

# 82 Queen

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**82 Queen Street | Charleston, SC 29401**

843.723.7591

82Queen.com



## HOURS OF OPERATION

### **Monday-Friday Lunch**

11:30a-3:00p

### **Saturday & Sunday Brunch**

11:00a-3:00p

### **Dinner Daily**

5:30p-10:30p



# WELCOME

# 82 Queen

## HOST YOUR NEXT EVENT AT 82 QUEEN

82 Queen marks the pinnacle of Lowcountry experiences. Your guests will feel like they have stepped back in time from the moment they enter our historic restaurant.

Many of our elegantly decorated dining rooms date back to the early 1700's for a classic Lowcountry affair. Only original artwork by late Charleston artist, John Carroll Doyle, adorn our walls to set the ultimate Lowcountry scene in every dining room.

A 200-year-old mammoth Magnolia tree sits in the heart of our restaurant, surrounded by a turn-of-the-century courtyard that boasts Charleston's most romantic, picturesque setting.

To match our 300-year-old address is our iconic Lowcountry cuisine, which was actually pioneered right under our roof. Treat your guests to award-winning dishes that are prepared by our tenured Chef, and served with nothing but Southern charm.

Whether you're hosting a private party, rehearsal dinner, wedding reception, baby shower, anniversary, or birthday party; 82 Queen will make sure every detail is covered!

Our Special Events Coordinator, Trista Hoffman, will make sure your next event is an unforgettable experience. At 82 Queen, we are happy to accommodate special arrangements (florals, audiovisual rentals, specialty cakes, linens, and more). All special-order items and services must be arranged at least 10 days prior to your event.

## CONTACT

**Trista Hoffman | Special Events Coordinator**  
**843.754.7048 | [trista@82queen.com](mailto:trista@82queen.com)**

***Explore our charming dining rooms, menus, and personalized options...***

Food & beverage vary with the season.

\*For the safety of our guests and our historic address, all of our fireplaces are non-working.

\*There are no elevators in our buildings. For guests requiring easy access and wheelchair accessibility, please choose a room located downstairs.

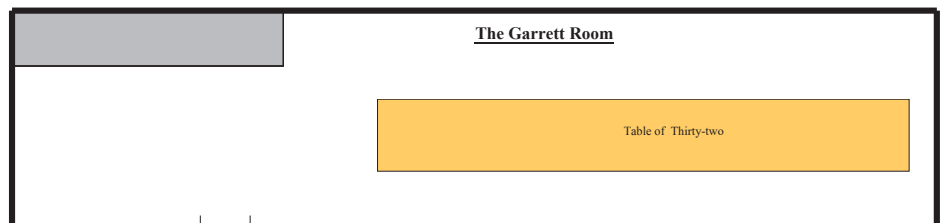


## THE GARRETT

The Garrett provides a quaint, private room for your next event. Located upstairs, this dining area features a fireplace with mantel, a built-in bookshelf, seven deep windows and a large bay window that overlooks our picturesque courtyard. Wooden floors and chandeliers create a charming dining experience.

**Accommodates:** 21 to 32 guests

**Room Dimensions:** 13' x 41'



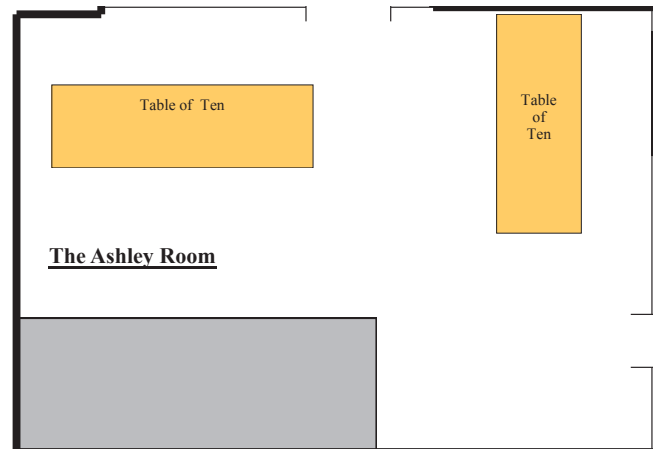


## THE ASHLEY

The Ashley is located upstairs and has a delightful layout with two long dining tables. Four small windows and one large bay window overlook the courtyard, while the room is accented with warm colors and décor to create a welcoming setting.

**Accommodates:** 16 to 20 guests

**Room Dimensions:** 11' x 25'



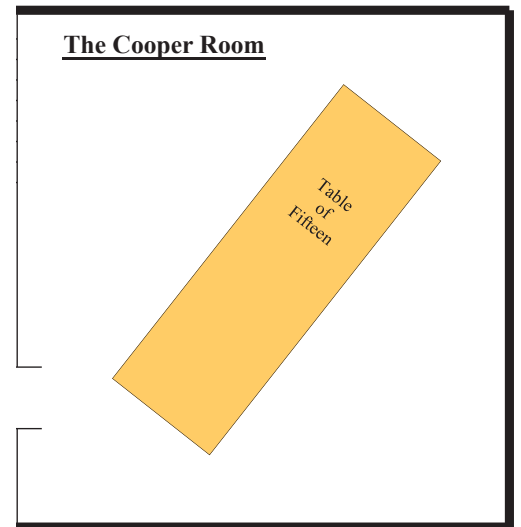


## THE COOPER

Located upstairs, The Cooper offers complete privacy with hide-a-way doors. Antique wood floors, a hand-carved antique fireplace with mantel, two built-in china cabinets, and timeless décor create the atmosphere of a traditional Southern home.

**Accommodates:** 12 to 15 guests

**Room Dimensions:** 15' x 17'



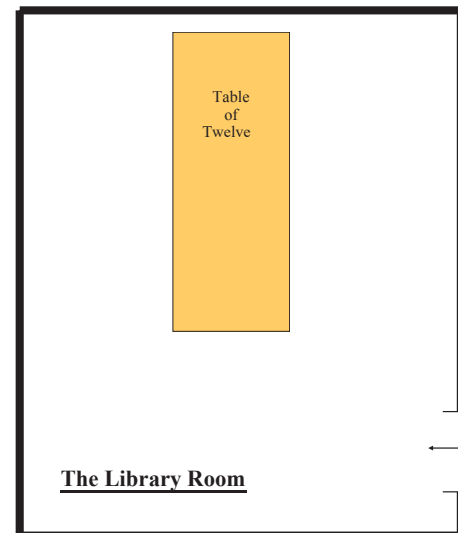


## THE LIBRARY

The Library is located downstairs with access through our historic, picturesque alley. Rich mahogany on the walls, trim and furniture sets the ambiance of this room. It is the perfect room for an intimate, private dining experience.

**Accommodates:** 8 to 12 guests

**Room Dimensions:** 16' x 14'



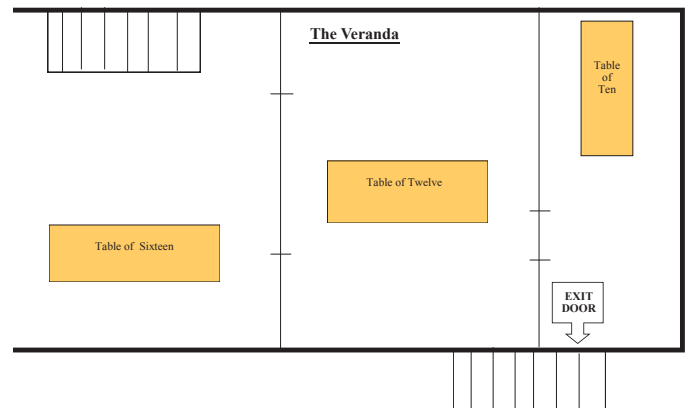


## THE VERANDA

As you walk up the cast-iron stairwell, you enter The Veranda. It has a lovely open layout spread accross three rooms that can comfortably accommodate larger groups without a feeling of separation or confinement. Windows stretch across every wall providing beautiful views of the Greenhouse & Queen’s Terrace below. The Veranda is a great secluded space that encompasses the luxury feel of historic Charleston.

**Accommodates:** Up to 40 guests

**Room Dimensions:** 12’ x 50’



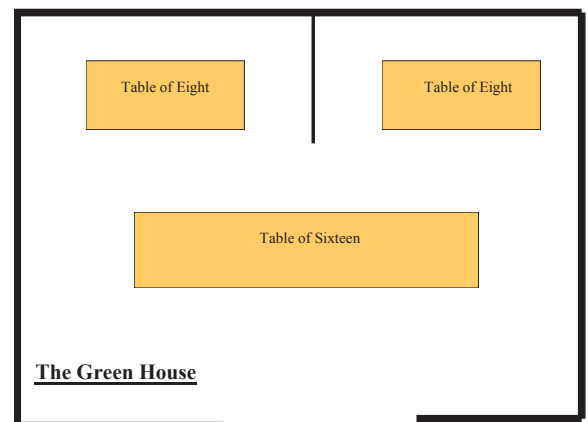


## THE GREENHOUSE

The Greenhouse is located outside as you walk past the Queen's Courtyard. Part of our historic Greenhouse is partially enclosed with beautiful iron décor, marble table-tops, and our classic iron seashell chairs, surrounding a 200-year-old Magnolia tree.

**Accommodates:** 20 to 32 guests

**Room Dimensions:** 23' x 15'





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**GROUP SATURDAY & SUNDAY BRUNCH MENU**

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FOR GROUPS OF 15 OR MORE GUESTS, WE RECOMMEND THE FOLLOWING SELECTIONS.  
NOTE: GUESTS' SELECTIONS TO BE MADE AT THE TIME OF THE EVENT.

**CHOICE OF APPETIZER****Award Winning She Crab Soup****Chef's Soup of the Day****Caesar Salad**

Romaine, Garlic-Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

**CHOICE OF ENTRÉE****Barbeque Shrimp & Grits**

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon, Cheddar Cheese, Scallions

**Chicken Salad Wrap**

Pecans, Dried Cranberries, Celery, Spinach Tortilla

**Crab Cake Benedict**Stone Ground Grits, Fried Green Tomatoes, Applewood Smoked Bacon  
Poached Egg, Hollandaise, Red Pepper Coulis, Chives**Fruit Parfait**

Seasonal Berries &amp; Fruit, Vanilla Yogurt, Cinnamon Toasted Granola, Orange-Honey Drizzle

**A SELECTION OF DESSERTS**

Iced Tea, Coffee and Soft Drinks Included

**Three Course Meal**

\$28 per person

*plus 11% City/State Sales Tax. 20% Gratuity Suggested***Two Course Meal Options***Appetizer and Entree***or***Entree and Dessert*

\$26 per person

*plus 11% City/State Sales Tax. 20% Gratuity Suggested**\*Prices and availability subject to change.*

## **GROUP LUNCH MENU**

FOR GROUPS OF 15 OR MORE GUESTS, WE RECOMMEND THE FOLLOWING SELECTIONS.  
NOTE: GUESTS' SELECTIONS TO BE MADE AT THE TIME OF THE EVENT.

### **CHOICE OF APPETIZER**

**Award Winning She Crab Soup**

**Chef's Soup of the Day**

**Caesar Salad**

Romaine, Garlic-Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

### **CHOICE OF ENTRÉE**

**Barbeque Shrimp & Grits**

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon, Cheddar Cheese, Scallions

**Chicken Salad Wrap**

Pecans, Dried Cranberries, Celery, Spinach Tortilla

**Carolina Crab Cake**

Charleston Red Rice, Okra-Corn-Black-Eyed Pea Succotash,  
Creole Mustard-Green Tomato Remoulade

### **A SELECTION OF DESSERTS**

Iced Tea, Coffee and Soft Drinks Included

#### ***Three Course Meal***

*\$26 per person*

*plus 11% City/State Sales Tax. 20% Gratuity Suggested*

#### ***Two Course Meal Options***

*Appetizer and Entree*

**or**

*Entree and Dessert*

*\$24 per person*

*plus 11% City/State Sales Tax. 20% Gratuity Suggested*

*\*Prices and availability subject to change.*

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## THE QUEEN'S MAJESTIC DINNER MENU

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FOR GROUPS OF 15 OR MORE GUESTS, WE RECOMMEND THE FOLLOWING SELECTIONS.  
NOTE: GUESTS' SELECTIONS TO BE MADE AT THE TIME OF THE EVENT.

### FIRST COURSE

#### **Award Winning She Crab Soup**

#### **Chef's Soup of the Day**

#### **Caesar Salad**

Romaine, Garlic-Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

### SECOND COURSE

#### **Fried Green Tomatoes**

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

#### **Queen's Barbeque Shrimp & Grits**

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon, Cheddar Cheese, Scallions

### THIRD COURSE

#### **Fish & Grits**

Crispy Flounder, Stone Ground Grits, Fried Green Tomatoes, Red Onions  
Applewood Smoked Bacon, Capers, Sweet Pepper Coulis

#### **Carolina Crab Cakes**

Charleston Red Rice, Okra-Corn Black-eyed Pea Succotash, Creole Mustard-Green Tomato Remoulade

#### **French Cut Pork Chop**

Sorghum-Glazed Sweet Potatoes, Collard Greens, Granny Smith Apple-Pecan Butter

#### **Grilled Ribeye**

Chive & Sour Cream Mashed Potatoes, Roasted Brussels Sprouts, Herb-Buttered Cremini Mushrooms

#### **Roasted Portabella Mushroom**

Vegetable Medley, Boursin Cheese, Tomato-Garlic Butter Sauce

### FOURTH COURSE

#### **A Selection of Desserts**

Iced Tea, Coffee and Soft Drinks Included

*\$75 per person  
plus 11% City/State Sales Tax. 20% Gratuity Suggested  
\*Prices and availability subject to change.*

## THE QUEEN'S PREMIUM MENU

FOR GROUPS OF 15 OR MORE GUESTS, WE RECOMMEND THE FOLLOWING SELECTIONS.  
NOTE: GUESTS' SELECTIONS TO BE MADE AT THE TIME OF THE EVENT.

### CHOICE OF APPETIZER

**Award Winning She Crab Soup**

**Chef's Soup of the Day**

**Caesar Salad**

Romaine, Garlic-Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

**Fried Green Tomatoes**

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

### CHOICE OF ENTRÉE

**Queen's Barbeque Shrimp & Grits**

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon, Cheddar Cheese, Scallions

**Carolina Crab Cakes**

Charleston Red Rice, Okra-Corn Black-Eyed Pea Succotash, Creole Mustard-Green Tomato Remoulade

**Jambalaya**

Shrimp, Crawfish, Tasso Ham, Medley of Peppers & Onions, Charleston Red Rice

**Queen Street Chicken Purlough**

Chicken, Andouille Sausage, Black-Eyed Peas, Cremini Mushrooms, Vidalia Onions, Celery Sweet Peppers, Carolina Gold Rice, Green Tomato Chow-Chow, Pork Cracklin'

**French Cut Pork Chop**

Sorghum-Glazed Sweet Potatoes, Collard Greens, Granny Smith Apple-Pecan Butter

**Roasted Portabella Mushroom**

Vegetable Medley, Boursin Cheese, Tomato-Garlic Butter Sauce

### A SELECTION OF DESSERTS

Iced Tea, Coffee and Soft Drinks Included

*\$65 per person  
plus 11% City/State Sales Tax. 20% Gratuity Suggested  
\*Prices and availability subject to change.*

### HORS D'OEUVERS

**Fried Green Tomatoes**  
\$4 Per Person

**Petite Crab Cakes**  
\$8 Per Person

**BBQ Shrimp & Grits**  
\$6 Per Person

**Deviled Eggs**  
\$4 Per Person

**Southern Pickin Board**  
\$9 Per Person

### PITCHERS & TOAST

**Mimosas**  
\$35 Per Pitcher

**Pomegranate Mimosas**  
\$45 Per Pitcher

**Champagne Toast (Half Glass)**  
\$4 Per Person

## GROUP DINING POLICIES

**Reserving a Date:** A signed contract, along with deposit, is required to hold your reservation. The deposit will be taken off of your final bill at the conclusion of your event. A cancellation occurring 30 days prior to the event date will receive full reimbursement of deposit; within 30 days, deposit is nonrefundable.

**Room Accommodations & Rates:** In our largest dining room, we can host group events for up to 40 guests. 82 Queen does not have decorations, AV equipment, etc on-site. However, our group coordinator will be more than happy to make arrangements for your group at an additional cost. Please inquire about specific food & beverage minimums.

**Confirmed Guest Count:** A final, confirmed guest count is required two business days prior to your event. 82 Queen cannot be held responsible for any inconvenience that may occur, should more guests arrive than the confirmed number.

**Pricing:** If a dessert is brought into 82 Queen, there is a \$2 per person cake servicing fee; for wine, there is a \$20 per bottle corkage fee. Appropriate sales tax is applied to your final bill. There will be a suggested gratuity in the bill at the end of your dinner to assist you in making an informed decision. Menu subject to change without notice, however, we do our best to inform you of these changes prior to your event.

**Payment:** At the conclusion of your event, a bill will be presented for immediate payment by major credit card, cash and/or corporate check. The bill will reflect the deduction of the deposit and addition of room rental fee. We have a one check policy, unless otherwise requested in advance for separate checks.



# 82 Queen

## SPECIALTY COCKTAILS

### BERRY MOJITO 10

Bacardi Rum, Mint, Lime Juice, Berry Puree Simple Syrup, Soda

### BARREL-AGED GIN OLD FASHIONED 12

Barrel-Aged Plymouth Gin, St. Germain, Orange Bitters, Orange Twist

### JASMINE MARTINI 9

Jasmine Infused Dixie Vodka, Sweet Vermouth  
Honey Syrup, Lemon Twist

### TEQUILA MOCKINGBIRD #82 11

Espolon Reposado, Agave Syrup, Lime Juice, Mint Leaves

### COURTYARD PUNCH 9

Myers Rum, Bacardi, Unsweet Tea, Orange, Pineapple  
Grenadine, Cherry, Lime

### 82 QUEEN SEASONAL SANGRIA 10

## BOURBON COCKTAILS

### BARREL-AGED MANHATTAN 14

Wild Turkey Bourbon, Carpano Antica Sweet Vermouth, Angostura Bitters

### PEACH PERFECTION 11

Bulleit Bourbon, Peach Nectar, Champagne, Thyme

### MUDDLED CREEK 12

Knob Creek Bourbon, Muddled Orange Slice, Orange Bitters Cointreau  
Ginger Ale

### BLACK FEDORA 9

Old Forester Bourbon, Grapefruit Juice, Molasses Syrup, Orange Bitters

## BOTTLED BEER SELECTIONS

### COAST "32°/50" KÖLSCH (PINT) (SC) 8

German-Style Ale, Delicate Malt Flavor, Balanced with  
Honey & Wheat Notes, Flowery Hop Finish

### PALMETTO HUGER STREET IPA (SC) 7

Wheat India Pale Ale, Citrus Aromas, Nicely Balanced Hops and Malt

### WESTBROOK WHITE THAI (SC) 6.5

Flavors of Lemongrass, Ginger Root, Sorachi Ace Hops

### HOLY CITY "PLUFF MUD" PORTER (SC) 7

Subtle Chocolate Notes, Medium-Bodied, Silky Finish

### HOLY CITY CHUCKTOWN FOLLICLE BROWN (SC) 7

Nugget and Amarillo Hops, Citrus Aromas, Smooth Mouthfeel

### HI-WIRE LAGER (NC) 7

Clean Aroma, Hints of Grass, Bright Acidity, Light and  
Approachable

### FRANZISKANER HEFE-WEISSE (Germany) 6.5

Golden-Orange Colored Wheat Beer, Aromas of Soft Banana & Spice  
Citrus Notes, Light-Bodied, Refreshing Finish

### PILSNER URQUELL (Czech Republic) 7

The Original Pilsner, Subtle Malty Sweetness and Saaz Hops  
Pleasing Bitterness and Creamy Body

### BUD LIGHT (MO) 4

### MICHELOB ULTRA (MO) 4

## DRAFT BEER SELECTIONS

ASK YOUR SERVER ABOUT OUR DAILY DRAFT BEER SELECTIONS

## BOURBON, RYE & WHISKEYS

### NOB CREEK 11

### WOODFORD RESERVE 12

### WOODFORD RESERVE DOUBLE OAKED 18

### BULLEIT BOURBON 10

### BULLEIT RYE 10

### CLYDE MAYS 9

### KOVAL "CERTIFIED ORGANIC" 15 WILLET

### POT STILL 14

### BUFFALO TRACE 10

### TEMPLETON RYE 11

### 10 YEAR PAPPY VAN WINKLE 22

### JACK DANIEL'S SINGLE BARREL WHISKEY 18

### BLANTON'S 18

### BOOKER'S 14

### BASIL HAYDEN 14

### ANGEL'S ENVY 12

### REDEMPTION RYE 12

### RUSSELL'S RESERVE RYE 14

## SINGLE-MALT SCOTCHES

### GLENMORANGIE 10 Year 11

### MACALLAN 12 Year 12

### OBAN 14 Year 13

### ABERLOUR 16 Year 20

### GLENFIDDICH 18 Year 30

### GLENLIVET 21 Year 40



# 82 Queen

## WINES BY THE BOTTLE

(Vintages Are Subject To Change)

### CHAMPAGNE & SPARKLING

- CAVA AVINYO Penedes, Spain 45
- GLORIA FERRER BRUT Sonoma, California 50
- MOET & CHANDON IMPERIAL Champagne, France 110
- POL ROGER BRUT RESERVE Champagne, France 130
- VEUVE CLICQUOT YELLOW LABEL Champagne, France 120
- IRON HORSE WEDDING CUVÉE Russian River Valley, California 85
- PERRIER JOUET BLASON ROSE Champagne, France 170
- VEUVE CLICQUOT "LA GRAND DAME" 2006 Champagne, France 300
- POL ROGER "WINSTON CHURCHILL CUVÉE" Champagne, France 450

### OTHER WHITE VARIETALS

- DUCKHORN SAUVIGNON BLANC 2015 Napa, California 65
- GROTH SAUVIGNON BLANC 2015 Napa, California 60
- GREENHOUGH SAUVIGNON BLANC 2015 Nelson, New Zealand 40
- CHATEAU DE SANCERRE BLANC 2014 Loire Valley, France 65
- SERGE DEGUENEAU POUILLY FUME 2015 Loire Valley, France 70
- SANTI PINOT GRIGIO 2015 Veneto, Italy 40
- JIM BARRY "LODGE HILL" RIESLING 2015 Clare Valley, Australia 45
- VILLA WOLF GEWURZTRAMINER 2014 Pfalz, Germany 40
- DOMAINES SCHLUMBERGER PINOT BLANC 2015 Alsace, France 44
- GÉRARD BERTRAND PICPOUL 2015 Languedoc, France 50
- ALBARIÑO DO FERREIRO 2013 Rias Baixas, Spain 65
- RIEBEEK CELLARS CHENINBLANC 2015 Swartland, South Africa 40

### CHARDONNAY

- MER SOLEIL 2013 Santa Lucia Highlands, California 65
- SONOMA-CUTRER 2014 Russian River Valley, California 50
- FREEMARK ABBEY 2015 Napa, California 70
- ROMBAUER 2015 Carneros, California 90
- NEWTON CHARDONNAY 2014 Napa, California 60
- MACROSTIE 2014 Sonoma, California 50
- GIRARDIN POUILLY FUISSE 2013 Burgundy, France 95
- KISTLER "LES NOISETIERS" 2014 Russian River Valley, California 150
- DUMOL 2011 Russian River Valley, California 125
- BICHOT MEURSAULT PREMIER CRU 2013 Burgundy, France 180

### PINOT NOIR

- COMMUNION CELLARS 2013 Willamette Valley, Oregon 75
- DIORA 2014 Monterey, California 50
- DUCKHORN GOLDENEYE 2013 Anderson Valley, California 100
- EMERITUS 2013 Russian River Valley, California 80
- FLOWER'S "SEA VIEW RIDGE" 2012 Sonoma, California 150
- SIDURI 2015 Russian River Valley, California 60
- SIVAS-SONOMA 2014 Sonoma, California 50
- SOKOL BLOSSER 2012 Dundee Hills, Oregon 75
- BICHOT "SAUVIGNY-LES-BEAUNE" PREMIER CRU 2012 Burgundy, France 100
- BOUCHARD "L'ENFANT JESUS" BEAUNE PREMIER CRU 2013 Burgundy, France 250
- FAIVELEY ECHEZEAUX 2013 Burgundy, France 400
- GERVEY-CHAMBERTIN "CHARMES" PREMIER CRU 2008 Burgundy, France 180



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## WINES BY THE BOTTLE

(Vintages Are Subject To Change)

### MERLOT

- CHATEAU STE. MICHELLE "INDIAN WELLS" 2013 Columbia Valley, Washington 60
- DUCKHORN 2013 Napa, California 90
- PEIRANO ESTATE "SIX CLONES" 2014 Lodi, California 50
- ROMBAUER 2013 Carneros, California 80
- SHAFER 2013 Napa, California 120

### OTHER RED VARIETALS

- ATALON "PAULINE'S CUVÉE" MERITAGE 2012 Napa, California 70
- TURLEY JUVENILES ZINFANDEL 2014 Napa, California 95
- SEXUAL CHOCOLATE SYRAH - MALBEC 2014 Santa Barbara, California 65
- STAG'S LEAP PETITE SYRAH 2013 Napa, California 85
- HORSE & PLOW CABERNET FRANC 2013 Santa Rosa, California 75

### INTERNATIONAL

- CHÂTEAU TIMBERLAY BORDEAUX SUPERIEUR 2012 Bordeaux, France 50
- CHÂTEAU SIMARD 2005 St Emilion, France 95
- CHÂTEAU LANDON 2010 Medoc, France 60
- CHÂTEAU LA DOMINIQUE GRAND CRU CLASSE 2008 St Emilion, France 125
- CHÂTEAU GAZIN 2011 Pomerol, France 250
- CHÂTEAUNEUF-DU-PAPE "LA BERNADINE" 2013 Rhone, France 120
- DELAS CÔTES DU RHÔNE 2015 Rhone, France 50
- CAMPO VIEJO GARNACHA 2014 Rioja, Spain 50
- REMELLURI D.O.CA 2010 Rioja, Spain 75
- BRANCAIA TRE "SUPER TUSCAN" 2013 Tuscany, Italy 50
- TENTUTA TENAGLIA BARBERA DEL MONFERRATO 2011 Piedmont, Italy 90
- ANTINORI GUADO AL TASSO 2011 Bolgheri, Italy 225
- ALAMOS SELECCIÓN MALBEC 2014 Mendoza, Argentina 55
- RED SCHOONER "VOYAGE 3" MALBEC 2012 Mendoza, Argentina 90
- CHEVAL DES ANDES MALBEC BLEND 2011 Mendoza, Argentina 190
- PENFOLDS GRANGE 2010 Australia 650

### CABERNET SAUVIGNON

- BENCH 2014 Alexander Valley, California 55
- CAIN FIVE MERITAGE RED WINE 2010 Napa, California 250
- CAYMUS 2014 Napa, California 155
- CHARLES KRUG 2013 Napa, California 65
- CHIMNEY ROCK 2012 Napa, California 145
- DAOU RESERVE 2013 Paso Robles, California 95
- FAR NIENTE Napa, California 240
- FREEMARK ABBEY 2012 Napa, California 140
- GROTH RESERVE Napa, California 225
- HEITZ CELLARS 2011 Napa, California 125
- HEITZ CELLARS "MARTHA'S VINEYARD" 2005 Napa, California 300
- HONIG "BARTOLUCCI" VINEYARD 2013 Napa, California 175
- JOSEPH PHELPS 2013 Napa, California 150
- OPUS ONE 2013 Napa, California 400
- QUINTESSA 2012 Napa, California 275
- STAG'S LEAP WINE CELLARS "ARTEMIS" 2013 Napa, California 95





# 82 Queen

## WINES BY THE GLASS

### BUBBLES

**GERARD BERTRAND CREMANT DE LIMOUX BRUT, Languedoc, France 10 | 40**  
Complex, Aromatic Nose Revealing Hints of Honey, Green Apple and Toast

**VILLA SANDI ROSE PROSECCO, Veneto, Italy 9 | 36**  
Aromas of Fresh Berries and a Hint of Spice Lead to a Palate of Crisp Acidity

### WHITES

**DOELAS ALBARINO, Rias Baixas, Spain 12 | 48**  
Crisp, Clean and Fresh Underpinned by a Well-Balanced Acidity

**DOMAINES SCHLUMBERGER PINOT BLANC, Alsace, France 11 | 44**  
Fragrances of Citrus, Lemon, White Fruits and Golden Apple with a Dry Long Finish

**FOLONARI PINOT GRIGIO, Veneto, Italy 9 | 36**  
Floral and Clover Aromas, Crisp Fruit, Bright Acidity

**SAINT M RIESLING, Pfalz, Germany 9 | 36**  
Delicate Peach Aromas, Stone Minerality, Medium Body, Long, Dry Tasting Finish

**MATUA SAUVIGNON BLANC, Marlborough, New Zealand 9 | 36**  
Tropical and Citrus Fruits with Subtle Herbaceous Characters

**FERRARI CARANO FUME BLANC, Sonoma County, California 10 | 40**  
Ripe Fruit Flavors of Yellow Peach, Pear, Melon and Mango

**MACON LUGNY "LES GENIEVRES", Burgundy, France 12 | 48**  
Layers of Passion Fruit and Golden Apples, Bright Acidity, Crisp Minerality, Perfectly Balanced

**CHATEAU ST. JEAN "BIJOU" CHARDONNAY, Napa, California 9 | 36**  
Crisp and Elegant, Nuances of French Oak, Medium-Bodied, Appealing Acidity

**RODNEY STRONG CHALK HILL CHARDONNAY, Sonoma County, California 11 | 44**  
Aromas of Vanilla and Spice, Creamy, Great Fruit Character, Toasty Oak Flavors

**AIX ROSE, Provence, France 14 | 56**  
Delicate Balance of Crisp Acidity and Soft Ripe Summer Fruits

### REDS

**ROW 11 "VINAS 3" PINOT NOIR, Sonoma County, California 11 | 44**  
Bright Red Cherry Aromas, Medium-Bodied, Slight Spice Complexity

**KING & CANNON PINOT NOIR, Willamette Valley, Oregon 13 | 52**  
Aromas of Strawberry and Cherry, Soft and Silky, Perfect Acidity, Balanced Structure

**SKYFALL MERLOT, Columbia Valley, Washington 12 | 48**  
Juicy Flavors of Cherry Candy Coupled with Hints of Cocoa Powder

**GRAFFIGNA MALBEC, San Juan, Argentina 9 | 36**  
Profound Forward Fruit, Ripe Red Berries, Sweet Spices, Hint of Pepper, Smooth Finish

**EDMEADES ZINFANDEL, Mendocino County, California 12 | 48**  
Flavors of Fresh Blackberries and Blood Orange with Bright Acidity and Firm Tannins

**ERIAL TEMPRANILLO, Ribera Del Duero 14 | 56**  
Aromas of Strawberry and Ripe Cherry, Robust Red Berry Flavors, Balanced Structure

**BERE SUPER TUSCAN, Tuscany, Italy 12 | 48**  
Juicy Notes of Dark Fruits and Violets, Good Body and a Subtly Long Finish

**D'ARENBERG "THE LOVEGRASS" SHIRAZ, McLaren Vale, Australia 12 | 48**  
Notes of Sweet, Purple Plums and Rich Dark Licorice

**FERRARI CARANO SIENA "RED BLEND", Sonoma County, California 12 | 48**  
Flavors of Cranberry and Cherry Complemented by Cinnamon, Nutmeg and Cocoa

**INTRINSIC CABERNET SAUVIGNON, Columbia Valley, Washington 14 | 56**  
Leather and Cherry Aromas, Subtle Mineral Notes, Perfectly Balanced

**NAPA CELLARS CABERNET SAUVIGNON, Napa, California 15 | 60**  
Aromas of Dark Cherries, Black Currant & Mint, Velvety Smooth, Long Finish