



R I S T O R A N T E
A L D E N T E

wine by the glass (187.5ml)

SPARKLING WINE & CHAMPAGNE

Bottega Prosecco "Gold" Brut, Veneto, Italy, NV \$ 18
Fruity, flowery, scents of golden apple and exotic fruit, fragrant, fresh and well balanced

Laurent-Perrier "L-P" Brut, Tours-sur-Marne, France, NV \$ 25
Well balanced, dry, hints of citrus and white fruit, crisp flavors and finesse

WHITE WINE

Pinot Grigio, Danzante, Venezie IGT, Italy \$ 11
Aromas of tropical fruit such as papaya and pineapple, floral notes, fresh and well balanced

Sauvignon Blanc, Monkey Bay, Marlborough, New Zealand \$ 13
Bouquet of ripe grapefruit, kiwi and pineapple, a hint of freshly cut grass

Chardonnay, Penfolds "Koonunga Hill", Southeast Australia \$ 15
Stone fruits abound, yellow peach with exotic tropical fruits beneath, light- to medium-bodied, balanced

Chardonnay, Robert Mondavi, Napa Valley, California, USA \$ 22
Aromas of ripe Asian pear, white melon, toasted hazelnuts and a hint of ginger spice, rich texture

wine by the glass (187.5ml)

RED WINE

Cabernet Sauvignon, Rodney Strong, Sonoma Country, USA Rich with dark cherries, plum, spices and black pepper. The palate is full with medium tannins and a lush finish.	\$ 12
Pinot Noir, Matua Valley, Marlborough, New Zealand Aromas of complementing sweet cherry fruit, soft, rich fruit, well balanced	\$ 15
Casetta Casa Vinicola, Langhe Rosso DOC, Italy Elegant bouquet and the soft tannins of Nebbiolo, cherry, plum of Barbera, well balanced in acidity	\$ 16
Merlot, Silverado "Mt. George Vineyard", Napa Valley, California, USA Aromas of spiced dried cherry, coffee, toasted sunflower seeds, medium body, soft tannins, oily herbal and blackberry flavors	\$ 20
Shiraz, Cape Mentelle, Margaret River, Australia Hints of cracked black pepper and dark olive tapenade, mouthful of red fruits, dark savory pepper and cardamom spices	\$ 20
Cabernet Sauvignon, Jordan, Alexander Valley, California, USA Dark fruit aromas of blackberry, blueberry and cassis with just a note of cocoa, smooth tannins and nice backbone	\$ 28

sommelier recommendation



Cabernet Sauvignon, PlumpJack Estate, Napa Valley, California, USA

VARIETAL CONTENT

97% Cabernet Sauvignon, 3% Petit Verdot

WINEMAKER NOTES

The long, mild growing season allowed for a long hang time with even ripening and outstanding flavor development and tannin maturity. The flavors coming out of our Estate vineyard in Oakville were absolutely amazing and these flavors have persisted throughout fermentation and aging. The fruit on the nose is intense and lively with aromas of black cherry and raspberry followed by iron, crushed granite, and sage, all laced with mocha and vanilla. This wine has a rich and concentrated palate with great structure and an enduring finish.

FOOD PAIRING SUGGESTION

Beef, lamb, spicy food, pork

BOTTLE

\$200



The Oracle, Miner Family Winery, Napa Valley, California, USA

VARIETAL CONTENT

54% Cabernet Sauvignon, 25% Cabernet Franc, 15% Merlot
3% Petit Verdot, 3% Malbec

WINEMAKER NOTES

Our flagship wine, a full-bodied, single vineyard red blend, grants a nod toward elegance for the 2012 vintage. This Bordeaux-style blend is silky, reserved and supremely balanced. Lush aromatics of raspberry and dark cherry with a hint of eucalyptus, The Oracle is decadent, but with finesse. Earthiness and layers of dried flowers and cocoa integrate harmoniously into a finely balanced marriage between tannin and acid, providing the structure that ensures, like all impeccable beauties, this wine is sure to age gracefully.

FOOD PAIRING SUGGESTION

Hearty dishes, grilled spring lamb and steak

BOTTLE

\$180

hyatt regency guam exclusive

WHITE WINE

Chardonnay Reserve, PlumpJack, Napa Valley, California, USA, 375ml \$ 69
Aroma of a beautiful, bright, lively acidity, which is balanced by the creamy, rich texture of the St. Helena fruit, toasted almonds, vanilla, flint, and spice.

Chardonnay, "Wild Yeast" Miner Family Winery, Napa Valley, California, USA \$ 110
Full-bodied and lush, yet never heavy, ripe pear and melon with butterscotch and hazelnut notes balanced by oak spice and bright acidity.

RED WINE

Merlot, Stagecoach vineyard, Miner Family Winery, Napa Valley, California, USA \$ 110
Loaded with rich ripe fruit and spice notes with touches of tasty oak, our Merlot has a nice grip from fine tannins on the lengthy finish.

Syrah, PlumpJack, Napa Valley, California, USA \$ 120
Aroma of bright raspberries, black pepper, smoke, finesse, dark fruit, great concentration, and structure.

Merlot, PlumpJack, Napa Valley, California, USA \$ 120
Aromas of bright, wild raspberry, black cherry, earth, and slate, with the barrels contributing some spice and smoke.

The Oracle, Miner Family Winery, Napa Valley, California, USA \$ 180
Bordeaux-style full-bodied, single vineyard red blended. Lush aromatics of raspberry and dark cherry with a hint of eucalyptus, The Oracle is decadent, but with finesse.

Cabernet Sauvignon, PlumpJack Estate, Oakville, Napa Valley, California, USA \$ 200
blackberry and cherry on the nose carry over onto the palate, and intriguing threads of black pepper, mint, vanilla and spice throughout the aromas and flavors enhance the wine's complexity.

Cabernet Sauvignon, Cade Estate, Napa Valley, California, USA \$ 200
Hints of smoke, tar, licorice and minerality add complexity to the intense dark fruit

Cabernet Sauvignon, Odette Estate, Napa Valley, California, USA \$ 220
Opaque purple in color, black cherries, blueberry, black currant, graphite, mocha and lavender, all wrapped up and supported by silky, supple tannins in a seamless, energetic expression across the palate.

sommelier recommendation half bottle (357ml)



Veuve Clicquot Ponsardin “Yellow Label” Brut

VARIETAL CONTENT

50 – 55% Pinot Noir, 15 – 20% Meunier, 28 – 33% Chardonnay

WINEMAKER NOTES

The strength of this golden-yellow wine is immediately pleasing to the nose, while its complexity explodes on the palate. When the wine is allowed to age in the bottle, initial notes of fruit are followed by more discreet aromas of brioche and vanilla. A perfect balance of finesse and forcefulness.

FOOD PAIRING SUGGESTION

Poached prawns or elegant brunch fare

BOTTLE / 375ml

\$71



Kendall-Jackson “Vintner’s Reserve” Chardonnay, California

VARIETAL CONTENT

100% Chardonnay

WINEMAKER NOTES

Beautifully integrated tropical flavors such as pineapple, mango, and papaya, with citrus notes that explode in the mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out a long, lingering finish.

FOOD PAIRING SUGGESTION

Grilled salmon in butter sauce, roasted chicken, modern Asian fusion and desserts

BOTTLE / 375ml

\$35

half bottle (357ml)

CHAMPAGNE

Moët & Chandon "Imperial" Brut, Épernay, France, NV \$ 69
Aromas of revealing and bright yellow-fleshed fruits, honey, notes of brioche and fresh nuts

Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims, France, NV \$ 71
Well balanced, dry, crisp, yeasty, with lemon drop, orange zest and grapefruit acidity

Laurent-Perrier "L-P" Brut, Tours-sur-Marne, France, NV \$ 73
Well balanced, dry, hints of citrus and white fruit, crisp flavors and finesse

WHITE WINE

Chardonnay, Kendall-Jackson "Vintner's Reserve", California \$ 35
Full bodied, fruit flavor, vibrant acidity, aromas of vanilla and honey create depth and balance

Chardonnay, Penfolds "Koonunga Hill", Southeast Australia \$ 36
Ripe tropical fruit aromas, citrus notes, hints of vanilla, a balanced and medium-depth palate

Chardonnay, Wolf Blass, South Australia \$ 38
Light and zesty with a focus on fruit, full-flavored and enhanced with subtle hints of oak

sommelier recommendation half bottle (357ml)



Duckhorn “Paraduxx”, Napa Valley, California

VARIETAL CONTENT

60% Cabernet Sauvignon, 37% Zinfandel, 3% Petit Verdot; aging for 16 months in 40% new oak and 60% second-vintage oak

WINEMAKER NOTES

The nose offers enticing layers of spicy brambleberry, as well as hints of ripe blackberry and oak-inspired vanilla cream. Ripe red-fruit raspberry notes dominate the palate of this lovely blend, underscored by deeper layers of blueberry and spice. Beautifully balanced tannins carry the flavors through to a long, satisfying finish.

FOOD PAIRING SUGGESTION

Light pasta dishes, mini duck burgers and grilled meats

BOTTLE / 375ml

\$69



Duckhorn “Goldeneye” Pinot Noir, Anderson Valley, California

VARIETAL CONTENT

Varietal Content 100% Pinot Noir Cooperage 100% French oak Burgundy-style barrels (228 liters) 53% New Oak, 47% Second Vintage Medium toast: Allier, Vosges and Tronçais Forests Barrel Aging: 16 months

WINEMAKER NOTES

A classic cool growing season, 2013 delivered another fantastic vintage for Anderson Valley. This wine explodes on the palate with flavors of bright cherry, blackberry, wildflowers and pomegranate, as well as more savory layers of earth and leather. Silky tannins underscore this wine’s exceptional structure and texture, while leading to a long, lush finish with a touch of redwood that is a hallmark of all of our estate vineyards.

FOOD PAIRING SUGGESTION

Duck breast, grilled pork tenderloin, macaroni and cheese, grilled vegetable.

BOTTLE / 375ml

\$69

half bottle (357ml)

RED WINE

Shiraz-Cabernet Sauvignon, Penfolds “Koonunga Hill”, Southeast Australia Juicy red and black fruits, hints of vanilla, fine tannins	\$ 36
Cabernet Sauvignon, Kendall-Jackson “Vintner’s Reserve”, California Aromas of lush black cherry, blackberry, rich tannins, notes of cedar, vanilla and a hint of mocha linger on the finish	\$ 42
Merlot, Kendall-Jackson “Vintner’s Reserve”, California Aromas of black cherry, plum, currant and wild berry, hint of spice, soft, full-bodied, well balanced	\$ 42
Cabernet Sauvignon, Sterling Vineyards, Napa Valley, California Aromas of black plums and cherry pie, hint of caramelized vanilla, black fruit and swirls of rich cocoa	\$ 59
Duckhorn Paraduxx, Napa Valley, California Full-bodied, dry, hints of ripe blackberry and oak-inspired vanilla cream	\$ 69
Pinot Noir, Duckhorn “Goldeneye”, Anderson Valley, California Notes of plum, hard cherry candy, clove, nutmeg and earth, hints of licorice and red apple skin, round and silky	\$ 69
Merlot, Duckhorn, Napa Valley, California Aromas of rich layers of amaretto, sweet spice and cedar, lush flavors of plum, blackberry and cherry	\$ 69

DESSERT WINE

Botrytis Sémillon, De Bortoli “Noble One”, Australia Aromas of peach, cumquat, nectarine and floral honey, hints of vanilla in oak, rich and luscious	\$ 53
Late Harvest Sauvignon Blanc, Duckhorn, Napa Valley, California Rich aromas of grapefruit, lemon curd and nectarine, notes of vanilla and homemade marshmallow	\$ 76

sommelier recommendation



Bottega Prosecco "Gold" Brut, Veneto, Italy, NV

VARIETAL CONTENT
100% Glera (Prosecco)

WINEMAKER NOTES

Made from Glera grapes grown in the Valdobbiadene hills. This area is near the Venetian Prealps and is characterized by a climate perfect for this native variety of grapes. These grapes are handpicked and softly pressed in the winery. The must is kept in stainless steel containers at low temperature to maintain freshness. The golden bottle protects the wine from light, preserving its aroma and freshness and giving the wine a longer life.

FOOD PAIRING SUGGESTION

Aperitifs and cocktails, starters, first courses, fish and poultry

BOTTLE
\$70



Chandon Brut, Australia, NV

VARIETAL CONTENT
Chardonnay, Pinot Noir and white blends

WINEMAKER NOTES

Straw yellow in color with flashes of green and a fine persistent bead. The entry is soft with generous primary fruit characters followed by a creamy mid-palate of nougat and nectarines, extending into a lingering and crisp brut finish. This wine offers the balance and elegance that has become Chandon's hallmark style. Look for nutty flavors with hints of brioche that build to a refreshing dry finish. The wine delivers complex apple and pear characteristics accented by citrus, spice, over notes of almond and caramel in the bouquet.

FOOD PAIRING SUGGESTION
Crispy-skin chicken

BOTTLE
\$56

sparkling wine

ITALY

Moscato Bottega Petalo Spumante, Italy \$ 45
Scent of roses, ripe flavors of apple and peach, hints of apricot

Bottega Prosecco "Gold" Brut, Veneto, Italy, NV \$ 70
Fruity, flowery, scents of golden apple and exotic fruit, fragrant, fresh and well balanced

USA & AUSTRALIA

Michelle Brut, Chateau Ste Michelle, Columbia Valley, Washington, USA, NV \$ 45
Aromas and flavors of apples and citrus with a light, toasty finish

Domaine Ste Michelle "Blanc de Blancs", Columbia Valley, Washington, USA, NV \$ 45
Aromas of pear and pineapple, flavors of crisp green apple, toasty, coconut finish

Michelle Brut Rosé, Columbia Valley, Washington, USA, NV \$ 45
Notes of raspberries and strawberries, dry, ending with a soft, fruity finish

Chandon Brut, Australia, NV \$ 56
Bright and fresh fruit bouquet of citrus blossoms, subtle pear, creamy mid-palate, notes of almond and caramel

Domaine Ste Michelle "Luxe", Columbia Valley, Washington, USA \$ 62
Aromas of baked goods and apple cider, round and soft, notes of sweet ripe pear, crisp and balanced finish

sommelier recommendation



Laurent-Perrier "L-P" Brut, Tours-sur-Marne, France, NV

VARIETAL CONTENT

50% Chardonnay, 35% Pinot Noir and 15% Pinot Meunier

WINEMAKER NOTES

The standard-bearer for its house's style, Brut L-P reflects the fundamental essence of Laurent-Perrier champagnes. The color is a pale golden hue, with fine and persistent bubbles, crisp flavors and plenty of finesse. Its light style has led the way to making champagne the ideal aperitif.

FOOD PAIRING SUGGESTION

Fish, poultry and white meat

BOTTLE

\$130



Krug "Grande Cuvée", Reims, France, NV

VARIETAL CONTENT

Pinot Noir, Pinot Meunier and Chardonnay

WINEMAKER NOTES

Deep golden color and fine, vivacious bubbles, predicting fullness and elegance. Aromas of flowers in bloom, ripe and dried fruit, marzipan, gingerbread and citrus fruits. Flavors of hazelnut, nougat, barley sugar, jellied and citrus fruits, almonds, brioche and honey.

FOOD PAIRING SUGGESTION

Black truffles, aged parmesan, pork and seafood

BOTTLE

\$330

champagne

Moët & Chandon "Imperial" Brut, Épernay, France, NV Aromas of revealing and bright yellow-fleshed fruits, honey, notes of brioche and fresh nuts	\$ 114
Mumm "Cordon Rouge", Reims, France, NV Aromas of fresh and tropical fruits with vanilla and caramel overtones, fruity and well balanced	\$ 120
Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims, France, NV Well balanced, dry, crisp, yeasty, with lemon drop, orange zest and grapefruit, acidity	\$ 123
Laurent-Perrier "L-P" Brut, Tours-sur-Marne, France, NV Hints of citrus and white fruit, perfect balance, crisp flavors and finesse	\$ 130
Laurent-Perrier Rose, Tours-sur-Marne, France, NV Lush and generous with bright raspberry, tangy acidity, good length, elegant, fresh, long and balanced finish	\$ 250
Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims, France Aromas of flowers, minerals, candied fruits and sweet almond, notes of tobacco, peaty malt and herbs	\$ 257
Perrier-Jouët "Belle Epoque" Brut, Épernay, France Aromas of white fruits - lemon, white peach, pear and grapefruit - give way to hints of pineapple and fresh spring flowers	\$ 290
Moët & Chandon "Dom Pérignon" Brut, Épernay, France Nose and aromas of almond and powdered cocoa, hints of dried flowers, rounded finish	\$ 300
Krug "Grande Cuvée", Reims, France, NV Rich, aromas of flowers in bloom, ripe and dried fruits, citrus, hints of hazelnut and toast	\$ 330

sommelier recommendation



Silverado “Miller Ranch” Sauvignon Blanc, Napa Valley, California

VARIETAL CONTENT

98% Sauvignon Blanc, 2% Sémillon

WINEMAKER NOTES

This wine’s Sauvignon Blanc vines are rooted in a special site between Hopper Creek and the Napa River. Blessed with deep soil, Miller Ranch is also in a climate sweet spot: cool enough in the morning to give the wine refreshing aromas of grapefruit, lime and tangerine; warm enough in the afternoon to give the wine a smooth silky texture and a juicy finish.

FOOD PAIRING SUGGESTION

Fish, pasta, roasted vegetables

BOTTLE

\$67



Chateau Ste Michelle & Dr. Loosen “Eroica” Riesling, Columbia Valley, Washington

VARIETAL CONTENT

100% Riesling

WINEMAKER NOTES

Launched in 1999, Eroica is a labor of love from two of the world’s great Riesling producers. One from the Old World, the Dr. Loosen estate of Germany, and the other from the New World, Chateau Ste. Michelle of Washington state. An intermingling of Old World and New World philosophies and techniques enables the crafting of an extraordinary Riesling from Washington state grapes.

FOOD PAIRING SUGGESTION

Asian dishes, Indian curries, crab, scallops

BOTTLE

\$68

white wine

USA

Chardonnay, Wente "Morning Fog", Livermore Valley, California Aromas and flavors of green apple and tropical fruits, balanced acidity, refreshing finish	\$ 45
Gewurztraminer, Snoqualmie "Eco", Columbia Valley, Washington Aromas of spice, fruity, crisp and juicy fruit flavors	\$ 48
Chardonnay, Wente "Riva Ranch", Arroyo Seco, Monterey, California Aromas and flavors of tropical fruit, honey, cinnamon, medium-bodied, light floral notes, fruity finish	\$ 61
Chardonnay, Benziger, Sonoma County, California Aromas of peach, apricot and green apple, flavors of white nectarine, pear and citrus dance on the palate	\$ 61
Chardonnay, Stags' Leap, Napa Valley, California Flavors of fresh peaches and pineapple, hint of mandarin orange and other citrus fruits, medium-bodied	\$ 63
Chardonnay, Duckhorn "Decoy", Napa Valley, California Aromas of green apple and pear, alongside citrus-inspired notes of tangerine and orange blossom	\$ 63
Sauvignon Blanc, Duckhorn "Decoy", Napa Valley, California Aroma of ripe citrus and tropical flavors blend with Semillon's depth & complexity	\$ 63
Sauvignon Blanc, Silverado "Miller Ranch", Napa Valley, California Aromas of ripe grapefruit and melon, light and bright on the palate, flavors are crisp and citrusy with mineral notes	\$ 67
Riesling, Chateau Ste Michelle & Dr. Loosen "Eroica", Columbia Valley, Washington Sweet lime and peach aromas with subtle mineral notes, medium-bodied	\$ 68
Chardonnay, Byron, Santa Maria Valley, California Aromas of fruit-forward citrus, hints of mineral and brown spice, richly textured with honey and stone fruit	\$ 75
Sauvignon Blanc, Matanzas Creek, Sonoma County, California Aromas of white grapefruit, pomelo and lemon thyme, hints of fresh yellow guava, medium-bodied	\$ 75

sommelier recommendation



Duckhorn "Migration" Chardonnay, Russian River Valley, California

VARIETAL CONTENT

100% Chardonnay; 90% barrel fermentation (30% new French oak, 60% second vintage) and 10% stainless

WINEMAKER NOTES

Offering all the layered complexity and lush concentration that make great Chardonnay from the Russian River Valley so sought-after, this enticing wine displays gorgeous aromas of peach, nectarine, Fuji apple, citrus blossom and honeysuckle.

FOOD PAIRING SUGGESTION

Swiss, brie, gouda, soft pungent cheeses, chicken or roast turkey, Caesar salad, garlic shrimp, sea bass

BOTTLE

\$84



Robert Mondavi Fume Blanc, Napa Valley California

VARIETAL CONTENT

95% Sauvignon Blanc, 5% Sémillon

WINEMAKER NOTES

The grapes were hand harvested in the cool of the morning and gently pressed as whole clusters, minimizing skin contact to retain freshness and vibrancy. All of the juice was barrel fermented in French oak (28% new) for a slow, cool fermentation. The wine aged on its lees for ten months and was hand-stirred twice weekly, creating a creamy texture and enhancing volume and length. A small amount of Sémillon was added to give the final blend a richer mouth feel and further complexity.

FOOD PAIRING SUGGESTION

Chicken salad, pork tenderloin, seafood, barbecued lobster

BOTTLE

\$84

white wine

USA

Chardonnay, Jordan, Russian River Valley, California Aromas of passionfruit, persimmon, notes of lemon, Asian pear, juicy mid-palate of honeydew melon	\$ 76
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California Aromas of grapefruit and guava, full-bodied and concentrated on the palate, melon, citrus and gooseberry flavors	\$ 77
Chardonnay, La Crema, Sonoma Coast, California Aromas of vanilla, yellow plum, fresh peach blossom and ripe citrus, hints of sweet spice and shortbread	\$ 80
Chardonnay, Duckhorn "Migration", Napa Valley, California Aromas of peach, citrus blossom and honeysuckle, hints of vanilla, graham cracker and apricot, bright acidity	\$ 84
Sauvignon Blanc, Duckhorn, Napa Valley, California Aromas of grapefruit, summer melon, lemongrass and lime zest, hints of boxwood and mandarin orange	\$ 84
Chardonnay, Robert Mondavi, Napa Valley, California Aromas of ripe Asian pear, white melon, toasted hazelnuts and a hint of ginger spice, rich texture	\$ 84
Fume Blanc, Robert Mondavi, Napa Valley, California Lemon, grapefruit, melon, herbal and floral with verbena and lemongrass, rich, mouthwatering acidity	\$ 84
Chardonnay, Cakebread Cellars, Napa Valley, California Aromas of apple, melon and pear, hint of oaked spice, rich, smooth, balanced, flavors of yellow apple and nectarine	\$ 87
Pinot Gris, Alexana "Revana Vineyard", Dundee Hill, Oregon Crisp and clean with notes of pear, green apple and honeydew melon, rich	\$ 96
Chardonnay, Pahlmeyer, Napa Valley, California Aromas of bright citrus zest, crane melon, notes of graham cracker, white lily and lightly toasted almonds	\$ 158

sommelier recommendation



Casetta Casa Vinicola, Gavi di Gavi DOCG

VARIETAL CONTENT

100% Cortese

WINEMAKER NOTES

Produced in the foothills of the Liguria Apennines just south of the town of Novi Ligure, Gavi is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined, intense, tangy dry white with an intriguing hint of lime.

FOOD PAIRING SUGGESTION

Starters, fish, shellfish dishes, white meat, pasta, risotto and pizza

BOTTLE

\$68



Penfolds "Koonunga Hills" Chardonnay, Southeast Australia

VARIETAL CONTENT

100% Chardonnay

WINEMAKER NOTES

Penfolds multi-region, multi-vineyard blending philosophy enables its winemakers to source the best parcels of fruit to produce consistently high-quality wines from each vintage. This light- to medium-bodied Chardonnay has distinctive primary fruit characteristics and a subtle underlay of moderate oak, which provides an added dimension of complexity to this impressive, balanced wine.

FOOD PAIRING SUGGESTION

Cabbage cigar rolls, blinis with smoked salmon, cabbage rolls stuffed with mushroom

BOTTLE

\$59

white wine

ITALY

Pinot Grigio, Danzante, Venezia IGT Aromas of tropical fruit such as papaya and pineapple, floral notes, fresh and well balanced	\$ 45
Antinori, Orvieto Classico DOC Fruity-floral aromas of lemon zest and white flowers, soft and well balanced on the palate	\$ 48
Bottega, Soave DOC Slightly mineral scents, full and forceful flavors	\$ 50
Chardonnay-Pinot Grigio, Castello Banfi "Le Rime", Toscana IGT Aromas of pear, apple and lime, fruity, intensely soft on the palate, hints of pear and white flowers	\$ 52
Pinot Grigio, Castello Banfi "San Angelo", Toscana IGT Fresh bouquet with notes of pear, peach, anise and honey, fruity and crisp, refreshing	\$ 63
Casetta Casa Vinicola, Gavi di Gavi DOCG Hint of flower and lemon, dry, full and well balanced	\$ 68

FRANCE

Antonin Rodet, Pouilly-Fuissé Opulent green-gold wine with mouth-filling flavors of honey, brioche and ripe white fruit	\$ 72
--	-------

AUSTRALIA

Chardonnay, Penfolds "Koonunga Hill", Southeast Australia Stone fruits abound, yellow peach with exotic tropical fruits beneath, light- to medium-bodied, balanced	\$ 59
Sauvignon Blanc-Sémillon, Cape Mentelle, Margaret River Aromas of lychee, lime, grapefruit, honeysuckle, blackcurrant, hint of wet stone, creamy, rich fruit flavors	\$ 63
Chardonnay, De Bortoli "Estate Grown", Yarra Valley Hints of grapefruit, hazelnut, subtle oak aromas, fine, mineral, textural, creamy flavors	\$ 82

sommelier recommendation



Kim Crawford Sauvignon Blanc, Marlborough

VARIETAL CONTENT
100% Sauvignon Blanc

WINEMAKER NOTES
These grapes were selected from vineyards in Marlborough's Wairau Valley and the neighboring Awatere Valley. Fast draining, alluvial loams over gravelly subsoil in these valleys provide ideal growing conditions for this Sauvignon Blanc. Individual blocks were targeted for their strengths and overall contribution to the blend. The vines range in age, up to 14 years, bringing a mix of youthful vigor and depth of flavor.

FOOD PAIRING SUGGESTION
Fresh oysters, asparagus, lobster, summer salads

BOTTLE
\$64



Cloudy Bay Sauvignon Blanc, Marlborough

VARIETAL CONTENT
100% Sauvignon Blanc

WINEMAKER NOTES
Fruit was harvested during cooler nights and early morning temperatures. Grapes were de-stemmed and transferred straight to tank presses within hours of picking. Free run and lightly pressed juice was cold settled for 48 to 72 hours, then racked and inoculated with yeast. Fermentation was carried out in stainless steel tanks at a low temperature to preserve freshness.

FOOD PAIRING SUGGESTION
Asian cuisine, lemongrass, mild chili, fresh coriander, basil, green shell mussels

BOTTLE
\$81

white wine

NEW ZEALAND

Sauvignon Blanc, Matua, Hawkes Bay	\$ 52
Filled this to the brim with classic regional Hawke's Bay flavours, pear, pineapple and a dash of natural minerality.	
Sauvignon Blanc, Monkey Bay, Marlborough	\$ 52
Bouquet of ripe grapefruit, kiwi and pineapple, a hint of freshly cut grass	
Sauvignon Blanc, Shingle Peak Reserve, Marlborough	\$ 61
White flower, peachy character. fresh crisp, citrus and sweet spice character, zesty finish	
Sauvignon Blanc, Kim Crawford, Marlborough	\$ 64
Citrus and tropical fruits, crisp acidity, fruit sweetness provides a balanced flavor, fresh, zesty, lingering finish	
Sauvignon Blanc, Cloudy Bay, Marlborough	\$ 81
Aromas of ripe stone fruit and juicy citrus, notes of blackcurrant leaf and tomato plant spice, fresh acidity, crisp finish	
Chardonnay, Cloudy Bay, Marlborough	\$ 81
Nose of stone fruit, white chocolate and lemon balm, green plums and a fleshy palate	

ARGENTINA

Alamos, Torrontés, Salta	\$ 45
Bright floral aromas of orange and jasmine blossom, citrus and peach flavors on the palate, crisp finish	
Chardonnay, Catena Zapata "Catena", Mendoza	\$ 55
Aromas of ripe citrus and honeyed tropical fruits, notes of peaches, white flowers and spicy vanilla, flavors of pear and ripe melon with vanilla, sweet spice and toast	
Chardonnay, Catena Zapata "Catena Alta", Mendoza	\$ 106
Aromas of pears and peaches with citrus and floral notes, rich and concentrated ripe pear, apple and apricot flavors	

CHILE

Chardonnay, Casillero del Diablo "Reserva"	\$ 47
Aromas of pineapple, citrus and vanilla, elegant and balanced with bright acidity and a long, memorable finish	

rose wine

White Zinfandel, Beringer, California	\$ 38
Rounded and vibrant berry and citrus flavors with notes of pear, apple and nutmeg, smooth and refreshing	

sommelier recommendation



Duckhorn "Decoy" Cabernet Sauvignon, Napa Valley, California

VARIETAL CONTENT

82% Cabernet Sauvignon, 10% Merlot, 6% Cabernet Franc, 2% Petit Verdot

WINEMAKER NOTES

The 2012 vintage of Decoy has yielded a lush and appealing expression of Cabernet, with alluring black cherry and raspberry jam aromas, as well as more subtle notes of nutmeg, spice and chocolate. On the palate, lovely layers of raspberry and plum are supported by excellent structure and seamlessly integrated oak.

FOOD PAIRING SUGGESTION

Roast beef, lamb chops, black pepper, mushrooms, aged gouda

BOTTLE

\$ 75



Silverado "Mt. George Vineyard" Merlot, Napa Valley, California

VARIETAL CONTENT

100% Merlot

WINEMAKER NOTES

These Merlot vines are rooted in the foothills of an ancient volcano, Mt. George, the rocky slopes of which are in a climate sweet spot: close enough to the cool San Pablo Bay to give the wine aromas of rosemary and mint, warm enough to bring out flavors of blackberry and spice. The wine is finished in oak to add a hint of cocoa and a velvety texture.

FOOD PAIRING SUGGESTION

Strong cheeses, pastas with red sauce, beef, chocolate and a wide range of foods

BOTTLE

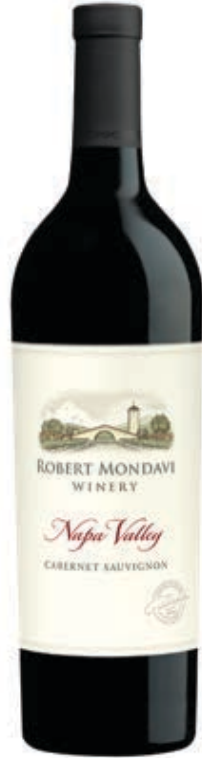
\$81

red wine

USA

Cabernet Sauvignon, Black Stone, Monterey County, California Rich, full bodied with vibrant blackberry and red cherry flavors	\$ 48
Zinfandel, Ravenswood, Sonoma County, California Strong aroma, nose of blackberry and black cherry, natural vanilla, baking spices, elegantly layered and succulent mouth feel	\$ 50
Cabernet Sauvignon, Rodney Strong, Sonoma Country, USA Rich with dark cherries, plum, spices and black pepper. The palate is full with medium tannins and a lush finish.	\$ 50
Merlot, Benziger, Sonoma County, California Aromas of black raspberry, marionberry, ripe plum and spice, velvety tannins, polished finish	\$ 59
Pinot Noir, Erath, Oregon Aromas of plum, fragrant violet and an alluring hint of caramel, silky mouthful of bing cherry and pomegranate	\$ 63
Pinot Noir, Carmel Road, Monterey, California Rich notes of black cherry and currents, juicy red fruit flavors, subtle toasted and smoky oak notes, hints of vanilla	\$ 63
Zinfandel, St. Francis "Old Vine", Sonoma County, California Aromas of black cherry jam and white pepper, bold and structured, flavors of juicy strawberries and vanilla, spicy finish	\$ 66
Pinot Noir, Cambria "Juilia's Vineyard", Santa Maria Valley, California Dark berries, earthy, spicy aromas, rich tannin structure	\$ 75
Cabernet Sauvignon, Duckhorn "Decoy", Napa Valley, California Black cherry and raspberry, notes of nutmeg, spice and chocolate	\$ 75
Pinot Noir, Byron, Santa Maria Valley, California Aromas of dark berry and cherry, hints of floral, mineral, earth and brown spices, smooth, silky and long finish	\$ 77

sommelier recommendation



Robert Mondavi Cabernet Sauvignon, Napa Valley, California

VARIETAL CONTENT

88% Cabernet Sauvignon, 6% Cabernet Franc, 4% Merlot, 1% Petit Verdot, 1% Malbec

WINEMAKER NOTES

The grapes were hand harvested into small bins and carefully sorted in our gravity-flow cellar. The clusters were gently de-stemmed directly into traditional oak tanks for cold soak, fermentation and extended maceration — a total of 26 days of wine-to-skin contact, maximizing the extraction of varietal character and complexity while keeping the tannins fleshy and supple.

FOOD PAIRING SUGGESTION

Steak with mushrooms

BOTTLE

\$84



Belle Glos "Clark & Telephone" Pinot Noir, Wagner Family, Santa Maria Valley, California

VARIETAL CONTENT

100% Pinot Noir

WINEMAKER NOTES

The color is a rich scarlet red, while the palate comes alive with flavors of ripe raspberries, strawberry jam, a dense blackberry core and warm gingerbread. It is perfectly balanced with refreshing acidity, plush weight on the mid-palate and a wonderfully supple texture. The expansive fruit flavors carry through to a long, pure and persistent finish.

FOOD PAIRING SUGGESTION

Potato-crusting salmon, Parmesan-portobello risotto or well-aged rib-eye

BOTTLE

\$93

red wine

USA

Merlot, Freemark Abbey, Napa Valley, California Aromas of rich dark fruit, dark chocolate nuance with integrated spicy oak, hint of arugula, smooth, well balanced	\$ 77
Cabernet Sauvignon, Sterling Vineyards, Napa Valley, California Rich, full bodied with juicy mouth filling flavors	\$ 78
Merlot, Stags' Leap, Napa Valley, California Aromas of dark plum and bright red fruit, enticing hints of clove and cinnamon, notes of caramel and savory	\$ 81
Merlot, Silverado "Mt. George Vineyard", Napa Valley, California Aromas of spiced dried cherry, coffee, toasted sunflower seeds, medium body, soft tannins, oily herbal and blackberry flavors	\$ 81
Pinot Noir, La Crema, Russian River Valley, California Fresh aromas of boysenberry, espresso bean and earth, black cherry and dark chocolate flavors, rounded by cola and clove	\$ 82
Pinot Noir, Robert Mondavi, Napa Valley, California Aroma of sweet plums and juicy berries, brown sugar, rich flavors, silken texture with a long, berry and spice finish	\$ 84
Cabernet Sauvignon, Robert Mondavi, Napa Valley, California Lush, fruity core of ripe blackberry, juicy red and black currants, hint of black pepper	\$ 84
Merlot, Matanzas Creek, Bennett Valley, California Aromas and flavors of dried blueberries, dried cranberries, black plums and cassis, notes of bittersweet chocolate and cocoa powder, hints of black cardamom, vibrant acidity, seamless tannins and a long finish	\$ 87
Cabernet Sauvignon, Stags' Leap, Napa Valley, California Flavors of blackberry, black cherry, black plum and cranberry, notes of black pepper, cedar, coffee and cocoa powder	\$ 89

sommelier recommendation



Jordan Cabernet Sauvignon, Alexander Valley, California

VARIETAL CONTENT

76% Cabernet Sauvignon, 16% Merlot, 7% Petit Verdot, 1% Malbec

WINEMAKER NOTES

Aromas of blackberry, blueberry and cassis mingle with hints of violet and dark chocolate to seduce and intrigue. The palate is inviting and silky, with a vivid core of cassis that defines every sip. This wine's never-ending, layered finish makes it enjoyable now or cellar worthy through 2026. Decant prior to serving to further accentuate the aromas and flavors.

FOOD PAIRING SUGGESTION

Grilled chicken with white asparagus

BOTTLE
\$111



Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon, Napa Valley, California

VARIETAL CONTENT

89% Cabernet Sauvignon, 9% Merlot, 2% Malbec

WINEMAKER NOTES

This Cabernet Sauvignon offers inviting aromas of black cherry and plum with hints of vanilla. On the palate, the wine has a soft entry with ripe mixed berry and plum flavors. The wine has a medium-bodied mouth feel with round, satin-like tannins.

FOOD PAIRING SUGGESTION

Grilled tri-tip, braised short ribs, pasta with wild mushrooms and prosciutto

BOTTLE
\$120

red wine

USA

Pinot Noir, Belle Glos "Clark & Telephone", Wagner Family, Santa Maria Valley, California Aromas of blackberry, black cherry, cinnamon, nutmeg and a hint of caramel, hint of toffee, well balanced	\$ 93
Cabernet Sauvignon, Freemark Abbey, Napa Valley, California Aromas of dark cherry, ripe Santa Rosa plum and black currant with a spicy sweetness of oak, cedar, cinnamon and clove	\$ 95
Cabernet Sauvignon, Silverado, Napa Valley, California Aromas of plum, spice, earth, dried herb and sweet oak, medium-bodied, well-integrated fruit, spice and oak flavors	\$ 99
Cabernet Sauvignon, Jordan, Alexander Valley, California Dark fruit aromas of blackberry, blueberry and cassis with just a note of cocoa, smooth tannins and nice backbone	\$ 111
Cabernet Sauvignon, Chateau Ste Michelle "Ethos", Columbia Valley, Washington Richness of Washington fruit combined with Old World elegance, layers of ripe blueberry fruit with silky tannins	\$ 115
Cabernet Sauvignon, Stag's Leap Wine Cellars "Artemis", Napa Valley, California Aromas of black cherry and plum with hints of vanilla, medium-bodied	\$ 120
Merlot, Cakebread Cellars, Napa Valley, California Aromas of black cherry, red plum and pomegranate with a hint of toasted oak, rich and juicy on the palate, fine tannins and balanced acidity, leading to a long, fruitful finish	\$ 125
Cabernet Sauvignon, Cakebread Cellars, Napa Valley, California Aromas of dark cherry, boysenberry and blackcurrant fruit, rich and lush on the palate, long finish showcasing ripe fruit, dark chocolate and spiced wood tones framed by finely grained tannins	\$ 138
Col Solare, Marchesi Antinori & Chateau Ste Michelle, Columbia Valley, Washington Aromas of chocolate and caramel with a hint of tobacco, black currant and black cherry, silky, soft tannins	\$ 150

sommelier recommendation



Cabernet Sauvignon, Silver Oak “Alexander Valley”, Alexander Valley, California

VARIETAL CONTENT

98% Cabernet Sauvignon and 2% Merlot

WINEMAKER NOTES

Alexander Valley Cabernet Sauvignon is a lively and full-bodied expression of Alexander Valley Cabernet Sauvignon from an exceptional vintage. It has a lovely garnet color and opens with aromas of black currant, orange zest and raspberry. These aromas are framed by nuanced notes of vanilla, marshmallow and cocoa, eliciting an effect reminiscent of chocolate-covered berries. The attack is rich and gives way to a mid-palate with breadth and depth, supported with refreshing acidity and integrated, dusty tannins. This wine has power with an unusual vitality and structural balance.

FOOD PAIRING SUGGESTION

Grilled salmon, tuna, roasted beef, lamb, veal, venison, squab, duck, mushrooms, eggplant, red beets

BOTTLE

\$160



Cabernet Sauvignon, Duckhorn, Napa Valley, California

VARIETAL CONTENT

Varietal Content 100% Cabernet Sauvignon Cooperage 100% French Oak Château-style Barrels (60 Gallons) Barrel Aging: 16 Months Age of Barrels: 50% new, 50% second vintage

WINEMAKER NOTES

Both generous and graceful, this compelling Cabernet Sauvignon offers aromas of blackberry, fig, pipe tobacco and sandalwood. On the palate, a wonderful, layered structure that is one of the hallmarks of the exceptional 2013 vintage, underscores flavors of violet, red currant, cocoa nibs and graphite. The finished is long and focused, with a hint of vibrant red fruit reminiscent of fresh strawberry rhubarb cobbler.

FOOD PAIRING SUGGESTION

Grilled meat, wild berry sauces, hearty pasta dishes and salmon

BOTTLE

\$160

red wine

USA

Cabernet Sauvignon, Silver Oak "Alexander Valley", Alexander Valley, California Aromas of black cherry, cedar and black olives, dried herbs, cocoa and lavender flavors on the palate	\$ 160
Cabernet Sauvignon, Duckhorn, Napa Valley, California Varietal Content 100% Cabernet Sauvignon Cooperage 100% French Oak Château-style Barrels (60 Gallons) Barrel Aging: 16 Months Age of Barrels: 50% new, 50% second vintage	\$ 160
Cabernet Sauvignon, Silverado Solo, Napa Valley, California Dark inky purple in the glass, offers bold aromas of raspberry, blackberry and violets with a hint of spicy toasty oak. Fresh berry notes carry over onto the palate, combine with ripe plum, evolving into unsweetened chocolate.	\$ 175
Pinot Noir, Alexana, Willamette Valley, Oregon Notes of cherry and strawberry against a backdrop of cola, vanilla and spice, fresh, ripe fruit mingles with supple tannins	\$ 188
Stature, Kendall-Jackson, Napa Valley, California Intense dark berry tones and lush, voluptuous flavors grace this wine. Château-style barrels add rich, balanced oak accents, a rounded texture and a serious, lingering, integrated finish.	\$ 230
Pahlmeyer "Proprietary Red", Napa Valley, California Aromas of juicy ripe black cherry and floral raspberry marry with fresh citrus blossom, pencil lead and a hint of marzipan, smooth, sweet tannins, notes of ripe black cherry, cassis, mocha and sarsaparilla	\$ 280
Cabernet Sauvignon, Caymus "Special Selection", Napa Valley, California Aromas of ripe berries, flavors of black currant, black cherry, hints of mocha and a touch of spice, full-bodied, lush	\$ 280

sommelier recommendation



Antinori Tignanello, Toscana IGT

VARIETAL CONTENT

80% Sangiovese, 5% Cabernet Franc, 15% Cabernet Sauvignon

WINEMAKER NOTES

The wine is ripe on the nose with notes of dark fruit and underlying freshness on the aromatic finish. Plum and cherry dominate the aromatic gamut, which evolves with vigor and balance toward sensations of mint and licorice. The palate, though still young, has an excellent balance of flavors thanks to tonic acidity and the solidity and suppleness of the tannins.

FOOD PAIRING SUGGESTION

Parmesan, curried beef, grilled steak, barbecue, lasagna, pasta with creamy mushroom sauces, risotto

BOTTLE

\$195



Antinori Marchese Antinori, Chianti Classico DOCG

VARIETAL CONTENT

90% Sangiovese, 10% Cabernet

WINEMAKER NOTES

This rounded, full-bodied wine is the result of careful selection of the best Sangiovese and Cabernet grapes grown in the Tignanello vineyard. A very intense ruby red in color with purple highlights. Aromas of great ripeness characterized by notes of such red fruit as cherries, raspberries, and red currants along with liquorice and vanilla.

FOOD PAIRING SUGGESTION

Leg of lamb with orange, Marinated lamb brochettes, Braised veal cheeks with mushroom and Parmesan

BOTTLE

\$84

red wine

ITALY

Antinori Santa Cristina, Toscana IGT Full and intense fragrance with hints of cherries and raspberries, smooth and well-balanced, gentle tannins	\$ 50
Castello Banfi, Col di Sasso, Toscana IGT Notes of raspberry and plum, fresh varietal, enriched with spice, full and soft, balanced	\$ 52
Casetta Casa Vinicola, Langhe Rosso DOC Elegant bouquet and the soft tannins of Nebbiolo, cherry, plum of Barbera, well balanced in acidity	\$ 63
Castello Banfi, Chianti Classico DOCG Notes of cherries, plums and violets, rich flavors of cherry and leather, supple tannins and good acidity	\$ 68
Castello Banfi, Cum Laude, Toscana IGT Aromas of blackberries and plums, notes of licorice, black olives and pipe-tobacco, full-bodied with supple tannins	\$ 76
Antinori Pèppoli, Chianti Classico DOCG Notes of cherries, chocolate and vanilla, aromas of oak aging, soft and silky tannins	\$ 81
Antinori Marchese Antinori, Chianti Classico DOCG Aromas of blackberries and cherries with spice and tobacco, notes of vanilla and chocolate, supple and soft tannins	\$ 84
Marchesi de Frescobaldi La Vite Lucente, Toscana IGT Aromas of ripe fruit, black cherry and wild strawberry, round and velvety tannin texture, fresh notes of eucalyptus	\$ 84
Castello Banfi, Brunello di Montalcino DOCG Ethereal bouquet of violet and vanilla with hints of licorice, full, soft, velvety with traces of spice	\$ 111
Casetta Casa Vinicola "Vigna Magallo", Barbaresco DOCG Pungent, bergamot, black olives, cherry vanilla, smokey, red pepper flakes, a little heat on the nose, rich long finish	\$ 130
Antinori Tignanello, Toscana IGT Ruby with purple coloring, ripe on the nose with notes of dark fruit, rich and harmonious	\$ 195

sommelier recommendation



Penfolds "St. Henri" Shiraz, South Australia

VARIETAL CONTENT

100% Shiraz

WINEMAKER NOTES

Dark garnet color with a deep core. Nose is floral, perfumed and fresh. Subtle praline and licorice trail on the finish. Medium- to full-bodied palate with tannins that propel flavor to the back palate. Balanced yet taut, with a continuum of flavors: sarsaparilla, beetroot, lemon and blackcurrant. Nutmeg, red licorice and pomegranate jump to the fore, while juniper, bay leaf and menthol linger on the finish.

FOOD PAIRING SUGGESTION

Steak

BOTTLE

\$163



Cloudy Bay Pinot Noir, Marlborough, New Zealand

VARIETAL CONTENT

100% Pinot Noir

WINEMAKER NOTES

All fruit was de-stemmed into small open-top stainless steel tanks and, after a cold soak of several days, the fermentations commenced with naturally occurring yeast at a maximum temperature of 32°C (90°F). Following three weeks on skins, each batch was transferred into French oak barrels (approximately 40% new) for 12 months of maturation. A soft palate entry supplemented by chalky tannins builds structure toward an intense, brooding finish.

FOOD PAIRING SUGGESTION

Soy-glazed barbecue pork ribs

BOTTLE

\$84

red wine

AUSTRALIA

Yangarra, GSM, McLaren Vale \$ 77
Dark chocolate, anise and sage complement a bright red cherry and raspberry perfume

Shiraz, Cape Mentelle, Margaret River \$ 81
Hints of cracked black pepper and dark olive tapenade, mouthful of red fruits, dark savory pepper and cardamom spices

Cabernet Merlot, Cape Mentelle, Margaret River \$ 105
Notes of mulberries, blackcurrant and plum skins combined with subtle tobacco and chocolate, full-bodied, rich

Shiraz, Penfolds "St. Henri", South Australia \$ 163
Full-bodied, aromas of cherry, saturated dark plum, beetroot, bay leaf and menthol lingering on the finish

NEW ZEALAND

Pinot Noir, Matua Valley, Marlborough \$ 63
Aromas of complementing sweet cherry fruit, soft, rich fruit, well balanced

Pinot Noir, Cloudy Bay, Marlborough \$ 84
Aromas of black stone fruit, dried herbs and sweet spice, soft, fresh acidity and firm, fine tannins

sommelier recommendation



Malbec, Catena Zapata "Catena", Mendoza

VARIETAL CONTENT

100% Malbec

WINEMAKER NOTES

The Catena wines are a special assemblage of High Mountain Estate Vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. Although we have found that most of the Catena wines are consumed shortly after release, we are pleased to see that they age beautifully for ten to twenty years. Through decades of study and exploration within Mendoza's high altitude mountain terroirs, the Catena family has identified special locations for its Estate vineyards. From the marriage of these historic vineyards emerges a wine of unique character that has natural balance, concentration and a distinct varietal identity.

FOOD PAIRING SUGGESTION

Spaghetti bolognese, Burgers, Medium hot lamb

BOTTLE

\$58



Seña, Viña, Errázuriz & Robert Mondavi, Aconcagua Valley, Chile

VARIETAL CONTENT

52% Cabernet Sauvignon, 23% Carmenere, 12% Merlot, 7% Malbec, 6% Petit Verdot

WINEMAKER NOTES

Superb aromas of black currant, rose petal, mint, lavender and stones. Full-bodied with incredible fruit density. Complex, yet agile and bright. Tannins are perfectly polished. It builds on the palate and shows the structure of a first-growth Bordeaux but remains solidly Chilean.

FOOD PAIRING SUGGESTION

Beef, lamb, spicy food, poultry, pork

BOTTLE

\$250

red wine

ARGENTINA

Alamos Bonarda, Mendoza Aromas of ripe red fruits, sweet and juicy, raspberry and cherry fruit flavors, spicy black pepper notes, soft	\$ 43
Cabernet Sauvignon, Alamos, Mendoza Aromas of full of ripe red fruits, sweet spices and a touch of tobacco, red currant and cassis layered on the palate	\$ 48
Malbec, Alamos "Selección", Mendoza Aromas of violet and dark berry, hints of chocolate, brown spice and pepper from oak aging, full-bodied	\$ 50
Malbec, Catena Zapata "Catena", Mendoza Aromas of cassis, mocha and clove, flavors of tobacco, dark berries, spices and minerals, finishes with sweet black and blue fruits	\$ 58
Cabernet Sauvignon, Catena Zapata "Catena Alta", Mendoza Aromas of ripe raspberries and cassis with notes of pepper and clove, full-bodied, displays layers of black currant, black raspberry with notes of cedar, tobacco and leather	\$ 106
Malbec, Catena Zapata "Catena Alta", Mendoza Aromas of ripe red and black berry fruits, notes of violet, lavender and hints of leather with a touch of spices, full-bodied, rich with sweet tannins and a smooth structure	\$ 120

CHILE

Calina, Carmenere, Maule Valley Aromas of ripe black cherries, fresh berries, spice and fresh herbs, soft tannins	\$ 44
Escudo Rojo, Baron Philippe de Rothschild, Maipo Valley Aromas of ripe fruit, black cherry and blackcurrant, notes of blackberry and spice, mingled with grilled nuts and roasted coffee	\$ 55
Cabernet Sauvignon, Concha Y Toro "Don Melchor", Puento Alto Refined and elegant, silky tannins back mineral, macerated cherry and damson plum flavors, hints of paprika and hoisin sauce, lush finish with notes of cocoa powder and dust	\$ 147
Seña, Viña, Errázuriz & Robert Mondavi, Aconcagua Valley Aromas of black currant, rose petal, mint, lavender and stones, full-bodied	\$ 250

sommelier recommendation



Opus One, Napa Valley, California

VARIETAL CONTENT

71% Cabernet Sauvignon, 11% Merlot, 9% Petit Verdot, 8% Cabernet Franc, 1% Malbec

WINEMAKER NOTES

The 2011 Opus One expresses fresh aromas of bright fruit, Herbes de Provence, bay leaf and cassis, which give way to subtler notes of black tea and white pepper. The wine's round tannins and creamy texture envelop the familiar flavors of fresh cherry, cranberry, and boysenberry with a touch of dark chocolate. This polished and age-worthy wine offers a satiny finish complemented by a slight grip of tannins.

FOOD PAIRING SUGGESTION

Red and white meats, most cheeses

BOTTLE

\$550



Antinori, Solaia, Toscana IGT

VARIETAL CONTENT

Cabernet Sauvignon 75%, Sangiovese 20%, Cabernet Franc 5%

WINEMAKER NOTES

On the palate the wine is smooth which is the result of perfectly ripe grapes along with sensations of coffee, chocolate, mint, and licorice. The wine impresses for its finesse and structure, and is characterized by great elegance and aging potential, with its soft and velvety tannins.

FOOD PAIRING SUGGESTION

Grilled chicken, veal medallions, lamb in a red wine sauce, roasted pork loin, grilled tuna with a pepper crust.

BOTTLE

\$480

Limited Selection on Guam

CHAMPAGNE

Moët & Chandon “Grand Vintage 1993”, Épernay, France, NV \$ 280
Grains, honey and citrus with a touch of menthol come together for a lively, vivacious champagne

“Dom Pérignon Rosé” Brut, Moët & Chandon , Épernay, France \$ 460
Floral notes, black cherry and candied fruit peel, followed by cocoa, cardamom and smoky aromas

RED WINE

Silver Oak, Napa Valley, California, USA \$ 240
Flavors of vanilla, coffee beans and raspberries are buttressed by dusty tannins, firm acidity and a mouth-coating texture

Marchesi de Frescobaldi, Brunello di Montalcino DOCG, Italy \$ 280
Spicy notes of black pepper and clove, tobacco, leather and “jus de viande”

Quintessa, Napa Valley, Rutherford, California, USA \$ 300
Aromas of bright black fruit with red fruit undertones, rich black fruit laced with a touch of mocha, licorice, sandalwood and vanilla spice on the palate

Cardinale, Kendall-jackson, Napa Valley, California, USA \$ 500
Sweet aromas of kirsch, black currants, licorice, olives, and spice box. Fabulous texture, full-bodied power, pure fruit, and an opulent, voluptuous finish nearly conceal significant tannin

Antinori, Solaia, Toscana IGT, USA \$ 480
Aromas and sweet notes of red berry fruit and spices, full ripeness of flavor, well balanced

Opus One, Napa Valley, California, USA 750ml \$ 550
Blackberry, plum, hazelnut, olive oil, dried cherries and dark chocolate

Lokoya, Kendall-Jackson, Napa Valley, California, USA \$ 770
Minerality, violets on the nose, and dark fruit, currant, and roasted

Opus One Magnum, Napa Valley, California, USA 1.5l \$ 1,150
Blackberry, plum, hazelnut, olive oil, dried cherries and dark chocolate



Grappa Alexander Moscato

TASTING NOTES

This grappa is made from fresh golden Moscato Grapes, it is soft with scents of fruits.

BY THE GLASS (45ml)

\$9

digestif (45ml)

GRAPPA

Grappa Alexander Moscato \$ 9

COGNAC

Hennessy XO \$ 42

Hennessy VSOP \$ 17

Remy Martin VSOP \$ 17

Courvoisier VSOP \$ 10

CALVADOS

Maiter Pierre \$ 8



Glenlivet 12 years old

TASTING NOTES

One of the most famous malts in the world. Glenlivet 12 years old has a soft smooth balance of sweet summer fruits and the floral notes of spring flowers.

BY THE GLASS (45ml)

\$17



Ballantines 17 years old

TASTING NOTES

Feinty. Smoke and a touch of mochaccino. There are some notes of leather and Madeira with a little chocolate.

BY THE GLASS (45ml)

\$22

digestif (45ml)

SINGLE MALT WHISKY

Glenmorangie The original 10 years old	\$ 13
Glenlivet 12 years old	\$ 17
Glenlivet 18 years old	\$ 28

BLENDED WHISKY

J&B rare	\$ 7
Johnnie Walker Black	\$ 8
Johnnie Walker Blue	\$ 42
Chivas Regal 12 years old	\$ 8
Balantines 17 years old	\$ 22

BOURBON WHISKY

Jim Beam	\$ 7
Wild Turkey 81	\$ 8
Jack Daniel's	\$ 8

beers (334ml)

DOMESTIC BEER

Budweiser	\$ 6
Bud Light	\$ 6
Miller Lite	\$ 6
Miller Genuine Draft	\$ 6

IMPROTED BEER

Asahi	\$ 7
Corona	\$ 7
Heineken	\$ 7

soft beverages

JUICE & SODA

Orange Juice	\$ 4.5
Pineapple Juice	\$ 4.5
Guava Juice	\$ 4.5
Apple Juice	\$ 4.5
Guava Juice	\$ 4.5
Coca-Cola	\$ 4.5
Diet Coke	\$ 4.5
Sprite	\$ 4.5
Ginger Ale	\$ 4.5

MINERAL WATER

Acqua Panna 1000ml	\$ 11
Acqua Panna 500ml	\$ 6
San Pellegrino 1000ml	\$ 11
San Pellegrino 500ml	\$ 6