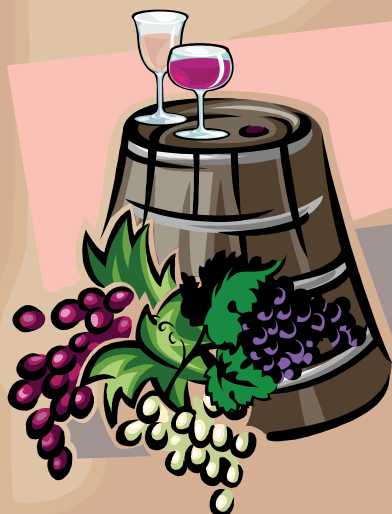


Wine List



All prices are in CI dollars

Wine List



Pinot Grigio “Santa Margherita” (Italy)	\$35.00
A generous, smooth wine which enhances seafood.	By the Glass	\$7.50
Babich Hawke’s Bay Sauvignon Blanc (New Zealand).	\$30.00
Consistently fine and crisp with full flavors and a lively finish.		
Semillon Sauvignon “Cape Mentelle” (Australia).	\$37.00
Great aromas of passion fruit, Lemon rind and spicy oak.		
Sauvignon Blanc “Terrunyo” (Chile)	\$40.00
Consistently fine and crisp with full flavors and lively finish.		
Chardonnay “Sterling Vintners” (California)	\$38.00
Luscious tropical fruit with mild oak tones, fresh and smooth.		
Chardonnay, “Cloudy Bay” (New Zealand)	\$58.00
Complex and intense with concentrated pear, vanilla, and butterscotch; lengthy finish.		

Wine List



Merlot, "St. Rita" (Chile)		\$30.00
Light, rounded and easy drinking.	By The Glass .	\$7.50
Merlot, "Sterling Vintners Collection" (Californian)		\$40.00
Nice plummy fruit with good balance texture.		
Shiraz "Jacobs Creek" (Australia)..		\$35.00
Ripe, spicy characteristics typical of Shiraz.		
Beronia Reserva (Spain).		\$38.00
Fresh with attractive perfume and fine fruit flavors.		
Chianti Riserva "Ducale Ruffino" (Italy)		\$38.00
Intense ruby red with notes of violet and plum jam and a delicately spicy finish.		
Cabernet "Sterling Napa" (Californian)		\$48.00
Rich, soft varietals characteristics with subtle Cabernet flavors.		
Pinot Noir "Cloudy Bay" (New Zealand).		\$58.00
Light, lively cherry flavors with a rounded finish.		