

WINE & BEER PAIRING MENU

*Prices do not include 7% tax and gratuity. Cash is not accepted.

HOUSE WINES (BY GLASS AND BOTTLE)

\$7 glass / \$30 bottle

Hacienda Burgundy (Red)

Perfect with tomato-based pasta or roasted chicken

Hacienda Chablis (White)

Great with creamy pastas or seafood risotto

RED WINES (BY BOTTLE)



\$45

Poggiotondo Chianti 2022

Classic with lasagna or pasta marinara



\$65

Badia a Coltibuono Chianti 2022

Bold, ideal with Bolognese or braised meats



\$45

Angeline Pinot Noir 2023

Smooth with mushroom ravioli



\$65

Bonanza Cabernet Sauvignon NV

Great with short ribs or hearty sauces



\$25

Josh Cellars Cabernet Sauvignon (375ml)

Dark fruit, hints of vanilla and oak

WHITE WINES (BY BOTTLE)



\$45

Bouchard Aîné Chardonnay 2023

Creamy pasta or buttery chicken dishes



\$65

Sancerre (Hubert Brochard)

Excellent with shrimp or goat cheese salad



\$25

Josh Cellars Chardonnay (375ml)

Citrus, peach, and vanilla notes



\$45

Prosecco Pasqua

Perfect with tiramisu or as an aperitif



\$28

Freixenet Cava Brut (375ml)

Crisp pairing for appetizers or dessert

SPARKLING WINES (BY BOTTLE)

BEERS

Bud Light / Michelob Ultra / Stella Artois 12oz

\$6

Cisco Whale's Tale 12oz

Earthy, pairs with mushrooms or meat

\$8

Brent Water IPA 16oz

Hoppy and vibrant, great with tomato-based sauces

\$10