



OCEANFRONT DINING & BAR

WINE LIST

Cabernet Sauvignon

- Epica, Chile* ▪ 8/29
 - Josh Cellars Craftsman, California* ▪ 10/34
 - Louis Martini, Sonoma* ▪ 11/40
 - Coppola Director's Cut, Alexander Valley* ▪ 60
 - Stag's Leap, Napa Valley* ▪ 96
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Champagne & Sparkling

- Mionetto Prosecco, Italy (Split)* ▪ 9
 - Mionetto Brut Rose, Italy (Split)* ▪ 10
 - William Wycliff, Brut Champagne, Italy* ▪ 8/30
 - Mumm Cuvee, Napa* ▪ 45
 - Nicolas Feuillatte Champagne, France* ▪ 94
 - Veuve Clicquot, Yellow Label, Champagne* ▪ 100
 - Dom Pérignon, France* ▪ 275
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Pinot Noir

- Mark West, California* ▪ 9/31
 - Meiomi, California* ▪ 11/42
 - La Crema, Sonoma Coast* ▪ 54
 - Belle Glos, "Clarke & Telephone", Santa Lucia Highlands* ▪ 89
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Chardonnay

- Sycamore Lane, California* ▪ 8/26
 - Kendall-Jackson, California* ▪ 10/34
 - Rodney Strong, Chalk Hill, Sonoma* ▪ 12/39
 - Sonoma Cutrer, Russian River* ▪ 48
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Merlot

- Red Rock, California* ▪ 8/29
 - Kenwood, Sonoma* ▪ 10/34
 - Duckhorn, Napa Valley* ▪ 95
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Sauvignon Blanc

- Liquid Light, Washington (105 calories per glass)* ▪ 9/31
 - Kim Crawford, New Zealand* ▪ 10/33
 - Blue Rock, Baby Blue Blanc, Sonoma* ▪ 52
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Alternative Red

- Kaiken, Malbec, Argentina* ▪ 9/31
 - 9 Stones, Shiraz, Australia* ▪ 28
 - 7 Deadly Zins, Zinfandel, California* ▪ 37
 - Blue Rock, Baby Blue Red Blend, Sonoma* ▪ 60
 - The Prisoner, Red Blend, Napa Valley* ▪ 80
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Pinot Grigio

- Antinori Santa Cristina, Pinot Grigio, Italy* ▪ 8/29
 - Maso Canali Pinot Grigio, Trentino Italy* ▪ 10/34
 - Santa Margherita Pinot Grigio, Italy* ▪ 48
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Alternative White

- Listel Rose, Grains de Gris, Sable de Camargue* ▪ 8/32
 - 14 Hands Moscato, Columbia Valley* ▪ 9/32
 - Castello di Poggio Moscato, Italy* 11/40
 - Relax Riesling, Germany* ▪ 8/29
 - Sycamore Lane White Zinfandel, California* ▪ 8/26
 - Whispering Angel Rose, Provence France* ▪ 38
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\$30 corkage for personal bottles

