

DINING WINE

SHAENA'S SEPTEMBER CHOICES

Hahn Winery GSM Red Blend (Central Coast)	5.00	22.95
Pike Road Pinot Gris (Willamette Valley)	5.00	22.95
Shaena's Sangria	5.00	

BY THE GLASS

white

Chardonnay – Chateau St. Jean (California)	6.00	25.95
Rosé – Lazy Creek Vineyards (California)	5.00	22.95
Pinot Grigio – Barone Fini (Italy)	5.50	23.95
Riesling – Dr. Loosen (Germany)	6.00	25.95
Sauvignon Blanc – Sea Pearl (Marlborough, NZ)	6.00	25.95
Pink Moscato - Bellafina (Italy)	4.50	17.50
Prosecco - Tiamo (Italy)	7.00	

red

Bordeaux - Château de Parenchère Bordeaux Supérieur (France)	7.25	31.95
Cabernet Sauvignon – Storypoint (California)	8.00	33.95
Malbec – High Note (Argentina)	6.00	25.95
Merlot – Waterbrook (Washington)	7.00	30.95
Pinot Noir – Silver Peak (Sonoma)	7.00	30.95
Organic Tempranillo – Venta Morales (Spain)	7.00	30.95

BY THE BOTTLE

Brut - Gruet (New Mexico)	half	16.00
Prosecco – La Marca (Italy)		30.00
Champagne - Aubry (France)		55.00
Chardonnay – Provenance (Carneros, 2016)		44.00
Sauvignon Blanc - Rombauer (North Coast, 2019)		49.00
Amarone - Allegrini della Valpolicella (Italy, 2014)		113.00
Barolo - Renato Ratti (Italy, 2016)		70.00
Burgundy - Louis Latour Volnay En Chevret (Bourgogne, 2014)		90.00
Cabernet Sauvignon - Caymus (Napa Valley, 2018)		115.00
Cabernet Sauvignon - Orin Swift Palermo (Napa Valley, 2017)		66.00
Cabernet Sauvignon - Turnbull (Napa Valley, 2017)		70.00
Pinot Noir – Beaux Freres (Willamette Valley, 2017)		150.00
Pinot Noir – Alexander Valley Vineyards (Sonoma County, 2018)		51.00
Pinot Noir - Belle Glos 'Las Alturas' (Santa Lucia Highlands, 2018)		67.00
Pinot Noir – Panther Creek (Willamette Valley, 2017)		45.00
Red Blend – Provenance 'Dead Eye' (Napa Valley, 2016)		53.00
Rioja – Alfar Reserva Cosecha Tempranillo (Spain, 2007)		57.00
Syrah – Kongsgaard (Napa Valley, 2014)		260.00
Zinfandel - Seghesio (Sonoma, 2017)		40.00
Zinfandel Blend – Orin Swift '8 Years in the Desert' (California, 2018)		64.00

VIRGINIA

Merlot - Lovington (Nelson County, 2017)	44.00
Pinot Grigio – Barboursville (Orange County, 2016)	31.00
Viognier - Jefferson (Charlottesville, 2017)	41.00

DINING BEER & CIDER

**All of our beers and wines are available to take home at retail pricing!
Ask your Hospitality Specialist for more details.**

SEPTEMBER HIGHLIGHTS

Parkway Brewing Co. 'Mama Tired' Blueberry Sour	(Salem)	5.00
Swilled Dog 'Pumpkin Patch' Pumpkin Cider	(West Virginia)	5.00
Yuengling 'Oktoberfest' Lager	(Pennsylvania)	4.00

VIRGINIA

Beale's Gold Helles Lager	(Bedford)	5.00
Blue Mountain Full Nelson Pale Ale	(Nelson County)	4.50
Devil's Backbone Vienna Lager	(Lexington)	5.00
Legend Brown Ale	(Richmond)	4.50
Parkway Brewing Co. Get Bent Mountain IPA	(Salem)	5.00
Parkway Brewing Co. 'Majestic' Mullet Kölsch	(Salem)	5.00

AMERICAN CRAFT/MICROBREWS

Abita Amber	(Louisiana)	4.50
Deschutes 'Fresh Squeezed' IPA	(Oregon)	5.00
Founders 'All Day' Session IPA	(Michigan)	4.50
Lexington Brewing 'Kentucky' Coffee Barrel Stout	(Kentucky)	7.00
Rogue 'Hazelnut Brown Nectar' American Brown Ale	(Oregon)	5.50
Sweet Water 'Mango Kush' Wheat Ale	(Georgia)	5.00
Widmer Omission <i>GLUTEN-REMOVED</i> Pale Ale	(Oregon)	4.50
Wölffer No. 139 Dry Rosé Cider	(New York)	7.00

IMPORTED

Boddingtons 'Pub Ale' English Pale Ale	(England)	6.00
Newcastle Brown Ale	(Scotland)	5.00
Corsendonk Abbey Brown Ale	(Belgium)	8.00
Corona Extra	(Mexico)	4.00
Guinness 'Over the Moon' Milk Stout	(Ireland)	4.50
Guinness Draught Stout	(Ireland)	4.00
Kaliber <i>NON-ALCOHOLIC</i> Lager	(Ireland)	4.00

DOMESTIC

Bud Lite	3.25
Budweiser	3.25
Coors Lite	3.25
Michelob Ultra	3.75
Yuengling	3.25