

# White Wine

**Mumm Napa Brut Prestige (187 ml) \$7**

Bright citrus, red apple, stone fruit and creamy vanilla aromas, with hints of toast, honey and gingerbread spice.

**Maschio Prosecco Brut \$8**

Light straw yellow in color with a lively froth. Features a bouquet of white peach and orange blossoms, fruit forward with peach and melon hints.

**G.H. Mumm Brut \$75**

An explosion of freshness in the mouth, followed by strong persistence. The complex aromas of fresh fruit and caramel perpetuate the intensity.

**Ruffino Moscato d'Asti \$7 \$25**

Pleasantly sweet and fragrant with distinct notes of peach and orange blossoms.

**Chateau Ste. Michelle Riesling \$7 \$26**

The wine offers crisp apple aromas and flavors with subtle mineral notes.

**Kung Fu Girl Riesling \$9 \$27**

Think Fuji apple, shiro plum, lime leaves. Focused and a very long, minerally finish.

**White Doe White Blend \$9 \$27**

A chenin and viognier blend. The chenin delivering juicy flavors of white grapes, honeydew melon, and fresh citrus characteristics, then layered upon Viognier's classic white peach flavors, exquisite floral notes and its nuance of tropical fruit.

**Oyster Bay Sauvignon Blanc \$10 \$30**

A concentration of tropical and gooseberry flavors with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

**Rodney Strong Sauvignon Blanc \$9 \$27**

Fresh, crisp and highly aromatic. The warm Alexander Valley fruit gives this wine ripe peach and pineapple characteristics, while the cooler Russian River Valley fruit offers zesty citrus notes of lemon and slightly herbaceous qualities.

## White Wine Feature

**Robert Mondavi Private Selection  
Bourbon Barrel Aged Chardonnay**

\$9 glass | \$32 bottle

Aged in Bourbon Barrels this rich chardonnay has flavors of grilled pineapple, toasted coconut and toffee.



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**Emmolo Sauvignon Blanc** \$15 \$45

An elegant and refined style of Sauvignon Blanc that is subtle and balanced, with minerality and bright natural acidity.

**Ruffino Lumina Pinot Grigio** \$7 \$26

Offers golden apple, honeyed pear, and citrus notes, along with a pleasant touch of minerality. Medium-bodied, lively and clean, this is a well-balanced wine with crisp acidity and a satisfying finish.

**Vino Pinot Grigio** \$9 \$27

Italian inspired, locally produced. Cut summer grass gives way to white nectarine, honeysuckle, Italian melon and white anise, crushed seashells and minerals.

**Santa Margarita Pinot Grigio** \$55

Has a fresh, clean bouquet and a crisp, sophisticated flavor brightened with hints of citrus.

**Jacob's Creek Chardonnay** \$7 \$25

Medium-bodied wine with flavors of lemon, ripe peach and melon balanced.

**Oyster Bay Chardonnay** \$10 \$30

Concentrated aromas and flavors of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish.

**Davis Bynum Chardonnay** \$12 \$35

Aromas of baked apple, citrus and white floral. On the palate the wine opens up with brioche, lemon meringue and toasty baking spices, with a lush finish that is balanced with acidity and a rich creaminess.

**Woodbridge White Zinfandel** \$5 \$18

Lightly sweet and refreshing, with delicate fresh fruit character reminiscent of summer berries and orange.

**Belle Provençale Rosé** \$9 \$28

Lovely white flower aromatics with melon cherry and white peach flavors.

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