

WINES BY THE GLASS

WHITES

<i>Flirty & Sparky</i>	<i>Gls/Btl</i>
ADAMI Prosecco (Italy)	7/28
SARACCO Moscato d'Asti '20 (IT)	9/36
PROLETARIAT 'Rosé Bubbles' '20 (WA)	9/36
<i>Sumptously Fruity</i>	
Ste. CHAPELLE Soft Huckleberry (ID)	5/20
Dr. PAULY BERGWEILER Riesling '20 (GER)	8/32
<i>Refreshing & Satisfying</i>	
AMAVI Semillon '19 (Walla Walla, WA) Notes below	9/36
WHALE ROUTE Rosé '20 (S.Africa)	8/32
RIFF Pinot Grigio '20 (IT) *S-G	7/28
TORII MOR Pinot Gris '19 (OR) *S-G	9/36
<i>Perky & Crisp</i>	
PAUL DOLAN Sauvignon Blanc '21 (CA) *S-G	8/32
NAUTILUS Sauvignon Blanc '21 (NZ) *S-G	9/36
<i>Chardonnay</i>	
LONE BIRCH '20 (WA) *S-G	6/24
TAMARACK '19 (WA)	8/32
LA CREMA '20 (Sonoma Coast, CA)	9/36

AMAVI Semillon 2019 *S-G 9/Glass

Spring in the Intermountain West can bring rain, wind or sun, often on the same day. This tasty white will comfort and refresh with honeycomb notes and a crisp, citrus finish.

REDS

<i>Spicy Sauce</i>	<i>Gls/Btl</i>
CAROL SHELTON 'Wild Thing' Zin '18 (CA)	9/36
HAHN GSM Red blend '20 (CA) *S-G	7/28
SPLIT RAIL 'Swamp Donkey' Red '19 (ID)	10/40
<i>--a lush, full-bodied blend with layers of sweet spices and plum</i>	
<i>Pinot Noir</i>	
LEFT COAST 'Cali's Cuvee' '18 (OR)	12/48
TALBOTT 'Kali Hart' '18 (Monterey, CA)	13/52
<i>Global Reds</i>	
NOEMIA 'A Lisa' Malbec '20 (AR)	9/36
SIERRA CANTABRIA Tempranillo '17 (Rioja)	10/40
<i>Merlot & Friends</i>	
BOGLE Merlot '19 (CA)	6/24
PEND d'OREILLE 'Bistro Rouge' '19 (WA)	8/32
Ch. LA RAME Bordeaux Rouge '18 (FR)	10/40
<i>Cabernet Sauvignon & Friends</i>	
ALIAS Cabernet Sauvignon '20 (CA)	7/28
AIRFIELD 'Runway' Cab '19 (Yakima, WA)	9/36
KOENIG Cabernet Sauvignon '18 (ID)	13/52
SLEIGHT OF HAND 'Conjurer' Red '19 (WA)	15/60

**S-G = Sustainably-grown: Vineyards practice energy, land & water conservation, reduced pesticide use, and habitat protection. Bardenay is proud to support wineries that care about the land and the grapes they grow.*

WHITE SAUCE

RIESLING

	Gls/Btl
DR. PAULY BERGWEILER 'Noble House' '20 (Ger)	8/32
W52 A to Z WINEWORKS '17 (OR) <i>Sustainably grown</i>	28
W42 CH. STE. MICHELLE 'Eroica' '15 (WA)	35
W80 COILED Dry Riesling '18 (ID)	32

OTHER TASTY WHITES

AMAVI Semillon '19 (Walla Walla, WA)	9/36
WHALE ROUTE Rosé of Cinsault '20 (S. Africa)	8/32
TORII MOR Pinot Gris '18 (OR)	9/36
W84 BROADBENT Gruner Veltliner '16 (Austria) Liter	24
W36 CINDER Dry Viognier '18 (ID)	35
W63 COLTER'S CREEK 'Julietta Blanco' '18 (ID)	32
W60 L'ECOLE No. 41 Chenin Blanc '18 (WA)	27
W47 PINE RIDGE Chenin Blanc/Viognier '18 (CA)	24
W62 VER SACRUM 'Geisha Dragon' Viognier '20 (AR)	30

SAUVIGNON BLANC

PAUL DOLAN '21 (Mendocino, CA)	8/32
NAUTILUS '21 (Marlborough, New Zealand)	9/36
W35 CAKEBREAD CELLARS '20 (Napa, CA)	48
W76 ELY by Callaway Cellars '19 (Napa, CA)	25
W44 SEVEN HILLS '20 (Columbia Valley, WA)	32

Half Bottle 'STICKY' & Chilled SAKE

W16 Ch. PETIT VEDRINES Sauternes '13 (Bordeaux)	26
<i>Sauv Blanc/Semillon: Honeyed peaches and a hint of mandarin orange</i>	
HAKUTSURU 'Draft Sake' (Japan) 6 oz split btl	5

From a 270 year old sake house. Gluten and sulfite free!

SPARKLING

	Gls/Btl
ADAMI Prosecco (Italy)	7/28
PROLETARIAT 'Rosé Bubbles' (WA)	9/18
SARACCO Moscato d'Asti (IT) Half btl	9/18
W4 SAUVAGE Blanc de Blanc by Gruet (NM)	28
W22 DOMAINE CARNEROS Brut (CA)	48
W50 NICHOLAS FEUILLATTE Premier Cru (FR)	58
W24 MOET et CHANDON Imperial (FR)	90
W20 DOM PERIGNON Cuvee 2009 (FR)	225
W25 ROEDERER ESTATE Brut Rosé (CA)	50
W3 SCHRAMSBERG Blanc de Blancs '18 (CA)	52

CHARDONNAY - DOMESTICS

TAMARACK CELLARS '19 (WA)	8/32
LA CREMA '20 (Sonoma Coast, CA)	9/36
W69 BUTY 'Connor Lee Vineyard' '14 (WA)	55
W23 Ch. STE MICHELLE 'Canoe Ridge' '15/16 (WA)	30
W77 CINDER '16 (Snake River Valley, ID)	34
W43 L'ECOLE No. 41 '16/20 (Columbia Valley, WA)	38
W21 JORDAN '18 (Russian River Valley, CA)	45
W71 PERIPLE '11 (Russian River Valley, CA)	40
W64 RIDGE 'Santa Cruz' '14 (CA)	70

CHARDONNAY - IMPORTS

W61 J. DROUHIN Saint Veran '17 (Burgundy)	29
W54 LATOURET 'Grand Rouche' 1er Cru '18 (Burg)	40
W51 NOVELLUM '16 (France)	32

**Reserve menu wines have limited inventory
and vintages may change from those listed.**

PINOT NOIR

PINOT NOIR	Gls/Btl
LEFT COAST '18 (Willamette Valley, OR)	12/48
TALBOTT 'Kali Hart' '18 (Monterey County, CA)	13/52
Y24 ADELSHEIM '17 (OR) <i>Sustainably grown</i>	42
Y15 BERGSTROM 'Cumberland' Reserve '15 (OR)	66
B23 DEVONA 'Freedom Hill' '14 (OR)	84
Y10 DOMAINE DROUHIN '19 (Dundee Hills, OR)	64
B16 ELK COVE '19 (Willamette Valley, OR)	40
C2 ELK COVE 'Mount Richmond' '15 (OR)	70
A16 J.K. CARRIERE 'Provocateur' '15 (OR)	38
F17 TWELVE CELLARS '15 (Yamhill-Carlton, OR)	40
Y7 KEN WRIGHT 'Guadalupe' '14 (Yamill-Carlton)	80
X29 DOMAINE CARNEROS '15 (CA)	48
B26 MARIMAR Estate 'La Masia' '16 (RRV, CA)	63
X15 NICHOLAS POTEL '16 (Burgundy, FR)	25
C9 CAVE de BISSEY 'Le Clos de Augustin' '15 (FR)	40

DEVONA PINOT NOIR: Bin B23

Former Abeja winemaker (and all-around Nice Guy) John Abbott has realized his dream of growing his favorite varietal in his favorite state. This single-vineyard red carries Old World elegance, along with Oregon's savory wild cherry, raspberry and earth.

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IDAHO & ZINFANDEL

IDAHO WINERIES	Gls/Btl
KOENIG Cabernet Sauvignon '18	13/52
PEND d'OREILLE 'Bistro Rouge' '19 Merlot blend	8/32
SPLIT RAIL 'Swamp Donkey' '19 Merlot/Cab	10/40
W38 CINDER Dry Viognier '17 (ID)	35
R29 CLEARWATER CANYON 'Renaissance Red' '18 <i>(Lewis-Clark Valley) A rich Bordeaux-style blend with a touch of Syrah</i>	45
W6 COILED Dry Riesling '18 (ID)	36
F19 COILED 'Sidewinder' Syrah '14 (ID)	42
E2 COLTER'S CREEK Tempranillo '17 (ID)	32
Y11 INDIAN CREEK 'Star Garnet' Red '15 (ID)	32
R27 KOENIG 'Snake River Cuvee' '19 (ID) Zin/Syrah	32
L50 SAWTOOTH 'Trout Trilogy' Petite Sirah '14	30
X16 SPLIT RAIL 'Horned Beast' GSM '14 (ID)	43
C32 TELAYA Syrah '16 (ID)	42

ZINFANDEL

CAROL SHELTON 'Wild Thing' '18 (Mendocino, CA)	9/36
F2 CLINE 'Ancient Vines' '18 (Sonoma, CA)	25
D2 RIDGE Paso Robles '17 (ID)	42

CABERNET SAUVIGNON, RED BLENDS, CAB FRANC, MERLOT & MALBEC

CABERNET SAUVIGNON & CAB BLENDS

		<i>Gls/Btl</i>
AIRFIELD 'Runway Cab' '19 (Columbia Valley, WA)		8/32
KOENIG VINEYARDS '18 (Snake River Valley, ID)		13/52
SLEIGHT OF HAND 'The Conjuror' '19 (WA)		15/60
D17 CHIMNEY ROCK '17 (Napa Valley)		150
X12 FROG'S LEAP '16/18 (Napa) <i>Sustainably grown</i>		82
R21 J. LOHR 'Seven Oaks Estates' '18 (Paso Robles)		26
F15 JAYSON RED by Pahlmeyer '15/16 (Napa)		85
E23 RAMEY '17 (Napa Valley)		80
B8 RODNEY STRONG '15/16 (Alexander Valley)		32
D14 ST. SUPERY '14 (Rutherford) <i>Sustainably grown</i>		55
B30 SILVER OAK '17 (Alexander Valley)		125
C28 ABEJA '17 (Walla Walla, WA)		87
C30 BALBOA 'Constrictor' '11 (Walla Walla, WA)		53
B22 DUNHAM CELLARS 'XXII' '16 (Walla Walla, WA)		69
E19 DUNHAM 'Three Legged Red' '17 (WA)		28
E14 L'ECOLE No. 41 'Perigee' '17/18 (Walla Walla)		73
E9 SPRING VALLEY 'Uriah' '12 (WA)		70
L14 DANDELION VINEYARDS '15 (S. Australia)		40
E26 JIM BARRY 'Cover Drive' '15 (Clare Valley, AU)		28
C33 ERASMO Reserva di Caliboro '02 (Chile)		42

OTHER RED BLENDS

R32	BADENHORST 'Secateurs' Shiraz red '16 (S. Africa)	28
C3	TIKAL 'Patriota' '14 Malbec blend (AR)	36
L48	IDIOT'S GRACE 'Whimsy' Cab Franc red '17 (WA)	40
B10	OWEN ROE 'Sinister Hand' Rhone red '16 (WA)	44

CABERNET FRANC

A12	LIEU DIT '19 (Santa Ynez, CA)	42
D22	WALLA WALLA VINTNERS '19 (WA)	50

MERLOT

A1	ABEJA '15 (Walla Walla, WA)	73
Y23	CROSSFORK CREEK '15 (Yakima Valley, WA)	35
E22	L'ECOLE No. 41 '18 (Columbia Valley, WA)	40
B3	PEPPER BRIDGE '16 (Walla Walla, WA)	74
E12	SEVEN HILLS '15 (Columbia Valley, WA)	35
E20	DECOY by Duckhorn Winery '19 (Sonoma, CA)	48
B25	PROVENANCE '14 (Carneros/Napa, CA)	39
L49	RUTHERFORD RANCH '16 (Napa, CA)	32

MALBEC

		<i>Gls/Btl</i>
	NOEMIA 'A Lisa' '20 (Patagonia, AR)	9/36
R44	BENMARCO '18 (Mendoza, AR)	28
F4	VAGLIO 'Temple' '17 (Mendoza, AR)	26

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VARIOUS VARIETALS

NORTHWESTERN SYRAH

F19	COILED 'Sidewinder' '14 (ID)	42
R19	DUNHAM CELLARS '13 (Columbia Valley, WA)	67
X23	L'ECOLE No. 41 'Seven Hills Vineyard '15 (WA)	52
C32	TELAYA '15 (Snake River Valley, ID)	42

CALIFORNIAN SYRAH

X18	ARNOT-ROBERTS '15 (Sonoma Coast, CA)	60
X17	RAMEY '14/16 (Central Coast, CA)	57
C11	QUPE '16 (Central Coast, CA)	30

AUSTRALIAN SYRAH

L31	THOMAS GOSS '17 (McLaren Vale, AU)	27
L25	TWO HANDS 'Gnarly Dudes' '18 (Barossa)	45

AMERICAN SANGIOVESE

X3	COVINGTON CELLARS '14 (Columbia Valley, WA)	35
D18	WALLA WALLA VINTNERS '19 (WA)	44

GRENACHE

B2	ATTECA '14 (Catalunya, Spain)	32
E18	SANS LIEGE 'En Gedi' '12 (Santa Barbara, CA)	56

AMERICAN TEMPRANILLO

E10	CASTILLO DE FELICIANA '14 (Columbia Valley, WA)	30
E2	COLTER'S CREEK '16 (Lewis-Clark Valley, ID)	32

MOURVEDRE & PETITE SIRAH

L34	CLINE 'Ancient Vines' Mourvedre '14 (CA)	26
L12	CLINE Lucchesi Vineyard Petite Sirah '16 (CA)	42

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OTHER WORLDLY REDS

SOUTH AMERICA & SPAIN

Gls/Btl

	SIERRA CANTABRIA Crianza Tempranillo '17 (SP)	10/40
C3	TIKAL 'Patriota' Malbec/Bonarda '14 (ARG)	36
F4	VAGLIO 'Temple' Malbec '17 (Mendoza, ARG)	26
R44	BENMARCO Malbec '18 (Uco Valley, ARG)	28
A52	ANCIANO Gran Reserva Tempranillo '07 (SP)	28
C8	BODEGAS LAN Reserva Tempranillo '12 (SP)	30
F20	PALACIOS 'Petalos' Mencia '19 (Bierzo, SP)	38

FRANCE: BORDEAUX & BURGUNDY

Gls/Btl

	CHATEAU LA RAME '18 Bordeaux Rouge (FR)	10/40
X20	Ch. HAUT-SEGOTTES '18 (Saint Emilion, Bordeaux)	60
C1	CAVE de BISSEY 'Clos d'Augustin' '15 (Burgundy)	40
X15	NICOLAS POTEL Bourgogne '16 (Burgundy)	25

FRANCE: RHONE & BEYOND

L19	CHAPOUTIER BILA HAUT '15 (Rousillion)	28
A20	FAMILLE PERRIN Cotes du Rhone Reserve '16	32
L18	MOILLARD Cotes du Rhone '15	28
R15	DUPEUBLE Beaujolais '20 Gamay	28

ITALY: TUSCANY

F11	BADIA a COLTIBUONO Chianti Classico '15/17	24
R34	CASANOVA Rosso di Montalcino '15/16	36
B18	RUFFINO 'Ducale Oro' Chianti Classico '11	64

ITALY: PIEDMONT & BEYOND

R37	ALLEGRI PALAZZO DELLA TORRE '15 (Veneto)	32
B14	BENI di BATASIOLO 'Cerequio' Barolo '01 (Pied)	102
A5	MARCHETTI Montepulciano '17 (Marche)	32
B28	MARCHESI di GRESY Barbaresco '97 Camp Gros	108
X5	PODERI ELIA Dolcetto '17 (Piedmont)	32

PORT, SHERRY & MADEIRA

PORTS

	<i>RUBY</i>	
P1	FONSECA Bin 27	6
	<i>AGED TAWNY</i>	
P2	VIEIRA de SOUZA 10 Year	8
P3	GRAHAM'S 20 Year	14
	<i>RESERVE</i>	
P4	GRAHAM'S 'Six Grapes'	6
	<i>LATE BOTTLE VINTAGE</i>	
P6	TAYLOR FLADGATE 2014	6

SHERRY

	<i>PEDRO XIMENEZ</i>	
P8	BODEGAS YUSTE 'Aurora'	6
	<i>OLOROSO CREAM SHERRY</i>	
P10	HARTLEY & GIBSON	5

MADEIRA

P7	BLANDY'S MALMSEY	9
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PORTS (PORTOS)

Port, named for the city of Oporto at the mouth of Portugal's River, is fortified wine made from the grapes of the Douro Valley. Fortification started in the 1700s when locals, to keep the wine sweet and fruity, added brandy to halt fermentation. Ports are cask-aged, with the exception of the Vintage Ports, which are bottle-aged.

We carry Ports in the following styles:

RUBY: Aged 2 to 3 years in casks.

AGED TAWNY: Made by Master Blenders from high quality wines, aged in 10 year increments and labels accordingly.

RESERVE: Blends that have been aged 4 to 6 years, filtered and bottled. Great body with lots of fruit.

LATE BOTTLE VINTAGE (LBV): From a single "non-declared" vintage, aged 4 years, and labeled with a date.

SHERRIES

Sherry has been made from native grapes near Jerez in southern Spain since pre-Roman times.

PEDRO XIMENEZ, aka PX: A single varietal Sherry, noted as possibly the sweetest wine in the world. Overly ripe PX grapes are left to dry in the sun, resulting in concentrated, sweet flavors.

OLOROSO CREAM: Wine from the Palomino grape is blended with a little PX and stored in almost-full casks where a film of yeast ("flor") is allowed to grow. Fortified to 17.5% abv, which kills the yeast and allowed to go through oxidation. Nut and caramel notes.

MADEIRA

Madeira is made on an eponymous island 500 miles west of Lisbon, Portugal. Native grapes are blended and fortified with neutral spirits to halt fermentation, then heated slowly for 90 days before cask aging in hot houses. This is done to reproduce the lovely flavors that once developed in the sweltering casks on ships traveling through the tropics and elsewhere around the globe.

MALMSEY: The richest, sweetest style of Madeira. Dried fruits, molasses, caramel and walnuts. Delicious with a rich chocolate dessert, fruit, ice cream or alone.