Try all 6 for $9
Tasting fee waived with
any full-sized bottle purchase!
Try all 6 paired for $12

BUY 5 BOTTLES, GET 1 FREE!

Wine Slushy: $8
Charcuterie Board: $12
Bourbon Tasting: $25
Featured Wednesday Wine: $4/glass
Moscofilero 2023.
Skouras - Peloponnese, Greece

Wine Menu

	Glass	Bottle	Six Bottles
Dry Sparkling Wine			
Crémant Extra Brut 2019. Domaine Christophe Mittnacht - France	$10	$26.99	$134.95
Savor the bright interplay of citrus zest, green apple, and delicate brioche, lifted by a refined chalky minerality. A fine, persistent mousse and vibrant acidity carry the palate toward a crisp, dry finish layered with subtle stone fruit tones and lingering mineral elegance. **ABV 13%**			
Paired with Brie			
Rich, creamy texture and an earthy, bloomy rind in the cheese are lifted by the wine's bright acidity, fine bubbles, and citrus driven freshness, creating a balanced contrast that keeps the pairing light and refined.			
Dry White Wine			
Pinot Gris 2023. Maison Noir Wines - Dundee, Oregon	$11.5	$34.94	$174.95
Celebrate a record setting Oregon harvest with the vibrant 2023 vintage, bursting with lush apple, pear, and peach tones balanced by lively acidity—an irresistibly bright, refreshing wine that turns every sip into a joyful moment. **ABV 13.1%**			
Paired with Ricotta			
Bright acidity, citrus notes, and subtle spice make this wine an ideal match for mild, creamy ricotta, cutting through its richness while complementing its delicate texture and fresh herbal, honeyed, or citrus accents.			
Dry White Wine			
Chablis 2022. Domaine Drouhin Vandon - Chablis, France	$11.5	$29.99	$149.95
Experience the refined character of this dry, crisp Burgundy Chardonnay, shimmering with a pale gold hue and lifted by aromas of fresh lemon and citrus, culminating in a long, mineral driven finish with distinctive stony nuance. **ABV 12.5%**			
Paired with Lemon Bar			
Bright, tangy lemon notes in the dish are complemented by the wine's high acidity and mineral driven citrus character, creating a harmonious balance that lifts the flavors without overwhelming them			
Dry White Wine			
Riesling 2024. Blue Nun Wines - Mosel, Germany	$8.5	$22.99	$114.95
Delight with vibrant fruity aromas and bright citrus and orchard notes, carried by a crisp, refreshing profile that pairs effortlessly with white meats, fish, or spicy dishes and shines equally well as an aperitif or casual sip among friends. **ABV 8.5%**			
Paired with Apple Slice			
Juicy, stone fruit tinged apple slices pair seamlessly with this wine, whose high acidity and inherent apple and stone fruit notes create a bright, harmonious match.			
Dry Rose Wine			
Rosé 2023. Hampton Water - Pays d'Oc, France	$10	$26.99	$134.95
Crafted through the collaboration of Gérard Bertrand, Jon Bon Jovi, and his son Jesse, the 2023 Hampton Water rosé delivers a vibrant, medium bodied blend of Grenache, Cinsault, and Mourvèdre, bursting with notes of melon, cherry, stone fruit, dried herbs, and subtle spice, all carried by a wet stone minerality and a delicate touch of oak. **ABV 13%**			
Paired with Prosciutto & Watermelon			
Salty, fatty prosciutto is balanced by a dry California Rosé, whose high acidity and bright red fruit notes cut through the richness and beautifully complement the sweet, juicy watermelon.			
Dry Red Wine			
Petite Pearl 2021. Country Heritage - LaOtto, Indiana	$8.5	$21.99	$109.95
Unfold rich dark fruit depth with notes of blueberry and plum supported by substantial tannins, delivering a complex, spicy profile often praised as "not quite as sweet as a Moscato" and well suited for dining. **ABV 12%**			
Paired with Milk Chocolate Sea Salt Caramels			
Savory sweet caramel is beautifully balanced by the wine's earthy, smoky notes and subtle spicy finish, creating a complementary contrast that enhances both elements.			

Hours Monday-Thursday 1-8 PM | Friday & Saturday 1-9 PM