

White Wines by the Glass or Bottle

Prosecco, Carmina Extra Dry, Italy Pretty nose of peach, pear, banana, and green apple with a creamy palate. Pairs with grilled fish and salad. **7 Glass/32 Bottle**

Sparkling Wine, J. Roget, New York Aromas of citrus fruits, white flowers, and minerals that is balanced and versatile. Pairs with fried and grilled seafood. **6 Glass**

Riesling, Chateau Ste Michelle, California Semi-dry and refreshing with beautiful fruit flavors, crisp acidity and an elegant finish. Offers inviting sweet citrus aromas. Pairs with grilled seafood and salads. **6 Glass/27 Bottle**

White Zinfandel, Woodbridge, California This refreshing wine has notes of lemon, lime, and bright green apple with a clean, long finish. Pairs well with grilled seafood and oysters. **6 Glass/27 Bottle**

Sauvignon Blanc, Domaine Guy Mardon, France Generous notes of lemon and grapefruit. It has a balance of ripe and fresh flavors with crisp acidity and minerality. **7 Glass/32 Bottle**

Pinot Grigio, Laetare, Italy Nose is dominated by aromas of dried herbs and grasses, celebrating clean fresh flavors of dried almond, and pairs easily with most anything. **7.50 Glass/33.50 Bottle**

Pinot Grigio, Ruffino, Italy Notes of meadow flowers, pears, and golden apple. Bouquet is fresh, complex, and shows refined notes of sage and mint. Pairs well with salads, pasta, seafood, and shellfish. **6 Glass/27 Bottle**

Chardonnay, Kendall Jackson Vintner's Reserve, California Integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that highlight the flavors of grilled seafood and chicken. **9 Glass/39 Bottle**

Chardonnay, Varner "Foxglove", California There are notes of pineapple, green apple, and lemon zest. Tasting reveals tangerine, and pairs well with shrimp, crab, and any of the lighter dishes. **9 Glass/39 Bottle**

Chardonnay, Cupcake, California Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond. Pairs well with crab cakes and copious amounts of sunshine. **6 Glass/27 Bottle**

Chardonnay, Moutard Diligent, France Hints of banana peel and a touch of acidity, which leads to a nice finish of lemon and grapefruit. Pairs with lobster bisque and royal red shrimp. **8.50 Glass/38 Bottle**

Moscato, L'Ardilla "Frizante", Spain Lightly sweet and effervescent, with floral aromas and crisp refreshing flavors of apples, citrus, and apricots. Pairs perfectly with fried seafood. **7 Glass/30 Bottle**

Albarino, "mar de vinas", Spain A full bodied white with hints of grapefruit, candied fruit, herbs, green apples, and citrus. Pairs well with shrimp, fish, and shellfish. **7 Glass/33 Bottle**

Red Wines by the Glass or Bottle

Sangria, Red Guitar, Australia Premium red wine is delicately blended citrus and fresh fruit flavors of orange, lemon, lime, and cherry. Easy-to-drink Sangria with the perfect balance of wine and fruit. **6 Glass/27 Bottle**

Pinot Noir, Moutard Diligent, France Hint of violet, generous red fruit on the palate, coupled with a balanced structure and acidity makes this wine easy to pair with chicken, burgers, or fish. **8 Glass/36 Bottle**

Pinot Noir, Grochau Cellars "Commuter Cuvee", Oregon Notes of cherry cola supplemented by mint, cinnamon, and red flowers. Pairs well with grilled fish, tuna, steak, or pasta. **12 Glass/42 Bottle**

Pinot Noir, Meiomì, California Ruby hued with lifted aromas. Bright strawberry mingles with vanilla, mocha, and toasty oak. Pairs well with steak and seafood. **12 Glass/42 Bottle**

Merlot, Chateau de Cranne, France Flavors of blueberry, dark plum, black cherry, licorice, and cedar. Pairs perfectly with Mahi Avocado, burgers, and sandwiches. **8 Glass/36 Bottle**

Merlot, Coppola Diamond, France This wine has flavors of luscious plum and red raspberry, vanilla, and leather, which are soft and smooth in their finish. **10 Glass/36 Bottle**

Malbac, Cicchitti, California Nice earth minerals, a spice box, cherry, cold, and assorted black fruits, all play very well together in this wine to complement burgers, chicken, and steak. **9 Glass/39 Bottle**

Cabernet Sauvignon, Varner "Foxglove", California Currant, eucalyptus, mint and cassis leading to black cherry and vanilla. Try it with our rib eye steak, Paradise Burger, or our whole stuffed flounder. **9 Glass/39 Bottle**

Cabernet Sauvignon, Butterfield Station, California Rich, round, and flush with flavor. Aromas of blackberry and cassis with hints of spice and toasted oak. Pairs with steak and seafood. **7 Glass/30 Bottle**

Tempranillo, Maisulan, Spain Expressive with ripe fruit, blackberries, black currant, cherry and kirsch. It's silky tannins have a powerful, long finish that show a hint of spice. Pairs well with chicken and steak. **9 Glass/39 Bottle**

Red Blend, L'Ameillaud, France Hints of dark fruit and floral notes. This blend of Grenache, Syrah, Carignan, and Mourvedre is balanced and complex with a velvety finish. Pairs well with our grilled items. **8.50 Glass/38 Bottle**

Rose, Domaine de Mourchon, France Nice, balanced weight on this rose with a focus on ripe cherry, mulled strawberry, and hints of red currant. **11 Glass/49 Bottle**

Rose, Cupcake, California A unique style with a signature creaminess and layers of delicious flavors. Pairs with most items on our menu. **7 Glass/30 Bottle**