

# WINES

## FALL TACO WINE

castello del poggio, barbera

piedmont, italy '08

served chilled with lots of bright red fruits with hints of toasted marshmallows and neapolitan ice cream

9./35.

## RED

<b>urbanite</b> 'redart' cabernet blend, california '08 – yummy wine by our buddy luis moya	7./28.
<b>terra rosa malbec</b> , mendoza, argentina '09 – sweet and spicy with a little smoke	8./32.
<b>oreana pinot noir</b> , santa barbera, california '08 – smooth with jammy tart summer fruit	8./32.
<b>sierra cantabria</b> , rioja, spain '09 – hints of smoke with ripe berries and plum	8./32.
<b>santa carolina cabernet sauvignon</b> , colchagua, chile '09- pepper and chocolate	8./32.
<b>zantho zweigelt</b> , burgenland, austria '07 – earth, spice and raspberries	35.
<b>crozes-hermitage chapoutier</b> 'petite ruche' syrah, france '07 –licorice and spice	46.
<b>evodia</b> , garnacha, spain '09 – big chewy berry flavors with a nice peppery finish	28.
<b>torbreck</b> 'woodcutter's shiraz' barossa valley, south africa '08 – bright and lively	42.
<b>terre rouge syrah</b> , californina '07- wild raspberry, laced with pepper and tar	40.
<b>quivira zinfandel</b> , sonoma, california '08 deep dark red and black fruit flavors	35.

corkage is ~~\$100 per bottle~~ free for the first bottle

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## SHERRY

- la gitana** ‘manzanilla’ **palamino fino**, sanlúcar—the greatest aperitif on the planet. duh 8.  
**hidalgo clásica** ‘amontillado’ **palamino fino**, jerez –caramel and nuts on the palate 7.

## BUBBLES

- barcino xarello/macabeo/parellada** penèdes, nv - creamy and complex with fresh herbs 7./35.

## WHITE

- y+b sauvignon blanc**, australia ‘09 – bright with gobs of lime, peach and minerals 7./28.  
**ambria chardonnay**, santa barbara, california ‘07 – oak & butter &, blah, blah, blah 9./36.  
**caliberico verdelho**, lodi, california ‘10 – dry, light and crisp with green apples & fennel 8./32.  
**loredona riesling**, monterey, california ’09- nectarines with a touch of honeysuckle 7./28  
**benvolio pinot grigio**, friuli. italy ‘10 –starfruit with a nice crisp acidity 8./32.  
**crios torrontes**, argentina ‘10 – fruity, floral and crisp with honeydew and white pear 8./32.  
**domaine de bernier chardonnay**, loire valley, france ‘09 - no oak, no butter, nice & clean 28.  
**urki honndurrabi zurri**, txacoli ,08 –effervescent and dry with bright green apples 42.  
**odysseus garnatxa blanca**, priorat ‘10 – peach, tarragon and sea salt with great length 42.  
**benaza godello**, monterrei ‘08 – complex and dry with green melons, apples and slate 33.

## ROSÉ

- tariquet syrah**, gascony, france ‘09 – full bodied & spicy with tons of ripe summer fruit 8/32.