WINE BY THE GLASS

Mon - Sat corkage fee \$7.50 on bottles \$12.99 or more (Sunday Special - no corkage fee 11am - 7pm)

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RED WINES

House Red \$6.50

Red Blend with rich aromas of raspberry, blackberry, caramel, and hints of vanilla. Flavors of deep berry, fig jam, dark chocolate, and baking spice,

Jam Jar Shiraz \$6.95

Mixed berries, dark chocolate. Fruit-forward and semi-sweet, clean finish.

Apothic \$7.50

Flavors of rhubarb and black cherry that are complemented by hints of mocha and vanilla.

Roscato Rosso Dolce \$7.50

Delicately sweet, gently fizzy red wine from the northern Italiy.

Michael David Freakshow Cab \$8.95

Showcases flavors of bright red fruits, toasted hazelnut, and clove with a fruit-forward, lingering finish.

Coppola Pinot Noir \$8.95

Aromas of plums, cherries, vanilla, and anise. Flavors of red fruits and cherries, lavender and cloves

Grahams Six Grapes Port

\$21.95

Dark red color with fragrant blackberry and fresh aromas of cassis and licorice, with a seductive rich perfume of ripe plums and cherries.

WHITE WINES

House White \$6.50

Nectarine, melon, honey and floral aromas lead to a medium-bodied palate. Sweetness rounds out the ripe notes of peaches, pears, and green apples.

Jam Jar White \$6.95

Flavors of peach, apricot, lychee and orange blossom. A lively jolt of acidity keeps it fresh and fruity.

Archer Roose Rose Dolce \$7.95

Dry, fruit forward with rasperry and apricot notes.

Michael David Freakshow Chard \$7.95

Flavors of nectarine, lemon zest, elderflower and crème brulée dance on the tongue with a hint of vanilla and nutmeg lingering on the finish.

Archer Roose Sauv Blanc \$8.95

Aromas of grapefruit, lemon, minerals, and jasmine. Flavors of tangerine, pineapple, honeydew melon, and fig.

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Martini & Rossi Asti \$6.50

La Marca Prosseco \$8.50