



MAY MENU

Tasting of 4 Wines \$7.50 (\$5 members)

Tasting of 8 Wines: \$15 (\$10 members)

White Wines

Glass \$15 (\$10 members)

PINOT GRIGIO 2019

Impressions: orange blossom, lemon, peach, pear, apple, mineral

Pairings: grilled calamari and arugula, fish tacos, crab stuffed shrimp

SAUVIGNON BLANC 2020

Impressions: lemon, lime, tropical, peach, citric, green apple, herbaceous

Pairings: spring rolls, shrimp toast, oysters, orange chicken, crab cakes

MUSCAT OF ALEXANDRIA 2019

Impressions: lychee, orange blossom, floral, lemon, lime, tropical

Pairings: grilled shrimp and pineapple kabobs, sponge cake with strawberries

Seasonal Wine

Glass \$7.50 (\$5 members)

ROSÉ

Impressions: cherry, rose, raspberry juice, violet, plum, grapefruit

Pairings: melon and prosciutto, salami panini, veggie pizza, aged parmesan

Red Wines

Glass \$15 (\$10 members)

PETIT VERDOT 2017

Impressions: cedar, blueberry, cassis, vanilla, mocha coffee, hazelnut, black cherry

Pairings: BBQ brisket, aged gouda, cheddar cheeseburger, grilled lamb chops

ASSEMBLAGE 2018

Impressions: plum, vanilla, black pepper, cherry, chocolate, raisin, oak

Pairings: spaghetti and meatballs, charcuterie, roasted beef tenderloin, roasted potatoes

MERLOT 2018

Impressions: vanilla, cherry, brown sugar, oak, mocha coffee, earthy, dark chocolate

Pairings: braised beef risotto, penne alfredo, roasted chicken, chocolate chip cookies

Premium Wine

Glass \$18 (\$15 members)

PETITE SIRAH 2013

Impressions: ground black pepper, vanilla, cocoa, dense tannins, espresso coffee

Pairings: roasted rack of lamb, filet mignon, blue cheese, manchego

Sparkling Wine

Glass \$15 (\$10 members)

SPARKLING ALMOND

Impressions: almond, apple, amaretto liqueur, pine nuts, herbaceous

Pairings: brie and jam, almond cookies, vanilla cupcakes, blueberry wine

Fruit & Seasonal Wines

Glass \$7.50 (\$5 members)

SANGRIA BLANC

Impressions: tropical fruit, orange zest, pear, lychee, passion fruit, lemon, lime

Pairings: vodka, fruit salad, chicken taquitos with mango salsa, guacamole

RHUBARB

Impressions: rhubarb, red berries, herbaceous, citric, floral

Pairings: strawberry wine, apple chips with watermelon salsa, cheesecake

STRAWBERRY

Impressions: strawberry jam, maraschino cherry, berry syrup, ripe strawberries

Pairings: rhubarb wine, chocolate covered strawberries, brownies

SANGRIA ROUGE

Impressions: cherry, lime, orange, strawberry, lemonade, maraschino cherry

Pairings: brandy, chips and salsa, barbacoa burrito, chips and guacamole

Policies

- You may remove your face covering only while seated.
- Limit 6 guests per table and no one under 21 admitted.
- Guests may enjoy up to 2 experiences (2 glasses or tastings) per person, per day.
- Second experiences must be ordered 30 minutes prior to end of reservation.
- We ask parties not to exceed their 90 minute reservation.
- Wine must be consumed at the table. Wine may not leave the patio area if you are outside.
- Please refrain from smoking in the patio area outside.
- In the event of inclement weather, outdoor reservations may be cancelled.