

Wine Down WALKER

By the glass \$10 Flight \$13 Bottle \$30

Whites

- 1. Fritz Muller Rose' / Rheinhessen, Germany – strawberry, raspberry, bit of sparkle*
- 2. Nine Hats Riesling 2019 / Columbia Valley, Washington – pear, light bodied, citrus aroma*
- 3. Sand Point Sauvignon Blanc 2018 / Lodi, California – citrus, lemon, grapefruit*
- 4. Shoofly Chardonnay 2019 / Adelaide Hills, Australia – vanilla, hazelnut, ripened fruit*

Reds

- 5. Bodegas Care Garnacha 2017 / Carinena, Spain - vanilla mocha, red berry, white pepper*
- 6. Talamonti Moda Montepulciano 2019 / Montepulciano d'Abruzzo – chocolate, dark berry, low tannin*
- 7. Big Smooth Old Vine Zinfandel 2017 / Lodi, California – jammy on the nose, campfire smoke, lush berry*
- 8. Langmeil Barossa Hangin'Snakes Shiraz, Viognier 2017 / fragrant, rich blackberry, full bodied*
- 9. Witness Mark Cabernet 2018 / Central Coast, California – dark fruit, nicely bold, smooth*

Food Boards

Cheese and Meat board \$30

Cheeses and meats along with fruit, veggies, olives, figs, dark chocolate, crackers and a baguette

Bread board w/cheese \$20

Served with our cheeses of the week

Bread board \$12

Served with an oregano caper dipping and balsamic/olive oil

Beer, Seltzer, N/A beverage and Sparkling Water

Frosty Mug of Coors Light \$3

Summit Saga IPA \$5 White Claw Hard Seltzer \$5

Lagunitas IPNA (n/a beer) \$4, 1919 Root Beer \$4

Saratoga Sparkling and Still Bottled Water \$4