

## ***Sparkling***

***Moscato, Annalisa – Veneto, Italy***

*Slightly sweet and bubbly with flavors of peaches and apricots*

***Aubry Brut Champagne – Champagne, France***

*Dry with fine bubbles interwoven with cherry, apple, wildflower and almond notes*

***Vouve Clicquot Brut Champagne – Champagne, France***

*Only one quality - the finest!*

## ***Blush***

***Front Porch White Zinfandel – California***

*Fresh strawberries and watermelon flavors, slightly sweet*

▲ Glass    ▲ Bottle

## ***Premium Martinis***

***Cosmopolitan***

***Deep Blue Sea***

***Pomegranate***

***Steakhouse***

***Watermelon***

***Sour Apple***

***Peach***

***Godiva Chocolate***

# WHITE

		<b>Glass</b>	<b>Bottle</b>
100	<b>Chardonnay, Church Creek Steel – Eastern Shore, Virginia</b> <i>Un Oaked, Tropical fruit flavors and crisp acidity</i>	▲	▲
101	<b>Chardonnay, Church Creek Oak – Eastern Shore, Virginia</b> <i>Flavors of ripe fruit with balanced acidity, toasted vanilla &amp; almond flavors</i>	▲	▲
102	<b>Chardonnay, Acte 12 – Williamsburg, Virginia</b> <i>Harmonious &amp; smooth with a soft taste of French Oak</i>	▲	▲
103	<b>Chardonnay, Roblar – Santa Rita Hills, California</b> <i>Lightly oaked with a creamy mouth feel and a crisp finish</i>	▲	▲
104	<b>Chablis, Terres de Pierres Chardonnay – Chablis, France</b> <i>Ripe pear, white peach, and grapefruit flavors, crisp and dry</i>	▲	▲
105	<b>Fume Blanc, Bernard Griffin – Columbia Valley, Washington</b> <i>Fresh with apple flavors and a thread of pineapple and tangerine</i>		▲
106	<b>Riesling, Governor's White – Williamsburg, Virginia</b> <i>Fresh fruity, semi dry; the number one selling Virginia wine</i>		▲
107	<b>Riesling, Pacific Rim - Columbia Valley, Washington</b> <i>Sweet with flavors of pineapple, peach &amp; orange, tingly sensation</i>	▲	▲
108	<b>Riesling, Dr. Loosen – Mosel, Germany</b> <i>Semi sweet with ripe white peach and grapefruit flavors</i>		▲
109	<b>Sauvignon Blanc, Tangent – Edna Valley, California</b> <i>Clean, crisp flavors of citrus fruits and green apples</i>		▲
110	<b>Sauvignon Blanc, Prodigio – Friuli, Italy</b> <i>Offers generous notes of peach and nectarine, enhanced by bright acidity</i>	▲	▲
111	<b>Pinot Grigio, Stella – Sicily, Italy</b> <i>Light and refreshing with flavors of pears and citrus</i>	▲	▲
112	<b>Pinot Grigio, Alois Lageder - Alto Adige, Italy</b> <i>Pronounced and expressive aroma with flowery and somewhat spicy notes</i>		▲
113	<b>Vouvray, Bove – Loire, France</b> <i>Nectarines, pineapples and floral notes, slightly sweet finish</i>	▲	▲

## RED

		Glass	Bottle
217	<b>Vintners Blend, Church Creek - Eastern Shore, Virginia</b> <i>Earthy notes of cherry, tobacco and spice, with smoky finish</i>	▲	▲
218	<b>Chianti, Valdipiatta - Tuscany, Italy</b> <i>Bright fruit flavors with full-bodied richness, fresh acidity, and a long luxurious finish</i>		▲
219	<b>Cabernet Sauvignon, Earthquake – California</b> <i>Juicy, rich, full of decadent black fruits with aggressive smoke and spice</i>	▲	▲
220	<b>Cabernet Sauvignon, Church Creek - Eastern Shore, Virginia</b> <i>Eastern Shore Classic; flavors of cherry &amp; blackberry with notes of cedar &amp; spice</i>	▲	▲
221	<b>Cabernet Sauvignon, Dante – Lodi, California</b> <i>Lightly floral with dark cherry flavors, Smooth finish</i>	▲	▲
222	<b>Cabernet Franc, Church Creek - Eastern Shore, Virginia</b> <i>Flavors of ripe raspberry, floral notes of violet with a hint of pepper on the finish</i>	▲	▲
223	<b>Malbec, Tilia - Mendoza, Argentina</b> <i>Rich and full-bodied with flavors of black cherries, plum, vanilla, spice &amp; violets</i>	▲	▲
224	<b>Malbec, Catena – Mendoza, Argentina</b> <i>Flavors of blueberries and blackberries with a touch of sweet spice, and leather</i>		▲
225	<b>Carmenere, Root 1 - Colchagua Valley, Chile</b> <i>Rich flavors of plums, blackberry and spice. Soft finish</i>		▲
226	<b>Merlot, Duckhorn Decoy – Napa, California</b> <i>Rings true to Merlot with cherries, blueberries, vanilla &amp; a touch of earth</i>	▲	▲
227	<b>Merlot, J. Andrews – Williamsburg, Virginia</b> <i>Velvety &amp; generous with a hint of mature fresh cherries, gentle lingering finish</i>		▲
228	<b>Merlot, Church Creek - Eastern Shore, Virginia</b> <i>Full of cherry and black currant, with a soft tannic structure &amp; hints of brown spice</i>	▲	▲
229	<b>Pinot Noir, Argyle – Willamette Valley, Oregon</b> <i>Croons of ripe, red raspberry, morello cherry and a hint of backwoods spice</i>	▲	▲
230	<b>Pinot Noir, Roblar – Santa Rita Hills, California</b> <i>Full-flavored with darker red cherry fruit and pomegranate flavors</i>	▲	▲
231	<b>Shiraz, MAN – Coastal Region, South Africa</b> <i>Smoky with toasty oak, plums and blackberries</i>	▲	▲
232	<b>Zinfandel, Ancient Peaks – Central Coast, California</b> <i>Aromas of raspberry, boysenberry, olallieberry pie and high-toned oak</i>	▲	▲

# ***Proprietors Wine List***

## ***Steve's Favored Wines and Menu Pairings***

- 334** *Vouve Clicquot Champagne – Champagne, France*  
*Only one quality - the finest!*  
*Goes well with: Chincoteague Oysters, Colossal Lobster Tail*
- 335** *Mer de Soleil Chardonnay – Central Coast, California*  
*Aromas of tropical fruit & fresh pear with bright citrus & butterscotch; Long finish*  
*Excellent with: Seafood Norfolk*
- 336** *Adelsheim Pinot Gris – Willamette Valley, Oregon*  
*Vivid & fresh, with citrus, suggestions of ginger and, as the winery notes, sea spray*  
*Perfect with: Shrimp & Scallop Brochettes*
- 337** *Dr. Thanisch Bernkasteler Riesling – Mosel, Germany*  
*Very ripe red and yellow fruits with exotic and slightly spicy notes*  
*Incredible with: Crab Cakes, Crab Imperial*
- 338** *Cloudy Bay Sauvignon Blanc – Marlborough, New Zealand*  
*Nose of fresh grass, bell peppers over a core of grapefruit, green apples and lime zest*  
*Fantastic with: Oysters on the Half Shell, Shrimp Scampi*
- 339** *Stags Leap Artemis Cabernet Sauvignon – Napa, California*  
*Ripe and rich, showing masses of blackberries, notes of violets, anise and smoky oak*  
*Excellent with: Herb Roasted Prime Rib*
- 340** *Cakebread Cellars Cabernet Sauvignon - Napa Valley, California*  
*Rich and lush, blackberry and black fig flavors, ripe fruit, dark chocolate and wood spice tones*  
*Excellent with: Pork Shank Osso Bucco*
- 341** *Belle Glos Las Alturas Pinot Noir – Santa Lucia Highlands, California*  
*Complex with blackberries and Bing cherry, along with dark chocolate and vanilla flavors*  
*Delicious with: Pasta and Cioppino*