



ARIZONA WHITES

| | | | | GLASS | BOTTLE |
|------|--|-------------------|----------------|-------|--------|
| 2006 | CALLAGHAN VINEYARD LISA'S <i>PROPRIETARY FIELD BLEND WITH FLAVORS AND AROMAS OF SPICED APPLE, PEACH AND PEAR</i> | BY KENT CALLAGHAN | SONOITA | | 49 |
| 2007 | PAGE SPRINGS "FAMILIA BLANCA" MALVASIA <i>AZ'S FLAGSHIP WHITE VARIETAL WITH FRAGRANT TROPICAL AROMAS</i> | BY ERIC GLOMSKI | CORNVILLE | | 42 |
| 2007 | PAGE SPRINGS "LA SERRANA" VIOGNIER <i>FLAVORS AND AROMAS OF SHORTBREAD, ALMONDS, LEMON ZEST AND TANGERINES</i> | BY ERIC GLOMSKI | CORNVILLE | | 60 |
| 2007 | DOS CABEZAS CHARDONNAY <i>RICH AND VOLUPTUOUS, UNFINED, UNFILTERED, AND BUTTERY</i> | BY TODD BOSTOCK | COCHISE COUNTY | 11 | 42 |

CALIFORNIA WHITES

| | | | | | |
|------|--|----------------------------------|------------------|----------|-----|
| 2005 | DOMAINE CARNEROS BRUT <i>FLAVORS AND AROMAS OF MELON, CITRUS, PEAR AND CAMEL</i> | BY EILEEN CRANE | CARNEROS | 9 | 48 |
| 2000 | DOMAINE CARNEROS "LE REVE" <i>FRAGrant BOUQUET OF WHITE FLOWERS, EXOTIC SPICE WITH A TOASTY CREAMINESS</i> | BY EILEEN CRANE | CARNEROS | | 98 |
| 2007 | BUGAY LONG STEM ROSE <i>CRISP PURE AND AROMATIC, FRESH CUT STRAWBERRIES, GRAPEFRUIT, REFRESHING CITRUS</i> | BY TOM GARRETT & RANDALL WATKINS | SONOMA COUNTY | | 43 |
| 2007 | SMITH MADRONE RISELING <i>GREAT BALANCE AND AUSTERE CITRUS WITH HONEY AND FLOWERS</i> | BY CHARLES SMITH | SPRING MOUNTAIN | | 56 |
| 2006 | CEAGO VINEGARDEN SAVIGNON BLANC <i>WHITE PEACH AND MELON WITH A SILKY TEXTURE AND SLIGHT EFFERVESCENCE</i> | BY JIM FETZER | CLEAR LAKE | 11 | 42 |
| 2007 | SELENE SAUVIGNON BLANC <i>EXCELLENT VISCOSITY AND LENGTH AROMAS OF PEACH COBBLER, CRÈME BRULÉE AND PINEAPPLE</i> | BY MIA KLIEN | CARNEROS | | 62 |
| 2005 | VOLKER EISELE GEMINI <i>SOFT BORDEAUX STYLE BLEND WITH RICH FLAVORS OF MELONS, FIGS, AND PEACHES</i> | BY JOHN MCKAY | NAPA VALLEY | | 55 |
| 2007 | TANGENT ALBARINO <i>AROMATIC TROPICAL NOTES, WITH PEACH, AND BANANNA</i> | BY CHRISTIAN ROGUENANT | CENTRAL COAST | | 30 |
| 2006 | HELLER ESTATE CHENIN BLANC <i>SWEET, REFRESHING FLAVORS OF HONEY SUCKLE AND MELON</i> | BY RICH TANGUAY | CARMEL VALLEY | | 49 |
| 2007 | SAINT GREGORY PINOT BLANC <i>BRIGHT ACIDITY, WHITE PEACH, AND SWEET CREAMY APRICOT</i> | BY GREGORY GRAZIANO | MENDOCINO | | 32 |
| 2006 | BALLETTO ESTATE PINOT GRIS <i>FLAVORS AND AROMAS OF APPLES, PEACHES, FIGS AND A HINT OF CREAM</i> | BY JOHN BALLETO | RUSSIAN RIVER | | 30 |
| 2007 | LAIRD "COLD CREEK RANCH" PINOT GRIGIO <i>LIVELY FRUIT AROMAS WITH VANILLA AND COCONUT, GREAT ACIDITY AND FINISH</i> | BY PAUL HOBBS | CARNEROS | | 41 |
| 2007 | FOXGLOVE CHARDONNAY <i>TROPICAL FRUIT AND POACHED PEAR FLAVORS, MINERALITY AND BODY</i> | BY BOB & JIM VARNER | SAN LUIS OBISPO | | 32 |
| 2006 | HAWKES HOME RANCH CHARDONNAY <i>CRISP AND REFRESHING WITH CLEAN FRUIT, AND GOOD MINERALITY</i> | BY STEPHEN & JACOB HAWKES | ALEXANDER VALLEY | 10 | 39 |
| 2005 | CHATEAU MONTELANA CHARDONNAY <i>BRIGHT AND FRESH, APPLE PIE AROMATICS, KIWI AND APPLE FLAVORS</i> | BY BO BARRETT | NAPA VALLEY | 375ML 49 | 86 |
| 2006 | RAMEY CHARDONNAY <i>BUTTERED CITRUS, TROPICAL FRUIT, AND SPICY OAK</i> | BY DAVID RAMEY | RUSSIAN RIVER | 18 | 68 |
| 2006 | LITTORAI CHARLES HEINTZ CHARDONNAY <i>RICH AND OPULENT WITH FLAVORS OF ORANGE PEEL, SPICE, HONEYSUCKLE AND A HINT OF WHITE TRUFFLE</i> | BY TED LEMON | SONOMA COAST | | 118 |

NEW MEXICO WHITES

| | | | | | |
|----|--|------------------|-------------|---|----|
| NV | GRUET ROSE BRUT <i>FLORAL BOUQUET, CLEAN, BRIGHT BERRY FLAVORS</i> | BY LAURENT GRUET | ALBUQUERQUE | 7 | 34 |
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OREGON WHITES

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|------|--|----------------------|---------------|---|----|
| 2007 | BRANDBORG GEWURZTRAMINER <i>AROMATICS OF LEECHE, EXOTIC SPICE, CLOVE, CINNAMON, AND ORANGE</i> | BY TERRY BRANDBORG | UMPQUA VALLEY | | 42 |
| 2007 | ADELSHIEM PINOT GRIS <i>CRISP AND BRIGHT, PEACH, APPLES, AND PEARS, HINT OF SPICE</i> | BY DAVE PAIGE | WILLAMETTE | 9 | 34 |
| 2006 | LACHINI "FAMILY ESTATE" PINOT GRIS <i>A VELVETY MOUTH FEEL WITH ROUND CITRUS FLAVORS</i> | BY LAURENT MONTALIEU | WILLAMETTE | | 52 |

WASHINGTON WHITES

| | | | | | |
|------|--|------------------|--------------------|----|----|
| 2007 | POET'S LEAP RIESLING <i>BRIGHT AND BALANCED WHITE PEACHES, HONEY AND A HINT OF MINERALITY</i> | BY ARMIN DIEL | COLUMBIA VALLEY | 11 | 41 |
| 2007 | OS "CHAMPOUX VINEYARD" RIESLING <i>SPRING FLOWERS AND WET STONE, BURST OF NECTARINE, LIME, LEMON CUSTARD</i> | BY BILL OWEN | HORSE HEAVEN HILLS | | 52 |
| 2007 | BARNARD GRIFFIN CHARDONNAY <i>SUTTLE OAK SPICE WITH FLAVORS OF PEAR, LIME, AND TROPICAL FRUIT</i> | BY ROB GRIFFIN | COLUMBIA VALLEY | | 32 |
| 2006 | COUGAR CREST VIOGNIER <i>AROMAS OF HONEYSUCKLE, AND WHITE PEACH FLAVORS OF PEAR AND PINEAPPLE</i> | BY DEBBIE HANSEN | WALLA WALLA | 11 | 42 |

| ARIZONA REDS | | | | GLASS | BOTTLE |
|--------------|--|----------------------------------|----------------|-------|--------|
| 2007 | <u>ARIZONA STRONGHOLD "NACHISE"</u> <i>LAVENDER, TOASTED SAGE, BLUEBERRIES, AND BLACKBERRIES</i> | BY ERIC GLOMSKI & MAYNARD KEENAN | COCHISE COUNTY | | 40 |
| 2006 | <u>PILLSBURY ROAN RED</u> <i>LAVENDER AND HONEYSUCKLE, RIPE RED FRUIT, HINTS OF VANILLA</i> | BY SAM PILLSBURY | COCHISE COUNTY | 12 | 48 |
| 2006 | <u>DOS CABEZAS TOSCANO</u> <i>SPICY SANGIOVESE BLEND WITH CHERRIES, CHRISTMAS SPICES, AND VANILLA</i> | BY TODD BOSTOCK | COCHISE COUNTY | | 42 |
| 2005 | <u>CALLAGHAN VINEYARD CLAIRE'S</u> <i>DEEP CHERRY AROMA, PLUSH INTENSE FLAVORS, CHEWY TANNIN, LONG FINISH</i> | BY KENT CALLAGHAN | SONOITA | | 59 |
| 2006 | <u>PILLSBURY DIVA</u> <i>LAYERED AND COMPLEX DARK FRUIT, SPICE, SMOKEY LEATHER NOTES</i> | BY SAM PILLSBURY | COCHISE COUNTY | | 69 |
| 2006 | <u>KEELING SCHAFER THREE SISTERS SYRAH</u> <i>RIPE DENSE, AND ROUND, FRUIT FORWARD BLACK CHERRY FLAVORS</i> | BY ROD KEELING AND JAN SCHAEFER | COCHISE COUNTY | 9 | 34 |

CALIFORNIA REDS

| | | | | | |
|------|---|----------------------------------|-----------------------|----------|-----|
| 2006 | <u>BYRON "NIELSON VINEYARD" PINOT NOIR</u> <i>LUSH CHERRY, PLUM, AND DRIED HERBS, GENTLE TANNINS</i> | BY JONATHAN NAGY | SANTA MARIA VALLEY | 16 | 60 |
| 2007 | <u>PAUL MATHEW PINOT NOIR</u> <i>LUSH AND SILKY WITH RED PLUM, RED CHERRY AND NUTMEG</i> | BY MAT GUSTAFSON | RUSSIAN RIVER VALLEY | | 72 |
| 2006 | <u>MALM CELLARS RESERVE PINOT NOIR</u> <i>DUSTY WOODSY AROMA WITH EXPLOSIVE COMPLEX DARK FRUIT FLAVORS</i> | BY BRENDAN MALM | ANDERSON VALLEY | | 88 |
| 2006 | <u>LORING "CLOS PEPE" PINOT NOIR</u> <i>MULTI-LAYERED WINE WITH RICH TANNINS, CRISP ACID, BLUEBERRY AND WILD BERRY FRUIT</i> | BY BRIAN LORING | SANTA RITA HILLS | | 98 |
| 2006 | <u>LITTORAI HIRSCH VINEYARD PINOT NOIR</u> <i>COMPLEX AND INTERESTING, GREAT TANNINS, BLACKBERRY AND HERBS DE PROVENCE</i> | BY TED LEMON | SONOMA COAST | | 112 |
| 2006 | <u>DUTCH HENRY PINOT NOIR</u> <i>HANDCRAFTED WITH BALANCED TANNINS, AND RIPE FRUIT</i> | BY SCOTT CHAFEN | MT. VEEDER | | 85 |
| 2006 | <u>SIDURI "GARY'S VINEYARD" PINOT NOIR</u> <i>DEEP AND LUSH, WITH RICH CHERRY, EARTHY, SMOKEY NOTES</i> | BY ADAM & DIANA LEE | SANTA LUCIA HIGHLANDS | | 78 |
| 2002 | <u>MONTE VOLPE SANGIOVESE</u> <i>RIPE BOYSENBERRIES AND DRIED CHERRIES, CLASSIC TUSCAN STYLE</i> | BY GREGORY GRAZIANO | MENDOCINO | | 34 |
| 2004 | <u>HILL FAMILY "BEAU TERRE" MERLOT</u> <i>SOFT AND BALANCED WITH BLUEBERRY AND KIWI FLAVORS</i> | BY ALISON GREEN DORAN | OAK KNOLL | | 62 |
| 2004 | <u>GUNDLACH BUNDSCHU MERLOT</u> <i>JUICY DENSE PALATE WITH FINELY TEXTURED TANNINS</i> | BY LINDA TROTTA | SONOMA VALLEY | | 56 |
| 2006 | <u>5 MILE BRIDGE ZINFANDEL</u> <i>BRAMBLY BLACKBERRY NOSE, HINT OF SPICE, RIPE BLUEBERRY, LONG FINISH</i> | BY VANCE ROSE | PASO ROBLES | 10 | 38 |
| 2006 | <u>PETER FRANUS BRANDLIN ZINFANDEL</u> <i>80 YEAR OLD VINES PRODUCE DEEP BLUEBERRY, SPICE NOTES COMPLEX AND LIVELY</i> | BY PETER FRANUS | MT. VEEDER | | 78 |
| 2003 | <u>PALAZZO RED BLEND</u> | BY SCOTT PALAZZO | NAPA VALLEY | | 106 |
| 2004 | <u>PALAZZO RED BLEND</u> | BY SCOTT PALAZZO | NAPA VALLEY | | 97 |
| 2005 | <u>PALAZZO RED BLEND</u> <i>THE FIRST THREE YEARS OF SCOTT'S ACCLAIMED "RIGHT BANK" BORDEAUX STYLE BLEND</i> | BY SCOTT PALAZZO | NAPA VALLEY | | 89 |
| 2004 | <u>HAWKES CABERNET SAUVIGNON</u> <i>ELEGANT AND BALANCED, FLAVORS OF CHERRY, PLUM, AND CURRANTS</i> | BY STEPHEN & JACOB HAWKES | ALEXANDER VALLEY | 18 | 68 |
| 2001 | <u>MAYACAMUS CABERNET SAUVIGNON</u> | BY ROBERT TRAVERS | MT. VEEDER | | 139 |
| 2002 | <u>MAYACAMUS CABERNET SAUVIGNON</u> | BY ROBERT TRAVERS | MT. VEEDER | | 132 |
| 2003 | <u>MAYACAMUS CABERNET SAUVIGNON</u> <i>LOW YIELDING MOUNTAINSIDE VINEYARDS PRODUCES INTENSE COMPLEX WINES</i> | BY ROBERT TRAVERS | MT. VEEDER | | 129 |
| 2005 | <u>TAMBER BEY "TWO RIVERS" CABERNET</u> <i>BIG AND RICH WITH RED AND DARK FRUIT WONDERFUL SENSE OF BALANCE</i> | BY THOMAS BROWN | YOUNTVILLE | | 72 |
| 2005 | <u>SHOWKET VINEYARDS CABERNET SAUVIGNON</u> <i>ROUND AND SEDUCTIVE WITH CASSIS, BLACKBERRY, VIOLET, AND CEDAR</i> | BY THOMAS BROCKER & RUSSEL BEVAN | OAKVILLE | | 102 |
| 2005 | <u>JACK QUINN "AGAVE ROSE" CABERNET</u> <i>INTENSE AND COMPLEX, FROM THE HEAD WINEMAKER OF SCREAMING EAGLE</i> | BY ANDY ERICKSON | RUTHERFORD | | 198 |
| 2003 | <u>WEND-TYLER RUBY CABERNET</u> <i>COMPLEX AND UNIQUE FLAVORS, OF PENCIL LEAD, CHOCOLATE AND DARK BERRIES</i> | BY DAVID TYLER | SAN JOAQUIN VALLEY | | 89 |
| 2007 | <u>LANG & REED CABERNET FRANC</u> <i>SUMMER HERBS AND WHITE CHERRY FRUIT, FLORAL AROMATICS</i> | BY JOHN SKUPNY | NORTH COAST | | 54 |
| 2005 | <u>REVOLVER WINE "THE FURY" CAB. FRANC</u> <i>SUPPLE DEEP BLACKBERRY FLAVORS, LACED WITH HINTS OF TUMBLEWEED AND DRIED THYME</i> | BY BRIAN PAGE | NAPA VALLEY | | 81 |
| 2006 | <u>PALAZZO CABERNET FRANC</u> <i>DELICATE AND FLORAL, PURE AND BRIGHT ON THE PALATE WITH CRUSHED CHERRIES, AND RASBERRY</i> | BY SCOTT PALAZZO | CARNEROS | 375ML 62 | 104 |
| 2004 | <u>MATHIS GRENACHE</u> <i>JUICY AND DELICIOUS WITH RIPE ROUND TANNINS</i> | BY PETER MATHIS | SONOMA VALLEY | | 69 |
| 2006 | <u>SEGHESSIO BARBERA</u> <i>SAVORY AND RICH FLORAL, BERRY AND CINNAMON NOTES WITH INTEGRATED TANNINS</i> | BY TED SEGHESSIO | ALEXANDER VALLEY | | 54 |
| 2006 | <u>TABLAS CREEK COTES DE TABLAS</u> <i>NOSE OF RARE STEAK AND PEPPERS, JUICY, SPICY FLAVORS</i> | BY NEIL COLLINS | PASO ROBLES | | 54 |
| 2006 | <u>DUENDE SYRAH</u> <i>SMOKE AND SPICE WITH DEEP RICH DARK FRUIT</i> | BY JEREMY SPRING & JAKE HAWKES | RUSSIAN RIVER | 9 | 34 |
| 2005 | <u>"STAGS LEAP" PETITE SIRAH</u> <i>RIPE FLAVORS OF BERRIES, PLUM, AND A TOUCH OF VANILLA</i> | BY KEVIN MORRISEY | NAPA VALLEY | | 77 |

OREGON REDS

| | | | | | |
|------|---|-------------------|-------------------|-------|----|
| 2007 | <u>O'REILLY'S PINOT NOIR</u> <i>LIGHT ELEGANT VINTAGE, MINERAL-LADEN AROMATICS, WITH CHERRY COLA AND COFFEE</i> | BY DAVID O'REILLY | OREGON | 10.5 | 38 |
| 2006 | <u>WILLAKENZIE ESTATE PINOT NOIR</u> <i>AROMAS AND FLAVORS OF RIPE BERRIES WITH HINTS OF SPICE, ROSE AND CEDAR</i> | BY THIBAUD MANDET | WILLAMETTE VALLEY | 375ML | 28 |
| 2006 | <u>SHADOW MOUNTAIN VINEYARDS PINOT NOIR</u> <i>FULL BODIED WITH AROMAS OF BLACK CHERRIES, PLUMS, SPICE, AND TOASTY OAK</i> | BY MEL COOPER | WILLAMETTE VALLEY | | 48 |
| 2007 | <u>ELK COVE PINOT NOIR</u> <i>GREAT MIX OF FLOWER, FRUIT, AND STONE, LAYERED WITH CRISP ACID</i> | BY ADAM CAMPBELL | WILLAMETTE VALLEY | | 52 |
| 2006 | <u>CARDWELL HILL RESERVE PINOT NOIR</u> <i>DEEP CONCENTRATED NOSE, WITH FLAVORS OF BLACK CHERRY, RASBERRY, CHOCOLATE AND VANILLA</i> | BY JIM KAKACEK | WILLAMETTE VALLEY | | 78 |

WASHINGTON REDS

| | | | | | |
|------|--|----------------------|-----------------|----|----|
| 2006 | <u>NELMS ROAD MERLOT</u> <i>RIPE FRUIT FLAVORS OF CASSIS, BING CHERRY, SUBTLE HERB, SPICE, AND VANILLA</i> | BY KEVIN MOTT | WASHINGTON | 11 | 42 |
| 2006 | <u>GRAEAGLE RED WING</u> <i>FLAVORS AND AROMAS OF BLUEBERRY, COFFEE, AND CURRANTS</i> | BY MIKE NEUFFER | COLUMBIA VALLEY | | 56 |
| 2005 | <u>L'ECOLE No. 41 CABERNET SAUVIGNON</u> <i>RIPE FRUIT FLAVORS OF CASSIS, AND BING CHERRY SUBTLE HERB, SPICE, AND VANILLA</i> | BY MARTIN CLUBB | COLUMBIA VALLEY | | 54 |
| 2006 | <u>CALICO RED</u> <i>DARK BERRY, SPICE, AND EARTH WITH LIQUORISH AND HINTS OF VANILLA</i> | BY STEFFAN JORGENSEN | COLUMBIA VALLEY | 9 | 34 |
| 2005 | <u>OS WINERY "KLIPSUN VINEYARD" CUVEE M</u> <i>COMPLEX DARK FRUIT, CHOCOLATE, PLUM AND BLACKBERRIES</i> | BY BILL OWEN | RED MOUNTAIN | | 69 |
| 2004 | <u>DUNHAM CELLARS CABERNET SAUVIGNON X</u> <i>AROMAS OF CLOVE AND MOUNTAIN BERRY PALATE OF CHERRY PIE, SPICE, AND PLUM</i> | BY DAN WAMPFLER | COLUMBIA VALLEY | | 89 |
| 2006 | <u>MCCREA SYRAH</u> <i>INTENSE DARK CHERRY PRESERVES, DUSTY EARTH, GAME, AND PEPPER</i> | BY DOUG MCCREA | WASHINGTON | | 69 |

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We Proudly Pour Artesian Spirits

Bourbon

Makers Mark (Star Hill Farm KY)
Jefferson Reserve (Bardstown KY)

Tennessee Whiskey

Jack Daniels (Lynchburg TN)

Rye Whiskey

Rittenhouse Rye (Bardstown KY)

Tequila

Cazadores Blanco (Jalisco, Mexico)

Vodka (Grain Based)

Tito's Handmade (Austin TX)
Prairie Organic (Princetown, MN)

Vodka (Potato)

Glacier Teton (Rigby Idaho)

Rum

Domaine Charbay (Ukiah CA)

Gin

Junipero (San Francisco CA)

"Arizona Warm Winter" Signature Cocktails

Orange Caipiroska \$12

Fresh Arizona Orange and Lemon, Sugar, Organic Vodka

Fresh Pear Martini \$12

Pear Puree, Vanilla, Organic Gin, Simple Syrup, Pear Brandy, Lemon

Classic American Cocktails

Manhattan \$10

*~Created 1874 New York City~
Bourbon or Rye, Sweet Vermouth, Bitters,
Maraschino Cherry*

Gin Fizz \$12

*~Created 1890's New Orleans~
Gin, Lemon Juice, Vanilla. Cream,
Sugar, Club Soda*

Cuba Libre \$10

*~Created 1900 by American Soldiers in Cuba~
Cane Rum, Fresh Lime, Chilled Cola*

Mint Julep \$11

*~Created Late 1800's Southern States ~
Bourbon, Simple Syrup, Fresh Mint*

Classic Margarita \$10

*~Created 1940's California~
Tequila, Fresh Lime Juice, Cointreau, Salt*

Old Fashioned \$11

*~Created Late 1800's Kentucky~
Bourbon, Sugar, Bitters, Orange, Lemon,
Cherry, Club Soda*

Arizona Craft Beers

Four Peaks 8th Street Ale

Aromatic English Style Bitter Ale (Tempe AZ)

Four Peaks Kiltlifter

Amber Malty Scottish Style Ale (Tempe AZ)

Oak Creek Brewing Golden Lager

Fresh Balanced Bohemian Pilsner (Sedona AZ)

Oak Creek Brewing Pale Ale

Floral Nose, Hoppy, Citrus Notes (Sedona AZ)

Oak Creek Brewing Nut Brown Ale

Nutty with a Hint of Spice (Sedona AZ)

Nimbus Dirty Guera Blonde Ale

Bright, Golden, Smooth (Tucson AZ)

Nimbus Red Amber Ale

Medium Bodied, Well Balanced (Tucson AZ)

Nimbus Old Monkeyshine

*Dark Malty English Style Strong Ale
(Tucson AZ)*

Nimbus Oatmeal Stout

Black Full Bodied Creamy Stout (Tucson AZ)

WE INCLUDE AN 18% SERVICE CHARGE ON EVERY GUEST CHECK.

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