



Good Wine is a matter of degrees. From the climate and soil in which the grapes are grown to their ripeness at the time of harvest, whether fermented warm as a Cabernet or cool as a Chardonnay, every element's unique degrees are an endeavor towards perfection. The wine's brilliance, bouquet and balance are varied in their character through the degrees at which they are bottled, aged and served. But perhaps most important is the degree of service that we bring to you.

Appetizers

Bar Snack	\$ 2
House made spicy BBQ chips with chipotle ranch dip	
Chicken Tortilla Soup	\$ 8
Bacon, pepper jack cheese and avocado	
Cabo Chicken Quesadilla	\$ 13
Roasted red pepper, pepper jack and cheddar cheeses, guacamole, sour cream and salsa	
Substitute Steak or Chipotle Shrimp	\$ 14
Grilled Vegetable Flatbread	\$ 10
Heirloom tomatoes, cipollini onion, feta and mozzarella cheeses	
Crispy Fried Calamari	\$ 12
Marinara dipping sauce	
Crabcakes	\$ 16
Mustard caper buerre blanc	
Seared Ahi Tuna Nachos	\$ 14
Wonton crisps, avocado, wasabi aioli and Napa cabbage slaw	
Spicy Chicken Spring Rolls	\$ 10
Roasted corn, red bell pepper, black beans, jalapeno cheese and sweet chili sauce	
Street Tacos	\$ 10
Choose one of the following: beef short rib with apple cabbage and blue cheese, duck confit with hoisin, pickled ginger and daikon or braised pork belly with green tomato salsa and cotija cheese	
Boneless Wings	\$ 10
Choice of traditional buffalo, sweet chili or spicy BBQ with blue cheese dipping sauce	
Artisan Cheese Plate	\$ 12
Humboldt Fog, Mahon and Maytag Blue cheeses, dried fruit and quince paste	
Asparagus Fries	\$ 8
Crispy parmesan crust and chipotle ranch dip	
Sliders	\$ 11
Angus beef, cheddar cheese, bacon and Mighty Mo sauce	
Edamame	\$ 5
Sea salt	
Hummus	\$ 8
Flatbread and celery	

To better serve your dietary needs, please ask your server for gluten free recommendations.
An automatic 18% gratuity will be added to all parties of eight or more.

Libations

Cognac

Courvoisier VS	\$ 15
Hennessey VSOP	\$ 20
Hennessey XO	\$ 40
Remy Martin VSOP	\$ 18
Remy XO	\$ 38
Remy Extra	\$ 74
Remy Martin Louis XIII	
½ Oz Pour	\$ 65
1 Oz Pour	\$ 130
1 ½ Oz Pour	\$ 195
2 Oz Pour	\$ 260

Scotch

Grant's Family Reserve	\$ 10
J&B Rare	\$ 12
Dewar's White Label	\$ 12
Chivas	\$ 12
Johnnie Walker Red	\$ 12
Johnnie Walker Black	\$ 12.5
Johnnie Walker Gold	\$ 20
Johnnie Walker Blue	\$ 56
Laphroig 10yr	\$ 13.5
Glenmorangie 10yr	\$ 15.75
Glennfiddich	\$ 15.75
Glenlivet	\$ 15.75
Oban 14yr	\$ 18
Balvenie 17yr	\$ 26
Macallan 12yr	\$ 15.75
Macallan 18yr	\$ 36
Macallan 25yr	\$ 96

Port

Sandeman Founders Reserve	\$ 9.5
Sandeman 20yr Tawny	\$ 15
Quinta do Noval (Black)	\$ 15
Taylor Fladgate 10yr Tawny	\$ 10
Taylor Fladgate 20yr Tawny	\$ 18
Dow Vintage Port 1985	\$ 20
Dow Vintage Port 1966	\$ 60

Red Wines by the Bottle

Zin	
Kunde Estate, Zinfandel, Sonoma	\$ 42
Ravenswood, Vinter's Blend, Sonoma	\$ 58
XY ZIN, "50 Year", Alexander Valley	\$ 70
Orin Swift, "Saldo", Napa	\$ 70
Medusa, "Lovers Lane", Old Vine Mendocino	\$ 90
Paraduxx, Zinfandel, Cabernet, Merlot, Napa	\$ 95
Nickel & Nickel, "Bonfire Vineyard", Dry Creek Valley	\$ 100
Super Tuscan/Cal-Italian	
Tassinai, Tuscany	\$ 95
Antinori, "Tignanello" Tuscany	\$ 140
Gianni Paoletti, "Ultra", Napa	\$ 170
Ornella, Bolgheri	\$ 200
Antinori, "Solaia", Tuscany	\$ 250
Gaja, "Sugarille", Brunello Di Montalcino, Tuscany	\$ 260
Unique Reds	
Greg Norman, Shiraz, Australia	\$ 45
Bodegas Catena Zapata, "Vista Flores", Malbec, Argentina	\$ 45
Villa Antinori, Toscana	\$ 48
Domingo Molina, Malbec, Cafayate Valley, Argentina	\$ 50
Penfolds Koonunga Hill, Shiraz, Australia	\$ 50
Parducci, "True Grit", Petite Sirah, Mendocino County	\$ 58
Merkin Vineyards, "Chupacabra" Mystery Blend, Napa	\$ 65
Orin Swift "Abstract", Grenache/Syrah/Petite Sirah, Napa	\$ 72
Siena Ferrari-Carano, Sangiovese, Cabernet, Napa	\$ 75
Treana, Cabernet, Merlot, Syrah, Paso Robles	\$ 80
The Prisoner, Zin, Cabernet, Syrah, Napa	\$ 90
Rosemount, "Balmoral" Syrah, Australia	\$ 90
M. Chapoutier Chateauneuf du Pape	\$ 95
Palo Domingo, Malbec, Argentina	\$ 95
Caduceus Primer Paso Syrah/Malvesia/Muscat, Napa	\$ 100
D'Arenberg Shiraz, McLarenvale	\$ 110
Penfolds, "St. Henri", Shiraz, South Australia	\$ 120
Leviathan, Cabernet, Merlot, Syrah, Cab Franc, California	\$ 120
Caduceus de la Naga Cabernet/Sangiovese, Napa	\$ 125
Caduceus del Sensei Cabernet/Syrah Napa	\$ 165
Arietta, "Variation One", Merlot & Syrah, Napa	\$ 180
Penfolds, "RWT", Shiraz, Barossa Valley	\$ 250
Penfolds, "Grange", Shiraz, South Australia	\$ 350

Salads

Heirloom Tomato Salad	\$ 8
Red onion, arugula, and blue cheese with champagne vinaigrette	
Ahi Salad	\$ 17
Seared rare, field greens and Napa cabbage with hoisin vinaigrette dressing	
Asian BBQ Beef Salad	\$ 14
Napa cabbage, snow peas, sweet peppers, carrots and fried wontons with orange sesame dressing	
Organic Baby Green Salad	\$ 7
Sliced apple, blue cheese and candied walnuts with red wine vinaigrette	
Chicken Caesar Salad	\$ 13
Parmesan cheese and crunchy croutons	
Substitute Chipotle Shrimp or Grilled Skirt Steak	\$ 15
Cobb Salad	\$ 14
Grilled chicken, egg, avocado, blue cheese, tomato and bacon with choice of dressing	

Sandwiches

Choice of fries, house chips, sweet potato fries, creamy slaw, giant pickle or fruit

Hot Pastrami Sandwich	\$ 14
Swiss cheese on rye bread	
Healthy Stack Panini <small>[low fat]</small>	\$ 13
Grilled eggplant, roasted red pepper, portabella mushroom, grilled red onion and Swiss cheese on foccacia bread	
Crabcake Sandwich	\$ 16
Old Bay remoulade, marinated tomatoes and lettuce on ciabatta bread	
Roast Turkey BLT	\$ 13
Bacon, tomato, lettuce and lemon pepper mayonnaise on sourdough bread	
Grilled Chicken Sandwich	\$ 14
Gruyere cheese and smoky chipotle aioli on ciabatta bread	
Skirt Steak Dip	\$ 14
Portabella mushroom, Swiss cheese and au jus on a French baguette	

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Burger Bar

Choice of fries, house chips, sweet potato fries, creamy slaw, giant pickle or fruit

Marriott Burger	\$ 15
Fresh ground angus beef, cheddar cheese and bacon on a brioche bun	
Ultimate Veggie Burger	\$ 13
Monterey jack cheese, mayonnaise, mustard, red onion, lettuce and pickles on a whole wheat bun	
California Turkey Burger	\$ 15
Pepper jack cheese, lettuce, tomato and guacamole on a whole wheat bun	
Old School Cheeseburger	\$ 15
Over-easy egg, American cheese, Mighty Mo sauce, red onion, lettuce, pickles and tomato on a brioche bun	
Smothered Mushroom Burger	\$ 15
Swiss cheese, sautéed mushrooms and Dijon mustard on a brioche bun	

Add Bacon \$ 2

Beverages

Soft Drinks	\$ 3.25
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Mug Root Beer or Pink Lemonade	
Iced Tea	\$ 3.25
Milk, Chocolate Milk, Hot Chocolate	\$ 3.25
Republic of Tea	\$ 4
Blackberry Sage, Pomegranate or Decaf Ginger Peach	
Rockstar	\$ 3.5
Bottled Water	\$ 3 sm/\$ 5 lg
Evian, Fiji or San Pellegrino	
Taylor's of Harrogate Teas	\$ 3.5
Gevalia Coffee or Decaf Coffee	\$ 3.5
	
Cappuccino, or Café Latte	\$ 4.25
Espresso	\$ 3.5
Classic Milk Shake	\$ 4.5
Chocolate, vanilla or strawberry	

Red Wines by the Bottle

Pinot Noir	
Acacia, "Caneros", Napa	\$ 48
La Crema, Sonoma	\$ 54
Cambria, "Julia's Vinyard"	\$ 58
Mark West, California	\$ 59
Benziger, Sonoma	\$ 60
Kim Crawford, New Zealand	\$ 65
Taz, "Fiddlestix Vineyard", Santa Rita Hills	\$ 72
Carmel Road, "Clark Ranch", Arroyo Seco	\$ 74
Duckhorn, "Goldeneye", Anderson Valley, Napa	\$ 75
Saintsbury, Carneros	\$ 80
Au Bon Climat, "Knox Alexander", Santa Maria	\$ 95
Ponzi Reserve, Willamette Valley	\$ 110
Favia, "La Josephina", Russian River Valley	\$ 120
Merlot	
Clos du Bois, Sonoma	\$ 30
Robert Mondavi, Napa	\$ 45
Markham, Napa	\$ 48
Provenance, Napa	\$ 55
Ferrari-Carano, Napa	\$ 55
Rutherford Hill, Napa Valley, California	\$ 60
Chateau. St. Michelle, "Canoe Ridge", Washington	\$ 65
Swanson, Napa	\$ 68
Stags Leap, Napa	\$ 70
Luna, Napa	\$ 75
Merryvale Reserve, Napa	\$ 78
Arrowood, Sonoma	\$ 82
Duckhorn, Napa	\$ 85
Bordeaux/Meritage Blends	
Tapestry Reserve, Napa	\$ 80
Hedges, "Red Mountain", Reserve, Columbia Valley	\$ 90
Flora Springs, "Trilogy", Napa	\$ 105
Justin, "Isosceles", Paso Robles	\$ 110
Sena, Mondavi & Chadwick, Chile	\$ 115
Papillon, Napa Valley	\$ 120
Chateau Ste. Jean, "Cinq Cepages", Sonoma	\$ 120
Merryvale, "Profile", Napa	\$ 165
Niebaum-Coppola, "Rubicon"	\$ 180
Joseph Phelps Insignia	\$ 195
Quintessa, Napa	\$ 200
Opus One, Napa	\$ 240

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Red Wines by the Bottle

Cabernet

Smith & Hook, Central Coast	\$ 46
Avalon, Napa	\$ 48
Merryvale Vineyards, "Starmont"	\$ 50
Estancia, Paso Robles	\$ 52
75 Wine Co., Red Hill Lake	\$ 54
Aquinas, Napa	\$ 54
Sterling, Napa	\$ 60
Ferrari-Carano, Alexander Valley, California	\$ 64
St. Supery, Napa	\$ 75
Freemark Abbey, Napa	\$ 75
Jordan, Sonoma	\$ 75
Clos du Val, Napa	\$ 78
Stonestreet, Alexander Valley	\$ 80
Heitz Cellars, Napa	\$ 80
Merryvale Reserve, Napa	\$ 85
Stag's Leap, Napa	\$ 92
Groth Estate, "Oakville", Napa	\$ 98
Grgich Hills, Napa	\$ 105
Clos Pegase, "Graveyard", Napa	\$ 110
Fisher, Sonoma	\$ 120
Gianni Paoletti, Napa	\$ 120
Caymus, Napa	\$ 135
Jarvis, Napa	\$ 140
Beau Vigne Reserve, Napa	\$ 145
BV Georges Latour Private Reserve, Napa	\$ 150
Nickel & Nickel, "Tench Vineyard", Napa	\$ 160
Silver Oak, Napa	\$ 160
Chateau Montelena Estate, Napa	\$ 165
Beringer Private Reserve, Napa	\$ 170
Penfolds Bin 707, South Australia	\$ 170
Duckhorn, Napa	\$ 175
Far Niente, Napa	\$ 195
Robert Mondavi Reserve, Napa	\$ 195
Ridge Montebello, Napa	\$ 195
Arietta, Napa	\$ 200
Caymus Special Select, Napa	\$ 220
Dominius Estate, Napa	\$ 220
Robert Mondavi Reserve, Napa	\$ 240
Jarvis Reserve, Napa	\$ 250

Entrees

Garden Pasta	\$ 15
Strozzapreti pasta, broccolini, sun dried tomato, capers, artichoke, shitake mushroom and roasted red pepper pesto	
Pot Roasted Short Rib	\$ 17
Oven roasted carrots and white cheddar macaroni and cheese	
Char Crusted NY Steak	\$ 27
Cheddar smashed potatoes and arugula	
Wok-Fired Honey Glazed Chicken	\$ 15
Broccolini and steamed white or whole grain brown rice	
Fish and Chips	\$ 14
Beer battered fried cod, creamy slaw, tartar sauce and fries	
Linguini Carbonara	\$ 16
Green peas, bacon, parmesan cheese and alfredo sauce	
Add Grilled Shrimp	\$ 5
Pan Seared Salmon Filet	\$ 20
Citrus ponzu, green beans and steamed white or whole grain brown rice	
Herb Roasted Organic Chicken Breast	\$ 16
Garlic spinach and Yukon Gold mashed potatoes	
House Made Meatloaf	\$ 16
Yukon Gold mashed potatoes and cipollini onion gravy, baby carrots & broccolini	
Fennel Crusted Halibut	\$ 21
Mushroom risotto and oven roasted tomato vinaigrette	

Desserts

7-Layer Chocolate Cake	\$ 8
Ice Cream	\$ 6
Chocolate, Vanilla & Strawberry	
New York Cheesecake	\$ 8
Pound Cake with Berries	\$ 8
Chocolate Macadamia Nut Pie	\$ 8
Classic Marriott recipe	
Vanilla Bean Crème Brulee	\$ 7

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Handcrafted Cocktails

Lemon and Lime Juices are Fresh Squeezed Daily

Degree's Signature Mojito	\$ 10
Montecristo 12 Year Aged Rum, Mint, Limes, Cane Syrup, Club Soda, garnished with Sugar Cane	
French Kiss	\$ 14
Ciroc Vodka, Chambord, Cranberry and Pineapple Juice	
68 Degrees	\$ 13
Hendricks Gin, Elderflower Liqueur, Crème de Violet, Lemon Juice and Lavender Bitters	
June Bug	\$ 12
Midori, Peach Schnapps, Crème de Banana, Orange and Pineapple Juice	
Rally Monkey	\$ 11
Absolut Vodka, Malibu Coconut Rum, Pineapple and Cranberry Juice	
Captain Sidecar	\$ 12
Captain Morgan Rum, Cointreau, Lemon Juice and Raw Sugar Rim	
Zombie	\$ 12
Carribbean, Guatemalan & 151 Rum, Cinnamon, Grapefruit, Falernum, Lemon Juice, Lime Juice, Mint	
Chocolate Rain	\$ 13
Godiva Dark Chocolate Liqueur, Frangelico Hazelnut and Cream	
Pimm's Cup	\$ 13
Pimm's No. 1, House Falernum made with Montecristo 12 Year Rum, Orange Juice and Club Soda	
The Perfect Martini	\$ 14
Grey Goose, Bombay Sapphire and Blue Cheese Olives	
Pyre De Leon	\$ 13
Cazadores Reposado Tequilla, Grand Marnier, Mango Puree, Grapefruit & Jalapeno	
Sal's Old Fashioned	\$ 13
Allspice Infused Wiskey, Maple Agave Nectar, Mole Bitters, Orange Rhine, Black Cherry	

White Wines by the Bottle

Chardonnay

Meridian, Santa Barbara	\$ 30
Clos du Bois, Sonoma	\$ 32
Glenn Carlou, Paarl, S.A.	\$ 38
Sanford, Santa Rita Hills	\$ 39
Cuvaison Estate, Napa	\$ 46
Merryvale Starmont, Napa	\$ 46
Chateau Ste. Michelle, "Canoe Ridge Estate", Columbia Valley	\$ 48
Sonoma Cutrer, Sonoma	\$ 50
Chateau Ste. Michelle, "Indian Wells", Columbia Valley	\$ 50
Sonoma-Cutrer, "Russian River Ranches", Sonoma	\$ 54
ZD, Napa	\$ 58
Stags Leap, Napa	\$ 62
Groth, Napa	\$ 65
Ferrari-Carano, Napa	\$ 68
Mer Soleil, Central Coast	\$ 70
Jordan, Sonoma	\$ 70
Chalk Hill, Sonoma	\$ 75
Nickle & Nickle, Searby, Napa	\$ 78
Grigich Hills, Napa	\$ 78
Cakebread Cellars, Napa	\$ 80
Fisher, "Whitney Estate", Sonoma	\$ 85

Dessert Wines

EOS, "Tears of Dew", Moscato, Paso Robles	\$ 40
St. Supery, Moscato, Napa	\$ 42
Robert Mondavi, Moscato D'Oro, Napa	\$ 45
Royal Tokaji, "Red Label", Hungary	\$ 60
Grgich Hills, "Violetta", Late Harvest, Napa	\$ 90
Inniskillin, Riesling, Niagara Peninsula	\$ 120
Royal Tokaji, "Azu Essencia", Hungary	\$ 240

White Wines by the Bottle

Beer

Champagne	
Mumm Napa Brut Prestige	\$ 34
Segura Viudas, Aria Estate Brut	\$ 38
Schramsburg, "Blanc de Blancs", Napa	\$ 70
Tattinger Brut, "La Francaise", Champagne	\$ 75
Moet & Chandon, "Imperial", Champagne	\$ 90
Veuve Clicquot, "Yellow Label", Champagne	\$ 95
Cuvee Perrier-Jouet, Fleur de Champagne	\$ 190
Cuvee Dom Perignon, Champagne	\$ 265

Sauvignon Blanc	
Casa Lapostolle, Chile	\$ 37
Brancott, New Zealand	\$ 39
Ferrari-Carano, Sonoma	\$ 40
Beringer, Alluvium, Knights Valley	\$ 45
Provenance Vineyards, Napa Valley, California	\$ 48
Groth, Napa	\$ 50
Dog Point Vineyard, Marlborough, New Zealand	\$ 54

Unique Whites	
Beringer Vineyards, White Zinfandel, California	\$ 28
Meridian, Pinot Grigio, California	\$ 30
Luna, Pinot Grigio, Napa	\$ 34
Valley of the Moon, Pinot Blanc, Sonoma	\$ 36
Chateau Ste. Michelle, Riesling, Columbia Valley	\$ 37
Saint M, Riesling, Pfalz, Germany	\$ 38
Pighin, Friuli, Pinot Grigio, Grave del Friuli	\$ 40
Sokol Blosser, "Evolution", Oregon	\$ 46
Leeuwin Estates, Riesling, Margaret River	\$ 58
Treana, Central Coast	\$ 60
Chateau St. Michelle, Dr. Loosen, Riesling, Columbia Valley	\$ 64
Caymus Conundrum, Napa	\$ 75

Domestic		\$ 6
	Budweiser	Bud Light
	Coors Light	Michelob Ultra
	Miller Lite	O'Douls Non-Alcoholic
Imported		\$ 6.75
	Amstel Light	Bass Ale
	Corona Extra	Corona Light
	Guinness Draught	Heineken
	Negra Modelo	Newcastle Brown Ale
	Stella Artois Lager	
Local and Handcrafted		\$ 6.75
	Anaheim 1888	Anaheim Red
	Anchor Steam	Bear Republic Racer 5 IPA
	Blue Moon Belgian White	Fat Tire Amber Ale
	Pyramid Haywire Hefeweizen	Karl Strauss Red Trolley Ale
	Rogue Dead Guy Ale	Samuel Adams Boston Lager
	Samuel Adams Seasonal	Sierra Nevada Pale Ale
Signature		
	Stone Brewery's "Arrogant Bastard" Ale 22-oz	\$ 9.75
	North Coast Brewing Co. "Brother Thelonious" Abbey Ale 22-oz	\$11.75

Additional Offerings

Merlot di Nonino Grappa	\$ 16
Chardonnay di Nonino Grappa	\$ 16
Calvados Pays d'Auge Pomme	\$ 26
Calvados Pays d'Auge Poire	\$ 26

Wine Flights

Design Your Own

Pick Any Three

\$ 15

Luna, Pinot Grigio, Napa Valley
 Pighin Friuli, Pinot Grigio, Grave del Friuli
 Brancott Sauvignon Blanc, Marlborough, New Zealand
 Stag's Leap, Hawk's Crest, Chardonnay
 Glen Carlou, Chardonnay, South Africa
 Saint M, Riesling, Germany
 Sokol Blosser, "Evolution", Oregon

Acacia, "Carneros", Pinot Noir, Napa Valley
 Horse Heaven Hills, "H3", Merlot, Washington
 Provenance Vineyards, Merlot, Napa Valley
 Smith & Hook, Cabernet, Central Coast, California
 Ferrari-Carano, Cabernet, Alexander Valley
 Penfolds Koonunga Hill, Shiraz, Australia
 Domingo Molina, Malbec, Argentina
 Kunde Estates, Zinfandel, Sonoma Valley

Our Suggestions

\$ 15

New World Chardonnay

Where are the world's best Chardonnays being produced? Many would argue that the new world countries have the edge in quality and value. You be the judge!

Glenn Carlou, South Africa
 Sonoma Cutrer, Sonoma, California
 ZD, California

Unique Red Varietals

Some of the most exciting new wines being produced today are made from unique grape varietals. Whether they're based on old world traditions or bold new concoctions, we think you will find them well worth sampling.

The Flying Wine Maker, Tempranillo
 Domingo Molina, Malbec
 Parducci, "True Grit", Petit Sirah

Corkage Fee \$20 per Bottle

Wines by the Glass

Champagne and Sparkling Wine

Mumm Napa, Brut Prestige, Napa Valley, NV, California \$ 9
 Piper-Heidsieck, Brut, NV, France \$ 15
 Moet & Chandon, "Imperial", NV, France \$ 16
 Cuvee Perrier-Jouet, Fleur de Champagne \$ 20

Sauvignon Blanc

Brancott, Marlborough, New Zealand \$ 10
 Provenance Vineyards, Napa Valley, California \$ 12

Pinot Grigio

Luna, Napa Valley, California \$ 9
 Pighin Friuli, Grave del Friuli \$ 10

Chardonnay

Stag's Leap Wine Cellars, Hawks Crest, Monterey, California \$ 9
 Glen Carlou, Paarl, South Africa \$ 10
 Sonoma Cutrer, Sonoma, California \$ 13
 ZD, Napa Valley, California \$ 15

Cutting Edge Whites

Saint M, Riesling, QbA, Pfalz, Germany \$ 10
 Sokol Blosser, "Evolution", Oregon \$ 12

Pinot Noir

Estancia, Central Coast, California \$ 10
 Acacia, "Carneros", Napa Valley \$ 12
 La Crema, Sonoma Coast, California \$ 14

Merlot

Horse Heaven Hills, "H3", Washington \$ 10
 Provenance Vineyards, Napa Valley, California \$ 13
 Rutherford Hill, Napa Valley, California \$ 15
 Swanson Vineyards, Napa Valley, California \$ 17

Cabernet

Lockwood, Monterey County, California \$ 9
 Smith & Hook, Central Coast, California \$ 12
 75 Wine Co., Red Hills Lake County, California \$ 14
 Sterling Vineyards, Napa Valley, California \$ 15
 Ferrari-Carano, Alexander Valley, California \$ 16

Cutting Edge Reds

The Flying Wine Maker, Tempranillo, Campo de Borja, Spain \$ 10
 Kunde Estate, Zinfandel, Sonoma, California \$ 11
 Castello Banfi, Chianti Classico, Riserva, Tuscany, Italy \$ 12
 Penfolds Koonunga Hill, Shiraz, Australia \$ 13
 Domingo Molina, Malbec, Cafayate Valley, Argentina \$ 13
 Parducci, "True Grit", Petite Sirah, Mendocino County, California \$ 15

Splits

\$ 9
 \$ 15
 \$ 16
 \$ 20

6oz.

\$ 10
 \$ 12

Pinot Grigio

\$ 9
 \$ 10

Chardonnay

\$ 9
 \$ 10
 \$ 13
 \$ 15

Cutting Edge Whites

\$ 10
 \$ 12

Pinot Noir

\$ 10
 \$ 12
 \$ 14

Merlot

\$ 10
 \$ 13
 \$ 15
 \$ 17

Cabernet

\$ 9
 \$ 12
 \$ 14
 \$ 15
 \$ 16

Cutting Edge Reds

\$ 10
 \$ 11
 \$ 12
 \$ 13
 \$ 13
 \$ 15

9oz.

\$ 15
 \$ 18

Pinot Grigio

\$ 13
 \$ 15

Chardonnay

\$ 13
 \$ 15
 \$ 19
 \$ 22

Cutting Edge Whites

\$ 15
 \$ 18

Pinot Noir

\$ 15
 \$ 18
 \$ 21

Merlot

\$ 15
 \$ 19
 \$ 22
 \$ 24

Cabernet

\$ 13
 \$ 18
 \$ 21
 \$ 22
 \$ 24

Cutting Edge Reds

\$ 15
 \$ 16
 \$ 18
 \$ 19
 \$ 19
 \$ 19