

Wine List

Please note: Although we update our wine list regularly, the years indicated may change as our wine inventory is restocked. Please inform your server or bartender if you wish to make another selection if the indicated year is unavailable.

White Wine

Light-bodied – the wines listed below range from light and fruity to dry and crisp. These are nice summer wines, and complement raw shellfish and mild-flavored fish particularly well.

<u>Bin</u>		
2	Gewurtztraminer , Hogue 2012/2013 (Wash. State).....	27.00
1	Pinot Grigio , Cape May Winery 2014/15 (Cape May, New Jersey).....	35.00
88	Pinot Grigio , Vicolo della Venezia 2014 (Italy).....	27.00
28	Pinot Grigio , Alois Lageder 2014 (Italy).....	33.00
29	Pinot Grigio , Santa Margherita 2014 (Italy).....	52.00
310	Riesling , Cape May Winery 2014 (Cape May, New Jersey <i>off-dry</i>	35.00
5	Riesling , Dr. L (Loosen Bros.) 2014 (Germany) <i>fruity (sweet) Riesling</i>	26.00
8	Riesling , Hogue 2014 (Wash. State) <i>off-dry Riesling</i>	26.00
14	Pacific Rim Dry Riesling , Bonny Doon 2013 (Calif.) <i>dry Riesling</i>	28.00

Medium-bodied – these wines go well with fish and shellfish and poultry. These wines would also be a good choice if you would like to cut, rather than emphasize, the richness of foods like lobster tail with butter, crab imperial, stuffed lobster or chicken with a rich, cream-based sauce.

<u>Bin</u>		
12	Fumé Blanc , Ferrari-Carrano 2013 (Calif.-Sonoma).....	35.00
146	Macon-Villages (Chardonnay), Louis Jadot 2013 (France - Burgundy).....	30.00
85	Sancerre , Domaine de la Porte 2014 (France - Loire).....	39.00
10	Sauvignon Blanc , Kim Crawford 2014 (New Zealand-Marlborough).....	39.00
20	Sauvignon Blanc , Mulderbosch 2014 (South Africa).....	33.00

Full-bodied – Wonderful with salmon, lobster, crab imperial, tuna, swordfish, bluefish, mahi-mahi, mako shark, chicken and veal, since full-bodied white wines will generally enhance the richness of these dishes. The California chardonnays aged in oak accentuate the smoky flavors of grilled fish and chicken.

<u>Bin</u>		
302	Chardonnay , (oaked) Hawk Haven Vineyard 2013/4 (Cape May, New Jersey).....	29.00
218	Chardonnay , Cape May Winery 2014 (Cape May, New Jersey).....	35.00
13	Chardonnay , Kendall-Jackson (Vintner's Reserve) 2013 (Calif.).....	34.00
214	Chardonnay , Chalk Hill 2014 (Calif.-Sonoma).....	39.00
401	Chardonnay , Joseph Phelps 2012 (Calif.-Sonoma Coast).....	59.00
402	Chardonnay , Jordan Winery 2013 (Calif.-Russian River Valley).....	62.00
9	Chardonnay , Rombauer 2013 (Calif.-Carneros).....	70.00
132	Pouilly Fuisse , Louis Latour 2011 (France - Burgundy).....	49.00
133	Puligny-Montrachet , Louis Latour 2010 (France - Burgundy).....	95.00
303	Viognier Hawk Haven Vineyard 2014 (Cape May, New Jersey).....	39.00

Rosé Wine

304	Flying Press Rosé Hawk Haven Vineyard 2013 (Cape May, New Jersey).....	23.00
315	Rosé - Malbec Alta Vista 2014 (Argentina).....	24.00
317	White Zinfandel Beringer 2014 (California).....	24.00

Red Wine

Light-bodied – These are relatively fruity and light. Try these wines with basic preparations of chicken or veal or with meaty grilled fish such as swordfish or mahi-mahi.

Bin

59	Côtes du Rhône Vidal Fleury 2011 (France-Rhone).....	33.00
306	Flying Press Red Hawk Haven Vineyard (Cape May County, NJ).....	25.00

Medium-bodied – Excellent with veal, grilled pork chops or pork tenderloin, or grilled steak fish such as tuna or swordfish (if a red rather than a white wine is desired).

Bin

403	Chianti Ruffina Selvepiana 2013/4 (Italy).....	37.00
62	Merlot Columbia Crest 2013 (Wash. St.-Columbia Valley).....	30.00
203	Merlot Franciscan-Oakville Estates 2012 (Calif.-Napa).....	50.00
11	Merlot Grgich Hills Estate 2008 (Calif.-Napa).....	80.00
217	Montepulciano Vicolo 2014 (Italy).....	29.00
206	Pinot Noir Acacia 2013/2014 (California-Carneros).....	50.00
214	Pinot Noir Ménage á Trois 2013 (Calif.).....	34.00

Full-bodied – These wines will stand up nicely to grilled steaks, grilled lamb chops or leg of lamb and other rich, intensely flavored dishes.

Bin

64	Amarone - Capitel de'Roari Righetti 2011 Reserve (Italy-Valpolicella).....	70.00
307	Cabernet Sauvignon Cape May Winery 2014 (Cape May, New Jersey).....	39.00
107	Cabernet Sauvignon Grgich Hills 2011 (Calif. - Napa).....	100.00
57	Cabernet Sauvignon J. Lohr Estates 2013 (Calif. - Paso Robles).....	35.00
58	Cabernet Sauvignon Jordan 2011 (Calif.- Alexander Valley).....	95.00
63	Cabernet Sauvignon "Artemis" Stag's Leap Wine Cellars 2012/2013 (Calif.-Napa).....	90.00
67	Chateauf-neuf-du-Pape Pere Anselme (France-Rhone).....	62.00
66	Malbec Pascual Toso 2014 (Argentina).....	31.00
215	The Prisoner The Prisoner Winery <i>red heritage</i> 2013/2014 (Calif.-Napa).....	92.00
305	"Q" (Quill) Hawk Haven Vineyard 2012 (Cape May County, NJ).....	39.00
80	Shiraz Rosemount Estates 2013 (South Eastern Australia).....	29.00
171	St. Emilion Barton & Guestier 2014 (France-Bordeaux).....	38.00
72	Zinfandel Cline 2013 (Calif.-Carneros).....	29.00
216	Zinfandel Ridge - Geyserville 2014 (Calif.-Alexander Valley).....	65.00

Champagne, Sparkling Wine and Dessert Wine

Bin

91	Prosecco (Italy).....	9.00 (187 ml)	full bottle (750 ml)	29.00
92	Korbel Brut (Calif.-Napa).....	(187 ml)		9.00
90	Mumm's Cuvée Napa Brut (Calif.-Napa).....			50.00
93	Nicolas Feuillatte Blue Label Brut (France).....			67.00
95	Veuve Cliquot Ponsardin (France).....	(half bottle)	55.00;	(full bottle) 99.00
308	Isaac Smith Apple (Cape May Winery, Cape May County, NJ).....	(glass)	7.50;	(bottle) 27.00
309	Isaac Smith Port (Cape May Winery, Cape May County, NJ).....			glass 8.00
97	Nivolo Moscato D'Asti, Chiarlo 2013 (Italy).....			29.00 (half bottle)
98	Pacific Rim Vin D' Glaciere Muscat 2009 (Calif.).....			32.00 (half bottle)

Wines by the Glass

(as of July 15, 2016 – subject to change)

Our wines by the glass are served in an 8.5 ounce (250 ml) personal carafe, which is 1/3 of a standard 750 ml bottle

Featured Wines

White and Blush Wines

Fumé Blanc (Sauvignon Blanc) Ferrari Carrano (Cal)
Personal Carafe – 12.00 Bottle 35.00

Chardonnay Chalk Hill 2014 (Cal. - Sonoma)
Personal Carafe – 13.00 Bottle – 39.00

Riesling Cape May Winery 2014 (Cape May) (*off-dry*)
Personal Carafe – 12.00 Bottle 35.00

Rosé (Malbec) Alta Vista 2014 (Argentina)
Personal Carafe – 8.50 Bottle - 24.00

Red Wines

Cabernet Sauvignon J Lohr 2013 (Calif)
Personal Carafe – 12.00 Bottle - 35.00

Pinot Noir Ménage à Trois 2013 (Calif.)
Personal Carafe – 12.00 Bottle – 34.00

Montepulciano Vicolo 2014 (Italy)
Personal Carafe – 10.50 Bottle – 29.00

Flying Press Red Hawk Haven Winery (Cape May)
Personal Carafe – 9.00 Bottle - 25.00

Dessert Wines from Cape May

Isaac Smith Apple Cape May Winery (Cape May, NJ)
Glass (6.5 oz.) – 7.50 Bottle - 27.00

Isaac Smith Port Cape May Winery (Cape May, NJ)
Glass – 8.00

House Wines

Personal Carafe – 8.50

Chardonnay, Merlot, Cabernet Sauvignon (Foxhorn-Aus.)

Pinot Grigio (Vicolo-Italy)