

## Tri-City Country Club Wine Selections

### WHITE TABLE WINES

	<u>Glass</u>	<u>Bottle</u>
<i>Kestrel Pure Platinum</i> <i>The aroma of sweet ripe peaches and pears. A must with seafood.</i>	\$6.00	\$23.00
<i>Chateau Ste. Michelle Riesling</i> <i>Tones of Pear, Lime, Orange Zest – Young Flavor</i> <i>Rieslings are Best Paired with Roasted Chicken or Seafood.</i>	\$5.00	\$14.00
<i>Columbia Winery Gewürztraminer</i> <i>Medium dry wine. Spicy aroma of lychee fruit, grapefruit and melons</i>	\$4.00	\$16.00
<i>Maryhill Gewürztraminer</i> <i>Pineapple &amp; honey tones, noticeable sweetness</i> <i>Gewürztraminers are Best Paired with Grilled Fish, Salads &amp; Seafood</i>	\$5.00	\$20.00
<i>Maryhill Pinot Gris</i> <i>Complex citrus &amp; tropical nuances</i> <i>Pinot Gris are Best Paired with Salads &amp; Shellfish</i>	\$5.50	\$17.00
<i>Water Mill Viognier</i> <i>Aromas of orchard blossoms, citrus peel and honeysuckle.</i> <i>Viogniers are Best Paired with Seafood (Crab)</i>	\$6.00	\$22.00
<i>Barnard Griffin Chardonnay</i> <i>Buttery with light oak, smooth finish</i>	\$5.00	\$15.00
<i>Columbia Crest H3 Chardonnay</i> <i>Elegant and medium-bodied</i>	\$6.00	\$22.00
<i>Goose Ridge Chardonnay</i> <i>Apple, Pear, tropical, fruit, citrus notes, crisp bright finish</i> <i>Chardonnays are Best Paired with Lobster, Salmon or Crab</i>	\$6.00	\$24.00
<i>Hogue Cellars Fume' Blanc</i> <i>Orange &amp; Apple aromas, crisp &amp; delicious</i> <i>Fume' Blancs are Best Paired with Roasted Chicken &amp; Grilled Fish</i>	\$5.00	\$12.00

### ROSÉ TABLE WINES

	<u>Glass</u>	<u>Bottle</u>
<i>Barnard Griffin Rosé of Sangiovese</i> <i>Dry berry forward with a slight sweetness</i> <i>Rosé of Sangiovese is Best Paired with Spicy Seafood Dishes</i>	\$5.25	\$17.00
<i>Beringer White Zinfandel</i> <i>White Zinfandel is Best Paired with Roasted Chicken</i>	\$4.50	\$12.00

## **RED TABLE WINES**

**Glass**

**Bottle**

*Kestrel Lady In Red*

\$6.00

\$23.00

*Sweet cherry, violet, rose petals, vanilla bean and chocolate aromas*

*Hedges CMS*

\$5.50

\$19.00

*Toasted oak, vanilla, cloves and a hint of licorice combine with black raspberry & cassis aroma.*

### **Sangiovese**

*Maryhill*

\$6.00

\$23.00

*Spicy, with hints of tarragon and vanilla beans. Flavors of red and black cherry with notes of bittersweet chocolate  
Sangiovese is Best Paired with Veal and Italian Fare*

### **Syrah**

*Barnard Griffin*

\$6.50

\$24.00

*Black cherry, plum currant blends complexity*

*Columbia Winery*

\$5.50

\$17.00

*Fruit & berry flavor with notes of smoked meat, balanced tannins and acidity.*

*Syrachs are Best Paired with Grilled Fish, Lamb, Ribs or Quesadillas*

### **Merlot**

*Kestrel*

--

\$30.00

*Dark bold aromas and equally rich flavors*

*Barnard Griffin*

--

\$24.00

*Extraordinary fruit found in the Merlot*

*Hogue Genesis*

\$6.50

\$20.00

*Cherry & berry fruit, vanilla & oak nuances*

*Gordon Brothers*

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\$29.00

*Cherry & berry fruit, vanilla & oak nuances*

*Columbia Crest Grand Estates*

\$5.50

\$17.00

*Deep ruby color signifies this bold merlot, rich aromas of black cherry, rose petals and nutmeg*

*Columbia Crest H3*

\$6.00

\$22.00

*Aromas of blackberry and spice with a perfect balance of slight earth, dusty cocoa and ripe berry flavors.*

*Merlots are Best Paired with Red Meats*

### **Cabernet Sauvignon**

*Barnard Griffin*

\$7.00

\$24.00

*Columbia Crest Grand Estates*

\$5.50

\$16.00

*Gordon Brothers*

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\$30.00

***Bon Appetite***

## **SPARKLING WINES**

	<u><b>Glass</b></u>	<u><b>Bottle</b></u>
<i>Andre</i>	\$4.00	\$13.00
<i>Domaine Ste. Michelle Cuvee Brut</i> <i>Citrus sparkler approachable, tropical, with cake flavors</i>	--	\$16.00
<i>Freixenet</i>	\$5.50 split	\$17.00
<i>Sparkling Wines are Best Paired with Grilled Meats, Mushrooms and Cheeses</i>		
<u><b>Port</b></u>	<u>3 oz.</u>	
<i>Barnard Griffin</i>	\$4.00	\$24.00
<i>Spicy dessert red with blackberry and plum flavors</i> <i>Port is Best Paired with Chocolate &amp; Cheese</i>		

## **HOUSE WINES**

*Stimson Chardonnay* *Best Paired with Seafoods*

*Stimson Merlot* *Best Paired with Grilled Meats*

*Glass - \$5.00*

*Half Carafe - \$10.00*

*Full Carafe - \$20.00*

## **NON-ALCOHOLIC WINES** *Best Paired with Chocolate & Children*

	<u><b>Bottle</b></u>
<i>Martinelli's Cider</i>	\$10.00
<i>Ariel Non-Alcoholic White Zinfandel</i>	\$12.50
<i>St. Regis Non-Alcoholic Champagne</i>	\$10.00



*Corkage Fee - \$10.00 per bottle (This fee is for those who wish to bring their own wines and have them served by the wait staff.)*

*Note: Washington State law permits us to cork an unfinished bottle of wine and place it in a paper bag for you to take with you. We urge you to place it in the trunk or other secure location away from the driving compartment.*