

R I O J A W I N E B A R

S P A R K L I N G

Los Monteros Cava Reserva	7 / 23
Viva La Vida, Cava Rose	10 / 30
Laurent-Perrier La Cuvee Champagne	70

O L D W O R L D W H I T E S

Cinzia Bianco, Friuli Italy	7 / 23
Boom Shucka, Chenin Blanc, France	9 / 25
Patricius, Furmint, Hungary	10 / 30
Moreau, Petit Chablis, France	12 / 35

N E W W O R L D W H I T E S

New Age, Malvasia, Argentina	7 / 23
Ancient Peaks, Sauv Blanc, CA	8 / 25
Dante, Chardonnay, CA	7 / 23
Pike's, Dry Riesling, Clare Valley	10 / 30
Trefethen, Chardonnay, Napa	14 / 40

R O S É & O R A N G E

Caposaldo, Corvina, Italy	7 / 23
La Fage, Grenache, France	10 / 30
Niccolini, Malvasia, Italy	12 / 35

O L D W O R L D R E D S

Chateau Garbaron, Bordeaux	9 / 28
Marques Del Atrio, Rioja Crianza	9 / 28
Borgo Monclavo, Barbera d'Asti	10 / 30
Musar, Jeune Rouge, Lebanon	10 / 30
Pigolet, Valucluse, Cotes du Rhone	12 / 35
Southern Belle, Jumilla, Spain	12 / 35

N E W W O R L D R E D S

Block 9, Cab Sauv, CA	8 / 25
Hullaballoo, Zinfandel, Lodi	10 / 30
Morgan, Pinot Noir, CA	14 / 42
El Enemigo, Bonarda, AR	14 / 42
Chappellet Cuvee, Napa	14 / 45
Runquist, Petite Sirah, Clarksburg	14 / 45

R I O J A W I N E B A R

B I T E S & S N A C K S

Roasted Nuts 5

Roasted & lightly salted mixture of gourmet nuts

Spinach & Artichoke Dip 7

Creamy & tangy, served with tortilla chips

Chicken Salad On Crackers 7

Harvest chicken salad served on crackers w. roasted pepper flakes

Sweet Medjool Dates 7

Wrapped w. creamy brie & cured meat, served with balsamic reduction

Desserts

Ask us about our rotating selection of desserts featuring local artisans

C H E E S E & C H A R C U T E R I E

Creamy Brie 7

Served w. sliced apples, crackers & seasonal jam

Artisanal Cheese & Fruit Plate 14

Selection of three featured cheese, fruit, nuts & crackers

Italian Cheese & Meat Plate 14

Selection of three cured meats, pecorino cheese, nuts & crackers

Classic Panini 8

House cheese blend, dijon mustard. Served w. fruit, pickles & chips

Italian Panini 10

House cheese blend, cured meats, pesto. Served w. fruit, pickles & chips

W I N E F L I G H T S

\$15

ANYTHING BUT CHARDONNAY

- Cinzia Bianco / Patricius Furmint / Pike's Riesling

OLD WORLD REDS

- Chateau Gabaron Bordeaux, / Borgo Monclavo Barbera / Musar Jeune Rouge

NEW WORLD REDS

- Hullabaloo Zinfandel / Block Nine Cabernet Sauvignon / El Enemigo Bonarda
