

Wine List

<i>Whites</i>	<i>Glass</i>	<i>Bottle</i>
<i>Italy</i>		
<i>Lumo Pinot Grigio</i> <i>medium bodied, great with pasta</i>	9.50	37
<i>Falchini Vernaccia</i> <i>Nice citrus notes pairs well with Alfredo</i>		38
<i>il Forte Gavi DOCG</i> <i>Piedmont, 100% Cortese, bright, balanced, aromatic</i>		42
<i>Lunaris Cintivas Pecorino "Biodynamic"</i> <i>ripe peach bouquet, well balanced, lasting finish.</i>		41
<i>Centorri Moscato</i> <i>Authentic Italian Moscato, lightly effervescent</i>	9.50	36
<i>Cantina Montelliana Prosecco</i> <i>Dry yet soft and fruity</i>		37
<i>Mini Lunetta Prosecco 187ml</i> <i>that cute little bottle for one</i>		10.50
<i>Other Regions</i>		
<i>Oak Grove Chardonnay</i> <i>CA, positively quaffable</i>	7.95	35
<i>Sonoma Cutrer Chardonnay</i> <i>Russian River Valley, CA Buttery oak flavors</i>	12.50	48
<i>Roxy Ann Pinot Gris</i> <i>Rogue Valley, the region's most beloved white</i>	10.95	46
<i>Kriselle Cellars Sauvignon Blanc</i> <i>Rogue Valley, OR distinctive and refreshing</i>	11.95	48
<i>Rose Jolee</i> <i>Rogue Valley, Oregon's #1 Rose`</i>	9.95	41
<i>StoneCap Riesling</i> <i>Columbia Valley, WA crisp and medium sweet</i>	8.50	36
<i>Peirano Estate, Viognier</i> <i>Lodi, CA notes of apricot, balanced acidity</i>	9.95	38

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<i>Reds</i>	<i>Glass</i>	<i>Bottle</i>
<i>Italy</i>		
<i>Falchini Coli Senesi Chianti</i> <i>defined structure, ripe berry flavors</i>	9.95	41
<i>Ruminat Primitivo</i> <i>Black cherry and plum with caramel notes</i>		38
<i>Caparzo Sangiovese</i> <i>medium body, classic Italian red</i>	9.95	38
<i>Cultibuono "Cetamura" Chianti</i> <i>silky red with plum and chocolate notes</i>		37
<i>Volpaia Chianti Classico</i> <i>90 pts in Wine Advocate, great with marinara</i>		48
<i>Cascina Ca Gialla Barbera D'Alba</i> <i>From Medford's sister city, soft and smooth</i>		41
<i>Fantini Montepulciano D'Abruzzo</i> <i>Dark fruit, medium body, delicious all by itself</i>	9.50	38
<i>Coste Di Moro Montepulciano D'Abruzzo</i> <i>A decadent pleasure, dusting of cocoa on the finish</i>	11.50	41
<i>Vito Curatolo Arini Nero d'Avola</i> <i>Aromas of violets, cherries, plums and a tinge of white pepper with soft tannins and an elegant finish</i>		36
<i>Ca' Gialla Nebiolo</i> <i>The Piedmont grape of the famous Barolos & Barbaresco, approachable and ready to drink</i>		39
<i>Falchini Paretaio-Rosso Toscano IGT</i> <i>Sangiovese and Merlot make for a wine with great balance and structure yet soft and velvety</i>		48
<i>La Rasina Brunello di Montalcino</i> <i>Deep & silky, spices, liquored fruit, tea leaves long finish</i> <i>96 points James Suckling</i>		71
<i>Ruffino Il Ducale-Toscana IGT</i> <i>Ducale is an elegant wine, big fruit and a dynamic finish</i>		50
<i>Vietti Barolo</i> <i>93 points, Generous dried berry, rose petal character, full bodied, round and soft texture</i>		78

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<i>Reds</i>	<i>Glass</i>	<i>Bottle</i>
<i>Sea Sun Pinot Noir</i> <i>CA, medium body with a nice depth of flavor</i>	<i>11.50</i>	<i>44</i>
<i>Dobbs Estate Pino Noir</i> <i>Willamette Valley, baking spices and dark fruit</i> <i>refined and graceful</i>		<i>54</i>
<i>14 Hands Merlot</i> <i>Columbia, WA, ripe fruit, velvety tannins</i>	<i>7.95</i>	<i>35</i>
<i>Gnarly Head Cabernet</i> <i>CA, dark fruit with subtle notes of clove & spice</i>	<i>7.95</i>	<i>35</i>
<i>Grand Reserve, Cabernet</i> <i>Washington, supple, concentrated fruit,</i> <i>90 pts Wine Spectator</i>	<i>10.50</i>	<i>41</i>
<i>Franciscan Cabernet Sauvignon</i> <i>Napa Valley, cedar notes, black cherry and plum</i>		<i>50</i>
<i>Justin Cabernet</i> <i>Paso Robles, CA, ripe cherry and black currant,</i> <i>a perennial stand out California Cabernet</i>		<i>52</i>
<i>Hanna Cabernet</i> <i>Alexander Valley, CA, dark plum and blackberry with</i> <i>coffee and cocoa notes</i>		<i>54</i>
<i>Sagelands Riverbed Red blend</i> <i>WA, Dark fruit, smoky notes, round velvety finish</i>		<i>35</i>
<i>Kriselle Cabernet Franc</i> <i>Rogue Valley, full flavors of blackberry, mocha</i>		<i>48</i>
<i>El Cipres Malbec</i> <i>Argentina, Delicate, balanced, round, notes of plums</i> <i>and raspberries with vanilla and chocolate.</i>		<i>35</i>
<i>Peter William Grenache</i> <i>Rogue Valley, bright cherry flavors, cinnamon notes</i>		<i>45</i>
<i>Roxy Ann Claret</i> <i>Rogue Valley, OR, Layers of ripe cherry with fresh</i> <i>raspberry and mocha flavors</i>	<i>13.50</i>	<i>50</i>
<i>Immortal Zin Zinfandel</i> <i>Lodi, CA, blackberry, cedar, lengthy rich mouth feel</i>		<i>39</i>
<i>Peter William Tempranillo</i> <i>Rogue Valley, full body with beautiful layers of red</i> <i>berries, cocoa, spicy notes, and a lingering finish</i>	<i>12.50</i>	<i>48</i>

After Dinner Drinks

<i>Ramos Pinto Ruby Port</i>	<i>10</i>
<i>Taylor 10 year Tawny Port</i>	<i>11</i>
<i>Fernet Branca</i>	<i>8</i>
<i>Chambord</i>	<i>11</i>
<i>Aperol</i>	<i>8</i>
<i>Grappa</i>	<i>11</i>
<i>Disaranno Amaretto</i>	<i>10</i>
<i>Campari</i>	<i>8</i>
<i>Frangelico</i>	<i>9</i>
<i>Grand Marnier Cordon</i>	<i>12</i>
<i>Kahlua Coffee Liqueur</i>	<i>9</i>
<i>Baileys Irish Cream</i>	<i>9</i>
<i>Romana Sambuca</i>	<i>8</i>
<i>Tuaca Vanilla Liqueur</i>	<i>10</i>
<i>B&B</i>	<i>12</i>
<i>Courvoisier VS Cognac</i>	<i>10</i>
<i>Hennessy VS</i>	<i>11</i>
<i>Remy Martin VSOP</i>	<i>12</i>
<i>Pendelton Canadian Whiskey</i>	<i>9</i>
<i>Crown Royal</i>	<i>10</i>
<i>Maker's Mark Bourbon</i>	<i>10</i>
<i>Woodford Reserve Bourbon</i>	<i>11</i>
<i>Buffalo Trace Bourbon</i>	<i>11</i>
<i>Bulleit Bourbon</i>	<i>10</i>
<i>Bulleit Rye</i>	<i>10</i>
<i>Johnny Walker Red Label</i>	<i>11</i>
<i>Johnny Walker Black Label</i>	<i>12</i>
<i>Glenlivet single malt 12 year</i>	<i>12</i>
<i>Glenfiddich single malt 12 year</i>	<i>12</i>

