

Uncork & Unwind Specials

Red Wine Club Selections

	Taste	Glass	Bottle
Top Selection: Shiraz – South Africa Ruby red color with abundant smoke and spicy.	\$4	\$11.25	\$42
No. 2 Selection: Bonarda – Argentina Minerality backed by cassis, red pepper spice and ripe plum.	\$2.75	\$8	\$30

Mystery Flight

A Mystery Flight is 3 – 2oz pours of random wines not on our regular wine list.

White Flight \$9 Red Flight \$10

Uncorked Hour

Served from 3 p.m. – 5 p.m. – Tuesday – Friday

Wine Prices ~ \$5 glass

(Regular Hours - \$8 glass)

Bubbly Wine

Lambrusco

Dry Lambrusco with a light red cherry color. Delicate & fine, it has a fragrant aroma & fresh fruit scents.

JP Chenet Brut Blanc de Blancs

Light w/faint floral aromas, highlighting notes of lime, fresh & lively, perfect balance of fruit & acidity.

White Wine

Riesling

Chateau Diana – Aromatic w/floral & citrus fruits lots of bright orange & apple. Flavors are clean & elegant w/honeysuckle throughout.

Chardonnay

Tuesday Cellars – Lightly toasted undertones that contribute to a smooth, creamy, well-balanced finish.

Red Wine

Cabernet Sauvignon

Abbey Page – Ripe notes of blackberry, raspberry & cassis w/subtly oaked backbone & hints of herbs & spice.

Red Blend

Lone Birch – A bouquet of dark berry & spice leading to a smooth finish w/soft lingering tannins.

Primitivo (Italy)

12 e Mezzo – Elegant ruby red color, w/intense fruity scents of mature plums, tobacco leaves & cocoa.

Uncorked Appetizers

Uncorked Appetizers priced as marked during Uncorked Hours of 3 to 5 Tuesday - Friday

Bread & Oil – Sliced Baguette, Balsamic w/Roasted Garlic Oil	\$3
Artichoke Dip – (GF) Artichoke Parmesan Dip w/Sweet Potato Chips	\$5
Hummus Dip – (GF) Hummus & Fresh Veggies	\$5
Pesto Sun Dried Tomato Torta – Cheese, Pesto topped w/Sweet & Tart Tomatoes w/crackers	\$5
Gorgonzola Torta – Gorgonzola cheese & pears topped w/ hazelnuts & cranberries w/crackers	\$5

Beer & Cider

\$1 off Beers or Cider

Wireless Password: 3609439463