

RED WINES (continued)

RED WINES

GREEK

MEGAS OINOS (Skouras)

A masterful creation from 60 year old vines. A blend of Cabernet Sauvignon and native Agiorgitiko. Aged 20 months in French oak.

GLASS BOTTLE
— 42.00

EVINOS (Boutari, Naoussa, Macedonia)

Merlot and indigenous xinomavro vinified separately, with a second fermentation in oak barrels after blending, to produce an earthy, red-meat wine showing the tannins of the xinomavro yet preserving the blackberry, anise and spice of the merlot.

— 38.00

AMETHYSTOS (Kostantin Lazaridis, Drama)

Cabernet Sauvignon, Merlot and Cabernet Franc have been artfully combined with aromatic Greek Limnio. This opulent creation, full of blackberry and gooseberry, retains the sweetness of the oak cask as it reaches a lavish finish.

— 37.00

NAOUSSA GRAND RESERVE (Boutari, Naoussa Valley, Macedonia)

Aged in French oak, this robust red has an intense, spicy bouquet. Its bold flavors make it an ideal accompaniment to lamb.

8.50 34.00

OTHELLO (KEO, Island of Cyprus)

A rich red made from the native Mavro grape, best enjoyed with hearty lamb dishes.

6.50 26.00

ST. GEORGE NEMEA (Skouras, Nemea Valley, The Peloponese)

Made exclusively from native Agiorgitiko grapes, this is a complex, fruit-forward red.

6.50 26.00

DANIELIS (Achaia Clauss, Attica)

Well balanced and dry with a brilliant ruby color and delicate nose.

6.00 24.00

ROUGE (Tsantali, Macedonia)

Light-bodied, easy on the palate.

5.25 21.00

CABERNET SAUVIGNON

ESTANCIA (Paso Robles, California)

Rich with berries, a hint of chocolate and oak accent. An artfully crafted red.

7.00 28.00

BEAULIEU VINEYARD (Napa Valley, California)

Blackberry and cherry flavors with a hint of black olive. Enjoy with our lamb dishes.

6.50 26.00

CK MONDAVI (Wild Creek Canyon, Napa Valley)

Cherry and black berry with a hint of oak. A lingering finish.

5.50 22.00

Corkage fee \$15

SHIRAZ/SYRAH

GLASS BOTTLE

YELLOW TAIL SHIRAZ (Southeastern Australia)

A wonderful Aussie red abundant with berry and vanilla oak.

5.25 21.00

PINOT NOIR

ARGYLE (Willamette Valley, Oregon)

Hand crafted from grapes grown on the cool slopes of Willamette Valley. Light body, silky texture, wonderfully subtle flavors of berries.

40.00

FIVE RIVERS (Central Coast, California)

Soft, supple body with flavors of black cherry and plum.

6.50 26.00

ZINFANDEL/PRIMITIVO

XYZIN 10 (California)

Winemaker Ondine, a Zin specialist, created an appealing blend exhibiting raspberry and spice market aromas with subtle pomegranate and strawberry flavors.

34.00

DI SAN MARZANO (Puglia, Italia)

Racy, snappy red with great body. Matches perfectly with our lamb and beef dishes.

6.50 26.00

MERLOT

ESTANCIA (Lucia Range Ranches, California)

Savor the ripe fruit and earth in this nicely aged red from California's Central Coast.

6.25 25.00

CK MONDAVI (Napa Valley, California)

Plum and red currant flavors accentuated by oak aging for a smooth finish.

5.50 22.00

CHIANTI

CASTELLO DI FARNETELLA (Italia)

A dry Berardenga Chianti, with dark fruit flavors. Medium-bodied palate with a sweet, rounded texture. A perfect accompaniment to our broiled lamb dishes.

28.00

Corkage fee \$15

WHITE WINES

GREEK

	GLASS	BOTTLE
SANTORINI (Boutari, Island of Santorini) <i>From Assyrtico grapes grown on Thera's volcanic slopes, this gently balanced white is pleasantly crisp.</i>	7.50	30.00
MOSCHOFILERO (Boutari, Greece) <i>Fresh, delicious and aromatic. Like a fruity Pinot Grigio, this is all the rage in Greece now.</i>	7.00	28.00
APHRODITE (KEO, Island of Cyprus) <i>From the island of love, a young, impetuous white reminiscent of Pinot Grigio.</i>	6.50	26.00
KRETIKOS (Boutari, Island of Crete) <i>From ruggedly beautiful Crete, a buttery white with a banana and apple bouquet.</i>	6.25	25.00
BLANC (Tsantali, Macedonia) <i>Young, light-bodied, with a clean finish.</i>	5.25	21.00

SAUVIGNON BLANC

GEYSER PEAK (Sonoma) <i>A stylish wine with distinct gooseberry and grapefruit on the nose. A superb buy.</i>	6.00	24.00
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CHARDONNAY

SIMI (Healdsburg, Sonoma) <i>Brilliant balance of fruit, acidity and subtle, toasty oak. Bright lemon, apple and pear flavors meld with warm peach and vanilla notes.</i>	7.25	29.00
HESS (Monterey, California) <i>From grapes grown in the cool valleys of the central coast, this refreshing wine has tropical fruit characters and a zesty finish.</i>	6.50	26.00
CK MONDAVI (Willow Springs, California) <i>Oaky, buttery chard in the great California style.</i>	5.50	22.00

REISLING

SCHLINKHAUS (Germany) <i>Soft apple undertones. Sweet, with aromatic floral notes.</i>	6.00	24.00
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PINOT GRIGIO

ESTANCIA (Central Coast, California) <i>Full-bodied, intense and packed with pure flavor. Wonderfully vibrant.</i>	7.00	28.00
MONTEVINA (California) <i>Fresh and crisp, with citrus fruit aromas, and juicy peach and jasmine flavors. Rated 89 by the Wine Spectator!</i>	6.25	25.00

Corkage fee \$15

BLUSH WINES

	GLASS	BOTTLE
RODITIS (Tsantali, Greece) <i>A working man's Roditis if ever there was one.</i>	5.75	23.00
WHITE ZINFANDEL (Beringer) <i>Soft, light and sweet.</i>	5.25	21.00

BUBBLY

FRANCOIS MONTAND BLANC DE BLANCS (France) <i>A dry, elegant, perfectly balanced sparkling wine.</i>	—	28.00
CAROUSEL (France) 6.25 oz SPLIT <i>A perfect toast for one.</i>	—	7.00

DESSERT WINES

2.5 oz pour in a sherry glass

ST. JOHN'S COMMANDARIA (KEO) <i>Award-winning port from the island of Cyprus.</i>	2.75	22.00
MAVRODAPHNE (Achaia Claus) <i>Produced in the Patra region of the Peloponese since 1861.</i>	2.25	19.00

RETSINA

The traditional resin-flavored white wine of Greece

RITINITIS (Aegialia) <i>Retsina gentrified! A higher quality base wine, easy on the resin.</i>		28.00
ACHAIA CLAUSS (Patras) <i>A hardhat and lunchpail retsina, the closest we offer to bulk, harsh taverna-style retsina.</i>	5.25	21.00
TSANTALI (Macedonia) <i>Another blue-collar version. Nothing soft and dainty about this one.</i>	5.00	20.00
MALAMATINA (Macedonia) 12.5 oz bottle <i>Soft as silk with just a trace of resin.</i>	—	10.95

NON-ALCOHOLIC WINE

FRE CHARDONNAY (Sutter Home, Napa) <i>Soft, with an easy floral bouquet.</i>	4.75	19.00
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Corkage fee \$15

BOTTLE BEER

KEO (Cyprus)	4.50
MYTHOS (Greece)	4.25
GUINNESS PUB CAN	4.50
NEWCASTLE BROWN ALE	4.00
STELLA ARTOIS	3.75
ST. PAULI LIGHT	3.50
ST. PAULI DARK	3.50
HEINEKEN	3.50
SUMMIT EXTRA PALE ALE	3.50
SUMMIT NORTHERN PORTER	3.50
AMSTEL LIGHT	3.50
CORONA EXTRA	3.50
MICHELOB GOLDEN LITE	3.25
BUDWEISER	3.00
O'DOUL'S (Non-alcoholic)	3.00
CLAUSTHAULER (Non-alcoholic)	3.50