

## Sparkling Wine

### **Zardetto Prosecco**

**8.00** 187 ml Split

This Prosecco is delicate yet complex, with a mellow citrus color and appealing peppery note, elegantly fresh fruit and an invigorating finish. This is a great pairing with our appetizers.

## White Wine

Glass

Bottle

### **Tiefenbrunner Pinot Grigio, Alto Adige, Italy 2010**

**7.00**

**26.00**

Lovely aromas of citrus, white peach and green apples. Refreshing and soft with a smooth, dry finish. This wine pairs wonderfully with our salads and appetizers.

### **Fair Valley Chenin Blanc, South Africa 2009**

**8.00**

**29.00**

A fresh, light bodied white wine with a touch of apple and citrus. This is a nice pairing with our Kitfo. Fair Valley donates 10% of their profits to the Fair Valley community to help with housing, community center and health care. Please ask your server for more information.

### **Clean Slate Riesling, Mosel, Germany 2009**

**6.00**

**22.00**

This wine from the steep slopes of the Mosel has wonderful balance of minerality and fruit components. This crisp wine is a great pairing with the spicy, powerful flavors of our spicy vegetarian dishes.

### **Bogle Chardonnay, California 2009**

**8.00**

**27.00**

This chardonnay combines tropical flavors and oak aging to produce an easy drinking, rich chardonnay. This pairs well with the rich flavors of the of Doro Alich or Asa tibs.

### **Mulderbosch Sauvignon Blanc, Stellenbosch, South Africa 2009**

**8.00**

**29.00**

Vivid tropical fruit aromas give way to succulent, mouth-filling flavors of guava, lychee, gooseberry, lime, and fresh cut grass, supported by a jolt of acidity. This crowd pleasing wine pairs nicely with a wide range of our entrees.

### **Talley Chardonnay, Arroyo Grande Valley, California 2009**

**13.00**

**43.00**

Produced entirely from estate grown fruit, hand harvested and aged for 10 months before release. The flavors feature layers of lemon, wet stone and green apple with an elegant finish. It pairs with meaty seafood and rich chicken dishes.

### **Loimer Gruner Veltliner, Kamptal, Austria 2009**

**36.00**

This wine has wonderful spicy, peppery, bright green apple and even exotic notes like grapefruit. The very clear, juicy fruit and fresh acid structure play a crucial role for the mouthfeel and make this a very pleasurable wine to drink. This is a perfect wine to enjoy on our patio sharing appetizers with friends.

### **Neyers Chardonnay, Carneros, California 2009**

**49.00**

The combination of exceptional fruit and traditional Burgundian winemaking practices produce a Chardonnay that, while rich and exotic, is also subtle and complex. Pair with fish, chicken and lighter meat dishes.

### **Enat Tej, Ethiopian Style Honey Wine, Oakland, California**

**7.50**

**30.00**

Made from honey and Ethiopian hops (gesho). Tej, or honey wine, is an Ethiopian specialty that complements and balances the spice in the food. This wine is made by a husband and wife team.

## Red Wine

	<u>Glass</u>	<u>Bottle</u>
<b>DMZ Shiraz, Western Cape, South Africa 2008</b>	<b>7.00</b>	<b>27.00</b>
This fresh, juicy shiraz offers enticing aromas and bright, juicy flavors of cherry, dark berry and plum backed by subtle spice and a delicate minerality. Great pairing with the Meat Combo meal.		
<b>Mercer Cabernet Sauvignon, Columbia Valley, Washington 2007</b>	<b>9.00</b>	<b>35.00</b>
This wine opens with ripe blackberry and cherry with scents of oak spice and vanilla. Flavors of cherry and spice combine with a rich mouthfeel, good structure and a long supple finish. Enjoy this great cabernet with our milder lamb dishes.		
<b>Omrah Shiraz, Mt. Barker, Australia 2007</b>	<b>11.00</b>	<b>39.00</b>
Lovely plush tannins, rounded texture and bright cherry fruit come through in the Shiraz. Pair nicely with Segá Wat, Spicy Juicy and other spicy dishes.		
<b>Fair Valley Pinotage, South Africa 2008</b>	<b>8.00</b>	<b>29.00</b>
Vibrant purple red in color offering spicy black fruit and ripe tannins. This is a sweet wine with a toasty vanilla finish. Great pairing with most vegetarian dishes including spicy lentils and yellow split peas. Fair Valley donates 10% of their profits to the Fair Valley community to help with housing, community center and health care. Please ask your server for more information.		
<b>Catena Malbec, Mendoza, Argentina 2008</b>	<b>9.00</b>	<b>35.00</b>
On the nose you will find black cherry aromas, leading to a great taste of many dark fruit flavors. There is a wonderful silky texture and rich finish.		
<b>Mt Beautiful Pinot Noir, North Canterbury, New Zealand 2009</b>	<b>10.00</b>	<b>38.00</b>
A beautiful, elegant Pinot noir that showcases the flavors of the region. This is a great pairing with lighter meats and fish.		
<b>Massaya Silver Selection Red Blend, Bekaa Valley, Lebanon 2006</b>		<b>36.00</b>
There is a wonderful nose of spice with light oak presence. This blend is medium bodied and balanced with a long finish. 40% Grenache Noir, 30% Cinsault, 15% Cabernet Sauvignon, 15% Mouvedre		
<b>Vinum Africa Cabernet Sauvignon, South Africa</b>		<b>33.00</b>
This rustic Cabernet is a great pairing with some of our more earthy dishes. This is a very powerful wine.		
<b>Ayres Pinot Noir, Willamette Valley, Oregon 2009</b>		<b>50.00</b>
High tones of Bing cherries, roasted plums and raspberries. Baking spices and violets on the nose. Wonderful pairing with Yebeg tibs, Zilzil Aicha and Shirro.		
<b>Gundloch Bundschu Merlot, Sonoma, California 2006</b>		<b>39.00</b>
Aromas of Bing cherry and violets are followed by a full, velvety palate of opulent black cherry, black plum and berry flavors, with notes of mocha, fresh tobacco leaf and chai spices. You will experience a lingering, creamy finish.		
<b>Ch Leronde-Desormes, Bordeaux Superiore, France 2007</b>		<b>41.00</b>
A traditional Bordeaux blend of Cabernet Sauvignon, Merlot and Petit Verdot. Full of finesse and elegance, with well balanced fruit and a smooth finish. Great with Segá wat and Qelulu.		
<b>Rustenberg John X Merriman, Stellenbosch, South Africa 2007</b>		<b>42.00</b>
This blend delivers intense, smoky flavors of tobacco, cherry, licorice, and plum intertwined with complex notes of mineral and spice. 45% Cabernet Sauvignon, 38% Merlot, 13% Petit Verdot, 3% Cabernet Franc, 1% Malbec		