


# White Wines

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
|  <b>Pacific Peak Chardonnay (California)</b><br>Our house white is a citrus laden, fruit forward approach to Chardonnay with subtle oak influence. Pairs well with poultry dishes, pork, seafood or recipes that have a heavy cream or butter base.                | 6            | 22            |
|  <b>Four Vines Unoaked Chardonnay (California)</b><br>Exhibits apple, white peach, and pear, finishing long with hints of citrus and minerality. Consider pairing Unoaked Chardonnay with guacamole, garlic, salads, poultry, grilled shrimp or even curry dishes. | 8            | 31            |
| <b>Duck Pond Chardonnay (Washington)</b><br>Decisively mineral aroma with hints of apple and stone fruit. Subtle creamy textures which balance the acid structure, this wine pairs best with poultry, pork, seafood, cheese and creamy dishes.  | 9            | 34            |
|  <b>Bollini Pinot Grigio (Italy)</b><br>Traditional Italian Pinot Grigio with layered complexity, minerality, fruity pear, crisp and clean. The ultimate aperitif wine that matches with a wide range of appetizers and salads.                                    | 8            | 31            |
| <b>Duck Pond Grigio (Oregon)</b><br>This very playful American Pinot Grigio expresses ripe citrus aromas and flavors with balanced weight and texture. The wine's acidity makes it an excellent accompaniment to foods of all kinds.  | 9            | 34            |
|  <b>Hogue Late Harvest Riesling (Washington)</b><br>Crisp, yet moderately sweet, trademarks of tangerine/apricot flavor with zesty aromas of orange, lemon-lime, stone fruits and minerals. Serve alongside cheese platters, salads, white fish and pork.          | 7.5          | 27            |
| <b>Nobilo Sauvignon Blanc (New Zealand)</b><br>Rich and full bodied, an exceptional palate weight and length, explodes with herbs and lush tropical flavors of pineapple, banana, and papaya. Pairs well with pan fried fish and grilled vegetables.  | 9            | 33            |
|  <b>Columbia Crest Estates Moscato (Washington)</b><br>Aromas of lychee and white rose, with youthful sweetness of ripe honeydew, peaches and tangerine flavors. Compliments fruit salads, light cheeses, and our Woody's Chop Salad wonderfully.                | 8            | 31            |
|  <b>Kenwood Yulupa White Zinfandel (California)</b><br>Mouthwatering aromas of watermelon and tangerine give way to bright strawberry and rhubarb flavors. It also pairs well with many foods including poultry, salads and spicy Asian cuisine.                 | 6            | 22            |




 Available for a wine flight. Choose any 3 half glasses - \$10  
 \$3 off ALL glasses of wine for happy hour, 7 days a week!

# Red Wines

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
|  <b>Pacific Peak Cabernet (California)</b>   | 6            | 22            |
| Medium-bodied, our house red features plum, cocoa and approachable structure. Pairs best with Red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates.                     |              |               |
| <b>J Lohr Seven Oaks Cabernet (California)</b>  | 9            | 32            |
| Aromas and bouquets of cherry, blueberry, violets, and vanilla. Luscious and full and balanced tannins, we recommend pairing this with grilled and roasted red meats.   |              |               |
| <b>Pine Ridge Forefront Cabernet (California)</b>   | 12           | 45            |
| Full-bodied fruit character lays intense flavors of baking spices, blackberry, anise, and dark chocolate. Pairs beautifully with our Top Sirloin Steak, grilled red meats and signature red pasta dishes.       |              |               |
|  <b>Mark West Pinot Noir (California)</b>  | 8            | 28            |
| Beautifully balanced flavors of strawberry and vanilla, with soft, yet approachable tannins. Versatile enough to compliment just about any cuisine which bridges the gap between white meats and reds.          |              |               |
| <b>A to Z Pinot Noir (Oregon)</b>   | 12           | 46            |
| Super sexy and spicy on the nose with aromas of apricots, blueberries, Bing cherries, blood oranges, gingerbread and white pepper. Versatile enough to compliment just about any cuisine.                       |              |               |
|  <b>Diseno Malbec (Argentina)</b>  | 7            | 25            |
| A hint of coffee compliments the blueberry, spice, and chocolate flavors with a jammy characteristic. Pairs best with Mexican, Cajun, Indian or Italian fare (especially with tomato-based sauces).             |              |               |
|  <b>Bellerusche Cotes-du-Rhone (France)</b>  | 8            | 30            |
| Mainly Grenache and Syrah, Garnet red in color, aromas of Morello cherries, red fruits, licorice and grey pepper. Great structure with firm and silky tannins, try this wine with grilled meat dishes.          |              |               |
|  <b>Blackstone Merlot (California)</b>   | 7.5          | 26            |
| Fresh cut green pepper gives way to flavors of dark cherry and berries with a touch of clove to please the palate. Poultry, red meat, pork, pastas, salads – Blackstone can handle them all well.               |              |               |
|  <b>Penascal Estate Tempranillo (Spain)</b>  | 7            | 25            |
| Deep cherry red, clean and bright with aromas that are cheerful and expressive of mature ripe red fruit that remain on the palate. Well balanced, try this with cheeses, wild game, stews, and Spanish cuisine. |              |               |



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# Sparkling/Blends

Glass      Bottle

**Astoria Lounge Prosecco (Italy)**      8      31


A light, refreshing way to begin or end any occasion, characterized by fresh apple and pear. Pairs well with chicken, prosciutto, pasta with creamy sauces, spicy dishes or seafood.

**Toad Hollow Risque (France)**      9      35

Modeled after Woody's #1 rule: Have fun! The perfect toast to any celebration. Crisp and fruity sparkling wine with fresh green apple and pear flavors and just enough sweetness to seduce your palate.

**Decoy Red (California)**      11      39

Aromas spotlight layers of mocha, mulberry and cassis with a subtle, yet sophisticated, hint of cigar box. This wine is soft and appealing with abundant flavors of blackcurrant, plum, hazelnut and licorice.

 **Marietta Old Vine Red (California)**      8      29

Blackberries, dark cherries, and plum supported by spice, earth, and subtle oak. A full and rich mouthfeel with lingering supple tannins. Enjoy with boldly flavored grilled meats and burgers.

**Mazzoni Rosso Tuscan (Tuscany, Italy)**      10      38


72% Sangiovese and 28% Merlot, elegant fruity notes of red berry fruit, plums, blackberry, and balsamic and liquorice. Steaks, Chops, Italian cuisine and seafood handle this Tuscan beautifully.

 **Gnarly Head Authentic Red (California)**      7.5      26

Fruit forward, juicy blackberry and spice, with layered complexity of Zinfandel, Cabernet, Merlot, and a touch of Syrah. Pairs best with boldly flavored foods like steak, grilled chops, or BBQ and burgers.

**Sokol Blosser Evolution (Oregon)**      9      37

The 9 grapes tie together perfectly, creating a smooth, tropical, layered white wine that can hold its own to just about any food pairing. Very food-friendly, from light salads, grilled meats, & fusion-style cuisine.


 **Pine Ridge Chenin Blanc Viognier (Napa Valley)**      8      31

A unique marriage of two varietals that unites crisp, honeyed fruit of Chenin Blanc with the plush body, floral aromas and stone fruit notes of Viognier, for a wine that is easy to enjoy with just about anything.

**Triade Fiano/Falanghina/Greco (Italy)**      10      37

Aromatic, this is quite a topical wine with plenty of flavor and natural acidity. It's well-balanced and doesn't go overboard. Pairs well with salads and grilled white meat cuisine.



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