



OCEANFRONT DINING & BAR

WINE LIST

Cabernet Sauvignon

- Epica, Chile* ▪ 9/32
Josh Cellars Craftsman, California ▪ 10/34
Louis Martini, Sonoma ▪ 11/40
Coppola Director's Cut, Alexander Valley ▪ 60
Stag's Leap, Napa Valley ▪ 96

Champagne & Sparkling

- Mionetto Prosecco, Italy (Split)* ▪ 9
William Wycliff, Brut Champagne, Italy ▪ 8/32
Mumm Cuvee, Napa ▪ 45
Perrier-Jouët Grand Brut, France ▪ 88
Veuve Clicquot, Yellow Label, France ▪ 100

Pinot Noir

- Noble Vines, Monterey* ▪ 9/32
Meiomi, California ▪ 11/42
La Crema, Sonoma Coast ▪ 54
Belle Glos, "Clarke & Telephone", Santa Lucia Highlands ▪ 89

Chardonnay

- Sycamore Lane, California* ▪ 8/32
Kendall-Jackson, California ▪ 10/34
Rodney Strong, Chalk Hill, Sonoma ▪ 12/39
Sonoma Cutrer, Russian River ▪ 48

Merlot

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

Sauvignon Blanc

- Liquid Light, Washington (105 calories per glass)* ▪ 9/32
Kim Crawford, New Zealand ▪ 11/35
Blue Rock, Baby Blue Blanc, Sonoma ▪ 52

Alternative Red

- Kaiken, Malbec, Argentina* ▪ 10/32
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

Pinot Grigio

- Antinori Santa Cristina, Pinot Grigio, Italy* ▪ 9/32
Maso Canali Pinot Grigio, Trentino Italy ▪ 10/34
Santa Margherita Pinot Grigio, Italy ▪ 48

Alternative White

- Bertrand Cote Des Roses Rose, France* ▪ 10/32
Terra d'Oro Moscato, California ▪ 9/32
Castello di Poggio Moscato, Italy 11/40
Relax Riesling, Germany ▪ 9/32
Whispering Angel Rose, Provence France ▪ 38



\$30 corkage for personal bottles

