

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 2015 (Wash. State)	27.00
1	Pinot Grigio , Cape May Winery 2017 (Cape May, New Jersey)	35.00
89	Dry Pinot Grigio , Hawk Haven Vineyard 2017 (Cape May, New Jersey)	32.00
88	Pinot Grigio , Vicolo della Venezia 2017 (Italy)	27.00
28	Pinot Grigio , Alois Lageder 2016 (Italy).....	33.00
29	Pinot Grigio , Santa Margherita 2017 (Italy)	52.00
5	Riesling , Dr. L (Loosen Bros.) 2017 (Germany) <i>fruity (sweet) Riesling</i>	26.00
8	Riesling , Hogue 2017 (Wash. State) <i>off-dry Riesling</i>	26.00
7	Dry Riesling , Hawk Haven Vineyard 2017 (Cape May, New Jersey).....	32.00

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 (<i>Sauvignon Blanc</i>), Ferrari-Carrano 2017 (Calif.-Sonoma)	35.00
146	Macon-Villages (<i>Chardonnay</i>), Louis Jadot 2016 (France – Burgundy)	30.00
20	Sauvignon Blanc , Mulderbosch 2015 (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>		
218	Chardonnay , Cape May Winery 2017 (Cape May, New Jersey)	35.00
133	Chardonnay , Chalk Hill 2016 (Calif.).....	39.00
13	Chardonnay , Kendall-Jackson (Vintner's Reserve) 2016 (Calif.).....	34.00
401	Chardonnay , Joseph Phelps 2016 (Calif.-Sonoma Coast)	59.00
402	Chardonnay , Jordan Winery 2015 (Calif.-Russian River Valley)	62.00
9	Chardonnay , Rombauer 2017 (Calif.-Carneros)	75.00
132	Pouilly Fuisse , Louis Latour 2016 (France – Burgundy)	44.00
3	Sancerre , Domaine de la Pierre 2017 (France – Loire)	42.00

Rosé Wine

304	Flying Press Rosé Hawk Haven Vineyard (Cape May, New Jersey) <i>fruity</i>	23.00
315	Rosé - Malbec Alta Vista 2017 (Argentina) <i>dry</i>	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

306 **Proprietor's Red Blend** Hawk Haven Vineyard 2016 (Cape May, NJ).....29.00

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 2015 (Italy).....37.00
61 **Malbec** Pascual Toso 2016 (Argentina).....31.00
62 **Merlot** Columbia Crest 2014 (Wash. St.-Columbia Valley).....30.00
11 **Merlot** Grgich Hills Estate 2013 (Calif.-Napa)80.00
217 **Montepulciano** Vicolo 2016 (Italy).....29.00
219 **Pinot Noir** Acacia 2016 (Calif.-Napa).....50.00
220 **Pinot Noir** La Crema 2015 (Calif.-Sonoma Coast).....45.00
214 **Pinot Noir** M n ge   Trois 2016 (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 2013 Reserve (Italy-Valpolicella).....70.00
307 **Cabernet Sauvignon** Cape May Winery 2015 (Cape May, New Jersey).....39.00
107 **Cabernet Sauvignon** Grgich Hills 2014 (Calif. – Napa)100.00
57 **Cabernet Sauvignon** J. Lohr Estates 2016 (Calif. – Paso Robles)35.00
63 **Cabernet Sauvignon "Artemis"** Stag's Leap Wine Cellars 2016 (Calif.-Napa)90.00
67 **Chateauf-neuf-du-Pape** Pere Anselme (France-Rhone).....62.00
68 **C tes du Rh ne** Kermit Lynch (France-Rhone)32.00
215 **The Prisoner** The Prisoner Winery *red heritage* 2016 (Calif.-Napa)92.00
305 **"Q" (Quill)** Hawk Haven Vineyard 2016 (Cape May, NJ).....44.00
80 **Shiraz** Rosemount Estates 2017 (South Eastern Australia)29.00
171 **St. Emilion** Barton & Guestier 2015 (France-Bordeaux).....40.00
216 **Zinfandel** Ridge – Geyserville 2016 (Calif.-Alexander Valley)65.00

Champagne, Sparkling Wine and Dessert Wine

Bin

91 **Prosecco** (Italy)..... (187 ml) 9.00
92 **Korbel Brut** (Calif.-Napa) (187 ml) 9.00
90 **Mumm's Cuv e Napa Brut** (Calif.-Napa).....50.00
91 **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 **Nivolo** Moscato D'Asti, Chiarlo 2015 (Italy) 29.00 (half bottle)
97 **Pacific Rim Vin D' Glaciere** Muscat 2011 (Calif.)..... 32.00 (half bottle)

Wines by the Glass

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 (Cal. - Sonoma)
Personal Carafe - 13.00 Bottle - 39.00

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

Red Wines

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

Côtes du Rhône Kermit Lynch (France-Rhone Valley)
Personal Carafe - 11.00 Bottle - 32.00

Montepulciano Vicolo (Italy)
Personal Carafe - 10.50 Bottle - 29.00

Pinot Noir Ménage á Trois (Calif.)
Personal Carafe - 12.00 Bottle - 34.00

House Wines

Personal Carafe - 8.50
Chardonnay, Merlot, Cabernet Sauvignon,
White Zinfandel (Foxhorn-Aus.)
Pinot Grigio (Vicolo-Italy)