



Menus and Wine List

Lunch Menu

Snacks

Calamari Fritti ...\$12

Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili

Crab Bruschetta ...\$14

Grilled Pesto Crostini, Crab Salad, Prosciutto, Roasted Tomatoes, Parmesan Cheese, Basil

Shrimp & Crawfish Arancini ...\$12

Gulf Shrimp & Crawfish Risotto, Tomatoes, Breaded & Fried, Roasted Red Pepper Marinara

Beef Carpaccio ...\$14

Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream

Fruit & Cheese ...\$16

Artisanal Cheeses, Fresh Seasonal Fruits, Spiced Walnuts, Fig Spread, Assorted Crackers

Mussels ...\$12

Prince Edward Island Mussels Steamed In White Wine, Shallot, Garlic Butter Sauce, Chorizo, Lemon

Smoked Salmon Terrine ...\$14

Smoked Salmon Layered With Lemon Pepper Cream Cheese, Capers, Red Onion, Mustard Dill Dressing

Devils On Horseback ...\$14

Bacon Wrapped Gulf Oysters, Breaded & Fried, Tabasco Cream

*Consuming Raw Or Uncooked Meats, Seafood, Or Shellfish May Cause Potential Health Risks

Louisiana Wood Fired Oysters



Prosciutto Rockefeller ... \$16

Prosciutto, Spinach, Cream & Parmesan Cheese



Garlic Butter ... \$16

Citrus-Garlic Butter & Parmesan Cheese



Gorgonzola And Shallot ... \$16

Creamy Gorgonzola And Shallot Cheese Sauce



Oyster Trio ... \$18

Three Of Each Oyster

Salads

Add Chicken - \$5 | Add Scallop - \$6 | Add Shrimp - \$8

Chopped Caesar ... \$7

Romaine Hearts, Grapes Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing



Villaggio ... \$7

Spring Mix, Grape Tomatoes, Red Onion, Parmesan Cheese Roasted Fig Vinaigrette

Spinach & Grilled Chicken Salad ... \$12

Baby Spinach, Red Onion, Tomatoes, Feta Cheese, House Made Croutons, Warm Bacon Vinaigrette



Caprese ... \$10

Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction, Olive Oil



Goat Cheese & Walnut ... \$9

Spring Mix, Dried Cherries, Spiced Walnuts, Goat Cheese Roasted Fig Vinaigrette



Scallops & Arugula ... \$16

St. Georges Bank Scallops, Arugula, Granny Smith Apples, Bacon, Orange Segments, Parmesan Cheese, Balsamic Citrus Vinaigrette

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Wood Fired Pizzas

Margherita ... \$12

Marinara, Roasted Garlic, Tomatoes, Fresh Basil

Red Pepper Pesto ... \$14

Red Pepper Pesto, Artichoke, Sun Dried Tomatoes, Spinach, Provolone, Mozzarella

Greek ... \$14

Prosciutto, Asparagus, Kalamata Olives, Red Onions, Roasted Garlic

Villaggio ... \$16

Sausage, Pepperoni, Bell Peppers, Mushroom, Kalamata Olives

Pear And Goat Cheese ... \$14

Pear, Goat Cheese, Arugula, Walnuts, Olive Oil

Chicken Pesto ... \$14

Grilled Chicken, Basil Pesto, Sundried Tomatoes, Mushrooms

BBQ Chicken ... \$14

Grilled Chicken, BBQ Sauce, Red Onion, Jalapeno, Cheddar, Cream Cheese

Shrimp & Crawfish ... \$16

Shrimp, Crawfish, Spinach, Bell Peppers, Prosciutto Cream

Sandwiches

Served On Ciabatta Bread

Choice Of House Made Chips Or French Fries

Italian Club ... \$12

Wood-Fired Chicken, Prosciutto, Roasted Red Pepper, Tomato, Field Greens & Provolone With Garlic Aioli

Villaggio Melt ... \$12

Roast Beef, Tavern Ham, Smoked Turkey, Mozzarella, Tomato & Field Greens With Dijon Mustard

Pan Seared Fish ... \$12

Fresh Fish Of The Day, Lettuce, Tomato, Field Greens, Seared Red Onions, Tartar Sauce

Blackened Shrimp BLT ... \$10

Blackened Gulf Shrimp, Bacon, Tomato, Field Greens, Creole Remoulade

Fried Oyster BLT ... \$12

Gulf Oysters, Bacon, Tomato, Field Greens, Creole Remoulade

Villaggio Burger ... \$12

Grilled Beef Burger, Seared Red Onion, Tomato, Field Greens & Roasted Garlic Aioli
(Choice Of: Bleu Cheese, Provolone Or Cheddar)

Entrees

Add Side Salad: \$3



Grilled New York Strip ... 6oz - \$14

Potato Gnocchi, Green Beans, Demi Glace

Lasagna ... \$9

Smoked Bacon, Ground Beef & Pork, Ricotta, Marinara Sauce

Chicken Parmesan ... \$12

Breaded Chicken Stuffed With Mozzarella, Fettuccini, Marinara Sauce

Shrimp Scampi ... \$10

Alabama Gulf Shrimp, Tomatoes, Peas, Torn Pasta Sheets, White Wine Butter Sauce

Seafood Pasta ... \$14

Alabama Gulf Shrimp, Scallop, Crab Salad, Alfredo Cream Sauce

Chicken Scallopini ... \$12

Chicken, Caramelized Onion, Capers, Fettuccini, Tomato Cream Sauce



Vegetable Plate ... \$9

Grilled Eggplant, Roasted Red Pepper, Squash Succotash



Grilled Salmon ... \$12

Roasted Fingerlings, Broccolini, Balsamic Reduction



Grilled Chicken Breast ... \$12

Chicken Breast, Fresh Mozzarella, Tomato Salad, Green Beans



Grilled Shrimp ... \$12

Gulf Shrimp, Tomato, Caramelized Onions, Saffron Rice, Broccolini



Pan Seared Fish Of The Day ... \$12

Mushroom & Pea Risotto, Green Beans, Beurre Blanc

Veal Marsala ... \$12

Thin Sliced, Dredged Veal With Capers, Tomatoes Caramelized Onions Over Smashed Fingerlings, Green Beans

Kids Menu

Pizza ... \$7

Pepperoni, Sausage, Or Cheese

Burger & Chips ... \$5

Plain Or With Cheese

Chicken Tenders & Chips ... \$5

Kids Pasta ... \$5

In Your Choice Of Butter, Alfredo Sauce, Or Marinara Sauce

Chicken Alfredo ... \$5

Fruit Plate ... \$5

Dessert Menu

Crème Brûlée ... \$8

Classic Baked Custard, Caramelized Sugar, Fresh Berries

Classic Tiramisu ... \$8

Mascarpone Cream, Espresso Infused Lady Fingers, Fresh Cocoa

Chocolate Overload Cake ... \$8

Rich Chocolate Cake Layered With Chocolate Mousse Topped With Dark Chocolate Ganache

Deep Dish Apple Crisp ... \$8

Thick Layered Apples In A Crispy Baked Crust With Brown Sugar Streusel Crisp Served A' La Mode With Vanilla Ice Cream

Carrot Cake ... \$8

Six Layer Carrot Cake, Cream Cheese Icing, Pecans

Coconut Cake ... \$8

Sweet Coconut Cake, Coconut Custard, Butter Cream, Coconut Flakes

Dinner Menu

Snacks

Calamari Fritti ... \$12

Lightly Fried Seasoned Calamari, Parmesan Cheese, Lemon, Citrus Sweet Chili

Crab Bruschetta ... \$14

Grilled Pesto Crostini, Crab Salad, Prosciutto, Roasted Tomatoes, Parmesan Cheese, Basil

Shrimp & Crawfish Arancini ... \$12

Gulf Shrimp & Crawfish Risotto, Tomatoes, Breaded & Fried, Roasted Red Pepper Marinara

Beef Carpaccio ... \$14

Thinly Sliced Rare Beef Tenderloin, Arugula, Capers, Red Onions, Horseradish Cream

Fruit & Cheese ... \$16

Artisanal Cheeses, Fresh Seasonal Fruits, Spiced Walnuts, Fig Spread, Assorted Crackers

Mussels ... \$12

Prince Edward Island Mussels Steamed In White Wine, Shallot, Garlic Butter Sauce, Chorizo, Lemon

Smoked Salmon Terrine ...\$14

Smoked Salmon Layered With Lemon Pepper Cream Cheese, Capers, Red Onion, Mustard Dill Dressing

Devils On Horseback ...\$14

Bacon Wrapped Gulf Oysters, Breaded & Fried, Tabasco Cream

*Consuming Raw Or Uncooked Meats, Seafood, Or Shellfish May Cause Potential Health Risks

Louisiana Wood Fired Oysters



Prosciutto Rockefeller ... \$16

Prosciutto, Spinach, Cream & Parmesan Cheese



Garlic Butter ... \$16

Citrus-Garlic Butter & Parmesan Cheese



Gorgonzola And Shallot ... \$16

Creamy Gorgonzola And Shallot Cheese Sauce



Oyster Trio ... \$18

Three Of Each Oyster

Salads

Add Chicken - \$5 | Add Scallop - \$6 | Add Shrimp - \$8

Chopped Caesar ... \$7

Romaine Hearts, Grapes Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing



Villaggio ... \$7

Spring Mix, Grape Tomatoes, Red Onion, Parmesan Cheese Roasted Fig Vinaigrette

Grilled Caesar ... \$9

Charred Half Romaine Heart, Grape Tomatoes, Bacon Bits, Blue Cheese, Croutons, Caesar Dressing



Caprese ... \$10

Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction, Olive Oil



Goat Cheese & Walnut ... \$9

Spring Mix, Dried Cherries, Spiced Walnuts, Goat Cheese Roasted Fig Vinaigrette



Scallops & Arugula ... \$16

St. Georges Bank Scallops, Arugula, Granny Smith Apples, Bacon, Orange Segments, Parmesan Cheese, Balsamic Citrus Vinaigrette

*Consuming Raw Or Uncooked Meats, Seafood, Or Shellfish May Cause Potential Health Risks

Wood Fired Pizzas

Margherita ...\$12

Marinara, Roasted Garlic, Tomatoes, Fresh Basil

Red Pepper Pesto ...\$14

Red Pepper Pesto, Artichoke, Sun Dried Tomatoes, Spinach, Provolone, Mozzarella

Greek ...\$14

Prosciutto, Asparagus, Kalamata Olives, Red Onions, Roasted Garlic

Villaggio ...\$16

Sausage, Pepperoni, Bell Peppers, Mushroom, Kalamata Olives

Pear And Goat Cheese ...\$14

Pear, Goat Cheese, Arugula, Walnuts, Olive Oil

Chicken Pesto ...\$14

Grilled Chicken, Basil Pesto, Sundried Tomatoes, Mushrooms

BBQ Chicken ...\$14

Grilled Chicken, BBQ Sauce, Red Onion, Jalapeno, Cheddar, Cream Cheese

Shrimp & Crawfish ...\$16

Shrimp, Crawfish, Spinach, Bell Peppers, Prosciutto Cream

Entrees

Add Side Salad - \$3

Filet Mignon ... 5oz \$24 | 8oz - \$32

Asiago Gnocchi, Asparagus, Demi Glace

Filet Oscar ... \$32

Crab Encrusted Beef Tournedos, Fried Polenta Cakes, Green Beans, Béarnaise

Cowboy Ribeye ... 22oz - \$40

Smashed Fingerling Potatoes, Asparagus, Demi Glace

Blackened New York Strip ... \$28

Spinach Gnocchi, Broccolini, Bleu Cheese Cream Sauce

Bone-In Duroc Pork Chop ... 16oz - \$28

Pancetta Pea Mac & Cheese, Asparagus, Peach Aioli

Lamb Chops ... 14oz - \$30

Mint Pesto Risotto, Green Beans, Fig Jam

Beer Braised Short Rib ... 8oz - \$26

Smashed Fingerling Potatoes, Asparagus, Caramelized Onions, Short Rib Jus

Grilled Fresh Fish Of The Day ... \$24

Truffle Mashed Potatoes, Squash Succotash, Brown Butter Vinaigrette

Salmon Oscar ... \$26

Crab Encrusted, Roasted Fingerlings, Green Beans, Béarnaise

Grilled Alabama Gulf Shrimp ... \$24

Fried Polenta Cake, Broccolini, Beurre Blanc

Pan Seared Scallops ... \$28

Peach & Spinach Risotto, Saffron Cream

Seared Ahi Tuna ... \$32

Marinated Vegetable Orzo Pasta Salad, Arugula, Sriracha Aioli

Honey Truffle Shrimp ... \$28

Roasted Tomato Risotto, Broccolini, White Truffle Honey Glaze

Shrimp Pesto Trotolle ... \$20

Trotolle With Alabama Gulf Shrimp, Caramelized Onions And Mushrooms, White Wine, Basil Pesto

Seafood Pasta ... \$22

Fettuccini With Alabama Gulf Shrimp, St. Georges Bank Scallops, Crab Salad, Fresh Basil, Creamy Alfredo

Shrimp Sacchetti ... \$22

Pasta Stuffed With Truffle Infused Ricotta, Roasted Tomatoes, Peas, Prosciutto, Chardonnay Cream Sauce

Mussels With Chorizo ... \$22

Fettuccini With Mussels, Chorizo, Roasted Tomatoes, Chopped Broccolini, White Wine Butter Sauce

Bolognese ... \$24

Pappardelle Pasta With Ground Beef & Pork, Smoked Bacon, And Fresh Basil, Tomato Cream Sauce

Butternut Ravioli ... \$20

Butternut Filled Ravioli, Caramelized Onions And Capers, Sage Brown Butter

Veal Marsala ... \$22

Fettuccini, Thin Sliced, Dredged Veal, Roasted Tomatoes, Capers, And Caramelized Onions, Veal Reduction

Vegetable Gnocchi ... \$20

Potato Gnocchi, Chopped Broccolini, Asparagus, Sun Dried Tomatoes, Artichokes, Mushrooms, White Wine Butter Sauce

Kids Menu

Pizza ... \$7

Pepperoni, Sausage, Or Cheese

Burger & Chips ... \$5

Plain Or With Cheese

Chicken Tenders & Chips ... \$5

Kids Pasta ... \$5

In Your Choice Of Butter, Alfredo Sauce, Or Marinara Sauce

Chicken Alfredo ... \$5

Fruit Plate ... \$5

Dessert Menu

Crème Brûlée ... \$8

Classic Baked Custard, Caramelized Sugar, Fresh Berries

Classic Tiramisu ... \$8

Mascarpone Cream, Espresso Infused Lady Fingers, Fresh Cocoa

Chocolate Overload Cake ... \$8

Rich Chocolate Cake Layered With Chocolate Mousse Topped With Dark Chocolate Ganache

Deep Dish Apple Crisp ... \$8

Thick Layered Apples In A Crispy Baked Crust With Brown Sugar Streusel Crisp Served A' La Mode With Vanilla Ice Cream

Carrot Cake ... \$8

Six Layer Carrot Cake, Cream Cheese Icing, Pecans

Coconut Cake ... \$8

Sweet Coconut Cake, Coconut Custard, Butter Cream, Coconut Flakes

Sunday Brunch Menu

Small Plates

Crab Cakes... \$12

Fried Green Tomatoes, Lemon Beurre Blanc, Baby Field Greens

Fruit & Cheese... \$12

Artisanal Cheeses, Fresh Seasonal Fruit, Spiced Walnuts, Assorted Crackers, Dried Cherries

Calamari Fritti ... \$14

Lightly Fried Seasoned Calamari, Parmesan Cheese & Lemons, Citrus Sweet Chili

Crab Bruschetta ... \$14

Grilled Pesto Crostini, Lump Crab, Prosciutto, Fresh Tomatoes, Parmesan & Basil

Wood Fired Oysters



8 Each - \$16

Prosciutto Rockefeller

Fresh Louisiana Oysters Topped With Prosciutto, Spinach, Cream & Parmesan Cheese

Garlic Butter

Fresh Louisiana Oysters Topped A Garlic & Butter Compound

Half & Half

4 Of Each

Benedicts On Biscuits

Villaggio Benedict* ... \$14

Prosciutto, Crab Cream, Parmesan Cheese, Bacon, Potato Hash, Poached Eggs

Crab Cake Benedict* ... \$14

Fried Green Tomatoes, Bacon Potato Hash, Lemon Beurre Blanc, Poached Eggs

Short Rib Benedict* ... \$14

Beer Braised Short Rib, Hollandaise, Bacon Potato Hash & Jus

Blackened Tuna Benedict* ... \$14

Sautéed Spinach, Roasted Garlic Grits, Lemon Beurre Blanc

Brunch Plates



Steak & Eggs* ... \$16

Grilled Sirloin, Poached Eggs, Asparagus, Bacon, Potato Hash, Demi Glaze



Grilled Salmon* ... \$12

Roasted Garlic Grits, Sautéed Spinach, Balsamic Reduction

Villaggio Melt ... \$10 (Choice Of Fries Or House Made Chips)

Roast Beef, Tavern Ham, Smoked Turkey, Tomato, Field Greens, Mozzarella, Dijon Mustard

Seafood Pasta ... \$12

Gulf Shrimp, Lump Crab Meat, Alfredo Cream, Parmesan Cheese, Fettuccini Pasta

Southern Comfort* ... \$12

Two Eggs Your Way, Roasted Garlic Grits, Smoked Hunter's Sausage, Texas Toast

Villaggio Burger ... \$10 (Choice Of Fries Or House Made Chips)

Grilled Beef Burger, Tomato, Seared Red Onion, Field Greens, Roasted Garlic Aioli

Flats - \$12

Margherita

Mozzarella & Provolone Cheese Roasted Garlic, Tomatoes, Fresh Basil, Marinara

Chicken Pesto

Grilled Chicken, Basil Pesto, Roasted Tomatoes, Mushrooms, Provolone, Mozzarella

Villaggio

Sausage, Pepperoni, Bell Peppers, Mushrooms, Kalamata Olives, Mozzarella, Oregano, Marinara

Salads



Caprese ... \$12

Fresh Sliced Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil & Balsamic Reduction



Goat Cheese & Walnut ... \$10

Baby Field Greens, Dried Cherries, Spiced Walnuts, Goat Cheese & Roasted Fig Vinaigrette

Chopped Caesar ... \$6

Tossed Romaine Hearts, Grape Tomatoes, Focaccia Croutons, Parmesan, Caesar Dressing



Villaggio ... \$6

Spring Mix, Grape Tomatoes, Sliced Onion, Parmesan & Roasted Fig Vinaigrette

Spinach & Wood Fired Chicken Salad ... \$12

Baby Spinach, Red Onion, Tomatoes, Croutons, Feta Cheese, Warm Bacon Vinaigrette

Drink Menu

Beer List

Domestics ... \$4

Bud Light

Miller Lite

Coors Light

Blue Moon

Yuengling

Michelob Ultra

Imports

Corona Extra ... \$4

Peroni Nastro Azzurro ... \$4.5

Birra Moretti ... \$4.5

Stella Artois ... \$4

Craft Brews

Peeled Grapefruit Pilsner Moody Tongue ... \$6

Moody Tongue | Chicago, IL

ABV 4.5%

Lil' Smack IPA ... \$6

Chandeleur Brewery | Gulfport, MS

ABV 6.5%

Riptide Amber Ale ... \$5.5

Pensacola Bay Brewery | Pensacola, FL

ABV 5.4%

Dirty Beaches Tropical Wheat ... \$6

Scofflaw Brewing CO. | Atlanta, GA

ABV 6.3%

Truck Stop Honey Brown Ale ... \$5.5

Back Forty Beer Co. | Gadsden, AL

ABV - 6.0%

Serpent Bite Dry-Hopped Sour Ale ... \$6

Orpheus Brewing | Atlanta, GA

ABV 6%

Evening Joe Coffee Blonde Ale ... \$6

Catawba Brewing Company | North Carolina

30A IPA ... \$6

Grayton Beer Company | Santa Rosa Beach, FL

Sweet Baby Jesus Chocolate Peanut Butter Porter ... \$6.5

DuClaw Brewing Co. | Baltimore, MD

ABV 6.2%

Something Cold Blonde Ale (16 Oz Can) ... \$6.5

Edmund's Oast Brewing Co. | Charleston South Carolina

ABV 5.0%

Classic Belgium-Style Ale ... \$6

Blackberry Farms Brewery | Maryville, TN

ABV 6.3%

Villaggio Cocktails

Paloma ... \$12

Don Julio Blanco Tequila, Agave Nectar, Lime Juice, Fresh Grapefruit Juice, Grapefruit Soda

Coconut Ginger Mojito ... \$10

Cruzan Coconut Rum, Muddled Mint, Buffalo Rock Spiced Ginger Ale, Fresh Lime

Maker's Mark Cocktails ... \$10

Maker's Mule (Maker's, Fresh Lime, Domain De Canton Ginger Liquor, Ginger Beer)

-OR-

Maker's Sour (Maker's 46, Lemon Juice, Simple Syrup)

Seersucker 75 ... \$10

Seersucker Southern Gin, Fresh Lemon, Dash Simple Syrup, Topped With Prosecco And Lemon Twist

Villaggio Bellini Martini ... \$10

Tito's, Peach Schnapps Prosecco, Fresh Blueberries

Abuelo ... \$12

Casamigos Anjeo And Mezcal, Orange Peel, Agave Nectar, Bitters

Honey Bubble

Effen Blood Orange Vodka, Raspberry Puree, Topped With Cava And Lemon Twist

Nonalcoholic Drinks

Happy Hour Menu

Ask your server about our Penny Cocktails!

Drink Specials

\$5 Martinis

Cosmopolitan, Lemon Drop, Manhattan

\$3 House Wine

Pinot Grigio, Chardonnay, White Zinfandel, Pinot Noir, Merlot, Cabernet

\$3.50 Well Drinks**\$2.50 Domestic Beers**

Bud Light, Coors, Michelob Ultra, Miller Lite, Budweiser

Coupons Can Not Be Applied.

Wine Spectator

Villaggio Grille is the Wine Spectator Award Winner of '09, 10, 11, 12, 13, 15

White Wine

Chardonnay

Glass/Bottle

Schell Creek Central Coast, CA '16
Brocard Bourgogne, Kimmeridgien Chablis, France '15
Carmel Road, Unoaked Monterey, CA 16
Chalk Hill Sonoma County, CA '16

By The Bottle

Steele, Cuvee Lake County, CA '15
Bouchard Pere and Fils Burgundy, France '16
Louis Latour, Pouilly Fuisse France, '16
Jordan Russian River Valley, CA '16
Orin Swift Mannequin, CA '15
Domaine Serene, "Evenstad Reserve" Dundee Hills, OR, '16
Shafer, "Carneros" Napa Valley, CA '16
Nickel & Nickel Napa Valley, CA '16
Far Niente Napa Valley, CA '16
Sauvignon Blanc

Glass/Bottle

Les Roches Touraine Sauvignon, Lorie, France '17
Whites Bay, Marlborough, New Zealand '16
Elizabeth Spencer, Mendocino, CA '17

By The Bottle

Cono Sur, Chile '17
Emmolo, Wagner Family, Napa Valley, CA '16
Nadia, Santa Barbara, CA '15
Le Manoir, 100% Sancerre, Sancerre, France '17
Cakebread Cellars, Napa Valley, CA '17

Pinot Grigio/Pinot Gris

Glass/Bottle

La Fiera, Veneto, Italy '17
Noble Vines, 152, Monterey, CA '17
Acrobat, Oregon '16

By The Bottle

Torii Mor, Pinot Gris, Willamette, OR '17
Colterenzio-Schreckbichl, Alto Adige, Italy '17
Swanson, Napa, CA '16

Rosè

Glass/Bottle

Angeline, Pinot Noir, CA '17
Fleur de Mer, Provence, France '17
Bardolino Chiaretto Classico, Le Morette, Italy '17

By The Bottle

Liquid Geography, Mencia, Spain '17
Summer Water, Grenache/Syrah, Central Coast, CA '17
Tuck Beckstoffer "Hogwash", St. Helena, CA '17

Distinctive Whites

Glass/Bottle

Stemmari, Moscato, Sicily, Italy '16

Ela, Vinho Verde, Ninho Portugal '16

Hyland, Riesling, McMenville, OR '15

Starling Castle, Riesling, Germany '17

Badenhorst, "Secateurs," Chenin Blanc, South Africa '17

E. Guigal, Rhone Blanc, Côtes du Rhone, France '16

By The Bottle

Skelton, Gruner Veltliner, Burgenland, Austria '17

Castello Colle Massari, Melacce, Vermentino, Italy '15

Montinore Estate, Gewurztraminer, Willamette, OR '14

Firesteed, Dry Riesling, Rickreal, OR '12

Maryhill, Columbia Valley, WA '15

Shooting Star, Aligote, WA '13

Lagar De La Santina, 100% Albarino, Spain '15

Tenshen, (Viognier, Rousanne, Grenache blanc, Chardonnay) CA '15

d'Arenberg, Hermit Crab, Viognier, McLaren Vale, Australia '16

Anastasia, Semidano, Sardegna, Italy '15

Falanghina, Puglia, Italy '15

Quinta Da Muradella Alanda Blanca, White Blend, Spain '15

Robert Mondavi, "Oakville, Fumè Blanc, Napa, CA '14

Sparkling/Dessert

Glass/Bottle

Los Monteros, Cava Brut, Spain NV

Prima Cuvee, Prosecco, Veneto, Italy NV

Chandon, Brut Rosé, CA NV,

By The Bottle

Chandon, American Summer Edition, Brut, CA NV

Roederer Estate, Brut, Anderson Valley, CA, NV

Mumm Cuvee, Napa Brut, CA NV

Moet and Chandon Rosé Imperial, Champagne, France

Laurent-Perrier, Brut, Champagne, France, NV

Veuve Cliquot Brut, Champagne, France, NV

Dom Perignon Champagne, France, '04

Red Wine

Pinot Noir

Glass/Bottle

Chime, Sonoma County, CA '16

Angeline Reserve, California Coast '16

Big Fire, R. Stuart, McMinnville, OR '15

By The Bottle

Cloudline, Willamette, OR '17

Bouchard Pere and Fils, Bourgogne, France '15

Bethel Heights, Eola-Amity Hills, OR '15

Ancien, "Jouissance" Russian River Valley, CA '15

Domaine Serene Yamhill Appellation, OR '15

Twomey, Russian River Valley, CA '16

La Crema, Shell Ridge, Russian River Valley, CA '15

Hyland Estates, Coury, McMinnville, OR '13

Sea Smoke, Southing, Sta. Rita Hills, CA '16

Cherry Pie, Carneros, Napa, CA '14

Merlot

Glass/Bottle

Schell Creek, Santa Rosa, CA '16

Drumheller, Columbia Valley, WA '15

By The Bottle

Parcel 41, Napa Valley, CA '16

Steele "Stymie" Lake County, CA '12

Duckhorn, Napa Valley, CA '15

Cabernet Sauvignon

Glass/Bottle

Avalon, Central Coast, Ca '16

Sean Minor, Four Bears, Paso Robles, CA '16

Milbrandt "Traditions", Columbia Valley, WA '16

The Counselor, Alexander Valley, CA '16

By The Bottle

Smith & Hook, Central Coast, CA '16

Red Heads, Mohawk, South Austria '14
Roth, Alexander Valley, CA '16
Stag's Leap, "Artemis", Napa Valley, CA '16
Faust, Napa Valley, CA '15
Jordan, Alexander Valley, CA '14
Joseph Phelps, Napa Valley, CA '15
Shafer, "One Point Five," Napa Valley, CA '15
Silver Oak, Napa Valley, CA '13
Jarvis, Estate Grown, Napa Valley, CA '12
Stag's Leap, "S.L.V" Napa Valley, CA '14
Opus One, Napa Valley, CA '11
Opus One, Napa Valley, CA '12
Opus One, Napa Valley, CA '13
Opus One, Napa Valley, CA '14

Zinfandel/Primitivo

Glass/Bottle

Silver Palm, Zinfandel, North Coast, CA '13
Klinker Brick, Red Blend "Tranzid," Lodi, CA '15

By The Bottle

Beran, Sonoma Coast, CA '13
Seghesio, Sonoma County, CA '16
Mount Peak "Rattlesnake" Sonoma County, CA '14
Carol Shelton "Rocky Reserve", Rockpile, CA '12
Black Chicken, Napa Valley, CA '16

Syrah/Grenache/Rhone Blends

Glass/Bottle

Andrè, Côtes du Rhône, (Grenache/Cinsault/Syrah) France '16

By The Bottle

Black Slate, Escaladei, Priorat, Spain (Grenache/ Cabernet) '15
Clos Pissarra, Artisan, Grenache/Syrah, Spain '12
E. Guigal, Chateauneuf du Pape, France '12
Sine Qua Non, Dark Blossom, Central Coast, Ca '11

Chianti/Sangiovese

Glass/Bottle

Gertrude, Tuscany, Italy '14
Carpineto, Dogsjolo, (Sangiovese, Cabernet) Galicia, Spain '16

By The Bottle

Felsina, Chianti Classico, Tuscany, Italy '15
Felsina, Fontallono, Tuscany, Italy '15

Bordeaux/Bordeaux Blends

By The Bottle

Chateau Haut Piquat, Lussac-St.-Emilion, France '15
Chateau Bel Air, Haut-Médoc, Bordeaux, France '14
Orin Swift, "Papillon", Napa Valley, CA '14

Distinctive Reds

Glass/Bottle

Terrazas de Los Andes, Malbec, Mendoza, Argentina '16

Pierano Estate, "Illusion" Proprietary Red, Lodi, CA '16

By The Bottle

Cavallotto, Dolcetto d' Alba, Vigna Scot, Piedmont, Italy '15

LAN Rioja Reserva, Tempranillo, Spain '10

Troublemaker, Red Blend, Central Coast, CA 'NV

Newton Winery, Skyside Claret, CA '15

Poderi Di Luigi Einaudi, Dolcetto, Dogliani, Italy '13

Cordero di Montezemolo, Barolo, Monfalletto, Italy '13

Stags' Leap Petite Syrah Napa Valley, CA '15

Produttori, Barbaresco, Italy '14

Damilano, Barolo, Piedmont, Italy '13

Orin Swift, "D66," Grenache, Maury, France '14

The Prisoner, Napa Valley, CA '16

SineQua Non, "Five Shooter", Napa Valley, CA '10