

## Today's White Wines

*We have a rotating wine list, therefore certain selections may be limited.*

*Varietals listed from lighter to fuller-bodied*

			<u>Flight</u>	<u>2 oz</u> <u>Taste</u>	<u>6 oz</u> <u>Glass</u>	<u>Bottle</u>
<b>Flight: Italian-Style White</b> (2-ounce samplings of the 3 wines listed below)			\$15.00			
2012 Pinot Grigio	Stesso	<i>Italy</i>		\$4.00	\$8.00	\$24.00
2010 Pinot Grigio/Chardonnay	Luna di Luna	<i>Italy</i>		\$5.50	\$11.00	\$33.00
2011 Pinot Gris	Forefront	<i>Willamette Valley</i>		\$6.50	\$13.00	\$39.00
<b>Flight: Sauvignon Blanc</b> (2-ounce samplings of the 3 wines listed below)			\$14.50			
2012 Sauvignon Blanc	Mouton Cadet	<i>France</i>		\$5.00	\$10.00	\$30.00
2013 Sauvignon Blanc	Robert Mondavi	<i>California</i>		\$5.50	\$11.00	\$33.00
2012 Sauvignon Blanc	Lambert Bridge	<i>Dry Creek</i>		\$6.50	\$13.00	\$39.00
<b>Flight: Rose &amp; Dry Whites</b> (2-ounce samplings of the 3 wines listed below)			\$13.00			
2011 Torrontes	Zaphy	<i>Argentina</i>		\$4.00	\$8.00	\$24.00
2009 Dry White Blend	Take 5	<i>California</i>		\$4.50	\$9.00	\$27.00
2013 Grenache Rose	Mercer	<i>Washington</i>		\$5.50	\$11.00	\$33.00
<b>Flight: Chardonnay</b> (2-ounce samplings of the 3 wines listed below)			\$14.50			
2013 Chardonnay	Woodbridge	<i>California</i>		\$4.00	\$8.00	\$24.00
2013 Chardonnay	The Dreaning Tree	<i>California</i>		\$5.00	\$10.00	\$30.00
2013 Chardonnay	Butter	<i>Sonoma</i>		\$6.50	\$13.00	\$39.00

## Sweet Wines & Dessert Wines

<b>Flight: Sweet White</b> (2-ounce samplings of the 3 wines listed below)			\$12.50			
2013 Semi-Sweet Riesling	Watchdog Rock	<i>Washington</i>		\$4.00	\$8.00	\$24.00
2011 Lightly Dry Riesling	Bloom	<i>Germany</i>		\$4.50	\$9.00	\$27.00
2012 Sweet Riesling	Pacific Rim	<i>Columbia Valley</i>		\$5.00	\$10.00	\$30.00
Moscato	Foxhorn	<i>Australia</i>			\$7.00	
<b>Flight: Sweet Red</b> (2-ounce samplings of the 3 wines listed below)			\$11.00			
NV Smokey-Sweet Red	Honey Badger	<i>South Africa</i>		\$3.50	\$7.00	\$21.00
NV Sweet Red	Tisdale	<i>California</i>		\$4.00	\$8.00	\$24.00
NV Semi-Sweet Red	Middle Sister	<i>California</i>		\$4.50	\$9.00	\$27.00
<b>Flight: Dessert</b> (1-ounce samplings of the wines listed below)			\$10.00			
Port (Finest Reserve)	Fonseca Bin No. 27	<i>Portugal</i>		\$7.00		
Rated 90-points by Wine Spectator, this port is produced primarily from reserve selected grapes known for their intense fruit character, depth of color, and consistency from year to year. It is rich, velvety and full-bodied with luscious blackcurrant and cherry flavors.						
White Port	Haak	<i>Texas</i>		\$6.00		
Aromas reminiscent of vanilla custard, walnuts, whipped cream with flavors of eggnog, vanilla wafers, caramel and southern banana pudding. Pair with our Tres Leches!						
Sweet Solera Zinfandel	OZV	<i>California</i>		\$6.00		
A soft, luscious, sweet red wine that tastes of chocolate, nuts and berries. Perfect with our Chocolate Pot de Crème or Chocolate Mousse Cake!						

## Sparkling

NV Dry Sec	Henkell Piccolo	<i>Germany</i>		\$8.00		
NV Sweet Sparkling	Gazela	<i>Portugal</i>				\$24.00

## Today's Red Wines

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				<u>Flight</u>	<u>2 oz Taste</u>	<u>6 oz Glass</u>	<u>Bottle</u>
<b>Flight: Pinot Noir</b> (2-ounce samplings of the 3 wines listed below)				\$15.00			
2013	Pinot Noir	Underwood	<i>Oregon</i>		\$4.50	\$ 9.00	\$27.00
2010	Pinot Noir	Pierre Qui Roule	<i>France</i>		\$5.00	\$10.00	\$30.00
2013	Pinot Noir	Kim Crawford	<i>New Zealand</i>		\$6.50	\$13.00	\$39.00
2010	Merlot	Surf Point	<i>California</i>		\$4.00	\$8.00	\$24.00
<b>Flight: Malbec</b> (2-ounce samplings of the 3 wines listed below)				\$15.50			
2013	Malbec	Tinto Negro	<i>Argentina</i>		\$4.50	\$9.00	\$27.00
2014	Malbec	Andeluna	<i>Argentina</i>		\$5.50	\$11.00	\$33.00
2010	Malbec	Punto Final Reserve	<i>Argentina</i>		\$6.50	\$13.00	\$39.00
<b>Flight: Zinfandel</b> (2-ounce samplings of the 3 wines listed below)				\$14.50			
2012	Zinfandel	Regio	<i>Lodi</i>		\$4.00	\$8.00	\$24.00
2009	Zinfandel	Zynthesis	<i>Lodi</i>		\$5.00	\$10.00	\$30.00
2011	Zinfandel	Magistrate	<i>Central Coast</i>		\$6.50	\$13.00	\$39.00
<b>Flight: Cabernet Sauvignon</b> (2-ounce samplings of the 3 wines listed below)				\$14.00			
2010	Cabernet Sauvignon	Citra	<i>Italy</i>		\$4.00	\$8.00	\$24.00
2011	Cabernet Sauvignon	The Rock	<i>California</i>		\$5.00	\$10.00	\$30.00
2010	Cabernet Sauvignon	Laroche	<i>France</i>		\$6.00	\$12.00	\$36.00
<b>Flight: Oddball Reds</b> (2-ounce samplings of the 3 wines listed below)				\$15.00			
2009	Mencia Roble	La Mano	<i>Spain</i>		\$4.50	\$9.00	\$27.00
2011	Cabernet/Carmenere	Montgras 200	<i>Chile</i>		\$5.50	\$11.00	\$33.00
2009	Tempranillo	Lo Nuevo	<i>Spain</i>		\$6.00	\$12.00	\$36.00

## This Week's Beer List

<b>Domestic Lagers \$3.75</b>			
Bud Light	Coors Light	Miller Light	Michelob Ultra
<b>Premium Ales &amp; Lagers \$4.50</b>			
Black Butte Porter	Blue Moon	Dos XX	O'douls Non-Alcoholic
<b>Texas Craft Beer \$4.75</b>			
Shiner Bock	Karbach Pale Ale	St Arnold's Weedwacker	Karbach Hopadillo IPA

### Other Beverages

*San Pellegrino* Sparkling Natural Water & *Acqua Panna* Natural Spring Water **\$3.50(small)/\$5.00(large)**

Freshly Brewed Unsweetened Iced Tea & Coffee (free refills) **\$2.50**

Coke Products **\$2.00 per serving**