

WINE LIST

WILD PLUM EVENTS



SPARKLING

ACINUM PROSECCO DOP / \$24

Extra dry prosecco. Smooth, Crisp, Green Apple. (Italy)

ST. HILAIRE BRUT BLANC DE BLANC / \$25

Vintage Sparkler from Limoux, Languedoc. Lively, Crisp, Dry. (France)

SEGURA VIUDAS CAVA, 1.5 L / \$34

Tropical Fruit, Light Floral Notes, Good Acidity. (Spain)

WHITE + ROSE

2018 TENUTA SANT'ANTONIO 2018 'SCAIA' BIANCA / \$24

Blend of Garganega and Chardonnay. Fresh Citrus, Tropical Fruit, Minerality. (Italy)

2018 TELAYA ANAM WHITE / \$25

Full bodied Grenache Blanc, Sauv Blanc Blend. Grass, Peaches, Citrus. (Idaho)

2018 DROUHIN MACON LUGNY "LES CRAY" / \$26

Chardonnay from Southern Burgundy. Fresh, Floral, Peachy. (France)

2017 BARRAUD MACON VERGISSON "LA ROCHE" / \$36

Elegant full-bodied chardonnay from Burgundy. Peaches, Apple, Citrus Zest. (France)

2019 FAMILLE PERRIN 2019 RESERVE ROSE / \$22

Dry Cotes du Rhone Rose. Fruity, Floral, Juicy. (France)

REDS

OGV 2018 OLD VINE GRENACHE / \$22

Dark ruby old-vine Grenache. Silky, Spicy, Cherry. (Spain)

LAVIGNONE 2016 BARBERA D'ASTI / \$27

Medium-bodied, 100% Barbera. Red Cherry, Violets, Herbs. (Italy)

CINDER LAISSEZ FAIRE RED / \$28

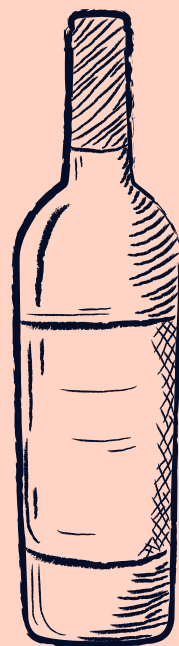
Medium bodied Red Table Blend. Bright Fruit, High Acid, Low Tannins. (Idaho)

EVESHAM WOOD 2017 PINOT NOIR / \$32

Willamette Valley Pinot Noir with bright acidity. Cherries, Plums, Spice. (Oregon)

LE CLOS DU CAILLOU 2015 COTES DU RHONE / \$34

Silky blend of Grenache and Mourvedre. Baking Spices, Plums, Red Berries. (France)



WINE LIST

REDS CONTINUED

GERARD RAPHET 2017 LE GRANDS CHAMPS BOURGOGNE / \$42
Delicate pinot noir from Gevrey Chambertin. Baking Spices, Red Berries, Pomegranate. (France)

CHATEAU MOULIN DE TRICOT 2016 HAUT-MEDOC BORDEAUX / \$40
Velvety 75% Cab Sav, adjacent to the Margaux appellation. Ripe currant, blackberry, pepper. (France)

VILLA DI GEGGIANO 2011 CHIANTI CLASSICO RISERVA / \$48
Organically farmed 97% Sangiovese from Tuscany. Black fruit, Herbs, Leather. (Italy)

CRAFT BEERS

NORTH COAST SCRIMSHAW PILSNER / \$4
12 oz, Light Pilsner (California)

ANCHOR STEAM / \$4
12 oz, California Common/Steam Beer (California)

MAD SWEDE SUN STONE HAZY IPA / \$4
12 oz, Hazy IPA (Idaho)

BOISE BREWING HAZY IPA
12 oz, Hazy IPA (Idaho)

NORTH COAST BERLINER WEISSE / \$4
12 oz, Tart Cherry Sour (California)

RESERVE BEERS/CIDERS

DUPONT 2016 CIDER RESERVE
330 ml, aged six months in Calvados casks. (France)

STACK ROCK HEIRLOOM PEAR+CRAB APPLE CIDER
500 ml (Idaho)

NEW BELGIUM LA FOLIE SOUR BROWN ALE
375 ml, 7% (Colorado)

BARBARIAN 2019 THE WARG
500 ml, 9.5% Port and brandy barrel aged wheat wine. (Idaho)

BARBARIAN 2019 CRY OF THE BLACKBIRDS
500 ml, 8.5% Blackberry and boysenberry sour. (Idaho)

BARBARIAN 2019 MORRIGAN
500 ml, 12% Bourbon Barrel Imperial Stout (Idaho)

CRUX 2019 TOUGH LOVE
500 ml, 11.5% Russian Imperial Stout (Oregon)

NORTH COAST BARREL AGED OLD RASPUTIN XX
500 ml, 11.1% Barrel Aged Russian Imperial Stout (California)

LAGUNITAS WILLETTIZED COFFEE STOUT
650 ml, 12.9% Aged in Rye Barrels (California)

