WHAT SHALL WE POUR?

WHITE BY THE GLASS:
(WINE CLUB 20% OFF BOTTLES)

Pinot Grigio 10 / 32
Sauv Blanc 10 / 32
Chardonnay 9 / 32
Rose 9 / 28
Muscato 10 / 32

REDS BY THE GLASS:
(WINE CLUB 20% OFF BOTTLES)

Dolcetto 9 / 32
Barbera 12 / 42
Bravo rosso 12 / 42
Hunters Red 14 / 48
Malbec 14 / 48
Primitivo 14 / 48
Nebbiolo 14 / 48

PREMIUM GLASS POURS

Cab Sauv 15
Cab Franc 15
Petit Verdot 15
'13 Sangiovese 15

LOCAL BEER

PT Brewery 12oz $6 / 16oz $8
IPA * Amber * Porter/Stout

WINE BITES:

ANTI-PASTA PLATE 14
Selection of cured meats, manchego cheese, pickled asparagus, mustard, olives & crackers.

GREEK PLATE 16
Dolmas, goat cheese, hummus, marinated artichokes, pickled asparagus, olives & toasted pita

CHEESE PLATE 14
Assorted aged cheeses, goat cheese, fresh fruit, fig jam, mixed nuts & crackers

SMOKED SALMON SPREAD 12
Smoked salmon, cream cheese, red onion, capers, fresh dill, lemon & crackers

BAKED BRIE 14
Brie is baked to gooey goodness, topped with fig jam & hazelnut crisps
ALLOW 15 MINS TO BAKE

OTHER DRINKS:

Fruit Soda 3
Pellegrino Soda 3
Pot of Tea 5

SIDES:

Olives 5
Crackers 3
Toasted pita 3
Spanish Almonds 3

WINE LIST

REDS:

WINE CLUB 20% OFF BOTTLES

BLENDS:

2015 BRAVO ROSSO BARBERA/DOLCETTO/MALBEC 42

2016 HUNTERS RED GRENACHE/SYRAH/CAB 48

2015 OPEN ROAD CAB/MALBEC/PETIT VERDOT/CARMENÈRE 50

OTHER REDS:

2015 BARBERA 42

2017 DOLCETTO 32

2016 MALBEC 48

2012 NEBBIOLO 48

2014 PRIMITIVO 48

2017 SAGRANTINO 50

2015 SANGIOVESE 42

BARREL SELECT

2018 CAB FRANC 48
2018 CARMENÈRE 48
2017 GRENACHE 50
2018 PETIT VERDOT 48
2018 TEMPRANILLO 48
2018 SYRAH 48