

White Wines

	Glass	Bottle
Riesling, J&H Selbach, Bernkastler, German, 2007 Nose: Grapefruit and peach. Palate: medium sweetness balanced with clean acidity	\$8	\$24
Riesling, Qba, Spiess, Feinherb, German, 2007 Palate: Dry, grapefruit, full in body, balanced acidity	-	\$32
Riesling, Kabinett, Leitz, Rudesheimer, German, 2007 (RP:90) Palate: Round and ample, bright structure, peach and lime flavors	-	\$32
Riesling, Kabinett, G. Rumpel & Cie, German, 2007 Palate: Aromatic with sweet flavors of peach, honey and hints of minerality finishing crisp and acidic.	-	\$39
Riesling, Spätlese, Dönnhoff, Felsentürmchen, Nahe, German, 2007 Nose: Smoky & blueberry. Palate: Ripe berries, lime, crushed stone with long, creamy finish	-	\$58
Rose, Paumanok, Long Island Palate: Off-dry blush, flavors of strawberry and red cherry.	-	\$24
Rose, Chateau Lamothe Vincent, Bordeaux, France, 2007 Palate: Dry, blackcurrant, strawberry & zesty citrus	-	\$26
Chardonnay, Festival, Paumanok, Long Island, 2007 Palate: Dry with a taste of green apple. Stainless steel fermentation	\$7.5	\$23
Chardonnay, Alice White, Australia, 2006 Palate: Soft and ripe, with a spicy, almost Viognier-like character to the pear and orange flavors	\$7.5	\$23
Chardonnay, Michael Sullberg, Barrel Select, CA, 2007 Nose: Apple and pear. Palate: Tropical, spicy and a light buttery finish.	-	\$26
Sauvignon Blanc, Oxford Landing, Australia, 2007 Nose: Fruit-driven with citrus aromas, Palate: follow the nose and good varietal character	\$7.5	\$23
Gewurztraminer, Chateau D'Orschwihr, Bollenberg, Alsace, France, 2005 Nose: Rose and tropical fruits, Palate: Silky texture with touch of grapefruit and pear	\$9	\$32
Pinot Grigio, Zonin, Italy, 2007 Nose & Palate: Almond and peach with soft citrus	\$7	\$25
Sparkling, Brut, Domaine St. Michelle, Columbia Valley Palate: Dry, crisp, flavor of pear and almond	-	\$28

Sakes & Plum Wines

	Bottle
Ozeki Dry Junmai (180ml) Dry & smooth. Light, crisp and clean taste	\$7
Ozeki Junmai Reishu (300ml) Dry & flavorful. Full-body flavor and a light smooth finish	\$9
Ozeki Nigori (Unfiltered) (375ml) Creamy, rich and complex	\$10
Hana Awaka (Sparkling) (250ml) Floral & sparkling. With a refreshing sweetness	\$11
Hakushika Junmai Ginjo (300ml) Refreshing, fruity and subtle sweetness taste with smooth finish	\$11
Echigo Hanabonbori, Ginjo (500ml) Dry & light. Floral aroma with fruity taste	\$35
Hakushika Sennenju Junmai Daiginjo (720ml) Fragrant & Smooth. Fruity aroma with fruity taste and gentle body	\$49
Hakushika Junmai Daiginjo (720ml)	\$58
House Plum Wine	\$6.5/glass
Fu-Ki Plum Wine	\$8/glass

Red Wines

	Glass	Bottle
Pinot Noir, Reserve, Jacob's Creek, Australia, 2006 Palate: Strawberries, pomegranates, and cherries, balanced with delicate floral notes	\$8	\$23
Pinot Noir, Castle Rock, Mendocino, CA, 2007 Aromas of ripe cherry, tree bark and wild raspberry with nice focus and a lingering finish.	-	\$28
Pinot Noir, Hirsh Vineyard, Sonoma, 2006 Nose: Red fruit and spice. Palate: plum and cherry with oak nuances. Long and harmonious finish	-	\$48
Cabernet Sauvignon, Pepperwood Grove, California, 2006 Palate: Blackberry, raspberry jam, and caramel oak tones with integrated hints of basil and fresh figs	\$7.5	\$22
Cabernet Sauvignon, Robert Mondavi, Napa Valley, 2006 Nose: Dark cherry with hints of coffee. Palate: Fruit forward and rich with velvet tannins	-	\$38
Cabernet Sauvignon, Pride Mountain, 2005 (RP:92) Nose: Cassis fruit, smoky, subtle oak. Palate: full-bodied, round, hedonistic	-	\$95
Shiraz, Woolloomooloo, Australia, 2008 Palate: Medium-bodied, with spice, pepper, and earthy characteristics	\$8	\$24
Shiraz, Charles Cimicky, Trumps, Australia, 2007 Nose: cedar, smoke, blueberry. Palate: medium-bodied, smooth, spicy blue & black fruits, medium tannins	-	\$38
Shiraz, Kaesler, The Bogan, Australia, 2005 (RP:96) Nose: Blackberries, cassis, cherries, and damp earth. Palate: full-bodied and powerful with fabulous purity and texture and a blockbuster finish	-	\$88
Malbec, Montes, Colchagua Valley, Chile, 2007 (RP:87) Nose: "grapey," plums and spice with dark chocolate nuances. Palate: follow the nose with smooth tannins	\$8	\$24
Malbec, Altos, Las Hormigas, Argentina, 2008 Nose: Smoky, black cherry. Palate: Medium body, spicy, savory fruits	-	\$29
Merlot, Columbia Crest, Two Vines, Washington, 2004 Nose: Smoky perfume of cassis, red currants, and plums. Palate: firm, red fruits, light tannin & balance	\$7.5	\$21
Dolcetto d'Alba, Elio Altare, Italy, 2007 Nose: cheese, mushroom; Palate: black sour cherries mixed with earthy tones, leather & raw meat	-	\$36
Chateau Godeau, Grand Cru, St. Emilion, Bordeaux, 2003 Nose: Currants and berries. Palate: Good core of fruit, mineral, with medium-fine tannins	-	\$45
Zinfandel, Turley, Dragon Vineyard, Napa, 2004 (RP:94)	-	\$68
Insignia, Joseph Phelps, 1995 (RP:97)	-	\$128

Beers

O'Doul's Premium, Non-Alcoholic	\$3.00	Amstel Light	\$3.50
Samuel Adams, Boston Lager	\$3.50	Sapporo	\$4.00
Blue Moon (Belgian White)	\$4.00	TsingTao	\$4.00
Blue Point, Toasted Lager, L.I.	\$4.00	Heineken	\$4.00

Drinks

Thai Ice Tea	\$3.00
Soft Drinks and Juices	\$1.50
S. Pellegrino (Sparkling Mineral Water) ♦ Panna (Spring Water)	\$3.00

BYOB: We are pleased to serve the wines you bring with a corkage fee of \$10 per bottle.