

# FIREBRAND

STEAKHOUSE



## 20 UNDER \$100

+ CHEF'S CHOICE BONUS

OUR SOMMELIER TEAM HAS HAND-PICKED 20 WINES,  
INCLUDING TRIED-AND-TRUE CLASSICS AND EXCITING DISCOVERY WINES,  
ALL UNDER \$100.

— LISTED LIGHTEST TO HEAVIEST —

### WHITE WINES

- 1. Zenato Pinot Grigio 2025** \$32  
Delle Venezie / Veneto, Italy  
*Light, clean & refreshing with pear, citrus, white flowers & a soft herbal finish.*
- 2. Argiolas Costamolino Vermentino 2024** \$42  
Vermentino di Sardegna, Sardinia, Italy  
*White peach, citrus leaf, green herbs, saline minerality & lively savory tension.*
- 3. Jules Taylor Sauvignon Blanc 2024** \$50  
Marlborough, New Zealand  
*Bright lemon, passion fruit, gooseberry & expressive green herbs with a clean finish.*
- 4. Two Princes "Prinz Salm" Riesling 2023** \$56  
Nahe, Germany  
*Dry, floral & mineral with lime, green apple, white peach & a precise finish.*
- 5. Moulin de Gassac Chardonnay 2024** \$46  
Pays d'Oc, Languedoc, France  
*Lemon rind, peach & pear with light creaminess & a clean, dry finish.*
- 6. Dutton-Goldfield Chardonnay 2024** \$60  
Russian River Valley, California  
*Lemon citrus, orchard fruit & subtle vanilla with a crisp, textural finish.*
- 7. Vasse Felix Chardonnay 2023** \$74  
Margaret River, Australia  
*Lemon, white peach & citrus blossom with mineral freshness & elegant structure.*

### CHEF'S CHOICE BONUS



- 21. ZENATO RIPASSA**  
VALPOLICELLA RIPASSO SUPERIORE \$78  
*Deep, velvety & rounded with black cherry, plum, sweet spice & dark chocolate.*  
*Ripasso gains body and aromatic depth by passing Valpolicella over Amarone pomace, followed by oak aging.*

### RED WINES

- 8. Albert Bichot "Horizon de Bichot" Pinot Noir 2022** \$48  
Limoux, France  
*Red cherry, cranberry & raspberry with earth, fresh acidity & fine tannin.*
- 9. Evesham Wood Pinot Noir 2024** \$58  
Willamette Valley, Oregon  
*Floral, red cherry & ripe plum with juicy acidity & a supple, perfumed finish.*
- 10. Collina San Ponzio Langhe Nebbiolo 2023** \$50  
Langhe, Piemonte, Italy  
*Red cherry, rose & dried herbs with brisk acidity & refined tannin.*
- 11. "Le Viala" Château de Mattes-Sabran 2022** \$55  
Corbières, France  
*Blackberry, plum & wild herbs with pepper, tapenade & silky tannin.*
- 12. Catena "Vista Flores" Malbec 2023** \$52  
Uco Valley, Mendoza, Argentina  
*Plush blackberry & plum with violet, cocoa & smooth tannins.*
- 13. Château du Cedre Malbec 2020** \$95  
Cahors, France  
*Dark fruit, graphite & earthy herbs with serious tannin & mineral depth.*
- 14. Gundlach Bundschu "Mountain Cuvée" 2023** \$65  
Sonoma Valley, California  
*Red fruit, spice & cocoa with silky medium-bodied tannin.*
- 15. Chateau D'Arvigny 2020** \$60  
Haute-Medoc, Bordeaux, France  
*Classic medium-bodied Left Bank Bordeaux featuring nearly equal parts of Merlot and Cabernet, showing rich berries, cassis, subtle cedar and soft tannins.*
- 16. Wild Duck Creek "Yellow Hammer Hill" 2020** \$54  
Heathcote, Australia  
*Dense & spicy with blackberry, pepper & dark chocolate. Bold, smooth & unforgettable.*
- 17. Obsidian Ridge "Volcanic Estate" Cabernet 2022** \$69  
Red Hills Lake County, California  
*Black cherry, earth & mineral with firm tannin & a long, savory finish.*
- 18. Bedrock Old Vine Zinfandel 2023** \$82  
Sonoma County, California  
*Cherry, bramble & spice with incredible freshness & old-vine character.*
- 19. Stag's Leap Cabernet Sauvignon 2021** \$79  
Napa Valley, California  
*Cassis, blackberry & cedar with graphite, dark chocolate & refined tannin.*
- 20. San Felice "Campogiovanni" Brunello 2020** \$95  
Montalcino, Tuscany, Italy  
*Perfumed cherry, plum & spice with firm acidity & structured tannin. Elite-level value.*

### PERFECT PAIRINGS

#### SALADS



1. Zenato Pinot Grigio
2. Argiolas Vermentino
3. Jules Taylor Sauvignon Blanc

#### SEAFOOD



1. Zenato Pinot Grigio
2. Argiolas Vermentino
3. Jules Taylor Sauvignon Blanc

#### FISH



1. Jules Taylor Sauvignon Blanc
2. Dutton-Goldfield Chardonnay
3. Vasse Felix Chardonnay

#### PASTA



2. Argiolas Vermentino
4. Two Princes Riesling
5. Moulin de Gassac Chardonnay

#### STEAK



14. Gundlach Bundschu "Mountain Cuvée"
16. Wild Duck Creek "Yellow Hammer Hill"
19. Stag's Leap Cabernet

#### LAMB



10. Collina San Ponzio Langhe Nebbiolo
15. Chateau D'Arvigny
20. San Felice Brunello

#### AGED CHEESE



15. Chateau D'Arvigny
16. Wild Duck Creek
20. San Felice Brunello
18. Bedrock Zinfandel