

SEPTEMBER 2019: VARIETY TASTING

Standard tasting \$8 | Tasting & souvenir wine glass \$11

WINE of the MONTH A partnership with

STE. MICHELLE WINE ESTATES

SPARKLING ROSÉ



TANNIN

APPLE

SHETNESS

BODY







CHERRY

ORIGIN

WASHINGTON

PERSONALITY

BRIGHT & FRUITY

PAIRING

SALMON & TUNA



LEMON



LEMON



GRAPEFRUIT



BODY

ORIGIN **CALIFORNIA**

CLEAN & CRISP

PINOT GRIS



BODY

TANNIN

SHETNESS





ORIGIN

COLUMBIA VALLEY.

WASHINGTON

PERSONALITY

SOFT & FRUITY

PAIRING

LIGHT SEAFOOD

& POULTRY DISHES





BODY

BLACK BLACKBERRY TOBACCO

ORIGIN

COLUMBIA VALLEY. WASHINGTON

PERSONALITY BOLD & VELVETY

PAIRING RIBEYE STEAK HOT OFF THE GRILL

19.99 Member pricing through September 30 25.99 Retail pricing starting October 1

SAUVIGNON BLANC





APPLE







CITRUSY FLAVORS & FRESH PRODUCE

19.99

MALBEC

19.99

– featuring the MENAGERIE POURER ——



SHETNESS

BODY

















SPICES



DARK & JUICY PAIRING SMOKEY OR **GRILLED STEAK**

22.99

OLD VINE ZIN





LODI, CALIFORNIA

PERSONALITY DENSE & JAMMY

PAIRING MEAT STEWS THAT COOK ALL DAY LONG

19.99

SHIRAZ

17.99





ORIGIN BAROSSA VALLEY, **AUSTRALIA**

> **PERSONALITY BOLD & DARK**

PAIRING SHORT RIBS & PORK BELLY

30.99

SWEET RED



BODY

TANNIN

JELLY





RED VANILLA CHERRY



JUICY & FRESH

PAIRING

DATE NIGHT WINE: PAIR WITH THE ONE YOU PAIR WITH

14.99

CRAVING MORE DECADENCE?

Pair your tasting with one truffle for \$1 or one chocolate-covered strawberry or cheesecake lollipop for \$1.50.

WINE CLUB MEMBER PRICING

10% off bottles | 15% off half cases | 20% off cases Not a Member? Join today!