



HOUSE WINE
 Sycamore Lane, California
 Cabernet Sauvignon, Merlot,
 Chardonnay & Pinot Grigio
 Walnut Crest, Sauvignon Blanc, Chile
 By the glass \$6



RED WINES

**Medium Body
 Light to Moderate Intensity**

<i>El Don, Organic Merlot, Chile</i>	glass \$8	bottle \$28
<i>Mark West, Pinot Noir, California</i>	glass \$9	bottle \$32
<i>Norton, Malbec, Argentina</i>	glass \$7	bottle \$25
<i>Peace, Shiraz, Australia</i>	glass \$8	bottle \$28
<i>Joseph Drouhin, Beaujolais-Village, France</i>	glass \$8	bottle \$28

**Full Body
 Moderate to Full Intensity**

<i>Avalon, Cabernet, California</i>	glass \$7	bottle \$25
<i>Excelsior, Cabernet, South Africa</i>	glass \$8	bottle \$28
<i>Snoqualmie, Cab/Merlot, Washington</i>	glass \$8	bottle \$28
<i>Four Vines, Old Vine Zinfandel, California</i>	glass \$9	bottle \$32
<i>Signano Chianti Colli Senesi, Italy</i>	glass \$11	bottle \$39

Special Selection Bottles

<i>'05 Drouhin Chablis, Grand Cru Vaudesir, 100%Chardonnay, France</i>	\$120
<i>'05 Domaine Heresztyn, Burgundy, France</i>	\$56
<i>Cinnabar, Mercury Rising, Meritage, California</i>	\$56
<i>Cinq Cepages, Cabernet, California</i>	\$125
<i>Clos Du Val, Cabernet, Napa Valley</i>	\$95
<i>'06 Duckhorn, Paraduxx Meritage, Napa Valley</i>	\$85
<i>'04 Guigal, Chateauneuf-du-Pape, France</i>	half bottle \$45

**Ask about Teri's
 Sommelier Selection of the month!**

PORTS, SHERRY & DESSERT WINE

<i>Dow's</i>	\$7
<i>Rozés, White Port</i>	\$7
<i>Dry Sack</i>	\$7
<i>Deco Chocolate Port</i>	\$10
<i>Clos Dady Sauternes, France</i>	\$10

WHITE WINES

**Light Body
 Sweet and Fruity**

<i>San Giuseppe, Pinot Grigio, Italy</i>	glass \$8	bottle \$28
<i>Big Fire, Pinot Gris, Oregon</i>	glass \$11	bottle \$39
<i>Pine Ridge, Chenin Blanc-Viognier, California</i>	glass \$11	bottle \$39
<i>Flying Fish, Riesling, Washington State</i>	glass \$8	bottle \$28
<i>Heinz Eifel, Auslese Riesling, Germany</i>	glass \$9	bottle \$32
<i>Beringer, White Zinfandel, California</i>	glass \$6	bottle \$22

**Medium Body
 Crisp to Dry**

<i>Excelsior, Chardonnay, South Africa</i>	glass \$7	bottle \$25
<i>Allan Scott, Sauvignon Blanc, New Zealand</i>	glass \$10	bottle \$39

**Full Body
 Moderate to Full Intensity**

<i>Tilia, Chardonnay, Argentina</i>	glass \$7	bottle \$25
<i>Mark West, Chardonnay, California</i>	glass \$9	bottle \$32
<i>Domaine Chavy-Chouet White Burgundy, France</i>	glass \$11	bottle \$39

SPARKLING WINES – CHAMPAGNE

<i>Simonet, France</i>	glass \$6	bottle \$22
<i>Montelliana, Prosecco, Italy</i>	glass \$7	bottle \$25
<i>Gruet, Blanc de Noir, New Mexico</i>		bottle \$32
<i>Boizel, Brut Reserve</i>		split \$35
<i>Vueve Cliquot Brut Yellow Label Champagne</i>		bottle \$85

We recommend you choose a bottle, it's a better value. Virginia law allows you to take a partial bottle home with you if you don't finish it while you're dining.

Tuesday nights are ½ priced Bottle night!

*With a purchase of an entrée
 Excludes "20 under 20" wines and sparkling*