

MACARTHUR PARK

Neighbourhood Favorite Since 1981

All of our produce, poultry, meat and fish comes from farms, ranches and fisheries guided by principles of sustainability.

Est. 1981

California Historical Landmark No. 895

Built in 1918

APPETIZERS

SOUP OF THE DAY 7

POTATO SKINS
SERVED WITH LEMON CHIVE SOUR CREAM 8

TOWER OF ONION STRINGS 7

PRAWN SPRINGROLLS
WITH SOY-GINGER DIPPING SAUCE 9

FRIED CALAMARI
WITH LIME CHILI AIOLI 10

ALDERWOOD SMOKED SALMON
HOUSE SMOKED & SERVED WITH CAPERS,
RED ONION & HORSERADISH CREAM SAUCE 11

COMBO PLATTER #1 *(SERVES 2 OR MORE)*
POTATO SKINS, ONION STRINGS
& FRIED CALAMARI 8 PP

COMBO PLATTER #2 *(SERVES 2 OR MORE)*
AHI TUNA, CEVICHE, JUMBO PRAWNS &
HOUSE SMOKED SALMON 9 PP

SALADS

LITTLE GEM LETTUCE SMOKED BACON,
BLEU CHEESE, PEARS & TOAST-
ED WALNUTS 10

FRIED GREEN TOMATO AND PRAWN SAL-
AD 9

SPINACH SALAD WITH ROASTED BEETS,
GOAT CHEESE AND SHERRY VINAIGRETTE 10

CAESAR SALAD CRISP WHOLE LEAF
ROMAINE, SHAVED PARMIGIANO CHEESE &
CREAMY ANCHOVY DRESSING 9

COBB SALAD HARD BOILED EGG, CRISP BA-
CON, TOMATO, BLEU CHEESE, AVOCADO &
CHICKEN BREAST ON CHOPPED ROMAINE 14

BBQ AT THE PARK

Served with French Fries & Home Style Coleslaw

BABY BACK PORK RIBS
Full Slab 28 ½ Slab 18

NATURAL BBQ ½ CHICKEN 18

½ BBQ CHICKEN AND RIBS 28.5

SIDES 6

SEASONAL VEGETABLES

FINGERLING POTATOES

SAUTÉED SPINACH

MACARONI & CHEESE

FRENCH FRIES

GARLIC FRIES

ENTREES

FRESH FISH OF THE DAY
CHEF'S PREPARATION CHANGES DAILY *MP*

WARM SMOKED SALMON
SERVED WITH RED WINE SAUCE
& MASHED POTATOES 24

PETALUMA CHICKEN
½ NATURAL CHICKEN DEBONED,
MARINATED & COOKED OVER MESQUITE
WITH MASHED POTATOES & VEGETABLE MIX 19

MARINATED GRILLED BREAST OF CHICKEN
SERVED WITH HONEY MANGO GLAZE
AND STEAMED JASMINE RICE 18

MACARONI & CHEESE
TOPPED WITH BUTTERED BREAD CRUMBS
SERVED WITH SAUTÉED SPINACH 12

MACARTHUR PARK BURGER
8 OZ. CHOPPED ANGUS BEEF WITH LETTUCE,
TOMATO & RED ONION 14

THREE CHEESE BURGER
ANGUS BEEF STUFFED WITH CHEDDAR, PEPPER
JACK AND BLEU CHEESE WITH LETTUCE,
TOMATO & RED ONION 14

*ADD CHOICE OF CHEESE, SAUTÉED
MUSHROOMS, ONION & BACON OR ONION
STRINGS AND BBQ SAUCE 2*

SALMON BURGER
SHALLOTS, CHIPOTLE & CHOPPED GARLIC
WITH LETTUCE, TOMATO & RED ONION 14

VEGETARIAN MALIBU BURGER
WITH LETTUCE, TOMATO & RED ONION 14

FISHERMAN'S PASTA
FRESH PASTA TOSSED WITH JUMBO PRAWNS,
CALAMARI & FRESH FISH IN A SPICY TOMATO
SAUCE 18

JALAPENO QUINOA CAKE
WITH ROASTED TOMATO SAUCE & CHIPOTLE
CREAM 16

STEAK & CHOPS

HAMPSHIRE PORK CHOP
WITH MASHED SWEET POTATOES AND
CARAMELIZED APPLES 27

RACK OF LAMB 32

NATURAL ANGUS RIB CHOP FOR TWO 52

14 OZ. NEW YORK STRIP STEAK 36

9 OZ. NEW YORK STRIP STEAK 28

FILET MIGNON WITH DEMI GLACE 36

*STEAKS & LAMB SERVED WITH MASHED POTATOES
& SEASONAL VEGETABLES*

PRIME RIB DINNER
FRIDAY & SUNDAY NIGHT
SERVED WITH A BAKED POTATO & FRESH
SEASONAL VEGETABLES
\$19.18
(THE YEAR MAC PARK WAS BUILT)

FAMILY STYLE BBQ
EVERY NIGHT
(MINIMUM 2 PEOPLE)

INCLUDES: HOUSE MADE POTATO CHIPS,
BOUDIN SOUR DOUGH BREAD, CAESAR
SALAD, RIBS, CHICKEN, SAUSAGE,
GRILLED CORN, HOME STYLE COLESLAW,
FRENCH FRIES & MUD PIE
\$28

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

MACARTHUR PARK

Neighbourhood Favorite Since 1981

All of our produce, poultry, meat
and fish come from farms,
ranches and fisheries guided by
principles of sustainability.

Est. 1981

California Historical Landmark No. 895

Built in 1918

DESSERT

TRADITIONAL NY STYLE CHEESECAKE 8

MUD PIE 8

A RICH BLEND OF CHOCOLATE AND COFFEE ICE CREAM
WITH ESPRESSO IN A COOKIE CRUST

BREAD PUDDING A LA MODE 8

SERVED WITH A SCOOP OF RICH VANILLA ICE CREAM

CHEWY FUDGE BROWNIE A LA MODE 8

MOIST, CHOCOLATE FUDGE BROWNIE TOPPED WITH HOT
FUDGE TOPPING AND SERVED WITH A SCOOP OF RICH VA-
NILLA ICE CREAM

MACARTHUR PARK ICE CREAM SUNDAE 8

TWO SCOOPS OF RICH VANILLA ICE CREAM WITH SIDE OF
WARM CHOCOLATE FUDGE OR CARAMEL SAUCE,
TOASTED WALNUTS & WHIPPED CREAM

SEASONAL BERRIES 8

WITH FRESH WHIPPED FARM FRESH CREAM

WARM STRAWBERRIES 9

WITH AGED BALSAMIC VINEGAR,
BROWN SUGAR & RIPE MANGO



Taco Tuesday \$2 Tacos

Your choice of Fish, Chicken + Pork

Wednesday Night

½ Price Burgers

Your choice of Salmon, 3 Cheese,
Malibu or Classic (with or without cheese)

Thirsty Thursday \$5

Martinis



Ask your bartender or server
for the flavor of the week



Wines by the Glass

			Glass	Bottle
<i>Faz Sparkling</i>	<i>NV</i>	<i>California</i>	<i>\$7</i>	<i>\$26</i>
<i>Domaine Carneros Brut</i>	<i>2007</i>	<i>Carneros</i>	<i>\$10</i>	<i>\$38</i>
<i>MacArthur Park Sauvignon Blanc</i>	<i>2008</i>	<i>California</i>	<i>\$7</i>	<i>\$26</i>
<i>Benzinger Sauvignon Blanc</i>	<i>2010</i>	<i>Sonoma & Lake Counties</i>	<i>\$8</i>	<i>\$30</i>
<i>Quivira Sauvignon Blanc</i>	<i>2011</i>	<i>Dry Creek Valley</i>	<i>\$9</i>	<i>\$34</i>
<i>Tangent Pinot Gris</i>	<i>2009</i>	<i>Edna Valley</i>	<i>\$8</i>	<i>\$30</i>
<i>Faz Chardonnay</i>	<i>2009</i>	<i>California</i>	<i>\$7</i>	<i>\$26</i>
<i>Wente "Riva Ranch" Chardonnay</i>	<i>2010</i>	<i>Monterey County</i>	<i>\$9</i>	<i>\$34</i>
<i>Artesa Chardonnay</i>	<i>2010</i>	<i>Carneros</i>	<i>\$10</i>	<i>\$38</i>
<i>William Hill Chardonnay</i>	<i>2010</i>	<i>Napa Valley</i>	<i>\$11</i>	<i>\$42</i>
<i>Sonoma-Cutrer Chardonnay</i>	<i>2010</i>	<i>Russian River Valley</i>	<i>\$12</i>	<i>\$46</i>
<i>Sutter Home White Zinfandel</i>	<i>2010</i>	<i>California</i>	<i>\$7</i>	<i>\$26</i>
<i>MacArthur Park Pinot Noir</i>	<i>2008</i>	<i>California</i>	<i>\$8</i>	<i>\$30</i>
<i>MacMurray Ranch Pinot Noir</i>	<i>2009</i>	<i>Sonoma Coast</i>	<i>\$10</i>	<i>\$38</i>
<i>Artesa Pinot Noir</i>	<i>2009</i>	<i>Carneros</i>	<i>\$11</i>	<i>\$42</i>
<i>Concannon Petite Sirah</i>	<i>2010</i>	<i>Central Coast</i>	<i>\$8</i>	<i>\$30</i>
<i>Cline Syrah</i>	<i>2010</i>	<i>Sonoma Coast</i>	<i>\$10</i>	<i>\$38</i>
<i>MacArthur Park Zinfandel</i>	<i>2007</i>	<i>California</i>	<i>\$7</i>	<i>\$26</i>
<i>Brazin "Old Vine" Zinfandel</i>	<i>2009</i>	<i>Lodi</i>	<i>\$8</i>	<i>\$30</i>
<i>Sobon Estate "Fiddletown" Zinfandel</i>	<i>2009</i>	<i>Amador</i>	<i>\$10</i>	<i>\$38</i>
<i>Faz Merlot</i>	<i>2009</i>	<i>California</i>	<i>\$7</i>	<i>\$26</i>
<i>Sebastiani Merlot</i>	<i>2007</i>	<i>Sonoma</i>	<i>\$9</i>	<i>\$34</i>
<i>Thomas Fogarty Merlot</i>	<i>2009</i>	<i>Santa Cruz Mountains</i>	<i>\$11</i>	<i>\$42</i>
<i>Faz Cabernet Sauvignon</i>	<i>2009</i>	<i>California</i>	<i>\$7</i>	<i>\$26</i>
<i>Avalon Cabernet Sauvignon</i>	<i>2009</i>	<i>Napa Valley</i>	<i>\$9</i>	<i>\$34</i>
<i>Louis M. Martini Cabernet Sauvignon</i>	<i>2009</i>	<i>Napa Valley</i>	<i>\$11</i>	<i>\$42</i>
<i>Hess "Allomi" Cabernet Sauvignon</i>	<i>2009</i>	<i>Napa Valley</i>	<i>\$13</i>	<i>\$50</i>



Sparkling Wines

			Glass	Bottle
Faz Sparkling	NV	California	\$7	\$26
<i>A sparkling wine with good balance, abundant mousse and lasting flavor. Faz Brut is semi dry, very pleasant in the mouth, and is charmingly fruity.</i>				
Domaine Carneros Brut	2007	Carneros	\$10	\$38
<i>The 2005 cuvée is composed of 64% Pinot Noir, 34% Chardonnay and 2% Pinot Blanc. This cuvée has aromas of meadow flowers, pears and citrus peel enhanced with hints of toasted nuts, vanilla and spice. The wine is elegantly structured, round and flavorful with the long creamy finish that is the hallmark of Domaine Carneros wines.</i>				
Scharffenberger Brut	NV	Mendocino		\$48
<i>Fresh and easygoing, with aromas of green apple and fennel and crisp, lively citrus, mineral and toasty vanilla flavors that finish on a creamy note. A blend of two-thirds pinot noir and one-third chardonnay.</i>				
Gloria Ferrer Blanc de Noir	NV	Sonoma County		\$50
<i>Bright strawberry and black cherry aromas with subtle vanilla highlights. Creamy cherry, lemon and cola flavors combine with a lush palate, small, lively bubbles and a persistent finish.</i>				
Gloria Ferrer Brut	NV	Sonoma County		\$59
<i>Delicate pear and floral notes backed by toasty almond. On the palate, one finds lively citrus, toast and apple flavors overlaid with persistent effervescence, a creamy mid-palate and toasty finish. A blend of both Pinot Noir and Chardonnay.</i>				
J Cuvée 20 Brut	NV	Russian River		\$70
<i>Cuvée 20 is an assemblage from the winery's best cool-climate vineyard sites in the Russian River Valley. Light toast, caramel J and almond flavors round out the mid-palate. with balanced acidity and fruit on the finish.</i>				
Schramsberg Brut Rosé	2008	North Coast		\$75
<i>Schramsberg Brut Rosé (68% Pinot Noir, 32% Chardonnay) is flavorful, complex and dry, making it both versatile with food and delicious by itself as an aperitif. The character of the wine is most strongly influenced by bright, flavorful Pinot Noir grown in Carneros, Anderson Valley, and the Sonoma and Marin coastal areas. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this unique sparkling wine. Chardonnay gives spice, structure and length on the palate.</i>				
Veuve Cliquot Brut	NV	Reims, France		\$100
<i>This classically-styled, dry Champagne is a blend of two-thirds black grapes (Pinot Noir and Pinot Meunier) for body, balanced with one-third Chardonnay for elegance. It has a fine persistent sparkle and golden Champagne color. Its complex nose of apple, citrus and caramel is followed by full flavors with elegance, crispness and a slightly spicy finish.</i>				
Dom Perignon Brut	2003	Epernay, France		\$190
<i>The initial notes of fresh almond and grapefruit gradually lead into cashew nut and spices complemented by lightly toasted brioche. Satiny texture unfurls on the palate, embracing and caressing it.</i>				



Sauvignon Blanc

			Glass	Bottle
MacArthur Park	2008	California	\$7	\$26
<i>Light and refreshing with citrus flavors and a nice acidic backbone.</i>				
Benzinger	2010	Sonoma & Lake Counties	\$8	\$30
<i>Bright citrus and floral aromas introduce our Sauvignon Blanc. In the mouth, it is fresh and enduring, providing a good, but not heavy, volume.</i>				
Quivira	2011	Dry Creek Valley	\$9	\$34
<i>Lovely, lifted tropical aromas of pineapple, guava and passion fruit, accented by classic Dry Creek citrus tones of lime and orange. A pleasing fresh herbal/grassy character is subtly layered into the background and carries over onto the palate and into in the finish.</i>				
Kunde "Magnolia Lane"	2010	Sonoma		\$36
<i>A long, cool growing season produced ripe flavors at lower sugars with crisp acids - everything we want in Sauvignon Blanc. The addition of Semillon and Viognier gives contributes Mango, guava, grapefruit, and pineapple aromas. Vibrant flavors of tangerine and peach enrich the full mouthfeel.</i>				
Charles Krug	2011	Napa Valley		\$38
<i>Vibrant flavors found in the fruit from the night it was harvested through the time this bottle is opened. Through delicate fruit handling and the use of stainless steel tanks, the aromas and flavors of guava, grapefruit and melon flavors shine through.</i>				
Provenance	2010	Napa Valley		\$39
<i>Vibrant lemon-lime, floral and papaya nectar aromas. Hints of lemongrass, gooseberry and minerals—the signature of this grape varietal—add complexity. The flavors echo the aromas, while picking up lychee, melon and ginger spice. Beautifully balanced, this wine combines bright acidity with a creamy texture. Lemon custard nuances mingle in the fruit-intense finish.</i>				
Chalk Hill	2009	Russian River Valley		\$42
<i>A blend of nine different clones of Sauvignon Blanc and Sauvignon Gris barrel fermented in a combination of French oak and stainless steel and primarily fermented with native yeasts. Full bodied and complex with an abundance of tropical and citrus elements on the nose and palate. It has a lush yet well balanced texture with a hint of minerality.</i>				
Cakebread	2010	Napa Valley		\$44
<i>Cakebread Sauvignon Blanc displays bright, sun-kissed aromas of fresh guava, grapefruit, lime and mineral, with hints of honeydew melon and golden apple. On the sprightly palate, brisk white grapefruit, guava, melon and lemon-lime flavors display a mouthwatering verve, with hints of pineapple and kiwi fruit on the long, refreshing finish.</i>				
Matanzas Creek	2010	Sonoma		\$48
<i>An intensely perfumed fresh bouquet of bright pink grapefruit and passion fruit combined with tropical notes of pineapple and guava. The palate of bright grapefruit and lime flavor carries a hint of dry oregano and white peach accompanied by a soft, round mouth feel resulting in a medium bodied, fresh food-friendly wine.</i>				



Other White Wines

			Glass	Bottle
Firestone Riesling	2009	Central Coast		\$30
<i>Striking notes of Meyer lemon, honeysuckle, apricot and honeydew melon are abundant on the nose. A firm acidic backbone is balanced by plush fruitiness flavors of Tupelo honey, melon and apricot abound, with just a hint of sweetness on the finish.</i>				
Tangent Pinot Gris	2009	Edna Valley		\$30
<i>This vintage is bright and racy, with flavors of passion fruit, pear, lemon and grapefruit. Minerality notes, lively acidity, and green grassy elements balance the wine nicely. It finishes long with a touch of zesty lime.</i>				
Valley of the Moon Pinot Blanc	2010	Sonoma County		\$38
<i>Inviting aromas of honeysuckle, peach and lychee nut. Integrated and rich fruit flavors of pear, apple and nectarine lead to a lengthy finish balanced with zesty acidity.</i>				
MacMurray Pinot Gris	2010	Sonoma Coast		\$40
<i>Expressive fruit-forward character, exhibiting rich aromas of fig, white peach, and pear. The bright aromas and complex varietal characters of citrus and elements of spice add both weight and interest to the wine. The flavors of peach, spicy pear and citrus meld together in a rich core, resulting in a round mouth feel which complement its crisp, clean finish.</i>				
Stags Leap Viognier	2011	Napa Valley		\$50
<i>Luscious floral aromas and inviting orange blossom on the nose. On the palate, flavors of ripe tangerine, fresh pear and apricot are wrapped around a rich, satisfying texture. The decadently long finish is punctuated by notes of white peach and subtle citrus flavors.</i>				

Blush Wines

			Glass	Bottle
Sutter Home White Zinfandel	2010	California	\$7	\$26
<i>A delicate blush pink color introduces this fresh, lively wine. On your palate, light creaminess surrenders to a refreshing crisp finish of strawberries and melon.</i>				



Chardonnay

			Glass	Bottle
Faz	2009	California	\$7	\$26
<i>Golden in color with aromas of tropical fruit, peach, vanilla and hints of sweet oak. Medium bodied. Well balanced with a long finish.</i>				
Bonterra "Organic"	2010	Mendocino County		\$30
<i>A hint of oak complements the freshness of fruit and the evident notes of green apple, pear and citrus. Our wine is aged for several months to develop a rich, creamy texture that gracefully balances its fruit-forward character.</i>				
Wente "Riva Ranch"	2010	Monterey County	\$9	\$34
<i>Rich, golden color and flavors of tropical fruit, honey, cinnamon and light floral notes, balanced by subtle oak, butter and vanilla from barrel aging. It has a round mouthfeel and a long fruity finish.</i>				
Artesa	2010	Carneros	\$10	\$38
<i>Lemon blossoms, green apple, ripe pineapple and honeydew melon are front and center in this Chardonnay. This crisp fruitiness is combined with nuances of vanilla topped cream brulee, butter, and toasted oak making this wine both easy to enjoy and seductively complex.</i>				
Au Bon Climat	2010	Santa Barbara County		\$40
<i>Buttery brioche marries with tropical fruits in an irresistible elixir that will leave the bottle drained before you know it. Try it with turbot for a match of delicacy and richness.</i>				
William Hill Estate	2010	Napa Valley	\$11	\$42
<i>Aromas and flavors of ripe pineapples, mangoes and tangerines framed by a broad, rich mouth feel. The creamy finish is long, with a classic touch of minerality that adds a distinct component to the mouthwatering fruit.</i>				
Sonoma-Cutrer	2010	Russian River Valley	\$12	\$46
<i>Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee. Medium-weight and clean, the lingering finish displays hints of minerality, along with apple, lime and a surprising kiss of strawberry.</i>				
Baileyana "Firepeak"	2009	Edna Valley		\$56
<i>This Chardonnay is fresh and clean, with tropical flavors of pineapple, coconut and lemon zest. It has great acid and a note of minerality throughout. Very well balanced and smoothly textured, it shows hints of French oak, graham crackers and vanilla.</i>				
Cakebread	2010	Napa Valley		\$80
<i>Vibrant citrus blossom, ripe apple, sweet melon and white peach aromas, with subtle butter-cream, baked bread and toasty oak scents adding complexity. Rich, fresh and creamy on the palate, with beautiful underlying structure, the wine delivers sleek, succulent, ripe peach, yellow apple and lemon zest flavors buoyed by a vein of refreshing minerality, with a crisp, flavorful finish.</i>				



Pinot Noir

			Glass	Bottle
MacArthur Park	2008	California	\$8	\$30
<i>Classic light bodied Burgundian style Pinot Noir with cherry flavors and a spicy finish.</i>				
Santa Barbara Collection	2009	Santa Barbara County		\$36
<i>This bright, versatile Pinot Noir delivers a fresh, berry nose of strawberry and cherry with a zippy, mouth-watering texture and long finish.</i>				
MacMurray Ranch	2009	Sonoma Coast	\$10	\$38
<i>This Pinot spends six months in barrel and expresses rich aromas and flavors of strawberries, cherries, raspberries highlighted with a slight cola and fresh, earthy notes.</i>				
Artesa	2009	Carneros	\$11	\$42
<i>A dark and exuberant expression of Carneros Pinot Noir, with refined and elegant aromas of cherry, red currant, chocolate and faint whiffs of leaf tobacco. Multi-layered with oak, spices of clove, allspice and smoke.</i>				
Acacia	2010	Carneros		\$45
<i>Opulent layers of Satsuma plum, cherry and blueberry fruit character Seductive sun-warmed rose and forest loam nuances mingle with the red fruits, along with roasted coffee bean and vanilla notes from barrel aging.</i>				
Lincourt "Lindsay's"	2009	Santa Rita Hills		\$46
<i>This garnet colored Pinot Noir has aromas of, strawberry, cherry, rhubarb, and humus. On the palate this medium bodied wine has flavors of ripe red fruits, green tea, Kola nut and Asian spice.</i>				
Domaine Carneros	2009	Carneros		\$52
<i>Our classic Pinot Noir made to show off the superb qualities of our organic vineyard, is rich with fruit tones of black cherry, raspberry and black current overlaid with notes of chocolate, toast, clove and exotic spices.</i>				
Kenneth Volk	2008	Santa Barbara County		\$55
<i>This garnet colored Pinot Noir has aromas of, strawberry, cherry, rhubarb, and humus. On the palate this medium bodied wine has flavors of ripe red fruits, green tea, Kola nut and Asian spice.</i>				
Baileyana "Firepeak"	2008	Edna Valley		\$58
<i>The grapes for this Pinot Noir are estate grown in the Edna Valley. The berries each year are small and intensely flavored and colored. The finished wine is garnet in color, with black cherry, spice and cola flavors.</i>				
Siduri	2010	Santa Lucia Highlands		\$80
<i>This wine shows incredible fruit concentration, with blue and blackberry pie flavors, hints of warm earth and spic and a full, long finish.</i>				
Landmark "Grand Detour"	2008	Sonoma Coast		\$90
<i>Exhibits a deep garnet color, replete with black raspberry and cherry fruit, complimented by chocolate and roast coffee aromas. Balanced by good acid and supple tannins, which taper into a long and complex finish.</i>				



Other Reds

			Glass	Bottle
Concannon Petite Syrah	2009	Central Coast	\$8	\$30
<i>The 2009 Petite Syrah, Selected Vineyards has deep, expansive aromas of plum, blackberry and black cherry dominating the nose. Soft chocolate and molasses notes from the oak add delicious flavors on the palate. Carefully structured tannins create a round and lively finish.</i>				
Guenoc Petite Syrah	2010	Lake County		\$30
<i>The Guenoc Lake County Petite Syrah has intense aromas of baked blueberries, brown sugar, and clove. The wine has a medium body with melt in your mouth tannins and layers of spicy complexity. A refreshing acidity on the palate contributes to an extraordinary long finish which echoes the delicious flavors throughout.</i>				
Cline Cool Climate Syrah	2010	Sonoma Coast	\$10	\$38
<i>The majority of this Syrah is grown in our Sonoma Coast vineyard; 15% comes from our Contra Costa County vineyard. The deep purple color explodes with fresh blueberry and black cherry jammy fruit spiced with cracked black pepper road tar, sour cherry and a hint of oak, leading to a spicy, medium-long finish.</i>				
Novy Syrah	2009	Sonoma County		\$45
<i>The 2009 is one of the biggest Sonoma County Syrahs that Novy has produced. It shows some of the classic peppery characteristics that you get from Russian River Syrah, but with more weight and tannic frame that this is built upon. That backbone and extraction comes in part from the Dry Creek fruit, but is also characteristic of the vintage.</i>				
Sebastiani Barbera	2007	Sonoma Valley		\$50
<i>The incredibly fresh, dark, garnet color is immediately striking when the wine is poured. The aroma is filled with black Cherries, blackberry pie crust and pureed blueberries with hints of vanilla and baker's chocolate from the oak regime. The flavor echoes the nose with rich, concentrated blueberry and black cherry fruit.</i>				
Stags' Leap Petite Syrah	2008	Napa Valley		\$65
<i>Rich aromatics of ripe blueberry, blackberry, and cocoa together with a floral back note are the introduction to this expressive Petite Syrah. On the palate, ripe black fruit, espresso, spice and mocha commingle to create a luscious and balanced wine that features structured tannins and juicy, berry flavors to the end.</i>				



Zinfandel

			Glass	Bottle
MacArthur Park	2007	California	\$7	\$26
<i>Full bodied and ripe with flavors of berries and cherries. Sweet Tannin and fully dry.</i>				
Terra D' Oro	2008	Amador County		\$32
<i>We don't have to coerce character and spice from the fruit, nor do we beat it back. Dark berry fruit is generously seasoned with characteristic Shenandoah Spice. The different oak styles lend molasses, vanilla and cinnamon to a balanced lingering finish. Sweet and spicy are two classic culinary combinations.</i>				
Brazin "Old Vine"	2009	Lodi	\$8	\$32
<i>Big, bold aromas of rich black fruit and mocha mingle with hints of spice and soft vanilla. A core of intense, dark plum and cocoa rock the palate of this daring Zinfandel, while balanced acidity and lingering tannins add complexity, concentration and depth to the finish.</i>				
Sobon Estate "Fiddletown"	2009	Amador County	\$10	\$38
<i>Intriguing aromas of spice, cherry and concentrated fruit. This wine features a smoky, dusty cherry component common to the Fiddletown area, with a long, lingering finish.</i>				
Rosenblum "Richard Sauret"	2007	Paso Robles		\$45
<i>This is a rich and exotic, fruit-packed Zinfandel. A bouquet of ripe black currant and blackberry with creamy cherry essences is followed by flavors of briary raspberry and vanilla with hints of earth and cinnamon spice.</i>				
Rodney Strong "Knotty Vines"	2009	Sonoma County		\$46
<i>Fresh, bright berry fruit from our heritage Russian River vineyard combined with the ripe peppery jamminess from our Alexander Valley vineyards make for wonderful diversity of flavor showcasing the best that zinfandel can offer in one wine. Aging for 16 months in French and American oak enhances the Zinfandel's inherent spicy qualities.</i>				
Ridge "Three Valleys"	2009	Sonoma County		\$50
<i>Three Valleys represents a blending of vineyards winemaking at its finest. Zinfandel fruit determines the wine's varietal character; old-vine carignane contributes its own bright fruit and acidity; petite sirah and syrah add peppery spice, depth of color, and firm tannins; grenache brings briar fruit and lively tannins. Fresh raspberry, cherry. Scorched clay/ earth minerals, white pepper. Ripe briary fruit entry, elegant tannins, integrated oak spice, great length.</i>				
Dry Creek Vineyards "Heritage"	2009	Sonoma County		\$60
<i>Medium to dark garnet in color, this wine smells of blackberry fruit with hints of blueberry. In the mouth, bright blackberry and blueberry fruit have a cool crystalline quality, as bright acidity and stonier, earthy flavors join with leathery tannins. Wonderfully balanced and not overripe.</i>				
Rancho Zabaco	2008	Dry Creek		\$75
<i>From vines 80 to over 100 years old this wine expresses aromas of fresh crushed berry, spice, briar and earthy notes are supported by plush tannins. This pairing of ripe fruit and spicy elegance results in a smooth mouth-feel and a lingering finish. The toasty flavors from the French oak barrels hint of coconut and vanilla and showcase the wine's refined intensity.</i>				



Merlot

			Glass	Bottle
Faz	2009	California	\$7	\$26
<i>Full, round and very soft. Black fruit aromas and toasted notes.</i>				
Sebastiani	2007	Sonoma County	\$9	\$34
<i>Ruby red, almost purple in color with a nose of black plum, mint chocolate and roasted coffee bean. Straightforward and balanced with flavors of toasty black cherry, a hint of black pepper spice and chalky tannins on the finish.</i>				
Franciscan	2007	Napa Valley		\$40
<i>Ruby red in color with sweet aromas of dark plum, tobacco and black cherry are layered with hints of sage, subtle vanilla, and toasty oak. Rich, complex, and alluring. The flavors are supple, elegant and seamless. Full flavors of dark berries, cocoa and vanilla with rich notes of earthy clove and spice. The smooth mouthfeel rounds out to a long finish.</i>				
Thomas Fogarty	2006	Santa Cruz Mountains	\$11	\$42
<i>Luscious blackberry and plum fruit aromas on the nose; cocoa, black fruit and savory flavors with hints of toast and minerality present on the lengthy finish. There is bright fruit and suppleness in the 2006 Santa Cruz Mountain Merlot.</i>				
Ghost Pines	2009	Napa & Sonoma Counties		\$42
<i>The Ghost Pines Merlot displays aromas and flavors highlighted by fresh blackberry and deep red jams along with subtle nuttiness, dried oats and sweet toast.</i>				
Provenance	2008	Napa Valley		\$44
<i>Aromas of dark cherry, pomegranate and blackberry intertwined with hints of chocolate cherry liqueur, mineral and cinnamon. The velvety flavors fan out across the palate with more red berry fruit, and then pick up nutmeg and malted chocolate notes on the lingering finish.</i>				
Clos du Val	2009	Napa Valley		\$55
<i>Full-bodied and deep plum in color, offering aromas of complex black fruit, spice, dark chocolate and a hint of toast. The mouth-feel is warm and rich, with a solid middle and a silky, lingering finish.</i>				
Stags Leap	2009	Napa Valley		\$60
<i>The Stags' Leap Napa Valley Merlot has significant structure that is complemented by soft, supple tannins. The 2008 blend highlights how complex Merlot can be, starting with aromas of clove and cocoa followed by intense flavor notes of black cherry, plum and coffee.</i>				



Cabernet Sauvignon

			Glass	Bottle
Faz	2009	California	\$7	\$26
<i>Medium bodied with soft tannins, finished with a light touch of oak.</i>				
Avalon	2009	Napa Valley	\$9	\$34
<i>Aromas of raspberry, blackberry, mint and black cherries. Vanilla and short bread cookie notes from oak aging bring balance and frame the ripe berry flavors.</i>				
Louis M. Martini “Reserve”	2009	Napa Valley	\$11	\$42
<i>Exhibits a deep garnet color with intense aromas of ripe cherry, cassis, and pipe tobacco. Concentrated flavors of ripe plums, and dark bing cherries marry perfectly with the oak nuances. This is a well structured wine that is balanced with firm, velvety tannins which culminate in a long, elegant finish with hints of tobacco, dried herbs and fruit.</i>				
St. Supéry	2006	Napa Valley		\$49
<i>Luxurious, rich and concentrated with aromas of cherry, currant and blueberry. The harmonious flavors of black cherry, anise and plush cassis explode upon tasting. This is a classic Napa Valley Cabernet.</i>				
Hess “Allomi”	2009	Napa Valley	\$13	\$50
<i>Dark black with red hues, this wine is full-bodied with rich flavors of chocolate covered cherries, ripe plum, cassis and spice. Subtle hints of vanilla and nutmeg yield to the dominant fruit characteristics, ending with a long elegant finish.</i>				
Justin	2009	Paso Robles		\$52
<i>Aromas of bing cherry, plum, all spice, cinnamon, leather, and a touch of forest floor fill the glass. Layers of red and black fruit segue into a finish accented by vanilla, caramel and a hint of butterscotch from the new American Oak.</i>				
Martin Ray	2008	Santa Cruz Mountains		\$60
<i>The Santa Cruz Mountains Cabernet Sauvignon is a distinctive wine with beautiful balance and solid structure. Inviting, elegant aromas of vanilla and cherry lead to lush flavors of blackberry and plum, finishing with a lingering whisper of toasty oak.</i>				
St. Supéry “Élu”	2008	Napa Valley		\$75
<i>The 2005 Élu's aromas of plum and black cherry permeate this inky, garnet hued Bordeaux blend. Flavors of smooth vanilla and hints of tobacco are present on the long, full finish. This wine is seamless from the beginning to the last sip; it will age beautifully and develop its flavors in the bottle. 75% Cabernet Sauvignon, 19% Merlot, 3% Petit Verdot, and 3% Cabernet Franc.</i>				



Gallo “Frei Ranch”	2007	Dry Creek Valley	\$84
<i>The Frei Ranch Cab is a gorgeous full bodied wine with black fruits, hints of a rich earthiness on the nose and palate, firm tannins, and a long and mellow finish.</i>			
Jordan	2007	Alexander Valley	\$88
<i>A rich texture and opulent flavors, complemented by a restrained framework of oak that leads to a lingering finish of violet, earth, smoke, and cola.</i>			
Justin “Isosceles”	2008	Paso Robles	\$95
<i>88% Cabernet Sauvignon, 8% Cabernet Franc and 4% Merlot. Our 2007 ISOSCELES offers an opaque, dense purple-black core with barely perceptible color change to the rim, indicating extraordinarily high extract and viscosity. The nose is variable over a several minute review: black and blue fruit, firm but inviting oak notes of cinnamon and nutmeg, and a sense of just-roasted dark-roast coffee beans. Later, a note of dark cocoa; a dash of black pepper; a drop of vanilla. The palate reveals an immensely flavored wine, repeating the black fruit intensity and powerful tannins typical of this brilliant vintage. The finish is stately, regal and long.</i>			
Silver Oak	2007	Alexander Valley	\$120
<i>Full bodied and yet refined. It has a dark garnet color and a nose of black cherry, clove, cinnamon, lavender and licorice. It is seamless on the palate with a solid core of berry fruit, velvety tannins and excellent length.</i>			
Caymus	2009	Napa Valley	\$140
<i>Dark scarlet color and near opaque. Nose is assertive with a vibrant array of shony characteristics—cassis, vanilla, cranberry, French oak, coffee and potpourri. Abundant with layered flavors of brown spice, toasted oak, white pepper.</i>			
Silver Oak	2005	Napa Valley	\$175
<i>A nuanced wine that illustrates the results of cool, gradual ripening and a deft balance of varietal components. It has a dark garnet color and a complex nose of boysenberry, truffles, wild game, soy, and black pepper.</i>			
Joseph Phelps “Insignia”	2006	Napa Valley	\$250
<i>The 2005 Insignia is a blend of 92% Cabernet Sauvignon, 7% Petit Verdot, and 1% Malbec. Elegant and restrained (which is very much in keeping with the style of this vintage), the wine is also rich, dense, pure, with chocolaty cassis notes intermixed with hints of subtle wood, roasted herbs, and spice.</i>			
Opus One	2005	Napa Valley	\$250
<i>The result of a partnership between Robert Mondavi and Baron Philippe de Rothschild to create a Bordeaux style blend in Napa Valley. A voluptuous garnet, the 2005 Opus One offers concentrated aromas of blueberry, rose petals, white truffle, licorice and nutmeg. Flavors of cassis, black olives, raspberry and dark chocolate. A classic Bordeaux style blend of 88% Cabernet Sauvignon, 5% Merlot, 3% Petit Verdot, 3% Cabernet Franc, 1% Malbec.</i>			