

## Local Wines

### Sparkling Wine

0545	<b>South Coast "Ruby Cuvee"</b>	<b>32.00</b>	<b>8.25</b>
	Zesty aromas of berries, chocolate & leather with a slightly sweet taste.		
0565	<b>Wilson Creek Almond</b>	<b>28.00</b>	<b>7.00</b>
	The "Oh My Gosh" wine. Slightly sweet with a hint of almond flavor.		

### Aromatic Whites

7004	<b>Keyways Winery Riesling</b>	<b>22.00</b>	<b>6.00</b>
	Aromas & flavors of spiced tropical fruit.		
6010	<b>Maurice Carrie Chenin Blanc</b>	<b>18.00</b>	
	Rich & slightly sweet with a touch of honeysuckle.		
0608	<b>Oak Mountain Temecula Hills Viognier</b>	<b>35.00</b>	
	Aromas and flavors of peaches, apricots & honeysuckle.		
0631	<b>Wiens Cellars Malvasia Bianca</b>	<b>30.00</b>	
	Tropical fruit flavors; pineapple, papaya & passion fruit.		

### Chardonnay

0637	<b>Filsinger</b>	<b>20.00</b>	
	Crisp medium bodied wine with a hint of citrus & apple.		
5014	<b>Fallbrook</b>	<b>22.00</b>	<b>6.00</b>
	Creamy & buttery mouth feel with a touch of crisp apple.		
5025	<b>Maurice Carrie</b>	<b>26.00</b>	
	Stainless steel fermented with aromas of fig & apple.		
0663	<b>South Coast "Sans Chene"</b>	<b>20.00</b>	
	Stainless steel fermented. Crisp apple & pear flavors.		

### Rose & Blush

0931	<b>Leonesse Cellars White Merlot</b>	<b>22.00</b>	<b>6.00</b>
	Aromas & flavors of strawberry, raspberry & cherry. Slightly sweet.		
0662	<b>Keyways "First Crush"</b>	<b>20.00</b>	
	Berry sweetness with a citrusy aroma. Great with all food types.		

### Merlot

0235	<b>South Coast</b>	<b>30.00</b>	<b>8.00</b>
	Spicy clove & vanilla aromas with a touch of berry.		
0180	<b>Fallbrook</b>	<b>24.00</b>	
	Excellent fruit flavors with a touch of pepper.		

### Zinfandel

0252	<b>Thornton "Old Vine"</b>	<b>36.00</b>	
	Rich flavors of chocolate, blueberries & pepper.		
0088	<b>Wiens Cellar "Primitivo"</b>	<b>40.00</b>	<b>11.00</b>
	Blackberry pie! Persistent fruity & spicy finish.		

### Syrah

3003	<b>Las Piedras</b>	<b>28.00</b>	
	Rich pepper and leather aromas with subtle fruit notes.		
0330	<b>Leonesse Cellars</b>	<b>36.00</b>	<b>9.50</b>
	Rich black fruit & vanilla with a velvety finish.		
1007	<b>Frangipani Petite Syrah</b>	<b>34.00</b>	
	BIG! Rich & spicy with a touch of blackberry & pepper.		

## Local Wines

### Cabernet Sauvignon

0193	<b>Filsinger</b> Raspberry & Cherry flavors with nice structure.	30.00	8.00
0131	<b>Mt. Palomar</b> Aromas of black plum, clove vanilla & anise.	40.00	11.00
1017	<b>Wilson Creek Estate</b> Hints of cedar, cassis & tobacco blended with a touch of cherry.	50.00	

### Blends

0063	<b>Stuart "Tatria"</b> Spicy plum, sweet black cherry & tobacco.	35.00	9.00
2039	<b>Thornton "Thorny's Cote Red"</b> Vanilla, toasty oak & rich luscious fruit.	27.00	7.00
0064	<b>Miramonte "Opulente"</b> Aromas of wild berries, cedar, cassis with soft silky tannins.	35.00	
2006	<b>Falkner "Luscious Lips"</b> Slightly sweet red wine.	22.00	6.00

Extensive research showed that the Temecula Valley was ideal for growing high quality wine grapes. Mist often lingers until mid-morning on this 1,400 foot plateau aiding in the overall grape quality. The word "Temecula" is from the Luiseno Indian language meaning "where the sun shines through the mist."

Since 1966, premium quality wine grapes have been growing in the Temecula Valley. Now over 21 wineries are located in the Temecula appellation.

Temecula wineries and grape growers have learned to take advantage of their unique growing conditions. The granitic soils and cool nights help to produce many wines with remarkably fresh fruit characters and true varietal flavors. This especially favors aromatic grape varieties such as Viognier, Riesling and Muscat. While most wineries employ small barrel aging, the regional style tends to showcase Temecula fruit and avoid the over "woodiness" that is common in other California regions.

Wine quality, mirrored by numerous awards from major wine competitions show that Temecula has become one the preeminent wine grape growing areas in California.

## Sparkling Wines

0547 **J Sparkling** **Russian River** **43.00** **11.00**  
Aromas of lemon, honeysuckle & caramel with a lush warm pear finish.

## Sauvignon Blanc

0704 **Frogs Leap** **Napa** **33.00** **8.50**  
Crisp & vivacious. Aromas of citrus blossom & lemongrass.

0783 **Koehler** **Santa Barbara** **26.00**  
Spring flower aromas with a touch of Granny Smith apple & pear.

## Pinot Grigio

7006 **White Truck** **California** **26.00** **7.00**  
Juicy peach aromas with a hint of wild flowers. Crisp & subtle.

## Aromatic Whites

0782 **L'Ecole Semillon** **Washington** **28.00** **8.00**  
Rich honey glazed fruit flavors with a soft crisp finish.

0802 **Rancho Sisquoc Riesling** **Santa Barbara** **26.00** **7.00**  
Aromas of tangerine & sweet pear with a very light clean finish.

## Chardonnay

0601 **Robert Mondavi** **Napa** **35.00** **9.00**  
Crisp apple with a toasted oak creaminess.

5007 **White Truck** **California** **26.00** **7.00**  
Crisp pear & apple aromas with an exotic fruit finish.

0646 **Chateau Souverain** **Sonoma** **32.00** **9.00**  
Peach, pineapple & pear aromas with a spiced vanilla cream finish.

## Rose

0962 **Pink Truck** **California** **26.00** **7.00**  
Juicy berries glazed in orange sauce with a touch of pomegranate.

## Pinot Noir

2052 **Red Truck** **California** **26.00** **7.00**  
Aromas of red fruit & spice with a velvety juicy finish.

0299 **Lafond "SRH"** **Santa Barbara** **37.00** **9.00**  
Subtle berry flavors with a hint of leather & tobacco. Great with Salmon.

## Zinfandel

0253 **Peachy Canyon** **Paso Robles** **32.00** **8.00**  
Aromas of clove and sweet dark chocolate.

## Merlot

2015 **Red Truck** **California** **26.00** **7.00**  
Aromas of fresh baked cherry pie & chocolate soufflé.

2015 **Robert Mondavi** **Napa** **42.00** **11.00**  
Aromas of blackberry, plum, vanilla.

## Syrah/Shiraz

3001 **Sunstone "Sunterra"** **Santa Barbara** **26.00** **7.00**  
Subtle spice aromas with dark stone fruit flavors.

4054 **Yalumba Shiraz** **Australia** **50.00** **13.50**  
Aromas of cherries and chocolate and a hint of cinnamon & black pepper.

## Cabernet Sauvignon

0124 **Franciscan** **Napa** **42.00** **11.00**  
Black currant, olive, chocolate & herb flavors.

1046 **Red Truck** **California** **26.00** **7.00**  
Blackberry & vanilla with a hint of toasted oak & dark chocolate.

0125 **Beringer "Knights Valley"** **Alexander Valley** **35.00** **9.00**  
Sweet, zesty and rich black fruit combine for a long satisfying finish.

## Blends

0361 **Chateau Greysac** **Medoc, France** **42.00**  
Medium bodied with mild tannins. Nice fruit flavors & aromas.  
50% Cabernet Sauvignon, 38% Merlot, 10% Cabernet Franc & 2% Petit

Verdot

## Beer

<b>Domestic Draft Beer</b>	<b>Glass</b>	<b>Pitcher</b>
Coors Lite	\$3.00	\$10.00
Miller Lite	\$3.00	\$10.00
Bud Lite	\$3.00	\$10.00
Budweiser	\$3.00	\$10.00
Sierra Nevada Pale Ale	\$4.00	\$13.00
Kelsey's Amber Ale	\$4.00	\$13.00
Sam Adams	\$4.00	\$13.00
Sam Adams Seasonal	\$4.00	\$13.00
Kelsey's Golden Ale	\$4.00	\$13.00
Drop Top Amber Ale	\$4.50	\$13.00
Fat Tire	\$4.50	\$13.00
Arrogant Bastard Ale	\$4.50	\$13.00
Blue Moon	\$5.75	\$18.00
Hefenweizen Ale	\$5.75	\$18.00

### **Imported Draft Beer**

Stella Artois Lager	\$4.50	\$13.00
Guinness	\$5.75	\$18.00

### **Domestic Bottle Beer**

Coors Lite	\$3.50
Bud Lite	\$3.50
Bud	\$3.50
Miller Lite	\$3.50
MGD	\$3.50
Michelob Ultra	\$3.50

### **Flavored Malt Beverages**

Smirnoff Ice	\$3.50
Mikes Hard Lemonade	\$4.50

### **Import Premium**

Corona	\$4.50
Dos Equis	\$4.50
Pacifico	\$4.50
Heineken	\$4.50
Heineken Lite	\$4.50
New Castle	\$4.50
Amstel Lite	\$4.50

### **Non-Alcoholic Import**

St. Pauli Girl	\$3.50
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### **Non-Alcoholic Domestic**

O'Douls	\$3.50
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