

White Wine

Santa Margherita Pinot Grigio	Italy	26
Dry, light and crisp. Great with seafood, salads and white meat.		
Geyser Peak Sauvignon Blanc	California	24
Light and crisp, good with grilled seafood.		
Nobilo Sauvignon Blanc	New Zealand	30
Light and lively, pairs well with white meat, lighter pastas or seafood		
Ladoucette Pouilly Fume	France	46
Bright, crisp, made of 100% Sauvignon Blanc and stainless steel fermented. Very dry finish. Great match for our crabcakes.		
Bertani Due Uve	Italy	32
A blend of Pinot Grigio and Sauvignon Blanc. Medium bodied with good fruit.		
Mouton Cadet	France	28
This very elegant, dry white is made from Semillon, Sauvignon Blanc, and Muscadelle A perfect accompaniment to fish and seafood		
Big House White	California	22
An eclectic blend of Riesling, Chenin Blanc, Pinot Blanc, Sauvignon Blanc, Viognier French Colombard etc. Well-balanced, crisp and slightly oaky with enough bite to go with most foods. Just plain good.		
Jewel Viognier	California	28
This dry, well-balanced and aromatic wine is an interesting alternative to Chardonnay and goes well with lightly spiced fish or chicken dishes.		
Kendal Jackson Vintner's Reserve Chardonnay	California	30
This dry, balanced offering is whole-cluster pressed to avoid the bitterness of stem or seed. Finished in French oak.		
Lindemans Bin 65 Chardonnay	Australia	26
A medium-bodied, full-flavoured wine that is a good match for poultry, seafood or salad.		
Louis Jadot, Mersault	France	62
100% Chardonnay on French oak, this powerful Burgundy goes well with lobster, shrimp or grilled fish.		

Dessert Wine

Wente Late Harvest Riesling (half bottle) California 22
Sweet and complex white that is equally good as an aperitif or dessert wine

Concha y Toro LH Sauvignon Blanc (half bottle) Chile 16
Sweet but well-balanced, lighter in style than the Wente Late Harvest Riesling. Again, equally good as an aperitif or dessert wine.

Rosé

Sutter Home White Zinfandel California 22
Fresh, lively and full of fruit. A good match for many foods, especially lightly spiced fare.

All prices are in CI Dollars. Gratuities not included. (15% gratuity added for parties of 6 or more)

Red Wine

Louis Jadot Beaujolais Villages France 24
100% Gamay, typically light, round, fruity and well balanced. Served very slightly chilled. Ideal for the Cayman climate. Good with salads and other light fare.

Rosemount Pinot Noir Australia 30
Fresh, light and lively with moderate oak and a smooth finish. Goes well with a wide variety of foods.

Rosemont, Shiraz Cabernet Australia 26
This full-flavored, blend is a perfect partner for poultry, pork or beef.

Trivento Reserve Syrah/Malbec Argentina 24
Aged in French oak, well balanced with a good finish. A good match with red meat.

Banfi Chianti Classico Riserva Italy 40
This oak-aged medium-bodied Tuscan is a gourmet accompaniment for red meat, pasta and cheese.

Big House Red California 22
By no means an inelegant wine considering that it's parents probably didn't know each other. This rich, full-bodied offering blends Syrah, Petite Sirah, Carignane, Barbera, Zinfandel inter alia. Comes with a screwcap, which, unlike a cork, is nothing to be sniffed at. Stands up well to the heartiest dishes.

Casillero del Diablo Carmenere	Chile	24
Rich, very dark, medium-bodied, this ancient grape falls somewhere between Merlot and Cabernet Sauvignon. Enjoy with pork or beef.		
Jacob's Creek Merlot	Australia	26
Fresh and easy; softer and lighter bodied than the Sterling Vintner's Collection Merlot (next). Goes well with pasta and beef		
Sterling Vintner's Collection Merlot	California	30
A well balanced Merlot in a medium to full style. Fully dry and lightly oaky. Pair with red meat.		
Baron Philippe de Rothschild Cabernet Sauvignon	Chile	24
Lush, powerful and well-balanced. Pair with red meat.		
Sterling Vintner's Collection Cabernet Sauvignon	California	30
Full, rich, and soft in the mouth. Great companion for a steak or our Coffee-Marinated Pork Tenderloin.		
Guigal Chateauneuf du Pape	France	68
Full-bodied traditional blend of Grenache, Shiraz and Mourvedre. Typical Chateauneuf. Goes very well with most beef dishes.		
Ruffino Brunello di Montalcino	Italy	68
Medium to full bodied, with soft tannins. Pairs well with poultry, pork or beef. Try it with our Florentine Chicken Marsala.		
Rodney Strong, Zinfandel	California	30
Rich and full-bodied, this Classic California Zin is extremely versatile. Great match for the Rib-eye or the Coffee-Marinated Pork Tenderloin.		

By the Glass

Placido Pinot Grigio	Italy	5.75
Casillero del Diablo Sauvignon Blanc	Chile	5.75
Sutter Home Chardonnay	California	5.75
Glen Ellen White Zinfandel	California	5.75

Yellow Tail Shiraz	Australia	5.75
Chianti Ruffino	Italy	5.75
Woodbridge Merlot	California	5.75
Frontera Merlot	Chile	5.75
Frontera Cabernet Sauvignon	Chile	5.75

Split

Chandon Brut Classic (187ml.)	California	7.50
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Champagnes & Sparkling

Valdivieso Grand Brut N/V	Chile	32
Moet & Chandon Brut Imperial N/V	France	66
Veuve Clicquot Ponsardin Brut N/V	France	68
Cuvee Dom Perignon 1995	France	

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