

Brothers'

GRILLE

WINTER MENU 2010

Chef Alan Sirull presents seasonal specialties & acclaimed classics.

*Daily prix fixe dinner special, \$32
(Three courses, changes weekly)*

Serving Snowmass since 1988

Breakfast, lunch, après ski, & dinner daily

Open 7AM-10PM daily

100 Elbert Lane, Snowmass Village • On the 5th floor of the Gilvertree Hotel (Take elevator from Village Mall level or walk in on the top of Fanny Hill) • 923-8285

BREAKFAST

BEVERAGES

Snowmass' Best Bloody Mary 10

Fresh Squeezed Orange Juice 5

Assorted Juices

Sacramento tomato, apple, grapefruit, cranberry, and pineapple. 5

Starbucks® Coffee Freshly brewed regular & decaffeinated. 3

Starbucks® Cappuccino 5

Starbucks® Espresso 4

Celestial Seasonings® Herbal & Specialty Teas 3

Banana & Strawberry Smoothie

(Protein powder) 7

Hot Chocolate With whipped cream. 4

Whole or Skim Milk Small, 3 large. 4

Mimosa 10

BAKED GOODS & CEREALS

Wolferman's® English Muffin 3

Petit Danish 4

Christine and Robbs' Oatmeal® With brown sugar and raisins. 6

Add side of fresh fruit. 9

Fresh-baked New York Style Bagel With cream cheese. 4

The Continental Fresh squeezed orange juice, Danish, and choice of whole grain or fruit muffin, fresh fruit and seasonal berries, and Starbucks® regular or decaffeinated coffee or Celestial Seasonings® tea. 12

Daily Bran or Fruit Muffin 4

Cold Cereals Rice Krispies®, Cornflakes®, Frosted Flakes®, Raisin Bran®, All Bran®, Frosted Mini Wheats®, or Fruit Loops®, 4

Add side of seasonal fruit or bananas. 6

FRUITS

1/2 Grapefruit or Seasonal Melon With fresh fruit and seasonal berries. 8

Fresh Fruit & Granola Breakfast

Parfait With plain unsweetened yogurt and a whole grain muffin. 8

Bowl of Seasonal Fruit & Berries 7

Add cottage cheese. 8

SPECIALTIES

*Breakfast Quesadilla** Eggs, onions, ham, peppers, and cheese sandwiched between flour tortillas and served with hash browns. 10

Smoked Salmon Platter Norwegian smoked salmon, toasted bagel, tomatoes, onions, capers, and cream cheese. 12

Scrambled Egg Bagel

Scrambled eggs, ham, and cheese bagel sandwich, with fruit. 10

Huevos Rancheros Flour tortilla with hash browns, pepperjack cheese, and two eggs any style, smothered in black beans and green chili sauce. 10

*Available meatless (no charge). *Any egg dish available with Egg Beaters®, \$1.00 *Split Charge \$3.00 *To Go \$1.00 *20% gratuity automatically added to your check for parties of 6 or more.

EGGS & OMELETS

All eggs served with toast and natural fruit preserves.

Benedicts Served on a Wolferman's® English muffin, with hash browns.

Traditional with Canadian bacon*, 10

Smoked Salmon, 11

The Breakfast Sampler Pancakes and two eggs any style, with hash browns and bacon, ham, or sausage, 12

Rod's Breakfast

Egg whites and smoked salmon blended together, served with seasonal fruit, 12

The Silvertree Breakfast

Two eggs any style with hash browns and bacon, ham, or sausage, 10

Create Your Designer Omelet

Three-egg plain omelet with hash browns and choice of three items: cheese, mushrooms, onions, peppers, asparagus, tomato, spinach, artichokes, or ham, 12

Additional items .50 each

High Alpine Hash

Poached eggs with your choice of house corned beef or vegetarian hash, 12

GRIDDLE, PANCAKES, & WAFFLES

Served with maple syrup or sugar free syrup

Belgian Waffle Served with whipped cream and seasonal berries, 10

Mountain Blueberry Pancakes

Short stack, 9; full stack, 11

Stuffed French Toast

Filled with crème fraîche, caramelized banana, and strawberry sauce, 10

Flapjacks Short stack, 8; full stack, 10

ON THE SIDE

*Bacon, Ham, or Country Sausage, 4 * Hash Brown Potatoes, 3 * Single Egg, 3*

*Available meatless (no charge). * Any egg dish available with Egg Beaters®, \$1.00 * Split Charge \$3.00 * To Go \$1.00 * 20% gratuity automatically added to your check for parties of 6 or more.

LUNCH

SOUPS & APPETIZERS

White Bean Chicken Chili Our signature white bean chili served with green onions, sour cream, and Cheddar cheese. Bowl, 7; cup, 5

Old Fashioned Chicken Noodle Roasted chicken blended with fresh vegetables and wide noodles. Bowl, 7; cup, 5

Buffalo Carpaccio Cracked black peppercorn-crusted buffalo, wild mushroom salad, Parmigiano-Reggiano, and truffle aioli. 10

Bruschetta Grilled artisan bread rubbed with olive oil and Parmigiano-Reggiano, tomato basil relish, and 15-year-old aged balsamic vinegar. 9

Ginger Wings Jumbo chicken wings marinated in ginger and soy, fried crispy, and served with a spicy mango sauce. 9

Rocky Mountain Nachos Corn tortilla chips piled high with seasoned steak, black bean chili, Cheddar cheese fondue, jalapeños, green onions, tomatoes, and olives, with sour cream, salsa, and guacamole. 12

Calamari Duster Chili-dusted calamari with citrus-caper aioli and fiery tomato sauce. 10

Artichoke & Parmesan Dip Creamy artichoke and Parmesan dip served with toasted pita bread and garden fresh veggies. 10

SALADS

Steak Salad Grilled hanger steak served over field greens, with a creamy horseradish dressing and potato crostons. 16

Insalata Caprese Hand-pulled fresh Mozzarella layered with vine-ripened plum tomatoes, roasted garlic, pepper and olive tapenade, basil pesto, and aged balsamic vinegar. 9

The "Wedge" Thick-cut wedge of iceberg lettuce topped with a creamy Maytag® blue cheese dressing, smoked applewood bacon bits, house crostons, and fresh sliced tomatoes. 9

Traditional Caesar Salad 9

Salad Additions to Make a Meal!

Add grilled chicken. 5

Add sautéed shrimp. 6

Add grilled salmon. 7 (Prepared rare unless otherwise specified)

Get it blackened! 1

Ahi Tuna Salad Grilled rare ahi tuna, onion, bok choy, and tomatoes atop field greens dressed in our ginger vinaigrette. 15

Silvertree Salad Organic field greens with zesty mandarin oranges, Mountain Haystack® goat cheese, spiced roasted almonds, and balsamic vinaigrette. 9

SPECIALTY ENTREES

Fish Tacos Grilled Mahi Mahi with a spicy kick folded into corn tortillas and topped with cabbage slaw and chipotle sauce, served with Spanish rice, guacamole, and salsa. 13

Olegario Shrimp Quesadilla Grilled shrimp and queso fresco, served with mango salsa, black beans, and rice. 13

SANDWICHES

The Big Brothers' Burger

One-half pound of Black Angus USDA beef grilled to your taste. Served on a bun with lettuce, tomato, red onion, and choice of cheese. 12

Additional toppings available: bacon, mushrooms, grilled onions, sautéed peppers, or extra cheese, 1 each

Tuna Sandwich

Albacore tuna salad with cucumber and tomato salad and home-made chips. 10

Thanksgiving Day Turkey Sandwich

Fresh roasted turkey, bread stuffing, and home-made cranberry chutney served on a corn-dusted Kaiser roll. 10

Colorado Prime Rib Sliders Sliced prime rib, sautéed onions, green chili sour cream, au jus, and fries. 12

Portabella Sandwich Marinated Portabella mushroom, roasted peppers, and goat cheese spread served on a whole wheat roll with home-made chips. 10

Reuben Corned beef brisket cured in-house, with sauerkraut, Thousand Island dressing, and Swiss cheese on marbled rye. 12

Chicken Cobb Sandwich Grilled boneless breast of chicken, guacamole, bacon, lettuce, tomato, and blue cheese, on thick-cut 7-grain wheat, served with home-made chips. 10

Greek Gyro Rotisserie-roasted lamb, vine-ripened tomatoes, crisp fresh-cut lettuce, and sautéed onions, served with a refreshing cucumber tzatziki sauce on a traditional open-face pita. 10

PASTA

Shrimp Linguine Grilled shrimp, asparagus tips, preserved lemon and white wine butter sauce over pasta. 18

Penne Bolognese Penne pasta with classic Bolognese sauce. 14

DAILY SPECIALS

14

Mondays

Grilled salmon with mango salsa and black bean rice

Tuesdays

Buffalo meat loaf and smashed red potatoes

Wednesdays

Colorado lamb ragu with penne pasta

Thursdays

Breast of chicken crusted with Parmesan, roasted garlic, and sun-dried tomato, served with herbed risotto

Fridays

Shrimp Diabla with green chili rice

Saturdays

BBQ ribs with cole slaw and fries

Sundays

Garlic-roasted pork shoulder, tomato jam, and soft cheese polenta with winter squash

Split Charge - \$3.00 * To Go for any menu item - \$1.00 * A 20% gratuity will automatically be added to your check for parties of 6 or more.

DINNER

APPETIZERS

Bruschetta * Grilled artisan bread rubbed with olive oil and Parmigiano-Reggiano; tomato basil relish and 15-year-old aged balsamic vinegar, 9

Artichoke & Parmesan Dip * Creamy artichoke and Parmesan dip served with toasted pita bread and garden fresh veggies, 10

Calamari Duster *
Chili-dusted calamari served with citrus-caper aioli and fiery tomato sauce, 10

Mussels * Sautéed with fresh tomato, saffron fennel, and pinot grigio broth, 13

Buffalo Carpaccio * Cracked black peppercorn-crusting buffalo, wild mushroom salad, Parmigiano-Reggiano, and truffle aioli, 10

Smoked Trout * Smoked trout with sliced apples, toasted pecans, mixed greens, and horseradish dressing, 12

Artichoke Risotto Cake * Arborio rice and artichoke cake, blended with Parmesan cheese and topped with sautéed shrimp, 12

SOUPS & SALADS

White Bean Chicken Chili * A bowl of our signature white bean chicken chili, served with green onions, sour cream, and Cheddar cheese, 7

Old Fashioned Chicken Noodle *
Roasted chicken blended with fresh vegetables and wide noodles, 7

French Onion Crock * Traditional onion soup topped with an herbed croûton and baked with Gruyère cheese, 7

Silvertree Salad * Organic field greens with zesty mandarin oranges, Mountain Haystack[®] goat cheese, and spiced roasted almonds tossed with balsamic vinaigrette, 9

The "Wedge" * Thick-cut wedge of iceberg lettuce topped with Maytag[®] blue cheese dressing, fresh sliced tomatoes, and applewood bacon, 9

Insalata Caprese * Hand-pulled fresh Mozzarella layered with vine-ripened plum tomatoes, roasted garlic, pepper and olive tapenade, basil pesto, and aged balsamic vinegar, 9

Traditional Caesar Salad * 9
Add grilled chicken, 5
Add sautéed shrimp, 6
Add grilled salmon, 7 (Cooked rare unless otherwise specified)

ENTRÉES

All entrees are served with a Brothers' House Salad and freshly baked bread

Beef Tenderloin * A 7oz. hormone- and antibiotic-free filet wrapped with prosciutto and topped Maytag[®] blue cheese and port reduction sauce, served with a potato cake and sautéed spinach, 37

Buffalo Meat Loaf * An elegant presentation of the old favorite!
Lean buffalo, garlic smashed potatoes, onion rings, and wild mushroom sauce, 23

Grilled Loch Duarte Salmon * A hormone- and antibiotic-free salmon filet served with grapefruit, fennel, Epicurean[®] honey, and herbed fingerling potatoes, 30

Rotisserie Chicken * Locally raised free range roast half chicken drizzled with ancho glaze and served with roasted sweet potato and spaghetti squash, 24

Buffalo Rib Eye * 10oz. buffalo rib eye steak, served with a four-cheese potato croquette and finished with a fig and cabernet reduction, 38

Veal Cheeks * Slow-braised veal cheeks with green peppercorn sauce, served with herbed mashed potatoes and roasted carrots, 30

Pork Shank * Slow-roasted pork shank with a ginger and pomegranate glaze, served with roasted kabocha squash, \$28

Lamb Kebob * Colorado lamb sirloin kebob, served with cuscus salad, harissa, and a winter squash medley, 30

Split Charge - \$3.00 * To Go for any menu item - \$1.00 * A 20% gratuity will automatically be added to your check for parties of 6 or more.

PASTAS

Shrimp Linguine * Grilled shrimp, asparagus tips, preserved lemon, and white wine butter sauce over pasta, 24

Lamb Sausage Pasta * Penne pasta tossed with lamb sausage, grilled artichoke, olives, and roasted tomatoes, 24

SIDES

Mac & Cheese

with crusty prosciutto, 5

Sauteed Spinach

with wild mushroom and garlic, 5

Mashed Potatoes

with goat cheese, 4

Roasted Asparagus

with lemon and Parmesan, 5

BAR MENU

SMALL PLATES

Hoi Sin Glazed Ribs BBQ pork spare ribs with a hoi sin glaze. 8

Artichoke Risotto Cake & Grilled Shrimp Arborio rice and artichoke cake blended with Parmesan and served with sautéed shrimp. 8

Crab Tater Tots Crab blended with tater tots and deep fried, served with chipotle dipping sauce. 8

Pulled Pork Sliders

Pulled pork mini-sandwiches with creamy cole slaw. 8

Cheese Terrine A combination of cheeses blended together and rolled in crushed pecans, served with crackers. 8

SOUPS

White Bean Chicken Chili

Our signature white chili served with green onions, sour cream, and cheddar cheese. Bowl. 7

Old Fashioned Chicken Noodle

Roasted chicken blended with fresh vegetables and wide noodles. Bowl. 7

French Onion Crock

Traditional onion soup topped with an herbed croton and baked with Gruyère cheese. Bowl. 7

SALADS

Silvertree Salad

Organic field greens, with zesty mandarin oranges, Mountain Haystack® goat cheese, and spiced roasted almonds; balsamic vinaigrette. 9

Steak Salad Grilled hanger steak served over field greens, with a creamy horseradish dressing and potato crotons. 16

Traditional Caesar Salad 9

Salad Additions to Make a Meal!

Add grilled chicken. 5

Add sautéed shrimp. 6

Add grilled salmon. 7 (Prepared rare unless otherwise specified)

APPETIZERS

Buffalo Carpaccio Cracked black peppercorn-crusted buffalo, wild mushroom salad, Parmigiano-Reggiano, and truffle aioli. 10

Olegario Shrimp Quesadilla Grilled shrimp and queso fresco, served with mango salsa, black beans, and Spanish rice. 12

Prosciutto Mac 'n' Cheese A bowl full of our homemade macaroni and cheese, topped with crispy prosciutto. 10

Calamari Duster

Chili-dusted calamari with citrus-caper aioli and fiery tomato sauce. 10

Artichoke & Parmesan Dip Creamy artichoke and Parmesan dip served with toasted pita bread and garden fresh veggies. 10

Ginger Wings Jumbo chicken wings marinated in ginger and soy, fried crispy, and served with a spicy mango sauce. 9

Rocky Mountain Nachos Corn tortillas chips piled high with seasoned beef, black bean chili, cheddar cheese fondue, jalapeños, green onions, tomatoes, and olives, served with sour cream, salsa, and guacamole on the side. 12

Mussels Sautéed with fresh tomato, saffron fennel, and pinot grigio broth. 13

Split Charge - \$3.00 * To Go for any menu item - \$1.00 * A 20% gratuity will automatically be added to your check for parties of 6 or more.

SANDWICHES

The Big Brothers' Burger

One-half pound of Black Angus burger grilled to your taste. Served on a roll and piled high with lettuce, tomato, red onion, and choice of cheese. 12

Additional toppings available: bacon, mushrooms, grilled onions, sautéed peppers, or extra cheese. 1 each

Chicken Cobb Sandwich

Grilled boneless breast of chicken, quacamole, bacon, lettuce, tomato, and blue cheese, on thick-cut 7-grain wheat, served with home-made chips. 10

Portabella Sandwich Marinated portabella mushroom, roasted pepper, and goat cheese spread served on a whole wheat roll with home-made chips. 10

ALL DAY FARE

10-INCH PIES

Carnivore Pepperoni, Italian sausage, and Canadian bacon smothered in Mozzarella atop a traditional red sauce. 12

Grilled Prosciutto Roasted garlic oil, red sauce, Mozzarella, toasted pine nuts, and Prosciutto Di Parma topped with fresh basil. 14

Vegetarian Artichoke hearts, Spanish onions, bell pepper, mushrooms, fresh tomatoes, and Mozzarella atop a pesto sauce. 12

Cheese Lovers Only Fresh Mozzarella, Provolone, and Parmesan cheeses atop a traditional red sauce. 10

Grilled Shrimp Pizza

Grilled shrimp, sun-dried tomatoes, and arugula pesto. 14

DESSERTS

Braeburn Apple Crisp

Crisp apples baked with brown sugar and topped with crunchy granola and vanilla bean ice cream. 8

Caramel Cheesecake

With star anise poached pear. 9

Double Chocolate Cake

Flourless chocolate cake with vanilla bean ice cream. 9

Coconut Flan

Classic flan with coconut flavor. 9

Snow Cap Brownie

Fudge brownies with vanilla and chocolate ice cream, hot fudge, and whipped cream. 9

Colorado-Made Ice Cream

Chocolate, vanilla bean, strawberry, and pistachio — a new level of indulgence! 9

Fireside S'mores

(Available after 5:30pm)

Make your own s'mores with graham crackers, marshmallows, and Hershey's chocolate bars. 12

SPECIALTY COFFEE DRINKS

All coffee drinks are topped with our specialty whip cream unless otherwise specified.

Irish Coffee

Jameson's Irish Whiskey* muddled with sugar and fresh coffee, 7

Cafe Snowmass

Bailey's Irish Cream* and Kahlua* poured over chocolate syrup and blended with coffee, 6.50

Keoke Coffee

Brandy, Kahlua,* and dark creme de cacao, 6.50

Mexican Coffee

Kahlua* and tequila with a little sugar, 6.50

Peppermint Patty

White cream de cacao and peppermint schnapps with coffee, 6.50

Smuggler

Rumplemintz* and hot chocolate—what could be better!? 6.75

Cafe Reese

Kahlua,* Bailey's Irish Cream,* Tia Maria,* and Disaronno* amaretto, 6.50

Hot Buttered Rum

Delicious hot buttered rum blended with dark rum and coffee or cider, 7

SPECIALITY CAPPUCCINO DRINKS

Brothers' Cappuccino

Frangelico* and Bailey's Irish Cream*, 8

Snowmass Cappuccino

Bailey's Irish Cream* and Kahlua*, 7

Romano Cappuccino

Romano Gambuca* and hot cappuccino, 8

Fanny Hill Cappuccino

(non- alcoholic) Spice up your cappuccino with a blend of Hershey's* Cocoa, cinnamon, and nutmeg sprinkled on top, 6

Almond Cappuccino

What else could it be? Cappuccino blended with Disaronno* amaretto, 8

PORTS

Fonseca Bin 27

First hit is sweetness, with a fairly well-developed palate. The finish is distinctly grape jam. 6

Taylor-Fladgate LBV

It's concentrated fruity flavor and firm, full-bodied style make this the perfect port to accompany chocolate and cheeses. 7

DeLaforce 10-Year Tawny

Nutty with a bit of chocolate and figs in the background, also a bit of creamy vanilla. Full bodied with a fruity undertone. 8

Quinta De Vargellas '05 375ml

Inky black color with a narrow purple rim. The nose has a foundation of rich and potent black currants; on the palate the first impression is supple and restrained with a finish revealing sinewy tannins and unleashes a powerful surge of rich black fruit. 50

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WINE LIST

	Glass	Bottle		Glass	Bottle
CHAMPAGNE & SPARKLING WINE					
<i>Freixenet Brut, Cordon Negro, Spain N.V. 187ml</i>		7			
Blend of Macabeo, Xarel-Lo, and Parellada; a refreshing dry wine.					
<i>Gloria Ferrer Brut, Sonoma N.V.</i>	8.50	32			
Full-bodied with ripe apple, pear, and honeydew melon flavors.					
<i>Taitinger Cuvee Prestige Blanc N.V.</i>		65			
Taitinger has long been famous for the lightness and elegance of its champagnes, attributable in part to the high percentage of chardonnay in the blend.					
<i>"J" Jordan, Sonoma NV</i>		70			
A blend of Pinot Noir and Chardonnay, elegant with citrus apple and melon flavors, with a lingering finish.					
<i>Veve Cliquot Yellow Label</i>		87			
With the complex biscuity flavors and fine mousse, this Pinot Noir dominate is great with food or on its own.					
<i>Cuvee Dom Perignon, France</i>		250			
Made only in exceptional vintage years from two grape varieties, Pinot Noir and Chardonnay. Rich and creamy with fine bubbles, showing peach and nutty flavors.					
CHARDONNAY					
<i>Beringer Stone Cellars, California</i>	6.50	28			
Tropical aromas and flavors are balanced by the citrus and creaminess with refreshing acidity.					
<i>Veramonte Reserve Casablanca, Chile</i>	7.50	29			
The bouquet offers apple, melon, pear, and a kiss of solid oak that tastes of soft pear and vanilla.					
<i>Chateau St. Jean, Sonoma</i>	8.50	32			
Aromas of pear, mango, and clove, along with a hint of vanilla; this is balanced with an acidic wrap of pineapple, lemon, and melon to create a creamy palate.					
<i>Rodney Strong Chardonnay, Chalk Hill</i>	14	38			
Barrel-fermenting in new and seasoned French oak adds toasty vanilla and spiced complexities. Both creamy and crisp with abundant fruit character in the glass.					
<i>La Crema, Sonoma Coast</i>		35			
Enticing aromas of citrus, floral notes, butterscotch, and lemon peel with citrus, pear, and honeysuckle flavor and a subtle toast and caramel texture for a lingering finish.					
			<i>Sonoma Cutrer, Chardonnay, Russian River Valley</i>		45
			Fragrant aromas of ripe pears, pineapple, and acacia blossom with flavors of red apples, peach, and melon, and a hint of oak for a long-lasting and perfectly balanced finish.		
			<i>Chat. St. Jean, Robert Young, Alexander Valley</i>		60
			Fresh aromas of lemon and Bartlett pear; medium-bodied entry fills the mouth with notes of melon, lemon oil, and cardamom spice.		
			<i>Dutton Goldfield Ranch Chardonnay, Russian River Valley</i>		65
			Aromas of pear, citrus and butterscotch promise the richness of this wine. Overtones of gardenia and sandalwood foretell its complexity.		
SAUVIGNON BLANC & FUME BLANC					
			<i>Benziger, Sauvignon Blanc, Sonoma</i>	7.50	29
			Grassy aromas introduce flavors of lemon, melon, and grapefruit. Generous fruit is enhanced by a refreshing acidic structure and harmonious mouth feel.		
			<i>Matus, Sauvignon Blanc, New Zealand</i>	7.50	32
			Mineral and lemon aromas lead an intense and linear classical Marlborough acidity, with a powerful defined fruit flavor that lingers gracefully.		
			<i>Cakebread Sauvignon Blanc, Napa</i>	16	52
			Opens with bright lime, kiwi, grapefruit, and green melon that offers a vibrant citrus and melon flavor, with a mineral-tinged finish.		
			<i>Grigich Hills, Fume Blanc, Napa</i>		62
			Big potent fume with lots of very deep fruit and varietal herbs mixed with melon and grass, along with evident oak.		
OTHER WHITES					
			<i>Cavit, Pinot Grigio, Delle Venezie</i>	6.50	28
			Appealing fruit flavors with floral components, with a dry, light, crisp finish.		
			<i>Pinot Gris, Kings Estate, Willamette Valley</i>		40
			Opens up to aromas of citrus, honey, pineapple, grapefruit, and orange blossom, with lively tropical and citrus fruit flavor.		
			<i>Luna, Pinot Grigio, Napa</i>		48
			Expressive nose of lemon, fig, and apricot. Delicate layers of citrus and almonds keep wine together to a seamless finish.		

(Vintages and labels may be substituted based upon availability.)

Glass Bottle

Glass Bottle

Strag's Leap, Viognier, Napa

55

A held yet elegant acidity with balance and finesse. Signature fruit and floral aromatics that speak of a well-made Viognier.

Louis Jadot, Pouilly Fuisse, Maconnais, France

60

Ripe, supple, and of medium body, this classic expression shows vibrant Chardonnay fruit flavors with notes of melon, minerals, and gentle oak, ending in a silky finish.

CABERNET SAUVIGNON**Beringer Stone Cellars, California**

7.50 28

Juicy black current, black cherry, and plum with subtle hints of dark chocolate and smoke and a touch of earthiness.

Excelsior, South African

8.50 30

Juicy and fresh with blackberry and cassis; sweet jam and chocolate finish.

Beaulieu Vineyards, Coastal, California

30

Black plum and dark cherry with licorice and dark chocolate overtones. Moderate tannins.

Chateau St. Jean

8.50 32

Blackberries, black raspberries, and hints of coffee lead to a concentrated and structured sweet, dark berry fruit and elegant round tannins.

Wolf Blass, Yellow Lable, South Australia

34

Ripe fruit flavor and careful oak maturation; plum and berry with subtle licorice flavors.

Liberty School, Napa

35

Displays up-front aromas of ripe red fruit and hints of vanilla, followed by similar vibrant red berry flavors.

Beringer, Knights Valley

39

Delivers great complexity and depth while still retaining a rough-hewn charm. It has a nice acidity, rich tannins, and a solid concentration of fruit.

Sequoia Grove, Napa

75

Deep garnet in color, with aromas of ripe cherry and blackberry, with a bit of mocha and cocoa. The fruit intertwines lovingly with oak and hints of clove, black pepper, and spice.

Benziger Tribute, Sonoma

85

A smooth, mouth-filling wine with aromas of blueberry, blackberry, and mint, with soft tannins to finish.

**A SELECTION OF AMERICA'S
PREMIER CABERNET PRODUCERS****Silveroak, Alexander Valley**

110

Distinctive black cherry, dark chocolate, black tea, allspice, and ginger that brings a full-bodied attack with a well-balanced flavor redolent of cherry preserves, brown sugar, and caramel flavor.

Joseph Phelps, Napa

112

Invigorating aromas of ripe cassis and blackberry fruit with flavor impressions of spice, clove, and anise. Well-structured tannins with lush plummy fruit generosity.

Chateau St. Jean, Cinq Cepages, Sonoma

120

Generous aromas of boysenberry, black cherry, and violet. Deep and dense, this wine offers layers of black raspberry, mocha, and hint of blueberry.

MERLOT**Lindemans Bin 40, South Eastern Australia**

7.50 28

Red and black berry aromas merge with a touch of spice, vanilla, and chocolaty earth tones; with flavors of red berry and creamy oak.

Hogue, Genesis, Columbia Valley

8.50 30

An expression of ripe black cherry aroma with complex menthol and earth tones rounding out the raspberry and caramel flavor.

Benziger, Sonoma

34

This merlot is balanced with berry flavors and soft tannins for a rich mouthfeel.

St. Francis, Sonoma County

42

Perfumed aromas of plummy black fruit, spicy herb, and vanilla nuances confirmed in the ripe lush flavor.

PINOT NOIR**Cycles Gladiator, Central Coast,**

8.50 32

Smoky cedar, graphite, and dried meat aromas with soft entry to a fruity medium body of berry tart, mince meat pie, cedar, and smoked Gouda flavors.

La Crema, Pinot Noir, Sonoma Coast

14 38

Aromas of raspberry, red cherry, nutmeg, and cola that bursts across the palate with cherry and raspberry flavor and finishes with teasty oak and sandalwood spice.

Beringer Pinot Noir, Napa Valley

44

Located in the southern end of Napa Valley, cool climate highlights the varietals bright fruit. Possessing rich fruit flavors and supple tannins.

(Vintages and labels may be substituted based upon availability.)

	Glass	Bottle		Glass	Bottle
Morgan Twelve Clone, Monterey		50	Alberti 154 Malbec	8.50	30
Aromas of leather, toast, minerals, and vanilla that taste of cherry berry, rose petal, and spicy earthy notes.			Rich and earthy, with aromas and flavors of raspberries, cocoa, and leather. Soft on the palate, with medium weight tannins and balanced acidity. Limited time in oak keeps this bright with elegant fruit, offering classic Malbec aromas and flavors.		
Dutton Goldfield Ranch Pinot Noir, Russian River Valley		65	Gabbiano, Chianti, Italy		30
Opulent and bright on the nose, focused and lush in the mouth, fresh and lingering on the finish. Striking for the combination of plush cherry and blackberry fruit, bright acidity, and supple tannins.			A deep, ruby red color. The nose exhibits aromas of violets and ripe red fruits, while the palate shows rich flavors of brown spice and berries. This full-bodied wine is balanced with a clean acidity, smooth tannins, and a dry, lingering finish.		

RED ZINFANDEL

Ravenswood, Vintners blend	7.50	33	Andeluna Malbec, Mendoza Argentina		32
Bright, fleshy, ripe raspberry, blackberry, and vanilla flavors wrapped around a soft sweet fruit core highlighted by scents of cinnamon.			Intense aromas of ripe plum, red currant, blackberry, cherry and vanilla with notes of raspberry, chocolate, and coffee combine with lush flavors of black currant and caramel to complement the sweet tannins.		
Edmeades Zinfandel, Mendocino	11	37	Chateau Ste. Michelle, Syrah, Columbia Valley		36
Floral, mint, and cedar overlay rich raspberry aromas with a delicious creamy flavor of black cherry, vanilla, raspberry, and chocolate with a bit of pepper.			White pepper spice aroma leads to a rich black cherry and blackberry jam flavor. This is a soft, lush, and jammy style of syrah with a lingering coffee and bramblecherry finish.		
Ridge "Three Valleys," Sonoma		45	Bodegas Salentein Malbec, Mendoza, Argentina		45
Referring to three of Sonoma County's finest appellations, rich and well-structured.			Pleasant aromas of raspberry and plums. Full bodied, concentrated with flavors of violet and ripe plums. A long finish with vanilla tinges.		
Frogs Leap, Napa		60	Chateau Loudenne, Medoc, France	16	58
Intense aromas of fresh fruit and wild berry punctuated with spices of clove, cinnamon, and white pepper.			Beautiful deep color with raspberry and black currant aromas. Ripe fruit tannins and a lasting licorice flavor.		

RED BLENDS & OTHER REDS

Rosemount Shiraz, South Eastern Australia	6.50	28	Jean Luc Colombo Crozes Hermitage, Les Fees Brunnes		58
Shiraz is the most widely planted grape variety in Australia. Deep youthful hue, sweetly ripe fruit on the nose, with a tobacco-leather edge and some black pepper. Good ripe tannins on the finish.			Intense aromas of blackberries and licorice with notes of black pepper, featuring ripe plum and fig flavors with a silky texture and glossy finish.		
Vina Mayor Tinto Roble, Spain	7.50	28	Chateau Vignot, Bourdeaux, St. Emilion, Gr Cru		60
The nose is intense and elegant, highlighting mature red fruits, seamlessly integrated with light shades of coconut contributed by wood. The mouth is long with good structure and emphasizes its fresh and fruity character.			A gathering of violets into a massive bouquet that heightens the rich plum fruit taste, with emerging traces of leather.		
Louis Jadot, Beaujolais		28	Vina Mayor Grand Reserva, Spain		62
A full robust Beaujolais with a fleshy texture and great longevity.			Complex, very elegant and silky. It is persistent and spicy. Hints of balsamic and licorice.		
			Col d'Orcia Rosso di Montalcino		65
			Raspberries, blackberries, and minerals on the nose, following through to a medium body with bright acidity. Clean and bright.		
			Beaulieu Vineyards, Tapestry, Na		110
			Weaves five classic varietals into an elegant, beautifully balanced wine. The deep, expressive aromas and flavors are filled with black cherry, luscious blackberry, cassis, dark cocoa, and cedar character.		

(Vintages and labels may be substituted based upon availability.)