

# grasmere grill

## wine list

### champagne

**blanc de blanc, francis coppola 32.00**

fresh aromas of peaches, apricots, and tropical fruit,

### california whites

**chardonnay, kendall-jackson 33.00**

elegant and tropical with hints of lemon and other citrus fruits

**chardonnay, smoking loon 24.00**

vanilla notes with apple, lemon and apricot

**sauvignon blanc, geyser peak 24.00**

lemon, lime and citrus mingle with gooseberry and passion fruit

### italian whites

**pinot grigio, "san angelo" banfi 28.00**

elegant wine with intense, fruity aroma and clean refreshing taste

**pinot grigio, santa margherita 38.00**

fresh crisp character and a pleasant golden apple aftertaste

**pinot/chardonnay, "le rime" banfi 20.00**

fruity white wine with a crisp finish replete with refreshing acidity

### australian whites

**chardonnay, yellow tail 18.00**

ripe peach and melon aromas and sweet oak nuances

### california reds

**cabernet sauvignon, trinity oaks 20.00**

smooth and easy with no rough edges

**merlot, sartori 30.00**

green olive and tobacco notes with black currant flavors

**merlot, estancia 30.00**

overtones of sweet oak and chocolate with a long finish

**pinot noir, smoking loon 22.00**

cherry and strawberry flavors with a hint of pomegranate

### italian reds

**chianti classico, banfi 27.00**

elegant, well-balanced wine with flavors of vanilla, cocoa and spice

**modus, ruffino 39.00**

floral notes and aromas of red berries, cherry jam and red licorice

**chianti, placido 20.00**

charming, with a hint of violets and a dry, harmonious taste

### international reds

**shiraz, yellow tail 18.00**

displays impressive spice, licorice and blackcurrant aromas

**cabernet sauvignon, concha y toro 24.00**

full-bodied with a smooth, almost silky texture and a long finish

**house wines (by the glass) 6.00**

**chardonnay, pinot grigio, white zinfandel**

**merlot, cabernet & chianti**