



OWNER'S PICKS JOHN & MATT HOMCY

Surazo, Sauvignon Blanc, Chile	\$24
Apple, citrus, pear, & tropical fruit aromas with seductive floral notes.	
Pair with: Chicken, Fish, Oyster Spinach Salad, & Pasta	
Inacayal Vineyards, Pinot Grigio, Argentina 08	\$24
Fresh & floral with citric notes mixed with white fruits & traces of licorice	
Pair with: Oysters Rockefeller, Salmon Salad, Shrimp Skewers	
Liberty School Chardonnay, CA 07	\$24
Clean, refreshing with vibrant green apple & pear flavors, very balanced, crisp finish	
Pair with: Grilled Fish, Shellfish, Chicken Piccata, Seafood Pasta	
Parducci, Sustainable Red, Lot No 92 CA 08	\$24
Lighter with a pronounced earthiness & bright fruit flavors.	
Pair with: Chicken, Veal Rib Chop, Grilled Salmon, and Quail.	
Trapiche, Malbec, Mendoza, Argentina 07	\$24
Dark fruit, hints of vanilla, and velvety texture	
Pair with: Mixed Grill, Grilled Salmon, and Lamb Rack	
Frontier Red, Lot No 92, CA (Fess Parker)	\$24
Medium bodied with flavors of pepper, black cherry, plum, & spice.	
Pair with: Kansas City, Chicken & Rib Combo, NY Strip	
Calina, Carmenere, Chile 08	\$24
Intense aromas with ripe berries, smoked bacon, & hints of vanilla.	
Pair with: Portobello Mushroom, NY Sanchez, Prime Rib Chop	
Line 39, Petite Sirah, North Coast 07	\$24
Full bodied with aromas of red & black fruits and a hint of oak.	
Pair with: Rib Eye, NY Strip, Porterhouse	