


SOLAYA

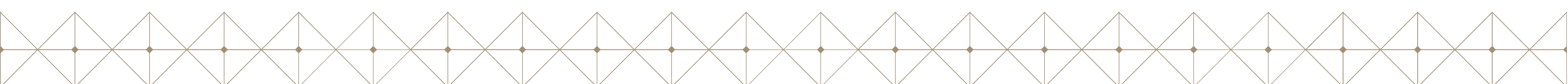
LOUNGE

## SALADS & APPETIZERS

<b>Quinoa Salad</b> Mixed herbs, citrus soaked apple slices, cucumbers, cherry tomatoes with white balsamic dressing	5.50
<b>Solaya Seasonal Salad</b> Kale, lollo rosso, Swiss chard, beetroot leaves, baby rocket, endives, carrots, cucumbers, fennel with white balsamic dressing	7.50
<b>Crab &amp; Avocado Salad</b> Japanese mayonnaise, shrimp, cucumbers, carrots, tempura crunchy	9.95
<b>Baby Gem Sesame Salad</b> Mixed leaves, avocados, cherry tomatoes with sesame dressing	7.50
<b>Tropical Salmon</b> Thinly sliced salmon, avocado, orange, Wafu dressing	12.00
<b>Hamachi Usuzukuri</b> Thinly sliced yellow tail Hamachi, yuzu	10.00
<b>Sashimi Salad</b> Hamachi, salmon, Tuna, and Shrimp	13.00
<b>Gillardeau Oyster</b> (per piece) Shallot vinegar	6.50
<b>Edamame</b> Spicy or salty	4.50
<b>Chicken Satay</b> Chicken skewers in peanut butter and coconut milk marinade	8.00
<b>Seared Tuna</b> Sako tuna with hazelnut dressing	12.00
<b>Rock Shrimp</b> Spicy dynamite sauce	7.50
<b>Smoked Salmon Roses</b> Sour cream	9.50
<b>Truffle Fries</b> Parmesan cheese and truffle oil	5.00
<b>Arancini Balls</b> Fried risotto balls with a rich creamy sauce	5.50

Prices are subject to sales tax and service charge

 Ask your server about other available items  
\* For allergies or dietary requirements, please inform your server




## SHARING PLATTERS

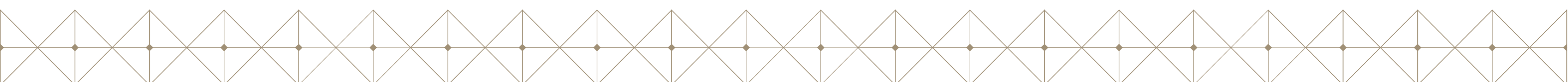
<b>Solaya Raw Platter</b> 2 pcs of sea scallops, 2 pcs of oysters, sea bream, tuna, salmon with pickled ginger, wasabi and soy sauce	<b>35.00</b>
<b>Cheese Platter</b> Assorted Italian and French cheeses with homemade chutney, nuts and fruits	<b>19.50</b>
<b>3 Assorted Sliders</b> Mushrooms & Swiss cheese, spices & cream cheese, grilled tomato & cheddar cheese	<b>23.00</b>
<b>Tartar Platter</b> Salmon, tuna and sea bass with salsa verde	<b>23.00</b>

## PIZZA

<b>Margherita</b> Tomatoes, mozzarella, fresh basil and oregano	<b>7.00</b>
<b>Primavera</b> Mozzarella cheese, mixed bell peppers, zucchini, mushrooms, artichokes, carrots	<b>7.50</b>
<b>Portobello</b> Marinated Portobello mushroom, mozzarella and olive tapenade	<b>8.50</b>
<b>Truffle</b> Pickled black truffles with cream and wild rocket leaves	<b>15.00</b>

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## SUSHI AND SASHIMI

<b>Salmon Nigiri</b> (2 pcs)	4.95
<b>Hamachi Nigiri</b> (2 pcs)	9.25
<b>Sako Tuna Nigiri</b> (2 pcs)	4.95
<b>Shrimp Nigiri</b> (2 pcs)	4.25
<b>Salmon Sashimi</b> (4 pcs)	5.95
<b>Hamachi Sashimi</b> (4 pcs)	10.95
<b>Sako Tuna Sashimi</b> (4 pcs)	5.95
<b>Shrimp Nigiri Sashimi</b> (4 pcs)	6.75


## MAKIS

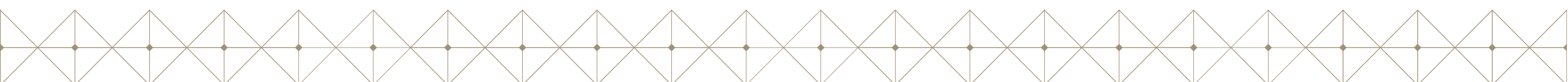
<b>Volcano Roll</b> Spicy fried crab topped with spicy sauce	5.75
<b>Naked Salmon Roll</b> Salmon, shrimp, crab rolled with cucumber	6.50
<b>Everest Roll</b> Cucumber, crab and shrimp topped with salmon	5.50
<b>Fire Bomb Roll</b> Salmon, crab, avocado, cheese topped with salmon tartar green and chili	5.50
<b>New York Roll</b> Salmon, Shrimp, Rocca, avocado and togarashi	5.50
<b>Owisha Roll</b> Shrimp, avocado and salmon topped with Hamachi	7.00
<b>Snow White Roll</b> Unagi, shrimp, avocado rolled with Hamachi and topped with ebiko	9.50

## SUSHI PLATTERS

<b>Aburi Sushi</b> (8pcs) Flame-seared salmon, tuna, Hamachi and unagi sushi	25.00
<b>Shakou Mixed Platter</b> (35 pcs) Salmon, unagi, tuna sashimi, butterfish, unagi, salmon sushi, snow white roll, fire bomb roll, owisha roll, country roll, shaki special roll	69.00
<b>Chorizumi Platter</b> (28 pcs, assorted cooked makis) Volcano roll, VIP roll, kamikaze roll, ebi tempura roll, flying dragon roll, maternity roll, crazy California	35.00
<b>The Lounge Mixed Platter</b> (16 pcs) Salmon and tuna sashimi, shrimp and unagi sushi, New York roll, Everest roll	22.00

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## MAIN COURSE

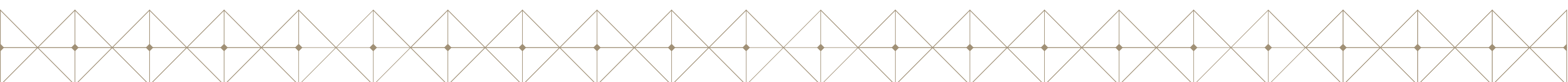
<b>Solaya Angus Burger</b> Premium beef tenderloin, caramelized onions, grilled tomatoes, lettuce, pickles and cheddar cheese with potato wedges	12.50
<b>USA Beef Tenderloin</b> Grilled asparagus and béarnaise sauce	32.00
<b>Trio Meat (2-3 people)</b> Beef Tenderloin, rib-eye, lamb cutlets with Béarnaise and chimichurri sauce and potato wedges	70.00
<b>Grilled Wild Salmon</b> Broccoli, zucchini, snow peas and green peas	18.00

## DESSERT

* <b>Apple Tarte Tatin</b> Caramelized fresh apple with green apple sorbet	5.50
* <b>Vanilla Panna Cotta</b> Pana cotta with raspberry sauce and fresh mixed berries fruit	6.50
* <b>Nougat Glacé</b> Caramelized mix nuts with Italian meringue, orange marmalade and raspberry sorbet	6.00
<b>Tonka Bean Crème Brûlée</b>	5.50
<b>Chocolate Soufflé &amp; Vanilla Ice Cream</b>	6.50
<b>Deconstructed Mango &amp; Passion Fruit Cheesecake</b>	7.00
<b>Solaya Tiramisu</b> Homemade pan di spagna, honey-mascarpone mousse and cacao	8.50
<b>Solaya Homemade Sorbet &amp; Ice Cream</b> (2 scoops)	4.00
<b>Homemade Chocolate Box</b>	6.50

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\* New Additions

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# BEVERAGE MENU

## SIGNATURE COCKTAILS

9.00

### Cherry Stag

Jim Beam, blueberry, raspberry, lemon

### Solaya Sunset

Prosecco, fresh mint, strawberry, lychee liqueur

### Gin Time

Gin, fresh thyme, orgeat syrup, lemon, tonic

### Ginger Beam

Jim Beam, fresh ginger, orange, lemon, black pepper, ginger ale

### Green Art

Spiced rum, amaretto, blue curacao, lemon, apple

### Refresher

Vodka, fresh ginger and basil, lemon, orange

### Special Margarita

Tequila silver, Tequila Gold, prosecco, agave, passion fruit, lemon

## INTERNATIONAL COCKTAILS

7.95

## SHOTS

5.95

Ask about your favorite shots

## SCOTCH WHISKEY

### J&B

	Glass	Bottle
J&B	7.00	79.00

### Chivas Regal 12YO

Chivas Regal 12YO	7.95	100.00
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### Johnnie Walker Black Label

Johnnie Walker Black Label	7.95	100.00
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### Chivas Extra

Chivas Extra	8.95	115.00
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### Double Black 1000ml

Double Black 1000ml	8.75	139.00
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### J&B Reserve 1000ml 15 YO

J&B Reserve 1000ml 15 YO	8.50	135.00
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### Chivas XV 15 YO

Chivas XV 15 YO	9.95	120.00
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### Gold Label

Gold Label	11.50	163.00
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### Blue Label

Blue Label	-	450.00
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### Chivas Regal 18 YO

Chivas Regal 18 YO	15.00	189.00
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## AMERICAN WHISKEY

### Jim Beam

Jim Beam	6.25	69.00
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### Jack Daniels

Jack Daniels	6.50	75.00
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### Maker's Mark

Maker's Mark	7.95	105.00
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### Woodford

Woodford	7.95	105.00
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## IRISH WHISKEY

### Jameson

Jameson	6.50	72.00
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### Jameson Black Barrel

Jameson Black Barrel	7.95	105.00
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## SINGLE MALT

Glenlivet Founder Reserve	9.95	119.00
Glenfiddich 12 YO	12.50	160.00
Laphroaig 10 YO	10.50	129.00
Glenmorangie 10 YO	9.95	119.00
Glenmorangie 12 YO	13.00	149.00
Glenmorangie 14 YO	14.00	159.00
Macallan Fine Oak 12 YO	13.00	149.00
Glenfiddich 15 YO	17.50	220.00
Talisker 10 YO	13.00	160.00
Glenfiddich 18 YO	28.00	380.00
Lagavulin 16 YO	17.00	220.00

## JAPANESE WHISKEY

Super Nikka blended	13.00	165.00
Akashi Single Malt	20.00	235.00

## VODKA

	<b>Glass</b>	<b>Bottle</b>
Absolut	5.95	60.00
Stolichnaya Gold	6.25	70.00
Russian Standard Platinum	6.95	76.00
Tito's	5.95	62.00
Elyx	7.95	99.00
Beluga Noble	7.50	89.00
Legend of Kremlin	8.25	105.00
Ketel One	8.25	105.00
Belvedere	9.00	109.00
Grey Goose	8.25	105.00
Ciroc	9.00	109.00
Beluga Allure		225.00
Beluga Gold Line		350.00

## TEQUILA

Olmecca Gold	6.25	72.00
Olmecca White	5.95	70.00
Jose Cuervo White	6.50	79.00
Patrón Cafe	7.50	95.00
Jose Cuervo Gold	6.95	85.00
Don Julio Blanco	9.00	130.00
Patron Silver	10.00	135.00
Don Julio Reposado	10.00	135.00
Patrón Gold Añejo	11.00	150.00
Don Julio Añejo	11.00	150.00
Azul Reposado	22.00	325.00
Komos Reposado	15.50	250.00
Komos Añejo	16.50	275.00

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## GIN

Beefeater	6.25	69.00
Beefeater pink	6.25	69.00
Gordon's	7.25	80.00
Bombay Sapphire	7.25	80.00
Tanqueray	7.25	82.00
Gunpowder – Drumshanbo	7.75	99.00
Hendricks	7.95	100.00
Tanqueray 10 YO	7.75	99.00
Sipsmith	7.95	100.00

## RUM

Havana Club	6.25	65.00
Bacardi	6.75	75.00
Captain Morgan Spiced 1000 ML	6.75	92.00

## COGNAC

	Glass	Bottle
Hennessy Vs	12.95	159.00
Hennessy V.s. O.P	17.00	220.00
Hennessy XO	40.00	450.00

## BEERS

### Local Beer

Amstel		5.50
Carakale		6.50

### Non-Alcoholic Beer

3.50

### Imported Beer

7.50

Heineken, Corona, Almaza, Taybeh

## VIRGIN COCKTAILS

3.95

### Reset

Fresh ginger, fresh basil, lemon, orange

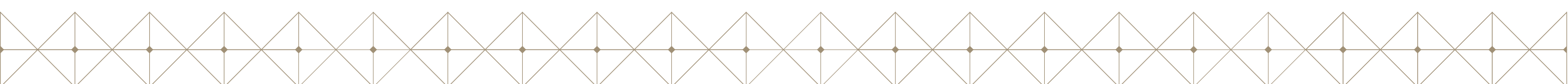
### Summerland

Lime, mint, green apples, 7UP and hibiscus

### Tropical Twist

Lime, lemon, orange, grenadine, orgeat syrup and soda

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## SOFT DRINKS

Soda Drinks		3.25
Ginseng		
Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter Lemon		3.50
Energy Drinks		
Red Bull, Sugar Free Red Bull		3.75

## STILL & SPARKLING WATER

	Small	Large
<b>Still Water</b>		
Hildon	1.95	3.95
<b>Sparkling Water</b>		
Hildon	2.95	4.75
Perrier		3.75

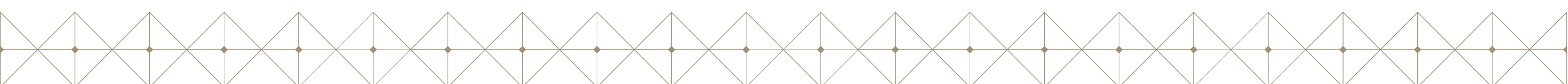
## HOT DRINKS

<b>Molinari Coffee</b>		
Espresso		3.50
Double Espresso		5.00

## FRESH JUICES

Orange, Lemon		5.00
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# WINE LIST

## WINE BY GLASS

### Red Wine

#### Local

Saint George – Merlot 6.5

#### Imported

Torresella – Merlot - Italian 7.5

Long Mountain – Cabernet Sauvignon - South African 7.95

B&G - Cabernet Sauvignon - French 8.25

### White Wine

#### Local

Saint George - Pinot Grigio 6.5

#### Imported

Torresella - Pinot Grigio - Italian 7.5

Long Mountain – Chardonnay - South African 7.95

B&G - Sauvignon Blanc - French 8.25

### Rosé Wine

#### Local

Saint George - Shiraz 6.5

#### Imported

Torresella - Pinot Grigio Blush - Italian 7.5

B&G Rose D'Anjou - Gamay, Grolleau - French 8.25

## NATURAL WINE

Made from handpicked organic grapes using traditional winemaking techniques; natural fermentation, no filtration or addition of sugar, sulphates or chemicals.

### White

#### Judith Beck - Austria

55

*Weissburgunder (Pinot Blanc)* - delicate and refreshing aroma with notes of green apples, citrus, and white flowers. On the palate, this wine is crisp and bright, with a zesty acidity that complements its fruity flavors.

### Red

#### Grimon Crianza - Spain

55

*Tempranillo* - This wine is made from a blend of Tempranillo, Garnacha, and Graciano grapes and has a complex aroma with notes of blackberry, cherry, vanilla, and spice. The wine's oak aging contributes to its rich and velvety texture, giving it a smooth and lingering finish.

### Orange

White wine made by leaving the white grapes' skin and seeds during fermentation, essentially the same way red wine is made. The wine has a deep amber color and a tendency to have citrusy and tangy flavors.

#### Baglio Antico Catarratto - Italy

57

*Catarratto Bianco* - it has ripe peachy and tangy pink-grapefruit aromas which contrast nicely with the almost marmalade and spicy ginger notes on the tongue. Altogether tangy and dry it's quite a bold number, but certainly worth taking the time to appreciate.

## RED WINE

### LOCAL

#### Saint George

30

*Merlot* - Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish.

#### Saint George

30

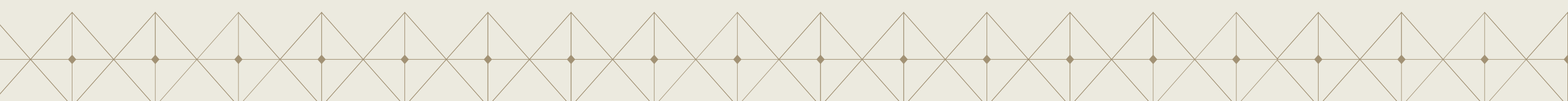
*Cabernet Sauvignon* - Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums.

#### JR Classic

34

*Shiraz* - Medium bodied with a deep ruby color with violets, herbs and spice, and spices, red berries ground pepper and currant flavors. It is well balanced.

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## ITALIAN

- Torresella - Veneto IGT** 34  
*Merlot* - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins.
- Stemmari Passiata - Siciliana DOC** 38  
*Nero D'avola, Syrah* - Aromas are fruity, with notes of red berries and floral hints of violet. Spicy notes from Syrah and hints of tobacco and vanilla coming from the refinement in wood.
- Talamonti Moda - Montepulciano D'abruzzo DOC** 39  
*Montepulciano* - Multiple nuances of violet blends with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet.
- Ruffino - Chianti DOCG** 40  
*Sangiovese, Cabernet Sauvignon, Merlot* - Dry, medium-bodied and well-structured. It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper.
- Santa Margherita - Chianti Classico DOCG** 51  
*Sangiovese* - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy after-taste.
- Santa Cristina - Toscana IGT** 45  
*Sangiovese, Shiraz, Cabernet Sauvignon, Merlot* - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.
- Ca'Bianca - Barolo DOCG** 58  
*Nebbiolo* - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant aftertaste of licorice.
- Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG** 82  
*Sangiovese* - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel.
- Banfi - Brunello di Montalcino DOCG** 110  
*Sangiovese* - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, red balsamic and red pepper flakes.

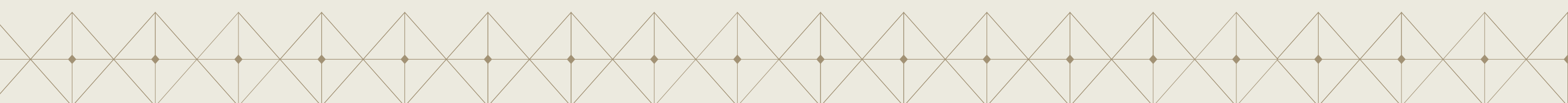
## FRENCH

- B&G - Languedoc Roussillon** 39  
*Cabernet Sauvignon* - Aromas of ripe blackcurrants and blackberries with flattering toasty and spicy notes when agitated. Round and smooth on the palate with velvety tannins. Long fruity after-taste with notes of vanilla and licorice.
- Louis Eschenauer - Bordeaux** 42  
*Merlot, Cabernet Sauvignon* - Celebrates its own typical aromas with red summer fruits and vegetables from blackcurrants to green peppers, with spice and even hay notes and a good tannic structure, with traces of licorice.
- Mouton Cadet - Saint-Emilion** 54  
*Merlot, Cabernet Franc, Cabernet Sauvignon* - A deep garnet red intense and deep the nose expresses aromas of black fruit, blackberry jam and violet. A round and fruity attack on black fruit and spicy flavours.
- Chateau Magnol - Haut Medoc** 70  
*Cabernet Sauvignon, Merlot, Petit Verdot* - Expressive, rich, and complex nose mixing with blackcurrant berries and black cherries and spice. With a rich finish of spice, vanilla and licorice notes.
- Pere Anselme La Fiole - Châteauneuf-du-Pape** 87  
*Grenache, Mourvedre, Shiraz* - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry "eau-de-vie", warm spices and truffles.

## CHILEAN

- 9 Lives - Central Valley** 37  
*Cabernet Sauvignon* - Aromas of strawberries and figs entwined with tobacco and vanilla coming from 9 months oak guard. Smooth and structured tannins for a balanced wine.  
*Leyda* - Leyda Valley.
- Leyda - Leyda Valley** 39  
*Pinot Noir* - Aromas of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character. In the mouth, it is fresh and juicy with vibrant acidity and creamy texture. The tannins are silky and rounded.
- Santa Digna - Central Valley** 45  
*Shiraz, Syrah* - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak.
- Escudo Rojo - Maipo Valley** 53  
*Cabernet Sauvignon* - Dry and spicy wine with flavours of blackcurrant and raspberry.

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## SOUTH AFRICAN

- Long Mountain - Breede River Valley** 37  
*Cabernet Sauvignon* - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.
- KWV - Western Cape** 46  
*Merlot* - Prominent aromas of ripe plum and sour cherry with hints of black pepper.

## ROSÉ WINE

- Saint George - Jordan** 30  
*Shiraz* - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon.
- Torresella - Italy - Veneto IGT** 34  
*Pino Grigio* - Pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries.
- B&G - French - Rose D'Anjou** 39  
*Gamay, Grolleau* - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of a black pepper aroma.
- Santa Margherita StilRose - Italy - Lake Garda** 54  
*Sangiovese, Barbera* - A delicate pink colour, with elegant yet complex aromas of fresh and vibrant floral and fruity notes of orange, wild strawberries, along with hints of sweet lychee and ginger.
- Whispering Angel - France - Côtes de Provence** 69  
*Grenache, Syrah* - Pale pink salmon colour with a lovely fragrance. Clean and fresh light summer fruits with a certain fleshiness and structure on the palate, which brings out the red grape base.

## WHITE WINE

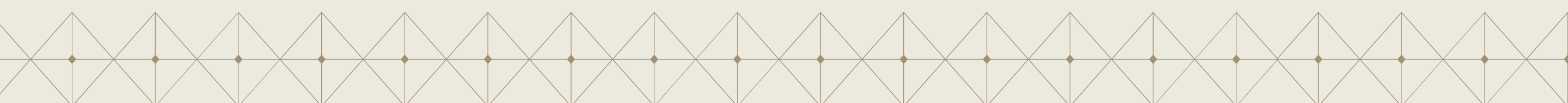
### LOCAL

- Saint George - Pinot Grigio** 30  
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds.
- Saint George - Chardonnay** 30  
Strong creamy notes of custard, butter and vanilla combined with almonds and chestnuts. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft.
- JR Classic - Sauvignon Blanc** 34  
Light bodied wine with a shiny golden color. Refreshingly crispy and highlighted by citrusy aromas and hints of orange.

### ITALIAN

- Torresella - Veneto DOC** 33  
*Pinot Grigio* - Subtle persistent on both the nose and palate with an aroma of delicate florals and pears. It is elegant and well-balanced, with a clean and crisp finish.
- Lunardi - Soave DOC** 35  
*Trebbiano, Garganega* - Pale yellow with greenish hues. A fruity wine with delightful scent of almond blossom. Fresh on the palate.
- Casale Del Grillo - Frascati Superiore DOC** 39  
*Malvasia* - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvet and fresh tastes.
- Ruffino Lumina - Veneto DOC** 40  
*Pinot Grigio* - Aromas of fresh-cut lemon, pears and a touch of honey. Vibrant and crisp on the palate, with mineral notes on a clean finish.
- Lamberti - Veneto IGT** 42  
*Chardonnay* - Pale with a pronounced bouquet of exotic fruits and wildflowers, with an attractive lingering after-taste of apples and bananas.
- Villa Antinori - Tuscany IGT** 58  
*Pinot Grigio, Pinot Blanc, Trebbiano* - Brilliant pale straw color with an aroma of flowers and fresh and soft flavours.

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## PREMIUM WINE

### **Bortolomiol Il Segreto di Giuliano - Italy - Tuscany IGT** 120

*Sangiovese* - Award winning winemaker Roberto Cipresso brings you an intense ruby red wine that exhibits aromas of red fruits, especially cherry and black cherry, geering towards sensations of tobacco.

### **Gaja - Ca'Marcanda Magari - Bolgheri, Italy-Tuscany DOC** 150

*Merlot, Cabernet Sauvignon, Cabernet Franc* - A deep garnet red, intense and deep. The nose expresses aromas of black fruit, blackberry jam and violet. It has a round and fruity attack on black fruits and spicy flavours.

### **Fontanafredda Vigna La Rosa - Italy - Barolo DOCG** 175

*Nebbiolo* - Delicate but intense with hints of withered roses, violets, tobacco, underbrush, spices and a slight touch of vanilla. It is dense, closely woven tannin with a velvety texture. A rich fruit and a long after-taste packed with flavors.

### **Susana Balbo Nosotros - Argentine - Mendoza** 210

*Malbec* - Aromas of blue fruits such as blueberries, cassis and blackberries, and floral notes which are the result of the cold, which give very good natural acidity and an excellent balance with alcohol.

### **Tignanello Superiore - Italy - Tuscany IGT** 225

*Sangiovese, Cabernet Sauvignon, Cabernet Franc* - This wine shows an intense and bright ruby red color. On the nose, notes of ripe red fruits of fresh blackberries and wild berries. At the same time it shows delicate and perfectly integrated aromas of vanilla and dark chocolate with light spicy sensations.

### **Tenuta San Guido Sassicaia - Italy - Bolgheri DOC** 425

*Cabernet Sauvignon, Cabernet Franc* - Known for its supple texture, elegance and perfume.

### **Marchesi Antinori "Solaia" - Italy - Tuscany IGT** 495

*Cabernet Sauvignon, Cabernet Franc, Sangiovese* - Rich and bright red it brings together ripe blackberry and cherry fruit, vanilla chocolate and spice notes. It remains balanced and juicy through the finish.

### **Santa Margherita - Trentino - Alto Adige DOC** 51

*Pinot Grigio* - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility.

### **Villa Sparina - Gavi** 51

*Cortese* - Straw yellow color. Fragrance of flowers and fruit with hints of peach.

## FRENCH

### **B&G - Côtes de Gascogne IGP** 39

*Sauvignon Blanc* - Intense nose with strong pink grapefruit and exotic fruit aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony after-taste.

### **Mouton Cadet - Bordeaux** 48

*Sauvignon blanc, Semillon, Muscadelle* - Brilliant pale yellow, The nose bursts out of the glass, rich and complex and very fresh, with aromas of white fruit and citrus.

### **Domaine Laroche - Chablis** 58

*Chardonnay* - Dry and yellow straw colored and is complex, releasing floral, fruity and mineral scents. Charmed this medium-bodied wine reveals a broad texture and a long finish.

### **Calvet - Sancerre** 66

*Sauvignon Blanc* - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle.

## CHILEAN

### **9 Lives - Central Valley** 37

*Sauvignon Blanc* - Intense and fresh with citrus notes like grapefruit and white flowers, such as orange blossoms. Refreshing, balanced acidity with a smooth palate and a very fruity finish.

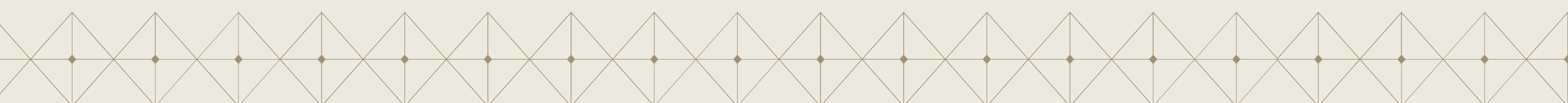
### **Leyda - Leyda Valley** 39

*Sauvignon Blanc* - Mineral and expressive with great aromatic intensity. Notes of white fruit and ripe citrus fruits, like grapefruit and mandarins, along with a subtle herbaceous character. It has a refreshing tang of acidity.

### **Santa Digna - Central Valley** 45

*Sauvignon Blanc* - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics.

Prices are subject to sales tax and service charge



## SOUTH AFRICAN

<b>Long Mountain - Breede River Valley</b>	37
<i>Chardonnay</i> - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest.	
<b>KWV - Western Cape</b>	46
<i>Sauvignon Blanc</i> - Elegant and refreshing with tangs of grapefruit, lime and guava.	

## CHAMPAGNE & SPARKLING WINE

<b>VDV Ice Rose - France Mini Bottle</b>	10
<b>Bortolomiol Senior Extra Brut - Italy - Prosecco Valdobbiadene DOCG</b>	12
Mini Bottle	
<b>VDV Ice - France</b>	38
A semi sweet delicate aroma of golden apples, plums, honey, walnut butter, and flowers with hints of toast, citrus, peaches and passion fruit that linger on the palate. Perfect on Ice!!	
<b>Santa Margherita - Italy - Prosecco Valdobbiadene DOCG</b>	49
Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green.	
<b>Nicholas Feuillatte - France - Champagne Brut</b>	99
Pale gold in color with an abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of pears and apples with almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.	
<b>Moet et Chandon - France - Champagne Brut</b>	135
A fresh crisp palate reveals white-fleshed fruits like apples, pears, white peaches, and citrus fruits, floral notes of lime blossom, elegant hints of brioche and fresh nut.	
<b>Dom Pierre Pérignon - France - Champagne Brut</b>	345
Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. The wine opens up and is complemented by woody vanilla and warm, lightly toasted brioche. The wine's power is remarkably restrained with various sensations of silky, salty, sappy, bitter and briny convergence.	

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