



## Bottle Favorites

*"Our Exclusive Selection From Around the World"*

### Reds

		<b>B</b>
<i>Chateau Aux Arc</i>	<i>Muscadine</i>	\$ 24
<i>Paringa</i>	<i>Sparkling Shiraz</i>	\$ 36
<i>Recanati</i>	<i>Kosher Cabernet</i>	\$ 36
<i>Montinore</i>	<i>Pinot Noir - 'Estate Reserve'</i>	\$ 56
<i>St. Supery</i>	<i>Merlot</i>	\$ 56
<i>Montinore</i>	<i>Pinot Noir - 'Graham's Block'</i>	\$ 66
<i>St. Supery</i>	<i>Cabernet Sauvignon</i>	\$ 66
<i>Villafonte</i>	<i>Merlot / Cabernet</i>	\$ 66
<i>Ardente</i>	<i>Valpolicella</i>	\$ 68
<i>L'Aventure</i>	<i>Cabernet / Syrah - 'Optimus'</i>	\$ 78
<i>Darioush</i>	<i>Cabernet Sauvignon</i>	\$ 98
<i>Cheval Des Andes</i>	<i>Malbec / Cabernet</i>	\$ 99
<i>Clos Apalta</i>	<i>Chilean Blend</i>	\$ 100
<i>Oroppas</i>	<i>Cabernet Sauvignon</i>	\$ 110
<i>Chateau Bellevue</i>	<i>+++ (1.5L)</i>	\$ 130
<i>Reynolds Family</i>	<i>Cabernet Sauvignon - 'Stags Leap'</i>	\$ 160

### Whites

<i>Maddalena</i>	<i>Muscat</i>	\$ 24
<i>Montinore</i>	<i>Sweet Riesling</i>	\$ 24
<i>Montinore</i>	<i>Gewurztraminer</i>	\$ 24
<i>Sinean</i>	<i>Gewurztraminer</i>	\$ 36
<i>Terradora</i>	<i>Greco d' Tufo</i>	\$ 46
<i>St. Supery</i>	<i>Chardonnay</i>	\$ 46
<i>Santa Margherita</i>	<i>Pinot Grigio</i>	\$ 50
<i>Grgich Hills</i>	<i>Fume Blanc</i>	\$ 56
<i>Grgich Hills</i>	<i>Chardonnay</i>	\$ 75



## *Enomatic Menu*

*"A Small Selection of Our Featured Wines"*

### *Reds*

		<b>G</b>	<b>B</b>
<i>LaFond</i>	<i>Pinot Noir</i>	\$ 10.00	\$ 50
<i>Concannon</i>	<i>Pinot Noir</i>	\$ 6.00	\$ 24
<i>Faiveley</i>	<i>Pinot Noir</i>	\$ 7.75	\$ 36
<i>Chateau Ste. Michelle</i>	<i>Merlot</i>	\$ 7.75	\$ 36
<i>Clos La Coutale Cahors</i>	<i>Malbec</i>	\$ 7.75	\$ 36
<i>Turnbull</i>	<i>Cabernet Blend</i>	\$ 8.50	\$ 42
<i>Baron Phillippe de Rothschild</i>	<i>Cabernet Sauvignon</i>	\$ 7.75	\$ 36
<i>Felino</i>	<i>Malbec</i>	\$ 7.75	\$ 36
<i>Villa Diana</i>	<i>Sangiovese</i>	\$ 6.00	\$ 24
<i>Gemtree</i>	<i>Shiraz / Cab Blend</i>	\$ 6.00	\$ 24
<i>Greener Planet</i>	<i>Shiraz/ Cab/ Merlot Blend</i>	\$ 6.00	\$ 24
<i>Turkey Flat</i>	<i>Australian Blend</i>	\$ 10.00	\$ 50
<i>J Vidal Fleury</i>	<i>Syrah</i>	\$ 7.75	\$ 36
<i>Buoncristiani O.P.C.</i>	<i>California Blend</i>	\$ 13.50	\$ 68
<i>Silver Oak</i>	<i>Cabernet Sauvignon</i>	\$ 31.50	\$ 131

### *Whites*

<i>Vertikal</i>	<i>Riesling</i>	\$ 6.00	\$ 24
<i>Pure Evil</i>	<i>Chardonnay</i>	\$ 6.00	\$ 24
<i>Tormaresca</i>	<i>Chardonnay</i>	\$ 6.00	\$ 24
<i>Chateau Aux Arc</i>	<i>Arkansas Chardonnay</i>	\$ 6.00	\$ 24
<i>Sauvion Sancerre</i>	<i>Sauvignon Blanc</i>	\$ 10.00	\$ 50
<i>Villa Cornaro</i>	<i>Pinot Grigio</i>	\$ 6.00	\$ 24

*"Ask About Joining Our Wine Club"*



<i>Other Wines</i>
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	<b>G</b>	<b>B</b>
<b><u>House Wines:</u></b>		
<i>Sycamore Lane White Zinfandel</i>	\$ 5.50	\$ 20
<i>Sycamore Lane Pinot Grigio</i>	\$ 5.50	\$ 20
<i>Wild Pig Chardonnay</i>	\$ 5.50	\$ 20
<i>Wild Pig Merlot</i>	\$ 5.50	\$ 20
<i>Wild Pig Syrah</i>	\$ 5.50	\$ 20
<i>Sophia Coppola Sparkling</i>	\$ 6.00	
 <b><u>Sparkling Wine:</u></b>		
<i>Castillo Perlada Cava Rose, Spain</i>		\$ 20
<i>Codorniu Cava Reserva Raventos, Spain</i>		\$ 24
<i>Summaroca Brut, Spain</i>		\$ 24
<i>Gaston Chiquet Brut 'Tradition' (375ml)</i>		\$ 36
<i>Gloria Ferrer 'Royal Cuvee' CA</i>		\$ 57
<i>Piper Heidesick Sauvage Rose</i>		\$ 61
<i>Gaston Chiquet Brut 'Tradition'</i>		\$ 72
<i>Veuve Clicquot 'Yellow Label'</i>		\$ 84
<i>Krug Grande Cuvee</i>	<i>"For Special Occasions"</i>	\$ 195
 <b><u>Sweet Semi-Sparkling:</u></b>		
<i>Rosa di Rosa, Italy</i>		\$ 24
<i>Moscato D'Asti</i>		\$ 24
 <b><u>Dessert or Cigar Wines:</u></b>		
<i>Turkey Flat Pedro Ximez Sherry</i>	\$ 10.00	\$ 61
<i>Maison Serrene Petite Champagne Cognac</i>	\$ 10.50	
<i>Churchill's 10 year Tawny</i>	\$ 8.00	
<i>Remy Brandy</i>	\$ 3.75	



## Tapas Boards

We have found that people who enjoy Wine also enjoy eating smaller portions of a wide variety of food. Therefore, we created our Menu in the Tapas tradition of Pairing & Sharing. Our Food is served on cutting boards, and designed to compliment & accentuate your Wine Tasting Experience. Kitchen Closes @ 11pm.

### Breads

<u>Red Pepper Hummus</u>	\$6
<i>Seasoned with Paprika and served with Grapes and Toasted Whole Wheat Pita</i>	
<u>Pesto Bruschetta</u>	\$7
<i>Bowl of Warm Pesto Served with Parm Shavings and Toasted French Bread</i>	
<u>Tomato Basil Bruschetta</u>	\$7
<i>Bowl of our Tomato, Basil, &amp; Garlic Tapenade Served with Toasted French Bread</i>	
<u>The Triumvirate</u>	\$15
<i>Red Pepper Hummus, Pesto Bruschetta, &amp; Tomato Basil Bruschetta. Perfect for Sharing</i>	
<u>Gorgonzola &amp; Honey Bruschetta</u>	\$8
<i>TWC's Signature Combination of Toasted French Bread topped with Gorgonzola, and Drizzled with Honey</i>	

### Cheese Boards

*Selection of Artisan Cheeses served with Toasted French Bread and Assorted Fruit & Nuts*

*Choose From:*

*Brie (Fra), Drunken Goat (Esp), Gorgonzola (USA), Parmigiano (Ita), Manchego (Esp), White Cheddar (Ire)*

<u>Pick Three</u>	\$8
<i>Any 3 cheeses</i>	
<u>Pick Four &amp; Antipasto</u>	\$14
<i>Any 4 Cheeses along with Cured Italian Meats Sliced in-house Daily</i>	

### Fruit & Chocolate

<u>Prosciutto &amp; Melon Skewers</u>	\$7
<i>Organic Melon (from The Farmer's Market when available), wrapped in Prosciutto with Balsamic Drizzle</i>	
<u>Fortified Peaches</u>	\$9
<i>Organic Peaches (from The Farmer's Market when available) in a Snifter with 3 oz of Churchill Tawny Port</i>	
<u>Organic Chocolate Selection</u>	\$6
<i>Rich Dark Chocolate &amp; Blueberry Lavender Infusion. Served with Fresh Strawberry &amp; Nuts</i>	
<u>Add One Chocolate</u>	\$3
<i>Add your choice of one of our Organic Chocolates to another order</i>	

*\*We Proudly Serve Hand-Cut French Bread Made Fresh Daily from Stone Mill Bakery*