

Wine List

<i>Whites</i>	<i>Glass</i>	<i>Bottle</i>
 <i>Italy</i>		
<i>Lumo Pinot Grigio</i>	8.50	35
<i>medium bodied, great with pasta</i>		
<i>Falchini Vernaccia</i>		36
<i>Nice citrus notes pairs well with Alfredo</i>		
<i>il Forte Gavi DOCG</i>		39
<i>Piedmont, 100% Cortese, bright, balanced, aromatic</i>		
<i>Collefrisio Pecorino "Vignaquadra"</i>		37
<i>ripe peach bouquet, well balanced, lasting finish.</i>		
<i>Centorri Moscato</i>	8.50	34
<i>Authentic Italian Moscato, lightly effervescent</i>		
<i>Cantina Montelliana Prosecco</i>		35
<i>Dry yet soft and fruity</i>		
<i>Mini Lunetta Prosecco 187ml</i>		9.75
<i>that cute little bottle for one</i>		
 <i>Other Regions</i>		
<i>Barnard Griffin Chardonnay</i>	7.75	34
<i>Columbia Valley, positively quaffable</i>		
<i>Sonoma Cutrer Chardonnay</i>	11.50	44
<i>Russian River Valley, CA Buttery oak flavors</i>		
<i>Roxy Ann Pinot Gris</i>	9.75	42
<i>Rogue Valley, the region's most beloved white</i>		
<i>Kriselle Cellars Sauvignon Blanc</i>	11.00	44
<i>Rogue Valley OR, distinctive and refreshing</i>		
<i>Rose Jolee</i>	8.75	38
<i>Rogue Valley, Oregon's #1 Rose`</i>		
<i>Bridgeview Blue Moon Riesling</i>	7.75	34
<i>from the cool hills of Cave Junction, OR</i>		
<i>Peirano Estate, Viognier</i>	8.75	35
<i>Lodi, CA, notes of apricot, balanced acidity</i>		

Wine List

<i>Reds</i>	<i>Glass</i>	<i>Bottle</i>
<i>Italy</i>		
<i>Falchini Coli Senesi Chianti</i>	8.75	38
<i>defined structure, ripe berry flavors</i>		
<i>Tormaresco Primitivo</i>		34
<i>Black cherry and plum with caramel notes</i>		
<i>Caparzo Sangiovese</i>	8.50	34
<i>medium body, classic Italian red</i>		
<i>Coltibuono "Cetamura" Chianti</i>		35
<i>silky red with plum and chocolate notes</i>		
<i>Volpaia Chianti Classico</i>		42
<i>90 pts in Wine Advocate, great with marinara</i>		
<i>Cascina Ca Gialla Barbera D'Alba</i>		38
<i>From Medford's sister city, soft and smooth</i>		
<i>Fantini Montepulciano D'Abruzzo</i>	7.75	34
<i>Dark fruit, medium body, delicious all by itself</i>		
<i>Coste Di Moro Montepulciano D'Abruzzo</i>	10.50	38
<i>A decadent pleasure, dusting of cocoa on the finish</i>		
<i>Vito Curatolo Arini Nero d'Avola</i>		34
<i>Aromas of violets, cherries, plums and a tinge of white pepper with soft tannins and an elegant finish</i>		
<i>Ca' Gialla Nebiolo</i>		36
<i>The Piedmont grape of the famous Barolos & Barbaresco, approachable and ready to drink</i>		
<i>Falchini Parettaio-Rosso Toscano IGT</i>		44
<i>Sangiovese and Merlot make for a wine with great balance and structure yet soft and velvety</i>		
<i>La Rasina Brunello di Montalcino</i>		66
<i>Deep & silky, spices, liquored fruit, tea leaves long finish</i>		
<i>96 points James Suckling</i>		
<i>Ruffino Il Ducale-Toscana IGT</i>		46
<i>Ducale is an elegant wine, big fruit and a dynamic finish</i>		
<i>Vietti Barolo</i>		68
<i>93 points, Generous dried berry, rose petal character, full bodied, round and soft texture</i>		

Wine List

<i>Reds</i>	<i>Glass</i>	<i>Bottle</i>
<i>Estancia Pinot Noir</i>	10.50	41
<i>CA, medium body with a nice depth of flavor</i>		
<i>Ponzi Pinot Noir Reserve</i>		50
<i>Willamette Valley, baking spices and dark fruit refined and graceful</i>		
<i>14 Hands Merlot</i>	7.75	34
<i>Columbia, WA, ripe fruit, velvety tannins</i>		
<i>Gnarly Head Cabernet</i>	7.75	34
<i>CA, dark fruit with subtle notes of clove & spice</i>		
<i>Grand Reserve, Cabernet</i>	9.50	38
<i>Washington, supple, concentrated fruit, 90 pts Wine Spectator</i>		
<i>Franciscan Cabernet Sauvignon</i>		46
<i>Napa Valley, cedar notes, black cherry and plum</i>		
<i>Justin Cabernet</i>		48
<i>Paso Robles, CA, ripe cherry and black currant, a perennial stand out California Cabernet</i>		
<i>Hanna Cabernet</i>		50
<i>Alexander Valley, CA, dark plum and blackberry with coffee and cocoa notes</i>		
<i>Barnard Griffin Rob's Red blend</i>		34
<i>WA, Cab, Merlot, Syrah, Malbec, double gold award</i>		
<i>Kriselle Cabernet Franc</i>		44
<i>Rogue Valley, full flavors of blackberry, mocha</i>		
<i>El Cipres Malbec</i>		34
<i>Argentina, Delicate, balanced, round, notes of plums and raspberries with vanilla and chocolate.</i>		
<i>Peter William Grenache</i>		42
<i>Rogue Valley, bright cherry flavors, cinnamon notes</i>		
<i>Roxy Ann Claret</i>	12.50	48
<i>Rogue Valley, OR, Layers of ripe cherry with fresh raspberry and mocha flavors</i>		
<i>Immortal Zin Zinfandel</i>		35
<i>Lodi, CA, blackberry, cedar, lengthy rich mouth feel</i>		
<i>NEW Peter William Tempranillo</i>	11.50	44
<i>Rogue Valley, full body with beautiful layers of red berries, cocoa, spicy notes, and a lingering finish</i>		

After Dinner Drinks

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

