

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 hits 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