

Charlotte's

WINES BY THE GLASS

QUICK POURS

valdinevola 'prodry' prosecco \$9
*honeysuckle, orange skin,
refreshing mint*

valdinevola 'circa' pinot grigio \$9
*crisp meyer lemon, honeydew,
crushed almond*

seb david 'hurluberlu' cab franc \$9
*pomegranate and fresh raspberry
notes*

otherlands 'gold reaper' lager \$7
crisp and refreshing

SPARKLERS

albet i noya cava rosa \$12
*crunchy red fruit + cherry,
marshmallow, ruby grapefruit*

l'onesta lambrusco \$11
*wild strawberry marzipan,
black cherry, tart plum lift*

solemme champagne ler cru \$29
*green apple, white pear, honeysuckle,
braised peach pie*

ROSE & ORANGE

le rose de s \$10
*watermelon, grilled apricot, nectar
of summer rose*

chateau trains \$15
*elderflower, roasted plum,
sun-dried strawberry*

gulp hablo orange \$13
*orange marmalade, citrus blossoms,
crushed almond*

NON-ALCOHOLIC

sparkling, red and white \$14
*please ask your server for
options*

WHITE WINE

von winning riesling \$16
*slightly sweet, lime zest, pear,
creme brulee*

domaine petroni vermentino \$14
*lemon zest, garden herbs, ocean
spray minerality*

tensley chardonnay \$16
*baked golden apple, meyer lemon,
buttery brioche, toasted hazelnut*

RED WINE

ernest pinot noir \$17
*crisp red apple, cranberry zest,
juicy raspberry*

garmay st. romain \$14
*ripe strawberry, bing cherry,
tart dragonfruit*

il palio chianti \$13
*preserved red cherry, ripe fig,
baked rhubarb, tomato leaf*

cht. bouchereau bordeaux \$12
*ripe blackberry, tart boysenberry,
savory tobacco*

SOMM SELECTIONS - VIA CORAVIN

gaunoux bourgogne blanc \$28
meursault, corte d' or, burgundy, FR

phillipe rimbault sancerre \$25
sancerre, loire valley, FR

martin woods koosah pinot noir \$32
eola-amity hills, willamette valley, OR

gianfranco allesandrio barolo \$33
monforte d'alba, piemonte, IT

l'haras chateaneuf du pape \$35
chateaneuf-du-pape, rhone valley, FR

stereograph napa cab sauv \$49
calistoga, napa valley, CA

ASK ABOUT OUR WINE FLIGHTS!