

Eastside's Wine List

SPARKLING

		bottle
Korbel, Brut	1/2 bottle \$13.00	\$26.00
Gloria Ferrer, Blanc de Blancs		\$28.00
Domaine Chandon, "Carneros" Blanc de Noir Brut	1/2 bottle \$10.00	\$35.00

WHITE

Canyon Road, California, Chardonnay	glass \$5.50	\$21.00
Classic dry white wine with vibrant flavors of apple, pear and tropical fruit		
Friday Monkey, Australian, Chardonnay	glass \$5.50	\$21.00
Fresh citrus, melon and peach aromas with vanilla undertones		
Redwood Creek, California, Pinot Grigio	glass \$5.50	\$21.00
Light and crisp, with apple and floral notes		
Chateau St. Michelle, "Columbia Valley", Riesling	glass \$6.00	\$24.00
Flavors of peach, ripe apricot and citrus		
Nobilo, "Marlborough" Sauvignon Blanc	glass \$6.00	\$24.00
Crisp and zesty, with flavors of lemon, passion fruit and melon		
MacMurray Ranch, "Sonoma Coast" Pinot Gris	glass \$6.50	\$26.00
Complex with peach, spicy pear and citrus flavors		
Kim Crawford, New Zealand, Chardonnay		\$28.00
Intense characteristics of lemon, lime and kiwi with a long crisp finish		
J. Lohr, "Riverstone" Chardonnay	1/2 bottle \$15.00	\$30.00
A buttery texture with toasted oak and flavors of stone fruit, lime and pear		
LaCrema, "Sonoma Coast", Chardonnay	glass \$8.00	\$32.00
Citrus, pear and honeysuckle with subtle toast and caramel		
Ca Montini, Italian, Pinot Grigio		\$32.00
Fruit driven aromas of apple, pineapple and honey		
St Supery, California, Sauvignon Blanc		\$40.00
Crisp lime, grapefruit and citrus aromas		
Neyers, "Carneros", Chardonnay		\$65.00
Ripe and bold with pear, fig and apricots, buttery oak stays through the finish		
Mer Soliel, "Central Coast" Chardonnay		\$65.00
Intense flavors of fresh citrus, mango and honeysuckle with a hint of vanilla		
Shafer, "Red Shoulder Ranch" Chardonnay		\$70.00
Complex offerings of lemony pear and spice with hints of caramel and nutmeg on the long finish		

RED		bottle
<u>Reynolds, South Australian,, Merlot</u>	glass \$5.50	\$21.00
Enticing cherry, vanilla, toasted herb aromas with plush cherry and plum flavors		
<u>Friday Monkey, Australian, Cabernet Sauvignon</u>	glass \$5.50	\$21.00
Rich mix of blackberry and spicy oak		
<u>Alamos, Argentina, Malbec</u>	glass \$6.00	\$24.00
Full bodied with blackberry, plum, tobacco and spice		
<u>Kanonkop Kadette, South African, Blend</u>		\$24.00
Full bodied with ripe sweet banana and berry		
<u>Renzo Masi, Sangiovese di Toscano</u>		\$24.00
Juicy blackberry and cherry aromas with modest tannins		
<u>Bogle, Petit Sirah</u>	glass \$6.50	\$26.00
Flavors of boysenberry and berries with a touch of black pepper and herb		
<u>Bin 337, "Lodi" Cabernet Sauvignon</u>	glass \$7.00	\$28.00
Big, bold, full-bodied Cabernet		
<u>Jekel, "Arroyo Seco, Monterey", Cabernet Sauvignon</u>	glass \$7.00	\$28.00
Flavors of plum, blackberry and currant		
<u>Roux Pere & Fils, "Bourgogne", Pinot Noir</u>	glass \$7.00	\$28.00
From Saint Aubin Region, light, clean fruit flavors		
<u>Jester, Australian, Shiraz</u>	glass \$8.00	\$32.00
Flavors of fresh plum, licorice, blackberry and espresso		
<u>Artesa, "Elements" Blend</u>		\$40.00
Lively black cherry wrapped in mocha and fudge		
<u>Qupe,"Central Coast" Syrah</u>		\$20.00
Ripe, fruit forward balanced with acidity		
<u>David Bruce, "Sonoma", Pinot Noir</u>		\$60.00
Limited barrel aging accentuates flavors of ripe cherry with toasted oak and spice beneath		
<u>Buehler, "Napa Valley", Cabernet Sauvignon</u>		\$58.00
Rich with ripe black cherry, plum and cola with spice compliments		
<u>Elyse, Zinfandel</u>		\$65.00
Bouquet of wild blackberry, cherry and plum, hints of spice and pepper		
<u>Stag's Leap, Artemis, "Napa Valley" Cabernet Sauvignon</u>		\$75.00
Fragrances of violet, raspberries and rosemary, flavors of black cherry and cassis with a spicy finish		
<u>St. Supery, "Napa Valley", Elu</u>		\$75.00
A California Bordeaux blend offering rich ripe flavors of berry, toasted oak and licorice		