

Wine List

① Light bodied white wines with just-picked fruit flavor

	Half	Glass	Bottle
Bodegas Martin Códax, Rias Baixas, Spain, <i>Albariño</i> 2004	4	7	28
Whitehaven, Marlborough, NZ, <i>Sauvignon Blanc</i> 2007	5	9	34
Markham, Napa, <i>Sauvignon Blanc</i> 2006			34
Château de Parenchère, France, <i>White Bordeaux</i> 2007	5	9	35
Château de Valmer, Vouvray, France, <i>Chenin Blanc</i> 2006	5	9	34
Kreusch Spätlese, Germany, <i>Riesling</i> 2007	5	9	34
Kreusch Auslese, Germany, <i>Riesling</i> 2007	6	11	42
Josmeyer 'Le Kottabe', Alsace, <i>Riesling</i> 2005			48
Josmeyer, Alsace, <i>Gewürtztraminer</i> 2005			39

② Medium bodied white wines with mellow fruit flavor

	Half	Glass	Bottle
Vega Sindoia, Navarra, Spain, <i>Viura / Chardonnay</i> 2008	4	7	28
M. Chapoutier 'Belleruche Blanc', Côtes du Rhône, <i>Rhone Blend</i> 2006	5	10	36
Baglio di Pianetto 'Ficiligno', Sicily, <i>Viognier / Insolia</i> 2006			42
Bridlewood, Central Coast, <i>Viognier</i> 2007			48
Treana White, Central Coast, <i>Viognier/Marsanne</i> 2007	7	13	52
Hanna, Russian River Valley, <i>Sauvignon Blanc</i> 2007	6	12	44
Rosignole 'L'Essentiel', Sancerre, France, <i>Sauvignon Blanc</i> 2006			47
Chimney Rock, Napa, <i>Elevage Blanc</i> 2005			80
Maso Canali, Trentino, <i>Pinot Grigio</i> 2007	5	9	34
Santa Margherita, Alto Adige, <i>Pinot Grigio</i> 2007	7	14	54
MacMurray Ranch, Sonoma Coast, <i>Pinot Gris</i> 2007			35
Paul Blanck, Alsace, France, <i>Pinot Gris</i> 2007			40
A to Z, Oregon, <i>Pinot Gris</i> 2007	6	12	44
Shaya, Rueda, Spain, <i>Verdejo</i> 2008	5	9	34
Boutari, Mantinia, Greece, <i>Moschofilero</i> 2007	5	10	36
Conundrum, California, <i>Proprietary Blend</i> 2006	7	13	52
Domaine Zind-Humbrecht, Alsace, <i>Pinot d'Alsace</i> 2006			52

③ Full bodied white wines, deep gold in color with a buttery, oak, rich fruit flavor

	Half	Glass	Bottle
Darby & Joan, SE Australia, <i>Chardonnay</i> 2007	4	7	28
Wente 'Morning Fog', Livermore Valley, San Francisco Bay, <i>Chardonnay</i> 2007	4	8	30
Frei Brothers Reserve, Russian River Valley, <i>Chardonnay</i> 2006	5	9	34
Cuvaison, Napa, Carneros, <i>Chardonnay</i> 2006	6	11	42
Hideaway Creek, Carneros, <i>Chardonnay</i> 2007	6	11	42
Chanson Viré-Clessé, Burgundy, <i>Chardonnay</i> 2005	6	12	45
Verget 'Vigne de Montbrisson', Burgundy, <i>Chardonnay</i> 2006			49
Mer Soleil 'Barrel Fermented', Santa Lucia Highlands, <i>Chardonnay</i> 2006	7	14	52
Terlato, Russian River Valley, <i>Chardonnay</i> 2006			56

④ Light bodied red wines

	Half	Glass	Bottle
Notro Tinto de Montana, Argentina, <i>Bonardo/Sangiovese</i> 2007	4	7	28
M. Chapoutier 'Belleruche Rosé', Côtes du Rhône, <i>Grenache Blend</i> 2007	5	9	34
Castle Rock, California, <i>Pinot Noir</i> 2007	4	8	30
MacMurray Ranch, Sonoma Coast, <i>Pinot Noir</i> 2006	5	10	36
A to Z, Oregon, <i>Pinot Noir</i> 2006	6	12	44
Belle Glos 'Meiomi', Sonoma Coast, <i>Pinot Noir</i> 2007	7	13	48
Whitehaven, Marlborough, NZ, <i>Pinot Noir</i> 2006	7	13	48
Lemelson 'Thea's Selection', Willamette Valley, <i>Pinot Noir</i> 2006			65
MacMurray Ranch, Russian River Valley, <i>Pinot Noir</i> 2006			66
Domaine Ecard, Savigny-les-Beaune Premier Cru 'Les Gravains', <i>Burgundy</i> 2005			70
Belle Glos 'Clark & Telephone', Santa Maria Valley, <i>Pinot Noir</i> 2007			99
Cantele, Italy, <i>Primitivo</i> 2006	6	11	42
IL Poggione, Rosso di Montalcino, <i>Sangiovese</i> 2005	7	13	48

⑤ Medium bodied red wines, soft and velvety

	Half	Glass	Bottle
Rancho Zabaco, 'Heritage Vines', Sonoma County, <i>Zinfandel</i> 2006	5	9	32
Alderbrook 'Old Vines', Dry Creek Valley, <i>Zinfandel</i> 2003	6	11	44
Candor Lot 1, California, <i>Zinfandel</i> 2007	6	12	44

	Half	Glass	Bottle
Paso a Paso, La Mancha, Spain, <i>Tempranillo</i> 2006			28
Bodegas Martin Códax 'ERGO', <i>Rioja</i> 2005	5	10	38
Scala Dei, Crianza, <i>Priorat</i> 2004	6	12	44
Sierra Cantabria, Crianza, D.O. Rioja, Spain, <i>Tempranillo</i> 2005			44
Tangley Oaks, Napa, <i>Merlot</i> 2005	6	11	44
Candor Lot 1, California, <i>Merlot</i> 2005			46
Markham, Napa, <i>Merlot</i> 2004			52
Château de Laurets, St. Emilion, <i>Bordeaux</i> 2004			69
Fonterotoli 'Badiola', Tuscany, <i>Sangiovese / Merlot</i> 2006	5	10	38
La Nunciò, <i>Barbera d'Asti</i> 2004			38
Darby & Joan, SE Australia, <i>Cabernet</i> 2007	4	7	28
Louis Martini, Sonoma, <i>Cabernet</i> 2005	5	9	34

⑥ Full bodied red wines with an intense, rich berry taste

	Half	Glass	Bottle
Gascón, Argentina, <i>Malbec</i> 2008	4	8	30
Mont Gras Reserva, Chile, <i>Carménère</i> 2008			36
Emilio Moro, 'Finca Resalso', <i>Ribera del Duero</i> 2007	5	10	38
El Nido, Jumilla, Spain, <i>Monastrell / Cabernet</i> 2006			225
Verget du Sud 'Endes', Vin de Pays du Vaucluse, <i>Petite Syrah</i> 2005	4	7	28
M. Chapoutier 'Belleruche', Côtes Du Rhône, <i>Grenache/Syrah</i> 2005	5	9	34
Terlato and Chapoutier, Victoria, Australia, <i>Shiraz</i> 2006	7	13	48
Treana Red, Paso Robles, <i>Cabernet/Syrah/Merlot</i> 2005			59
M. Chapoutier 'La Bernadine', Châteauneuf du Pape, <i>Grenache</i> 2005			94
Cirrus, South Africa, <i>Syrah</i> 2005			99
Two Hands 'Lily's Garden', McLaren Vale, <i>Shiraz</i> 2006			99
Gaja Ca' Marcanda 'Magari', Toscana IGT, <i>Cabernet Blend</i> 2006			85
Vajra, Barolo Bricco delle Viole, <i>Nebbiolo</i> 2003			105
Gaja 'Sito Moresco', Langhe, <i>Italian Blend</i> 2005			120
IL Poggione, Brunello di Montalcino, <i>Sangiovese</i> 2003			129
Gaja 'Rennina', Brunello di Montalcino 2004			260
La Spinetta Riserva 'Vürsù', <i>Barolo DOCG</i> 2001 (1.5 liter magnum)			310
Guardian Peak 'Frontier', South Africa, <i>Cabernet/Shiraz/Merlot</i> 2006	5	9	34
Louis Martini Reserve, Napa, <i>Cabernet</i> 2005	6	11	44
Rutherford Hill, Napa, <i>Cabernet</i> 2003	7	13	48
Marietta, Alexander Valley, <i>Cabernet</i> 2006	7	13	50
Flora Springs 'Trilogy', Napa Valley, <i>Bordeaux Blend</i> 2005			89
Spring Valley 'Frederick', Walla Walla Valley, Washington, <i>Bordeaux Blend</i> 2006			95
Caymus, Napa, <i>Cabernet</i> 2007			120
Chimney Rock 'Elevage', Napa, <i>Cabernet Blend</i> 2004			125
Caymus, Special Select, Napa, <i>Cabernet</i> 2006			225
Groth Reserve, Napa Valley, <i>Cabernet</i> 2005			225

⑦ Sweet wines, golden or burgundy in color, with a honey flavor

	Half	Glass	Bottle
Trevor Jones 'Jonesey', SE Australia, <i>Tawny NV</i>	4	7	35
La Spinetta 'Bricco Quaglia', <i>Moscato d'Asti</i> 2008	5	10	38
Banfi 'Rosa Regale', Italy, <i>Brachetto d'Acqui</i> 2007	5	10	48
Two Hands 'Brilliant Disguise', Australia, <i>Moscato</i> 2008			48
Peller Estate Ice Wine, Canada, <i>Vidal Blanc</i> 2004 (375 ml)			92

⑧ Sparkling wines and Champagne that have subtle flavors of peach, grape, cherry or apple

	Half	Glass	Bottle
Louis Predrier, France, <i>Brut Rosé NV</i>	4	8	35
Gruet Blanc de Noir, New Mexico, <i>Brut</i>	5	9	37
Nino Franco Rustico, Italy, <i>Prosecco NV</i>			39
Santa Margherita, Italy, <i>Prosecco di Valdobbiadene Extra Dry</i>	6	11	49
De Venoge 'Cordon Bleu', Champagne, <i>Brut NV</i>			49
Langlois Cremant de Loire, <i>Brut</i>	7	13	55
De Venoge 'Millésime', <i>Champagne</i> 1990			95
Bollinger Special Cuvée, <i>Champagne Brut</i>			120
Bollinger 'Grand Année', <i>Champagne Brut</i> 1999			275



WELCOME TO THE GRAPE

Bistro Menu

CHEESE & CHARCUTERIE

Three Selections 13

Five Selections 17

Select items from the following:

Artisanal Cheeses:

Chef's Daily Special, Point Reyes Original Blue, Cypress Grove Truffle Tremor, Bellwether Farms San Andreas, Beecher's Flagship

Charcuterie:

Genoa Salami, Columbus Brothers' Cured Finocchiona, Prosciutto d'Parma, Molinari Salami Toscana, Truffled Mousse Pate

Selections of Three and Five are served with imported olives, caperberries, sun-dried tomato and peperoncini

SIGNATURE SMALL PLATES

Roasted Garlic Hummus

House-made, served with Italian tomato salsa and pita chips 6

Fresh Tomato and Mozzarella Salad

With olive oil and balsamic reduction 9

Warm Feta Marinara

With garlic-herb crostini and fresh basil 7

Roma Tomato Bruschetta

Tomato, garlic, balsamic vinegar and olive oil with fresh mozzarella 6

Baked Brie in Pastry

Brie baked in a light, flakey crust with stone fruit chutney (serves two) 15

Chicken Quesadilla

Chicken, feta, sun-dried tomato pesto, and provolone, served with a sun-dried tomato aioli 9

Crab Stuffed Portobello

Roasted portobello mushroom stuffed with crab meat and fontina cheese 12

Atlantic Smoked Salmon Flatbread

Smoked salmon, marinated European cucumber, red onion, arugula and feta cream spread, drizzled with a miso aioli 11

Prosciutto and Fig Flatbread

Sweet fig jam, savory prosciutto, and creamy cambozola cheese 10

Steak and Mushroom Flatbread

Roasted garlic, caramelized onions, and crumbled blue cheese 12

Chicken and Portobello Quiche

Baked with a triple cheese blend and served with mixed greens tossed in balsamic vinaigrette 10

The Grape Crab Cakes

Served with Creole aioli and arugula 15

Lamb Chops

Roasted New Zealand lamb chops served with gratin potato and a black cherry and port reduction

Three Chops 15

Five Chops 20

SOUPS, SANDWICHES & SALADS

Corn & Crab Chowder

A savory chowder with lump crab, andouille sausage 8

Creamy Baked Potato Soup

Topped with applewood smoked bacon, cheddar cheese, and chives 7

Shrimp and Crab Salad

Fresh shrimp and crab meat in a creamy lemon-herb dressing served on a bed of mixed greens, cucumber, tomato and balsamic vinaigrette 15

Caesar Salad

Romaine, croutons and imported Parmesan 7

Add Chicken 4

Add Shrimp 6

Add Tenderloin 8

Chopped Greek Salad

With feta cheese, tomato, onion, olives, garbanzo beans, and peperoncini with house-made vinaigrette 8

Add Chicken 4

Add Shrimp 6

Add Tenderloin 8

Chicken Club

Grilled chicken breast, applewood smoked bacon, lettuce, tomato and coarse grained mustard sauce on a fresh baked roll 10

Tenderloin Steak Sandwich

Encrusted beef tenderloin prepared medium rare, served with caramelized onions and blue cheese sauce 15

DESSERTS

The Grape's Signature Chocolate Fondue

Served with fresh fruits, cakes and s'mores.

For Two 15

For Four 25

Vanilla Cheesecake Crème Brûlée

Vanilla cream cheese infused crème brûlée, served with whipped cream and fresh berries 9

Fresh Seasonal Berries

With vanilla whipped cream 8

Apple Cobbler

Cinnamon and caramel apples with a butter crunch topping, served warm with vanilla bean ice cream 9

Chocolate Cream Cheese Brownie

Drizzled with caramel sauce, served warm and topped with a scoop of vanilla bean ice cream 8