



OCEANFRONT DINING & BAR

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## WINE LIST

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### Cabernet Sauvignon

- Sycamore Lane, California* ▪ 10/32  
*Josh Cellars Craftsman, California* ▪ 11/34  
*Louis Martini, Sonoma* ▪ 12/40  
*Coppola Director's Cut, Alexander Valley* ▪ 60  
*Stag's Leap, Napa Valley* ▪ 96
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### Champagne & Sparkling

- Mionetto Prosecco, Italy (Split)* ▪ 10  
*William Wycliff, Brut Champagne, Italy* ▪ 10/32  
*Mumm Cuvee, Napa* ▪ 45  
*Perrier-Jouët Grand Brut, France* ▪ 88  
*Veuve Clicquot, Yellow Label, France* ▪ 100
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### Pinot Noir

- Noble Vines, Monterey* ▪ 10/32  
*Meiomi, California* ▪ 12/42  
*La Crema, Sonoma Coast* ▪ 54  
*Belle Glos, "Clarke & Telephone", Santa Lucia Highlands* ▪ 89
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### Chardonnay

- Sycamore Lane, California* ▪ 10/32  
*Kendall-Jackson, California* ▪ 12/35  
*Rodney Strong, Chalk Hill, Sonoma* ▪ 13/39  
*Sonoma Cutrer, Russian River* ▪ 48
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### Merlot

- Kenwood, Sonoma* ▪ 10/34  
*Duckhorn, Napa Valley* ▪ 95
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### Sauvignon Blanc

- Liquid Light, Washington (105 calories per glass)* ▪ 10/32  
*Kim Crawford, New Zealand* ▪ 12/35  
*Blue Rock, Baby Blue Blanc, Sonoma* ▪ 52
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### Alternative Red

- Kaiken, Malbec, Argentina* ▪ 11/32  
*9 Stones, Shiraz, Australia* ▪ 30  
*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* ▪ 10/32  
*Maso Canali Pinot Grigio, Trentino Italy* ▪ 12/35  
*Santa Margherita Pinot Grigio, Italy* ▪ 48
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### Alternative White

- Chateau d'Esclans The Beach Rose, France* ▪ 11/32  
*Castello di Poggio Moscato, Italy* 11/40  
*Relax Riesling, Germany* ▪ 10/32  
*Whispering Angel Rose, Provence France* ▪ 38



\$30 corkage for personal bottles

