

## Long Island

**Bedell Musee** \$16/54

*Bordeaux style, dark fruits, bold tannins*

**Cabernet Franc, Anthony Nappa Wines** \$14/52

*"Bordo Antico," first certified organic wine made in NY*

**Cabernet Franc, Bedell** \$14/52

*Fresh black cherry, black currant, juicy finish*

**Malbec, Anthony Nappa, "La Strega"** \$14/52

*89 Pts. Wine Enthusiast, Organic, plum, blueberry, chocolate*

**Merlot, Estate, Lieb Cellars** \$14/52

*bright raspberry, violet, mild tannins*

**Bubbly, Sparkling Pointe Cuvée Carnival** \$17/66

*strawberry, tropical fruits, and cherry blossom.*

**Chardonnay, Macari, Reserve** \$15/54

*vanilla, ripe pear, tropical notes, round, creamy*

**Chardonnay, Pellegrini Vineyards** \$14/52

*vanilla, ripe pear, tropical notes, round, creamy*

**Pinot Grigio, Suhru** \$14/52

*citrus aromas, lime, grapefruit*

**Reisling, Suhru** \$13/46

*dry, apricot, clementine, peach*

**Sauvignon Blanc, Estate, Jamesport** \$14/52

*strong summer fruit, dry, buttery oak*

**White, Gallery, Bedell** \$15/54

*full body, tropical fruit, mango, vanilla*

**Bedell Rose** \$14/52

*elegant, refreshing acidity, savory minerality*

**Rosé, Lieb Cellars, Bridge Lane** \$13/43

*dry, bright acidity, complex fruit*

## California

**Cabernet Sauvignon, Cupcake Vineyards** \$13/43

*blackberry, dark cherry, cassis*

**Cabernet Sauvignon, Hess, Shirtail Ranch** \$15/54

*blackberry, wild cherry, light tannins*

**Pinot Noir, Cline, North Coast** \$14/52

*silky layers of raspberry, dark chocolate and lilac.*

**Chardonnay, Peju, Legacy Carneros** \$16/59

*green apple, pear, french oak, malolactic ferm.*

## Greece

**Red, Liatiko, Dafnios** \$14/52

*intense winter fruit, mountain thyme, dry*

**Retsina, Mylonas** \$14/52

*peach, mastic, mango and lemon*

**White, Zoe, Domaine Skouros** \$13/42

*crushed blossoms, citrusy, jasmine, mint*

**Rosé, Zoe, Domaine Skouros** \$13/42

*ripe cherries, raspberries, flowers, rose petal*

## Other Regions

**Barton & Guestier Sancerre Les Silices** \$17/69

*acacia, white berries, pineapple, a touch of citrus*

**New Zealand, Sauv Blanc, Locations NZ** \$15/54

*white currants, gooseberries, tropical fruits, preserved lemon*

**South Africa, Sauvignon Blanc, Margaret** \$13/42

*Lime zest, dried apricot, green apple, hints earthy greens*

## The Wine Flight

Select four of our wines above. Four mini carafes (two glasses) served on a wine barrel stave \$28 and up.

