WINE SELECTIONS

• SPARKLING •

GRUET, BLANC DE NOIRS (P NOIR, CHARD) $18, 375ML
NEW MEXICO
Elegant & focused, with creamy vanilla & apple aromas & rich, yet crisp flavors of baked pear & cinnamon bread.

• WHITES •

LEFT COAST (PINOT GRIS) $9 | $34
WILLAMETTE VALLEY, OREGON
Bright and lively acidity balanced by crisp minerality and ripe fruit flavors of apples, pears, and nectarines.

PEITAN (ALBARINO) $9 | $34
RIAS BAIXAS, SPAIN
White peach, white pepper and citrus fruits, bright citrus acidity.

PARDUCCI (CHARDONNAY) $8 | $30
MENDOCINO COUNTY, CALIFORNIA
Asian pear, wildflower honey and crisp apple, creamy vanilla-caramel finish, golden and well-rounded.
WINE SELECTIONS

• REDS •

**DON & SONS (PINOT NOIR)**
SONOMA, CALIFORNIA
Medium-bodied and silky, aromas of espresso, nutmeg and a touch of toast.

**REGALEALI (NERO D’AVOLA)**
SICILY, ITALY
A perfect pizza wine! Notes of cherry, mulberry and raspberry and spice framed by silky tannins.

**AMAUTA (MALBEC)**
SALTA, ARGENTINA
Fresh red fruits; raspberry, strawberry, cherry; juicy with spicy oak notes.

**AIA Vecchia Lagone (MERLOT, CAB SAUV, CAB FRANC)**
TUSCANY, ITALY
Super-Tuscan! Deep ruby in color and full bodied with notes of dark cherry, plum, and wild berries gives way to a long smooth finish.

3920 Tennyson St, Denver, CO 80212