

CROW'S NEST

STEAKHOUSE

WHITE WINE & SPARKLING

Pinot Grigio

MASO CANALI | Italy \$15 | \$54
Fresh Peach, Nectarine and Apricot

WILLAMETTE VALLEY PINOT GRIS | OR \$16 | \$58
Fresh Flavors of Golden Apple, Pear and Melon

SANTA MARGHERITA | Italy \$16 | \$58
Notes of Golden Apple, Clean and Dry

Chardonnay

SONOMA-CUTRER | CA \$16 | \$58
Lemon, Apple, Pear, Pineapple and Cantaloupe, Lightly Oaky

HIGH FLIER | CA \$20 | \$72
Aroma of Lemon, Pineapple, Nectarine and Baked Pear, Concentrated Flavors of Honeyed Brioche, and White Peach

STAG'S LEAP WINE CELLARS KARIA | CA \$110
Pear, White Peach and Honeysuckle

ZD | CA \$125
Full Bodied, Round Pallet with Tropical Aromas, Bright Fruit Balanced by Oak and Natural Acidity

CAKEBREAD | CA \$130
Apple, Pear, and Melon Fruit, Accented By Mineral and Toasty Oak Notes

Sauvignon Blanc

BERNIER | France \$13 | \$47
Crisp, with Some Herbaceous Over Grapefruit Flavors

STONE LEIGH | NZ \$14 | \$50
Vibrant, Punchy Aromatics of Grapefruit, White Peach and Passionfruit

HONIG | CA \$15 | \$54
Aroma of Jasmine and Citrus, Ranging from Grapefruit to Lemongrass and Kaffir Lime

OYSTER BAY | NZ \$16 | \$58
Ripe Tropical Fruits, Especially Passionfruit and Pineapple

Sparkling

LA MARCA | Prosecco \$12
Split

IMPERIAL BRUT, MOET & CHANDON | Champagne \$115
Smoky Notes, and Peach and Dried Pineapple

BRUT, VEUVE CLICQUOT YELLOW LABEL | Champagne \$150
Yellow and White Fruits, Aromas of Vanilla

DOM PERIGON | Champagne \$565
Eucalyptus, Mint, Followed by Mirabelle Plums and Orange Blossom



Reserve Wines

Please Ask Your Server for Selection and Availability

RED WINE

Pinot Noir

RIVIERA | CA \$16 | \$58
Subtle Aromas of Cherry, Cranberry and Forest Floor

STROLLER | OR \$18 | \$65
Fragrant and Light-Footed, with Precise Dark Cherry Flavors, Balanced by a Delicate Tension from the Tannins

KING ESTATE | OR \$85
Smooth, Red Fruit and Spice

Cabernet Sauvignon

CLARET, FRANCIS COPPOLA | CA \$14 | \$52
Aromas of Vanilla, Clove, and Blueberry with Notes of Plum and Black Pepper

BERINGER BROS | CA \$16 | \$58
Bourbon Barrel-Aged, Bold Flavors of Ripe Blackberry, Dark Chocolate, and Toasted Coconut, with Warm Vanilla Finish

DAOU | CA \$19 | \$68
Intense Cherry and Blackberry Jam Aromas Complemented by Dark Chocolate and Tobacco Leaf

JAX Y3 TAUREAU | CA \$20 | \$72
Black Fruit, Oak, and Tannin, with Spicy Back Notes of Tobacco

SUMMERS ANDRIANA'S CUVÉE | CA \$23 | \$83
Medium Bodied Showing Notes of Black Currant, Cedar and Spice

KITH & KIN ROUND POND | CA \$105
Full, Rich, and Layered with Berry Notes and Lots of Wood

FROG'S LEAP | CA \$165
Velvety, Black Cherry and Classic

Merlot

RAYMOND | CA \$16 | \$58
Plum, Vanilla and Leather Aromas

STAG'S LEAP | CA \$105
Ripe Red Cherries, Toasted Almonds, Dried Thyme and Rosemary

DUCKHORN | CA \$155
Aromas of Black Cherry, Spiced Plum, Cedar, Tobacco and Vanilla

World Reds

OKO ARGENTINA | Malbec \$12 | \$45
"Organic" Argentina Dense Spicy Notes of Chocolate, White Pepper and Cherry

CLINE | Red Zinfandel, CA \$12 | \$45
Dark Berry, Cherry and Strawberry Notes Hover Over Spice and Vanilla

CECCHI | Chianti Classico, Italy \$15 | \$54
Soft Aromas of Red Berries and Spice, Intense and Balanced Acidity

CHATEAU RAHOUL GRAVES | Bordeaux Blend, France \$90
Leafy Aromas of Blackcurrant Fruit with Notes of Cocoa and Graphite on the Nose

CHATEAU BARREYRES | Bordeaux Blend, France \$105
Aromas of Fresh Red Fruit

LA SIRENA MALBEC | CA \$150
Enticing Pure Nose of Dark Fruit Aromas, Accented with Notes of Spice, and Dark Chocolate

MASI RISERVA COSTASERA AMARONE | Masi, Italy \$165
Complex Aromas of Dried Plums and Balsamic (Anise, Fennel, Mint) Traces, Flavors of Baked Cherry, Chocolate and Cinnamon

FRESCOBALDI CASTELGIOCONDO | Italy \$195
Plum, Dried Cherry and Orange Peel

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