



North Gate Vineyard, 2014 Chardonnay, Purcellville, Virginia \$10/36

This lighter fruit forward Chardonnay provides a unique complexity from the initial taste on the palette through a bright lemony finish

North Gate Vineyard, 2013 Merlot, Purcellville, Virginia \$10/36

This Merlot shows aromas of dark cherries with smoky notes finishing with a slightly sweet blackberry taste. Medium weight body

Red

Revolution Red, Tempranillo, Spain (House Red)-\$5/\$20

Fruity and floral aromas of black raspberry and vanilla with a hint of spice. Finishes well with flavors of cherry and sweet vanilla a medium bodied wine with moderate tannins; slightly dry but fruity.

E Got, Cabernet Merlot blend, Italy— \$7/\$25

Punti Ferrer, Reserve Cabernet Sauvignon 2014, Curico Valley—Chile \$9/\$33

Beau Chene, Pinot Noir, France-\$8/\$32

Flavors of blackcurrant and raspberry, enhanced by a nice minerality. The palate is round and elegant.

The Corker, Shiraz, Australia— \$7/\$32

Complex nose with a bouquet of fruit and spices; black olives and ripe berry fruit, underscored by toasty cigar box nuances.

Big Fish, Zinfandel, Sonoma Valley, CA-\$10/\$40

A nose of berries and slight earthiness. Flavors of ripe red berries and plum leading into a pepper and oak finish.

Pueblo del Sol Malbec, Uruguay - \$8.50/\$26

good, medium-bodied wine that tasted of black cherries, raspberries, black pepper spice and some smoke.

Copla Premium Sangria * Organic, Sweet Red \$6.50/\$18

White

Rubus White Blend (House White)-\$5/\$20

Juicy, floral, in between mix of chardonnay and sauvignon blanc

Musarango de Iele, Pinot Grigio, Italy -\$7/\$28

Old world style; coppery in color; more body than a typical pinot grigio.

Ten Sisters, Sauvignon Blanc, New Zealand -\$11/\$44

Fresh and light, gently expressed gooseberry fruit, limes and florals subtly interwoven.

Rubus, Chardonnay, Chile -\$8/\$30

This wonderful Chardonnay displaces fruit, pineapple and banana with distinctive mineral character

Fritz De Katz, Riesling, WA- \$7/\$28

Mild citrus and apple aromas with a fruity light to medium body and a tangy ripe peach and lemon finish.

Rose

La Remise de la Mordoree, France -\$8/\$32

Light and crisp and very refreshing, perfect with seafood, chicken and pasta

Aperitif

Alvear Sherry -\$9

Flavors of baked apple, pear and citrus medium dry with nutty undertones.



By The Bottle Only

Red

Begali Amarone Della Valpolicella, 2012 - \$85

Richly layered, sumptuous with decadent flavors of dark fruits, coffee and chocolate

A to Z, Pinot Noir, Oregon- \$40

Aromas of dark berries. Light tannins with a surprisingly long finish.

Cakebread, Cabernet Sauvignon, CA- \$110

Beautifully balanced and richly textured on the palate; supple tannins extend into a long, chocolaty finish.

Louis M. Martini, Cabernet Sauvignon, CA- \$64

Aromas of dark fruit, smoky cedar, and dried herbs. Flavors of black cherry and blackberry framed nicely with cedar and toasted oak on the finish

White

Cakebread Chardonnay, CA -\$90

Delightfully fragrant, slightly yeasty aromas of ripe pear, apple and guava fruit complemented by hints of honeysuckle, mineral and toasted oak.

Sparkling

Caves Carod Clairette de Die, Rhone Valley, France \$30

Sparkling with fine bubbles, delicate and light, intense aromas, refreshing balance in fruit and acidity with peach, orange and white flowers flavors.

Veuve Cliequot, Brut N.V. Reims-France-N.V. - \$85

One of the most familiar of Champagnes, the Yellow Label is finely made—a fruity while structured wine. It has both fresh and fragrant fruit as well as richness, a soft, creamy texture and bright acidity. There is no sense in bottle aging here—drink this wine because of its crispness."

Bouvet, Brut, France - \$30

Light, dry, and finely fruited; refreshing and crisp on the palate.

Moscato d'Asti Lodali, Italy - (375 ml) \$15 or (750ml) \$28

The nose is peachy and fruity. It's delicately sweet & lightly sparkling.

Baby, Prosecco, Italy - \$15 (375ml) Glass and a half or great to share.

Green apple and tropical flavor followed with crisp refreshing acidity.

PORT

Prime 10 year \$10

Prime 20 year \$15