

Wines by the Glass

Featured wine



In 2012, Châteauneuf-du-Pape icons Paul and Laurence Féraud purchased a 100+ acre estate in Sorgues, and renamed it Château Pegau. It is an exceptional terroir situated less than 4 miles southeast of Châteauneuf-du-Pape. Loaded with classic Côtes du Rhône fruit and spice, the wines retain the hallmark stamp and identity of Pegau. “Maclura” is a type of Osage Orange tree (also known by the name Hedge Apple). There are many of these trees on the Chateau grounds, inspiring the name of this cuvée.

Intense aromas of cassis, blackberry, and spice, with soft, ripe, tannins on the palate and a lingering finish. Varietals were vinified together, fermentation of 10–14 days using native yeasts, with 2 pump-overs per day, no de-stemming. Delicately pressed and kept in enamel tanks until bottling. Unoaked.

2016 Château Pégau “Cuvée Maclura” *Grenache/Syrah/Mourvèdre/Cinsault*, Côtes du Rhône

glass 10.50 bottle 33

Sparkling Wines and Champagnes

N.V. G.H. Mumm “Grand Cordon” *Pinot Noir/Chardonnay/Pinot Meunier*, Champagne

glass 14.5 bottle 45

N.V. Charles Roux, Blanc de Blancs, Brut <i>Chardonnay/Aligote</i> , France	split 6
N.V. Villa Sandi <i>Glera</i> , Prosecco DOC	split 7.5
N.V. François Montand Brut Rosé <i>Grenache/Cinsault</i> France (Revermont)	split 7.5
N.V. Laurent-Perrier, Brut, <i>Chardonnay/Pinot Noir/Pinot Meunier</i> , Champagne	split 16.5
N.V. Suzuki Shuzouten “La Chamte” Carbonated Sake, <i>Akitakomachi (rice)</i> , Sweet, Akita	(280 ml) 16.5
N.V. Champagne Tribaut Schloesser, Brut Origine, <i>Pinot Noir/Chardonnay/Pinot Meunier</i> , Champagne	split 21

Whites by the Glass

2041 Famille Hugel <i>Gewurztraminer</i> , Classic, Alsace	11	2017 Miner Family Vineyards <i>Viognier</i> , California	9.5
2018 Domaine Pichot “Le Peu de la Moriette” <i>Chenin Blanc</i> , Vouvray	10.5	2016 Simonnet–Febvre Chablis Premier Cru, Vaillons, <i>Chardonnay</i> , Chablis Premier Cru	14
2018 Voix de la Vigne <i>Pinot gris</i> , Willamette Valley	9	2017 Pearl Morisette “Cuvée Métis Blanc” Niagara Vineyards <i>Chardonnay</i> , Niagara Peninsula VQA	14
2017 Domaine Naudet <i>Sauvignon Blanc</i> , Sancerre	12		

Today’s Special White

Ask your Server

Reds by the Glass

2017 Quentin Harel “Les Charmes” Morgon <i>Gamay</i> , Morgon	11	2014 Dashe <i>Zinfandel</i> , Dry Creek Valley	11.5
2016 Curran, Rancho La Viña <i>Pinot Noir</i> , Sta. Rita Hills	13.5	2015 Skinner <i>Mourvèdre</i> , El Dorado	12.5
2016 Victor Hugo “Hunchback” <i>Merlot/Syrah/Petit Verdot</i> , Estate bottled Templeton Gap District – Paso Robles	9	2017 Luigi Giordano Langhe <i>Nebbiolo/Arneis</i> , Langhe DOC	10
2016 Clos del Portal “Gotes del Priorat” <i>Grenache/Carignan</i> , Priorat DOQ	10	2017 Laurence Dinocheau “Les Côts” <i>Côt (Malbec)</i> , Touraine	10.5
2016 Corte Armano, Valpolicella Ripasso <i>Corvina/Rondinella</i> , Classico Superiore, Valpolicella Classico Superiore DOC	11	2014 Curatolo Arini, Sciarra Soprana, <i>Nero d’Avola</i> , Riserva Sicilia DOC	12.5
		2018 Gonet–Médeville “Cru Monplaisir” <i>Merlot/Cabernet Sauvignon/Cabernet Franc</i> , Bordeaux	13

Today’s Special Red

Ask your Server

Beer, Ale, and Cider

Lighter Beers and Ciders

5

Amstel Light
 Bell's Brewery "Oberon" Wheat Ale
 Clausthaler Nonalcoholic
 Crispin "Browns Lane"
 Classic English Dry, Hard Cider (apple,) 16oz **\$\$**
 Schilling & Company, Grapefruit Cider, 16oz **\$\$**
 Wyder's Dry Pear Cider **\$\$**

Heartier Beers

5

Barrio Brewing Company
 "Rojo" Scottish-Style Amber Ale
 Firestone "Mind Haze" IPA
 Left Hand Brewing Co. Milk Stout "Nitro"
 Negra Modelo
 Paulaner Hefe-Weizen Natural Wheat

Draft Beer (one pint)

ask your server for current selections

More Beer, Ale, and Cider

Karlovačko, Pivo Beer, Croatia, 500ml	6.5	Elgood's Coolhouse	
Primator Maibock, Czech lager, 500ml	6.5	"Sour Mango Ale" 11.2oz	6
Radeberger Pilsner, Germany 16.9 oz	6.5	VanderGhinste Oud Bruin	
		Sour Belgian Ale, 11.2oz	6.5
Zywiec, Porter, Poland, 500ml	6.5		
		Gulden Draak, Strong Dark Ale, 11.2oz	7
2016 Etienne Dupont Cidre Bouche (apple), Brut de Normandie, 375ml \$\$ (unfiltered, unpasturized)	11	Orval Trappist Ale, 11.2 oz	7

Non-alcoholic Beverages

Soda

RC Cola
 Diet RC Cola each 3
 Dr. Pepper
 7up

Abita Root Beer	GuS (Grown-up Soda)
Blenheim Red Hot Ginger Ale	◦ Cranberry Lime
Henry Weinhard's	◦ Dry Ginger Ale
Vanilla Cream	◦ Meyer Lemon
Moxie	◦ Pink Grapefruit
Mr. Q Cumber	
each 3.25	

Imports

Fentimans Dandelion and Burdock
 Fentimans Ginger Beer

each 4

Not Soda

Feast House Blend Coffee
 Swiss Water Decaffeinated Coffee
 China Chill Black Iced Tea
 Lemon Honeychill Iced Tea

each 3

Freshly Brewed Numi Hot Tea

3.5

San Pellegrino Sparkling Water (half liter)
 Acqua Panna Still Water (half liter)
 House-made Lavender Lemonade

each 3

San Pellegrino Sparkling Water (one liter)
 Acqua Panna Still Water (one liter)

each 6