

Tasting Menu | By The Glass Menu

Fiano, Estate 2022	\$36
Crystal clear with sparkling lemon-lime hues. It bursts with a bouquet of crisp green apple, honeysuckle, pomelo, agave, and lemongrass. There is wonderful depth with an excellent balance of bright acidity and richness. It is medium-bodied, with a soft mouthfeel and a lovely, lighter finish. This Fiano teases your palate with nuances of hazelnut, citrus, lightly toasted coconut, and with undertones of dusty minerality.	Club \$27
Vino Ròseo 2022	\$32
The subtle notes of melon, grapefruit, and green apple, and the delicate floral nuances of honeysuckle add depth and complexity to the wine, making each sip a truly enjoyable experience. Whether you're enjoying a leisurely afternoon with a charcuterie board or indulging in a light and refreshing meal like Italian Panzanella Salad, this Vino Ròseo is sure to be a perfect fit.	Club \$24
Merlot, Estate 2019	\$39
Brilliant, garnet clarity with alluring aromas of black cherry, blueberry, and undertones of rose and violets. Medium-bodied and in perfect balance, it features delightful, softer tannins from extended barrel aging. The oak contact adds pleasing hints of butterscotch, vanilla, and smoky cedar. Enjoy a rich, velvety smooth finish that lingers until you have another sip!	Club \$26
Zinfandel, Estate 2019	\$35
Crimson red in color with a forward bouquet that pleasantly changes and softens as you swirl and sip. Red berry nuances tease your nose, followed by hints of plum, cranberry, light smoke from oak, green olives, and tart black cherry. It showcases a medium-bodied structure with tighter tannins and balanced acidity. This lovely wine explodes with complexity and opens up beautifully when paired with cuisine such as Texas BBQ, grilled duck sausages, and bacon-cheese burgers.	Club \$28
Syrah, Estate 2018 DOUBLE GOLD	\$40
Alluring aromas of black licorice, cherry wood, fresh mint, inviting allspice and whiffs of caramel. Mild blackberry and prune plums surprise your palate. Soft and full-bodied, with a silky and smooth finish. Pairings include a Prime Rib Roast, Cioppino served over Pasta, or Asian Pork served w/Plum Sauce.	Club \$32

Wine List

	Price	Club
White Wine		
Chardonnay, Estate 2022	\$36	\$27
Fiano, Estate 2022	\$36	\$27
Rosé Wine		
Vino Ròseo 2022	\$32	\$24
Red Wine		
Cabernet Sauvignon, Estate 2019	\$42	\$28
Grenache, Estate 2019	\$36	\$24
Merlot, Estate 2019	\$39	\$26
Sangiovese, Estate 2020	\$36	\$27
Syrah, Estate 2018	\$40	\$32
Zinfandel, Estate 2019	\$35	\$28
Baciami, Reserve 2019	\$45	\$30
Cabernet Franc, Reserve 2021	\$72	\$54
Cara Mia, Reserve 2019	\$42	\$28
Seducente, Reserve 2019	\$42	\$28
Dessert Wine		
Port, Lot #7	\$50	\$40