

Wine by the Glass and Bottle

vintage and price may vary slightly from restaurant to restaurant

SPARKLING WHITES AND CHAMPAGNE

- Moscato d'Asti Marchesi De Gresy "La Serra," Italy 32.00
- Frexinet Cordon Negro Brut Cava, Spain 6.25 (split)
- Mumm "Cuvee Napa" Brut, Napa Valley, CA 9.50 / 55.00
- Veuve Clicquot "Yellow Label" Brut, France 36.00 / 68.00
- Moet Chandon "White Star", Epernay 17.00 (split)

SWEET AND FRUITY WHITES

- Semi-Dry Riesling - Shady Lane 2007, MI 7.25 / 28.00
- Gewurztraminer - Fetzer Valley Oaks 2007, CA 6.50 / 25.00
- White Zinfandel - Fox Horn, CA 5.25 / 20.00
- Rose' d'Anjou - Remy Pannier 2006, France 6.50 / 25.00

CRISP AND CLEAN WHITES

- Pinot Grigio - Bowers Harbor 2007, MI 6.50 / 25.00
- Pinot Grigio - Ecco Domani 2007, Italy 6.00 / 23.00
- Sauvignon Blanc - Villa Maria 2007, New Zealand 7.50 / 29.00
- Sauvignon Blanc - Concha y Toro 2008, Chile 6.50 / 25.00
- Chenin Blanc-Viognier - Pine Ridge 2007, CA 7.25 / 28.00

MEDIUM BODIED CHARDONNAYS

- Chardonnay - Gilmore Collection 2005, Chile 6.00 / 23.00
- Chardonnay - "Tunnel of Elms" 2007, CA 5.50 / 21.00
- Chardonnay - Kendall-Jackson 2006, CA 8.00 / 31.00
- Chardonnay - Macon-Lugny 2006, France 7.75 / 30.00

BIGGER AND FULLER CHARDONNAYS

- Chardonnay - Sonoma-Cutrer RRR 2006, CA 9.00 / 35.00
- Chardonnay - Toasted Head 2007, CA 6.75 / 26.00
- Chardonnay - Simi 2006, Sonoma County, CA 9.25 / 36.00

JUICY REDS

- Rose's House Sangria 5.50 glass / 20.00 pitcher
- Merlot - Beringer "Tunnel of Elms" 2006, CA 5.50 / 21.00
- Pinot Noir - MacMurry Ranch 2007, CA 8.50 / 33.00
- Pinot Noir - Acacia 2006, Carneros-Napa, CA 12.00 / 47.00
- Zinfandel - Rancho Zabaco 2005, Lodi, CA 7.25 / 28.00

MEDIUM BODIED, FRUITY REDS

- Merlot - Gilmore Collection 2005, Chile 6.00 / 23.00
- Merlot - 14 Hands 2006, Washington State 6.50 / 24.00
- Merlot - Clos du Bois "North Coast" 2005, CA 9.00 / 35.00
- Cabernet - Gilmore Collection 2005, Chile 6.00 / 23.00
- Cabernet Sauvignon - "Tunnel of Elms" 2006, CA 5.50 / 21.00
- Chianti - Da Vinci 2006, Tuscany, Italy 8.50 / 33.00
- Shiraz - Angoves Red Belly Black 2007, Australia 7.00 / 27.00
- Shiraz / Cabernet - Penfolds 2007, Australia 7.00 / 27.00
- Tempranillo - Ramon Bilbao 2005, Spain 6.75 / 26.00
- Zinfandel - Alderbrook Old Vine 2004 / 2005, CA 7.75 / 30.00

BIG, FULL BODIED REDS

- Malbec - Ricardo Santos 2008, Argentina 8.50 / 33.00
- Cabernet Sauvignon - Trinchero 2006, CA 7.25 / 28.00
- Cabernet Sauvignon - Louis Martini 2004, CA 8.50 / 33.00
- Cabernet Sauvignon - Dynamite 2005, CA 9.75 / 38.00
- Cabernet Sauvignon - Joseph Carr 2005, CA 10.50 / 41.00

PRESTIGIOUS RED BLENDS

- Meritage - Hahn Estates 2006, CA 8.50 / 33.00
- Meritage - Cinnabar 2006, CA 9.50 / 37.00

DESSERT AND AFTER DINNER WINES

- Warres Warrior "Vintage Character Port", Portugal 6.00
- Shady Lane "Late Harvest Vignole", Suttons Bay, MI 7.50
- Warre's "Sir William" 10 Year Tawny Port, Portugal 8.00
- Trentadue "Chocolate Amore Port", Geyserville, CA 8.00

Seasonal Beverage List

LEMON-BASIL VODKA GIMLET

housemade lemon-basil syrup, fresh lemon juice, house vodka 5.50
try it with prairie organic vodka 6.25
or rafino valentine hand-crafted MI vodka 6.50

STRAWBERRY SANGRIA

strawberry vanilla infused rose wine
sweetened with a touch of brandy 5.25

CITRUS MOJITO

fresh lemon, lime, orange & grapefruit juices,
fresh mint leaves, bacardi limon rum, mint foam 6.25

BLACKBERRY MARGARITA

housemade blackberry purée, sauza gold tequila,
fresh lemon & lime juice, lime sugar rim 6.50

GINGER TONIC

simply the most refreshing, summer tonic around,
housemade ginger gin & tonic 5.50

MINTADE

fresh citrus juices steeped with fresh mint, mint foam 2.75

LEMON-BASIL LEMONADE

lemon-basil syrup, housemade lemonade 2.75

BLACKBERRY ICE TEA

housemade blackberry purée, orange
& black pekoe tea, hint of lemon 2.55