPICY, RIPE FRUIT, RED CHERRY & CHARRED BEEF TIPS. AMPLE, SMOOTH TANNIN SUPPORTS A STRONG CORE OF MULBERRY, PLUM SKIN AND GRACEFUL MINERALITY.

36 BTL / 12 GLS **CLUB 30.60 BTL / \$0 1ST GLASS WITH CARD**

CRESTA COBRE

GRACIANO BLEND FEATURING TINTA MADEIRA

INTENSELY COLORED WITH AROMAS OF VIOLETS AND COCOA. LAVISH WITH FLAVORS OF DARK FRUIT COMPOTE & WARM SPICES. ROUND AND SEAMLESS WITH SUPPLE TANNINS

35 BTL / 12 GLS **CLUB 29.75 BTL / \$0 1ST GLASS WITH CARD**

GARNACHA

RICHLY COLORED WITH AROMAS OF VANILLA & MIXED BERRY COMPOTE. PLEASANT AND LAYERED, RIPPLING ACIDITY WITH REWARDING NOTES OF BLACKBERRY AND RUSTIC SPICES.

34 BTL / 11 GLS **CLUB 28.90 BTL / \$0 1ST GLASS WITH CARD**

FERDINAND

SANGIOVESE BLEND

A PLAYFUL SPIN NAMED FOR THE SPANISH KING WITH HOPES OF SWEET TREASURES FROM THE NEW WORLD. BRIGHT RED BERRIES AND A LENGTHY FINISH OF SOOTHING SPICE.

36 BTL / 12 GLS **CLUB 30.60 BTL / \$0 1ST GLASS WITH CARD**

TOURIGA NACIONAL

WELL BALANCED WITH THE REWARDING TEXTURE OF FINE GRAINED TANNIN AND PLEASURABLE RUSTIC FLAVORS OF BLUEBERRY AND BLACKBERRY-MINT INFLECTIONS AND DARK COCOA UNDERTONES. A WINE OF GREAT CHARACTER AND FINESSE.

42 BTL / 14 GLS **CLUB 35.70 BTL / \$0 1ST GLASS WITH CARD**

TINTA MADEIRA DESSERT WINE

A RICH AND WARMING PORT WINE. FORTIFIED WITH OUR OWN AGED GRAPE SPIRITS MAKING IT 100% ARIZONA GROWN. SWEET BLACKBERRY WITH HINTS OF POACHED PEAR. RICH BUT FIRM. EARTHY NOTES OF BERGAMOT AND AUTHENTIC QUINCE

52 BTL / 15.50 GLS **CLUB 44.20 BTL / \$0 1ST GLASS WITH CARD**



TASTE ARIZONA FIRST

HISTORY

THE SELF-SUSTAINING MISSIONS AND PRIESTS WHO SETTLED IN SOUTHERN ARIZONA NEEDED TO HOLD DAILY MASS; CENTRAL TO EACH MASS WAS WINE, WHICH REPRESENTED THE BLOOD OF CHRIST. THE MONKS NEEDED A LOCAL SOURCE FOR THEIR SACRAMENTAL WINE SINCE THE NEAREST SUPPLY WAS SEVERAL MONTHS TRAVEL. THIS IS WHEN GRAPEVINES WERE FIRST INTRODUCED IN SOUTHERN ARIZONA.

GRAPE VINE PLANTING WAS HINDERED BY SPANISH LAW WHICH IN 1595 FORBODE THE EXPORTATION OF SPANISH GRAPE VINES TO PROTECT THE SPANISH AGRICULTURAL INDUSTRY. AT THE TIME, SPANISH WINE EXPORTS PROVIDED ONE FOURTH THE FOREIGN TRADE REVENUE OF SPAIN. THE PRIESTS CHOSE TO IGNORE THIS ECONOMIC LAW AND SMUGGLED VINES OUT OF SPAIN. THE CUTTINGS BROUGHT BY THE MISSIONARIES WERE OF VITIS VINIFERA, COMMONLY CALLED THE "MISSION GRAPE".

SONOITA VINEYARDS IS THE LAST VINEYARD IN ARIZONA TO GROW THE ORIGINAL CLONE FROM CUTTINGS GIFTED TO THEM BY FATHER GREG ADOLF, THE CATHOLIC PRIEST AT ST. ANDREW'S IN SIERRA VISTA, ARIZONA.

WILLCOX PRODUCES ABOUT 70% OF ARIZONA'S WINE GRAPES. DRAGON MOUNTAIN VINEYARD IS THE LARGEST VINEYARD IN AZ AND THE MOST DIVERSE VINEYARD IN THE WORLD.

**DRAGON MOUNTAIN VINEYARD EST. 2001
AVA: WILLCOX**

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WHITE WINES

GARNACHA BLANCA

TROPICAL AROMAS WITH HONEYDEW AND A HINT OF WHITE GRAPEFRUIT SKINS. A FRUIT FORWARD, BUT BRISK SIPPER WITH A TANGY PALATE, DELECTABLE ZEST AND NOTABLE MINERALITY WITH A LENGTHY FINISH.

24 BTL / 9 GLS **CLUB 20.40 BTL / \$0 1ST GLASS WITH CARD**

ALBARINO

FRAGRANT ORANGE BLOSSOM AND GREEN APPLE AROMAS WITH HINTS OF THAI BASIL. TART, TANGY EDGES WITH LAYERS OF FLESHY NECTARINE & LEMON-LIME CITRUS. CHARACTERISTIC BRIGHT ACIDITY AND A MILD, PLAYFUL BITE ON THE FINISH

23 BTL / 9 GLS. **CLUB 19.55 BTL / \$0 1ST GLASS WITH CARD**

VERDEJO LUSHLY AROMATIC WITH WHITE FIELD FLOWERS AND OCEAN BREEZES. FRESH AND WELL BALANCED FRUIT WITH ZESTY CITRUS QUALITIES. RICH TEXTURE WITH RECOGNIZABLE HINTS OF GREEN FOR A SAVORY FINISH

23 BTL / 9 GLS **CLUB 19.55 BTL / \$0 1ST GLASS WITH CARD**

MALVASIA BIANCA

THIS LUSCIOUS WHITE IS REDOLENT WITH SWEET JASMINE AND APRICOTS. TASTY FLAVORS OF RIPE PEAR, GOLDEN DELICIOUS APPLE AND PINE-NUT PROCEED ACROSS THE PALATE FOR A FINISH LIGHTLY BRUSHED WITH CITRUS.

26 BTL / 9 GLS **CLUB 22.10 BTL / \$0 1ST GLASS WITH CARD**

DORADA

A FRESH ARIZONA GROWN, STILL MUSCAT WITH TEMPTING TROPICAL NOTES AND PRETTY FLORALS FRAMING THE LUSCIOUS FLAVORS OF WHITE PEACH AND APRICOT. LIVELY ON THE PALATE WITH LASTING FRUITINESS.

24 BTL / 9 GLS **CLUB 20.40 BTL / \$0 1ST GLASS WITH CARD**

ISABELLA, (THE QUEEN)

PINOT GRIGIO

A PLAYFUL SPIN ON THE ITALIAN VARIETAL IN HONOR OF SPANISH MATRIARCH THAT STARTED IT ALL. THIS FRUIT FORWARD WINE OFFERS FLAVORS OF TANGY LEMON CANDY, HONEYCOMB & HONEY CRISP APPLES. PURE SUNSHINE.

26 BTL / 9 GLS **CLUB 22.10 BTL / \$0 1ST GLASS WITH CARD**

SONROJA

AN IMAGINATIVE ROSE CREATED WITH THE JUICY CHERRY AND RED BERRY NOTES OF A YOUTHFUL BASTARDO GRAPE. UNMISTAKABLE HONEYED NOTES FROM THE ADDITION OF A RICHLI CRAFTED MUSCAT BRING A WONDERFULLY LUSCIOUS AND REFRESHING PINK.

23 BTL / 9 GLS **CLUB 19.55 BTL / \$0 1ST GLASS WITH CARD**

CARINO MEAD

BRIGHTLY COLORED WITH NATURAL HIBISCUS FLOWERS. JUICY RED BERRY PALATE, SMOOTH AND ELEGANT TAKE ON A COLD FERMENTED MEAD WITH PRONOUNCED DRIED FLORALS ON AN EARTHY, BUT CLEAN FINISH.

32 BTL / 12GLS **CLUB 27.20 BTL / \$0 1ST GLASS WITH CARD**



1912

TASTE ARIZONA FIRST

HISTORY

ABOUT THIRTY YEARS SUBSEQUENT TO THE CONQUEST OF MEXICO BY CORTEZ, OR NEAR THE YEAR 1551, THE EARLY SPANISH EXPLORERS AND THE JESUIT FATHERS VENTURED INTO THIS THE UNKNOWN COUNTRY THAT WE CALL ARIZONA

IN 1540 A SPANISH EXPEDITION TRAVERSED NORTHERN SONORA, NOW ARIZONA AND NEW MEXICO. THEY CARRIED BACK WITH THEM TO THE CITY OF MEXICO WONDERFUL ACCOUNTS OF THE COUNTRY AND REPORTS GATHERED FROM THE INDIANS OF THE SEVEN GLORIOUS CITIES OF SIBOLA.

THE EARLY JESUIT PRIESTS WERE LATER REPLACED WITH FRANCISCAN FRIARS. THE JESUITS, WHO ANSWERED ONLY TO THEIR OWN HIERARCHY FOR THEIR ACTIONS, OFTEN CAME INTO CONFLICT WITH THE SPANISH POWERS, OF BOTH CHURCH AND STATE.

IT MAY BE MENTIONED IN THIS CONNECTION, THAT TUCSON WAS SETTLED IN 1560 MAKING IT THE SECOND SETTLED TOWN WITHIN THE PRESENT DOMAIN OF THE UNITED STATES. ONE OF THE OLDEST MISSIONS ESTABLISHED BY THE JESUIT FATHERS WAS THAT OF ST. GERTRUDE DE TABAC, IN THE SANTA CRUZ VALLEY, 45 MILES SOUTH OF TUCSON.