## Wine and Beer

### Reds

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Varietal</th>
<th>Region</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td>Tuck Beckstoffer “75”</td>
<td>California</td>
<td>9.5</td>
<td>36</td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td>Ryder Estate</td>
<td>California</td>
<td>7.5</td>
<td>28</td>
</tr>
<tr>
<td><strong>Syrah/Grenache Blend</strong></td>
<td>Urgency</td>
<td>Lake County, California</td>
<td>8.5</td>
<td>32</td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td>Tangle Oak</td>
<td>Napa Valley, California</td>
<td>8</td>
<td>30</td>
</tr>
<tr>
<td><strong>Zinfandel</strong></td>
<td>Seghesio</td>
<td>Sonoma, California</td>
<td>9</td>
<td>34</td>
</tr>
<tr>
<td><strong>Malbec</strong></td>
<td>Areyna</td>
<td>Mendoza, Argentina</td>
<td>7.5</td>
<td>28</td>
</tr>
<tr>
<td><strong>Chianti</strong></td>
<td>Badia di Morrona “I Sodi del Paretia”</td>
<td>Italy</td>
<td>9</td>
<td>34</td>
</tr>
<tr>
<td><strong>Tempranillo</strong></td>
<td>Paso A Paso</td>
<td>La Mancha, Spain</td>
<td>7</td>
<td>26</td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td>LaRoque</td>
<td>Carcassonne, France</td>
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</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td>Parducci</td>
<td>Mendocino, California</td>
<td>8.5</td>
<td>32</td>
</tr>
</tbody>
</table>

**Featured Red Wine** (Please Ask Your Server for Details)

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
<th>Bottle</th>
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<tbody>
<tr>
<td><strong>By The Bottle</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Barbera D'Alba</strong></td>
<td>Manzone “Le Ciliegie” 2016</td>
<td></td>
<td>34</td>
</tr>
<tr>
<td><strong>Bordeaux</strong></td>
<td>Chateau Blaignan 2015 Medoc</td>
<td>France</td>
<td>42</td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td>Martin Ray 2017</td>
<td>Napa Valley, California</td>
<td>46</td>
</tr>
<tr>
<td><strong>Cabernet/Corvina</strong></td>
<td>Aldegheri “Le Piere” Santambrogio 2016</td>
<td>Italy</td>
<td>38</td>
</tr>
<tr>
<td><strong>Chateauneuf-du-Pape</strong></td>
<td>Alain Grangeon 2016</td>
<td>France</td>
<td>50</td>
</tr>
<tr>
<td><strong>Etna Rosso</strong></td>
<td>Benanti 2014</td>
<td>Italy</td>
<td>40</td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td>Whitehall Lane 2014</td>
<td>Napa Valley, California</td>
<td>42</td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td>King’s Ridge 2017</td>
<td>Willamette Valley, Oregon</td>
<td>34</td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td>Meiomi 2017</td>
<td>California</td>
<td>44</td>
</tr>
<tr>
<td><strong>Shiraz</strong></td>
<td>Yangarra Estates 2014</td>
<td>Dry Creek Valley, California</td>
<td>26</td>
</tr>
</tbody>
</table>

**Half Bottles**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Amarone della Valpolicella Classico</strong></td>
<td>Aldegheri 2012</td>
<td>Italy</td>
<td>50</td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td>Hess “Allomi” 2017</td>
<td>Napa, California</td>
<td>32</td>
</tr>
<tr>
<td><strong>Chianti Classico</strong></td>
<td>Isole E Olena 2015</td>
<td>Tuscany</td>
<td>28</td>
</tr>
<tr>
<td><strong>Pinot Noir</strong></td>
<td>Martin Ray 2017</td>
<td>Russian River Valley, California</td>
<td>24</td>
</tr>
<tr>
<td><strong>Zinfandel</strong></td>
<td>Dashe 2015</td>
<td>Dry Creek Valley, California</td>
<td>26</td>
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</tbody>
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### Whites

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Friulano</strong></td>
<td>Antunotti ~ Italy</td>
<td></td>
<td>9.5</td>
</tr>
<tr>
<td><strong>Vinho Verde</strong></td>
<td>Portal de Calcada ~ Portugal</td>
<td></td>
<td>7.5</td>
</tr>
<tr>
<td><strong>Bordeaux Blanc</strong></td>
<td>Chateau Freynelle ~ France</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td>Greywacke ~ Marlborough, New Zealand</td>
<td></td>
<td>8.5</td>
</tr>
<tr>
<td><strong>Pinot Gris</strong></td>
<td>Hess Select ~ California</td>
<td></td>
<td>8.5</td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong></td>
<td>Collevento 921 ~ Delle Venezie, Italy</td>
<td></td>
<td>7.5</td>
</tr>
<tr>
<td><strong>Chardonnay</strong></td>
<td>Frelander ~ California</td>
<td></td>
<td>8.5</td>
</tr>
<tr>
<td><strong>Unoaked Chardonnay</strong></td>
<td>“Pam’s” by Rob Rubin ~ California</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td><strong>Riesling</strong></td>
<td>Leitz ~ Rheingau, Germany</td>
<td></td>
<td>7.5</td>
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</tbody>
</table>

**Featured Rose** (Please Ask Your Server for Details)

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chardonnay</strong></td>
<td>Rombauer Vineyards 2018 ~ Carneros</td>
<td></td>
<td>60</td>
</tr>
<tr>
<td><strong>Chablis</strong></td>
<td>Louis Jadot 2016 ~ France</td>
<td></td>
<td>46</td>
</tr>
<tr>
<td><strong>Sancerre</strong></td>
<td>Saget Domaine de la Perierre 2017</td>
<td>France</td>
<td>42</td>
</tr>
<tr>
<td><strong>Vermentino</strong></td>
<td>Badia di Morrana “Felciaio” 2018</td>
<td>Tuscany</td>
<td>36</td>
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</tbody>
</table>

**Half Bottles**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chardonnay</strong>, Steele Cuvee 2017</td>
<td>California</td>
<td></td>
<td>22</td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong>, Alois Lageder 2017</td>
<td>Dolomitti, Italy</td>
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### Sparkling

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prosecco</strong>, Scarpetta</td>
<td>~ Italy</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td><strong>Moscato</strong>, La Perlina</td>
<td>~ Italy</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td><strong>Cava</strong>, Segura Viudas</td>
<td>(187 ML) ~ Spain</td>
<td></td>
<td>8.5</td>
</tr>
<tr>
<td><strong>Brachetto D’Acqui Frizzante</strong>, Rosa Regale</td>
<td>(187 ML) ~ Italy</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td><strong>Cava</strong>, Mercat ~ Barcelona, Spain</td>
<td></td>
<td></td>
<td>28</td>
</tr>
<tr>
<td><strong>Rose of Pinot Noir</strong>, Marques de Gelida</td>
<td>~ Spain</td>
<td></td>
<td>34</td>
</tr>
<tr>
<td><strong>Blanc de Blanc</strong>, Gruet “Sauvage”</td>
<td>~ New Mexico</td>
<td></td>
<td>38</td>
</tr>
<tr>
<td><strong>Blanc de Noir</strong>, Gloria Ferrer</td>
<td>~ California</td>
<td></td>
<td>44</td>
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### Beer

#### Local Brews

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Style</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Urban Chestnut</strong></td>
<td>Urban Underdog Lager</td>
<td>4</td>
<td>46</td>
</tr>
<tr>
<td><strong>4 Hands</strong></td>
<td>City Wide Pilsner</td>
<td>4</td>
<td>42</td>
</tr>
<tr>
<td><strong>Perennial</strong></td>
<td>Southside Blonde Ale</td>
<td>4</td>
<td>40</td>
</tr>
<tr>
<td><strong>2nd Shift</strong></td>
<td>Little Big Hop NEIPA</td>
<td>4</td>
<td>38</td>
</tr>
<tr>
<td><strong>Rockwell</strong></td>
<td>Byrd Up! Rye Pale Ale</td>
<td>4</td>
<td>36</td>
</tr>
<tr>
<td><strong>Modern</strong></td>
<td>Citraipa IPA</td>
<td>4</td>
<td>34</td>
</tr>
<tr>
<td><strong>Old Bakery</strong></td>
<td>Organic Porter</td>
<td>4</td>
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#### Microbrews

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Style</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Off Color</strong></td>
<td>Apex Predator Saison</td>
<td>4</td>
<td>30</td>
</tr>
<tr>
<td><strong>Cigar City</strong></td>
<td>Jai Alai IPA</td>
<td>4</td>
<td>28</td>
</tr>
<tr>
<td><strong>Founder’s Breakfast Stout</strong></td>
<td></td>
<td>4</td>
<td>26</td>
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#### Imports

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Style</th>
<th>Price</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td><strong>Weihenstephaner Hefe-Weiss</strong></td>
<td></td>
<td>6</td>
<td>22</td>
</tr>
<tr>
<td><strong>Anima Dante Red Ale</strong></td>
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<td>9</td>
<td>20</td>
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<tr>
<td><strong>Duvel Golden Belgium</strong></td>
<td></td>
<td>7</td>
<td>18</td>
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<tr>
<td><strong>Chimay Triple Trappist</strong></td>
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<td>9</td>
<td>16</td>
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#### Cider

<table>
<thead>
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<th>Brewery</th>
<th>Style</th>
<th>Price</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Brick River Cornerstone</strong></td>
<td></td>
<td>6</td>
<td>14</td>
</tr>
<tr>
<td><strong>Stem Pear-Apple</strong></td>
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<td>12</td>
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#### Domestic

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</thead>
<tbody>
<tr>
<td><strong>Budweiser</strong></td>
<td></td>
<td>4</td>
<td>10</td>
</tr>
<tr>
<td><strong>Bud Light</strong></td>
<td></td>
<td>4</td>
<td>8</td>
</tr>
<tr>
<td><strong>Bud Select</strong></td>
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<td>4</td>
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#### Non-Alcoholic

<table>
<thead>
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<th>Style</th>
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<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Well Being Golden Wheat</strong></td>
<td></td>
<td>4</td>
<td>4</td>
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</table>

## Cyrano’s Also Offers a Full Liquor Bar Including Martinis and Cocktails