



Sparkling Wine

Simonet Blanc de Blanc Vin Mousseaux, France..... \$32

Crisp and dry with orchard fruit flavors. A little brioche on the nose that is reminiscent of entry level Champagne.

Boutinot “Durello” Spumante, Italy..... \$36

Citrus and gently floral nose lead to a very fresh and zippy palate with crisp green apple and lightly honeyed characters.

Los Monteros Cava, Spain..... \$36

Apple and peach aromas are clean and vibrant. Mild flavors of orange and pink grapefruit that finishes light and fresh.

White Wine Light and Crisp

Chateau du Coing de Saint Fiacre Muscadet Sèvre-et-Maine, France..... \$34

A straightforward, refreshing style, that brings fragrant elderflower and citrus and a fresh mouthwatering appeal.

Laurent Miguel Chardonnay, France..... \$34

Melon, apple, citrus and spice aromas jump from the glass. A dry and medium bodied wine which is well balanced with matching apple and lemon flavors on the lingering finish.

Chatron La Fleur Sauvignon Blanc, France..... \$38

A grassy and tropical nose, which will then move to pineapple and nectarine aromas. Soft fruit flavors that has appeasing acidity.

Early Mountain Vineyards “Five Forks” Sauvignon Blanc/Petit Manseng, Virginia..... \$50

This blend of Petit Manseng and Sauvignon Blanc and is intense on the nose, offering heady notes of pear drop, geranium and savory herbs. The palate boasts mango, pear, citrus rind and a bouquet of wildflowers.

White Wine Fun and Fruity

Zenato Pinot Grigio, Italy \$32

Delicately scented and soft on the palate, it offers classic citrus and floral aromas in a balanced elegant style.

Montpellier Viognier, California \$32

Bright, floral, fruity tropical aromas of peach, mango, and orange blossoms transforming to a vibrant, fruity medium body and a smooth finish A fun, flavorful viognier that is sure to please.

Montinore Riesling, Oregon \$36

Almost Dry Riesling is fresh, clean and flavorful. Abundant fresh fruit aromas greet the senses with bright key lime and honeydew that mingle with fragrant white flowers.

Garciarevalo Verdejo, Spain \$36

Great purity of fruit, with notes of quince, melon, and apricot. On the palate it's mineral-driven, with a pleasant light bitter note on the finish that makes you want more.

White Wine Full and Rich

Jefferson Hotel Chardonnay, California \$32

We are proud to introduce our house label that delivers on the promise of quality and excellence. Sourced from Napa Valley, this is a Chardonnay one can enjoy by itself or with many dishes.

Faustino VII Viura, Spain \$34

On the nose has marked character of white fruit, lilacs, and lilies with herbaceous hints. Round on the palate, the richness of the fruit comes without being too heavy.

Tenuta Insolia, Italy \$36

With Sicily coming to the forefront of quality winemaking, this indigenous grape showcases what great viticulture is all about. Tangerine and jasmine get sealed up with balanced acidity.

Bouchard Chardonnay, France \$60

Very expressive nose which opens with floral notes and honey, then it gives off aromas of fresh fruits. Then the wine releases classical citrus flavors, candied-fruits, vanilla, and acacia.

Stag's Leap "Karia" Chardonnay, California \$80

Graceful and elegant, this is the prime example of one California's "first growths." Extended lees aging releases a wonderful mouthfeel that mixes well with the citrus fruit and vanilla finish.

Red Wines Light and Tart

Pierre Henri Pinot Noir, France\$36

Notes of ripe black cherry and black currant, with a hint of pepper. On the mouth it is full, fresh, round, and elegant with beautiful balance with nice length.

Les Volets Pinot Noir, France\$36

Fresh, clean Pinot-style, soft red berries in a juicy, raspberry crumble and sour cream style. Food friendly with a long finish.

Armas de Guerra Mencia, Spain\$40

An oaked wine with red fruit and herbal notes. An all-purpose wine pairing with almost any kind of dish.

Red Wines Medium and Smooth

Jefferson Hotel Red Blend, California\$32

We are proud to introduce our house label that delivers on the promise of quality and excellence. This is a California blend of Petite Sirah, Zinfandel, and Barbera that is fruit forward and easy drinking.

Faustino VII Tempranillo, Spain\$32

Pleasant on the nose, ripe red fruits land with sweet barrel hints. Balanced, elegant and fresh, fruity and barrel ageing notes.

Contrada Crocilla Sangiovese, Italy\$32

Filled with ripe fruit and a plethora of spices, this wine has a leathery mid-palate and a long rich finish. A classic Tucsan varietal grown in the Puglia region of southern Italy.

Gerberas Garnacha, Spain\$32

An intense bouquet of ripe raspberries that has some floral notes. The Garnacha wines from Aragon are characterized by their balance and their crisp fruit flavors and their personality.

Le Clairon des Anges Grenache/Syrah, France\$35

This classic blend of grenache, syrah, and mourvèdre offers fragrances of plum, mulberry, and spice; medium-bodied and dry with moderate tannins and flavors.

Duca di Camastra Nero d'Avola, Italy\$35

A grape that showcases deep dark plum aromas with a touch of brown sugar. The palate then turns into a sipping wonder and a quaffable delight.

Barboursville Barbera, Virginia\$72

One of the most popular red wines of Northern Italy, Barbera is elegantly earthy, with wild berries, chocolate and red plum tones. Medium bodied with well integrated tannins and lively acidity.

Red Wines Big and Bold

Bodegas Hinojosa “Barricas” Cabernet Sauvignon, Argentina\$35

Deep red color, nose filled with dark red fruits and gentle spices. In the mouth is round with hints of vanilla and chocolate. Medium body and gentle tannins make this Cabernet Sauvignon a perfect everyday wine.

Tarima Monastrell, Spain\$35

A highly perfumed nose displays cherry, raspberry, pipe tobacco and Asian spices. Juicy and precise on the palate, with very good depth to its sweet red berry, bitter cherry and spice flavors.

Hyatt Merlot, Washington\$36

This wine opens with cherry, chocolate and cinnamon on the nose, with a richly balanced mouth-feel, medium tannins and flavors of caramel and cedar oak spice.

Gouguenheim Malbec, Argentina\$38

Rich and strong aromas, including scents of ripe fruits, black cherry, black currant, chocolates and violets. Well balanced acidity and a long finish. Good structure with soft tannins.

M. Chapoutier Shiraz, Australia\$46

This Shiraz shows a brilliant, dark ruby appearance with intense aromas of ripe black fruits and peppers. The palate is fresh and juicy with silky and elegant tannins.

Chateau St. Michelle Cabernet Sauvignon, Washington\$48

The aromas are surprisingly blue and purple fruit. It brings a lot of appeal with a real sense of freshness to the fruit flavors.

Stag’s Leap “Artemis” Cabernet Sauvignon, California\$150

Opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavors of ripe blackberry, chocolate-covered cherry and hints of cedar.

All prices subject to 13.5% combined taxes and 20% service charge.

Food Pairing Guide

Sparkling Wine

- Triple cream (Brie-style) cheese or sweet bread and mascarpone cheese
- Butter cream sauce or even buttered popcorn
- Shrimp and shellfish, smoked salmon, caviar, fried calamari, and oysters
- Salami, veggies, stuffed mushrooms, egg dishes, foie gras
- Fruit-based desserts such as tarts, crepes, and any buttered or honeyed dessert

White Wine Light and Crisp

- Light and crisp white wines such as Sauvignon Blanc, Pinot Grigio and unoaked Chardonnay lend themselves to lighter tasting foods
- Fresh or roasted vegetables, fish and even cream and oil-based sauces pair well with these wines. If you are looking for a wine to pair with pre-meal salad, look no further

White Wine Fun and Fruity

- Spicy dishes such as Asian cuisine or Indian based foods with curry for example
- Grilled shrimp and BBQ pork
- Grilled and fried fish
- Shellfish dishes such as Paella or Gumbo
- Raw cow's milk cheeses like Ricotta and Mozzarella
- Aromatic seasonings: Cinnamon, cardamom, coriander, and ginger

White Wine Full and Rich

- Darker white meats such as chicken thighs or duck confit
- Heavier butter and cream sauces with rich shellfish like lobster and crab meat
- Red crust cheeses such as Muenster or Gouda
- Richer nuts like hazelnuts, walnuts, and almonds
- Creamy soups like bisques

Red Wines Light and Tart

- Rich fishes like salmon or mackerel
- Game foods such as duck, wild boar, and venison
- Red fruit sauces like cherry, cranberry, plum are a wonderful delight
- Sheep's milk cheeses that aren't too strong or pungent or lighter goat cheeses like Chevre
- Fresh fruit tarts are a great compliment to the higher acidity of most light red wines

Red Wines Medium and Smooth

- Braised and stewed meats such as beef, pork, and lamb
- Mediterranean dishes that are high in garlic and olive oil
- Avoid lighter dishes like steamed vegetables or delicate white fish as these wines will tend to overpower these foods
- Spanish cheeses like Manchego or washed rind cheeses

Red Wines Big and Bold

- Fatty red meats like short ribs, ribeyes, and beef cheeks
- Any style of tomato sauced dishes
- Blue cheeses like Gorgonzola, Stilton, or Maytag
- Avoid spicy dishes as the high tannins will agitate and make the dishes seem hotter
- Mushrooms or earthy vegetables that have rich umami flavors