



MEMBER GLASS

	GLASS	BOTTLE
	Retail / Member	Retail / Member

Sauvignon Blanc • Lake County, 2019
GOLD SFCWC! Citrus, grassy, tropical

\$12 / \$10

\$30 / \$24

Chardonnay • Alexander Valley, 2018
Lemon meringue, green apple, buttered toast

\$13 / \$10

\$45 / \$36

Rosé of Pinot Noir • Willamette Valley, 2019
Strawberries, watermelon, melon

\$12 / \$10

\$30 / \$24

Pinot Noir • Willamette Valley, 2018
Bing cherry, hibiscus, light potpourri

\$13 / \$10

\$40 / \$32

Grenache • Paso Robles, 2018
SILVER SFCWC! Fig, dried roses, red cherries

\$13 / \$10

\$40 / \$32

Sangiovese • Dry Creek, 2018
Tart cherries, plum, fig

\$13 / \$10

\$45 / \$36

Four Play • North Coast, 2018
Plum, fig, forrest floor

\$13 / \$12

\$40 / \$32

Unicorn • North Coast, 2018
SILVER SFCWC! Stardust & rainbows. Medium bodied red blend

\$13 / \$10

\$45 / \$36

Malbec • Knights Valley, 2018
DOUBLE GOLD SFCWC! Plum, blackberry, earthy

\$15 / \$12

\$55 / \$44

BDX • North Coast, 2018 **NEW RELEASE**
DOUBLE GOLD SFCWC! Dark berry, caramel, anise

\$15 / \$12

\$55 / \$44

Cabernet Sauvignon • AV, 2017
Dark cherry, plum, herbaceous

\$15 / \$12

\$60 / \$48

Reserve Glass • Ask for details!
\$18 / \$14

Beer on tap | Ask for today's selection
\$7

Bivouac Rosé Cider • 6.9% ABV
\$8

BY THE GLASS

FLIGHTS

KEEP IT LIGHT | \$20

Sauvignon Blanc • Lake County, 2019 GOLD SFCWC
Hints of passion fruit & pineapple followed by a crisp & refreshing finish

Chardonnay • Alexander Valley, 2018
Made in a Chablis style, unoaked. Crisp, refreshing, lemon meringue & green apple

Rosé of Pinot Noir • Willamette Valley, 2019
Afternoon delight! Aromas of strawberry creamsicle & watermelon jolly rancher

Pinot Noir • Willamette Valley, 2018 SILVER SFCWC
Cherry cola, forest floor, 3% stem inclusion, soft silky palate

Grenache • Paso Robles, 2018 SILVER SFCWC
Dried roses, earthy berry with a herbal mintiness

SMOOTH & SILKY | \$20

Sangiovese • Dry Creek, 2018 | GOLD SFCWC
Hints of vanilla bean and licorice, followed by steeped tea leaves & strawberry

Fourplay • North Coast, 2018 SILVER SFCWC
Pinot Noir based with Syrah, Zin & Petite Sirah - playful blend - medium bodied

Malbec • Knights Valley, 2018 | DOUBLE GOLD SFCWC
Ripe plum & blackberries, balanced with notes of earth & vanilla spices

BDX • North Coast, 2018 | DOUBLE GOLD SFCWC
Smooth and complex, hints of tree leaves & star anise

Cabernet Sauvignon • Alexander Valley, 2017
Full bodied with medium tannins and a complex, long finish

LOVE WHAT YOU TASTE? *Purchase any 3 bottles and your tasting fee is waived!*



BY THE BOTTLE

	Retail / Member
* Pinot Noir • Russian River, 2016 Wild cherry, strawberry, damp earth	\$55 / \$44
* Pinot Noir • Russian River, 2017 Ripe cherry, berry, forrest floor	\$50 / \$40
Pinot Noir • Russian River, 2018 SILVER SFCWC! Cherry cola, earthy, berry	\$50 / \$40
* Pinot Noir • Willamette Valley, 2017 Bing cherry, cola, vanilla	\$45 / \$36
* Pinot Noir • Santa Lucia Highlands, 2016 DOUBLE GOLD SFCWC! Boysenberry, blackberry, wet slate	\$65 / \$52
Pinot Noir • Santa Lucia Highlands, 2018 GOLD SFCWC! Cranberry, pomegranate, crem brulee	\$55 / \$44
Super Tuscan • Sonoma, 2018 GOLD SFCWC! Tart cherry, currants, blackberry	\$45 / \$36
* Tempranillo • Clement Hills, 2017 Licorice, sweet charred oak, vanilla	\$50 / \$40
Tempranillo • Lake County, 2019 Ripe cherries, vanilla, cedar	\$45 / \$36
* Zinfandel • Russian River, 2014 Blackberry, pepper, cloves	\$60 / \$48
* Zinfandel • Dry Creek 2014 Dried cherries, white pepper, leather	\$65 / \$52
* Zinfandel • Dry Creek, 2015 Black pepper, dark fruit, licorice	\$60 / \$48
* Zinfandel • Dry Creek, 2016 Jam, blackberry, baking spices	\$55 / \$44
* Merlot • Knights Valley, 2014 Black licorice, clove, cedar box	\$55 / \$44
* Merlot • Alexander Valley, 2015 SILVER SFCWC! Cedar, cigar box, red currant	\$55 / \$44
* Merlot • Knights Valley, 2016 GOLD SFCWC! Black cherries, boysenberries, black pepper	\$45 / \$36
* Cabernet Franc • Alexander Valley, 2014 GOLD SFCWC! Raspberry, baking spices, earthy	\$65 / \$52
* Cabernet Franc • Chalk Hill, 2015 Black cherry, cacao, vanilla	\$50 / \$40
* Syrah • Alexander Valley, 2014 Blackberry, eucalyptus, nutmeg	\$45 / \$36
* Syrah • Napa Valley, 2015 SILVER SFCWC! Cherry cola, dark plum, coffee	\$50 / \$40
Syrah • Alexander Valley, 2017 DOUBLE GOLD SFCWC! Blueberry, bacon, licorice	\$55 / \$44
* Cabernet Sauvignon • Dry Creek, 2012 Cherry, vanilla, leather	\$75 / \$60



BY THE BOTTLE

	Retail / Member
* Cabernet Sauvignon • Knights Valley, 2012 Plum, tobacco, cocoa	\$65 / \$52
* Cabernet Sauvignon • Dry Creek, 2013 Black currant, cocoa, pepper	\$65 / \$52
* Cabernet Sauvignon • Knights Valley, 2014 Blackberry, cherry, oak	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2014 Dark cherry, cassis, blackberry	\$65 / \$52
* Cabernet Sauvignon • Alexander Valley, 2015 DOUBLE GOLD SFCWC! Black currant, cedar, vanilla	\$65 / \$52
* Petit Verdot • Alexander Valley, 2015 Cherry, vanilla, leather	\$55 / \$44
Petit Verdot • Alexander Valley, 2017 GOLD SFCWC! Boysenberry, blackberry, wet slate	\$50 / \$40
* BDX Blend • North Coast, 2016 SILVER SFCWC! Blackcurrant, eucalyptus, vanilla	\$55 / \$44
* Malbec • Lake County, 2014 GOLD SFCWC! Dark fruit, vanilla, tobacco	\$65 / \$52
* Malbec • Knights Valley, 2016 DOUBLE GOLD SFCWC! Black cherries, boysenberries, pepper	\$75 / \$60
* Petite Sirah • Russian River, 2012 Plums, cherry, cedar	\$45 / \$36
* Petite Sirah • Russian River, 2013 Blackberry, dried leaves, cedar	\$90 / \$72
* Petie Sirah • Russian River, 2014 Aged wood, boysenberry, violet	\$75 / \$60
* Petie Sirah • Alexander Valley, 2015 SILVER SFCWC! Plum, clove, black currant	\$55 / \$44
* Petite Sirah • Sonoma, 2016 SILVER SFCWC! Plums, black cherry, vanilla bean, cigar box	\$55 / \$44
Petite Sirah • Rockpile, 2017 SILVER SFCWC! Bright fruit, boysenberry, sweet caramel	\$55 / \$44
* Syrah Port • Sonoma, 2014 Blackberry, toasted sugar, cherry	\$40 / \$32
* <i>Reserve Wine</i>	

Join the Club! Ask our staff how.

Members enjoy:

Monthly bottle of wine hand selected by our winemaker
20% off wine purchases & 25% off cases
Tasting for you and a guest each week
Complimentary birthday glass, and more!

CHARCUTERIE

CHEESE | \$3

HERB CHEVRE | Goat milk, Spain. Fluffy, creamy, herbaceous

SAINT ANGEL | Cow milk, France. Silky, decadent, triple cream

TRIGAL MANCHEGO | Sheep milk, Spain. Salty, crumbly, rich

PRIMA DONNA | Cow milk, Holland. Caramel, sharp, nutty

BARBER'S 1833 VINTAGE CHEDDAR | Cow milk, UK. Rich, savory, sharp

PARMIGIANO-REGGIANO | Cows Milk, Italy. salty, crumbly, molto italiano

PATA CABRA | Goat milk, Spain. Pungent, earthy, tangy

MIDNIGHT MOON | Goat milk, CA. Sassy, brown butter, butterscotch

RED DRAGON | Cow milk. Wales. Brown ale, mustard seeds, piquancy

EWE CALF to be KIDDING ME | Cow / Sheep / Goat milk, WI. Creamy, earthy, zippy

CHEESE FLIGHTS | \$15

Served with fresh bread and grapes

MILD + MELLOW

HERB CHEVRE, SAINT ANGEL, TRIGAL MANCHEGO, PRIMA DONNA, BARBER'S CHEDDAR

BOLD + BEAUTIFUL

PARMIGIANO-REGGIANO, PATA CABRA, MIDNIGHT MOON, RED DRAGON, EWE CALF

ADD-ONS | \$3

Wine-cured Salami

Spicy Calabrese Salami

Baguette

Gluten Free Crackers

Cornichon Pickles

Olives

Sea Salt Chocolate

Dried fruits

Marcona Almonds

Candied Walnuts

Fig Spread

Whole Grain Mustard

Blenheim Apricot Jam

Raspberry Jam

Honeycomb