

ALL WINE CAN BE
PURCHASED TO GO
FOR 20% OFF (30%
FOR CLUB MEMBERS)

PLATINUM

WINE LOUNGE

All wines by the
glass are 6 ounce

BUBBLES		GLS	BTL	REDS		GLS	BTL
<u>MOSCATO D' ASTI, CASCINETTA</u> PIEDMONT <i>Sweet, Soft Effervescence, Stone Fruit</i>		8	30	<u>ZINFANDEL OLD VINE, M2- LODI</u> <i>Silky, Currants, Cherries, Clove</i>		13	45
<u>PROSECCO, STERLING - VENETO</u> <i>Dry, Crisp, Green Apple</i>		9	34	<u>ZINFANDEL RESERVE, BOEGER EL DORADO</u> <i>Balanced Fruit and Tannins, Spice, Berries</i>		11	40
<u>BRUT, ALEXANDRIE - HEALDSBURG</u> <i>Dry, Citrus, Minerality</i>		17	62	<u>PRIMITIVO, OAKSTONE - FAIR PLAY</u> <i>Raspberry, Spice, Luscious</i>		12	42
<u>BRUT ROSÉ, LVVR - LODI</u> <i>Strawberry, Delicate, Raspberry</i>		14	48	<u>PINOT NOIR, FAILLA WILLAMETTE VALLEY</u> <i>Light, Delicate, Smooth, Cherry</i>		15	54
ROSÉS				<u>PINOT NOIR, SCHUG SONOMA COAST</u> <i>Strawberry, Bright Cherry, Spice, Crisp</i>		11	40
<u>MONT GRAVET - SOUTHERN FRANCE</u> <i>Dry, Crisp, Delicate, Strawberry</i>		10	34	<u>PINOT NOIR, MORGAN, 12 CLONES SANTA LUCIA HIGHLANDS</u> <i>Raspberry, Fresh Acidity, Cranberry</i>		13	45
<u>BARON DE LEY - RIOJA, SPAIN</u> <i>Dry, Fresh Raspberries, Full Bodied, Cranberry</i>		9	34	<u>SANGIOVESE, IRON HUB - AMADOR</u> <i>Ripe Cherry, Smoke, Long finish</i>		12	42
<u>CANTELE, NEGROAMARO SALENTO, PUGLIA</u> <i>Dry, Round, Cherries, Ripe Strawberry</i>		9	34	<u>MERLOT, GRGICH HILLS - NAPA VALLEY</u> <i>Soft, Fruit -Forward, Fresh Berries</i>		15	54
WHITES				<u>MERLOT, SULLIVAN - NAPA VALLEY</u> <i>Dark Cherry, Vanilla, Cocoa</i>		19	75
<u>RIESLING, THREE WINE MONTEREY COUNTY</u> <i>Pear, Apricot, Peach,</i>		10	36	<u>CARIGNANE, 3 WINE CONTRA COSTA COUNTY</u> <i>Dried Cranberries, Baking Spice, Supple Tannins</i>		14	48
<u>ALBARIÑO, BOKISCH - LODI</u> <i>Guava, Orange Blossom, Green Apple</i>		10	36	<u>BARBERA, STEINER- COOPER RANCH AMADOR COUNTY</u> <i>Blackberry, Full-bodied, Big Fruit</i>		12	42
<u>GRÜNER VELTLINER, DANCING COYOTE - CLARKSBURG</u> <i>Citrus, White Peach, Minerality</i>		9	34	<u>TEMPRANILLO, BOKISCH - LODI</u> <i>Dark Cherry, Blackberry, Hickory</i>		12	42
<u>VERMINTINO, BELLA GRACE AMADOR COUNTY</u> <i>Very Crisp, Pineapple, Mango</i>		12	42	<u>SYRAH, BECKMEN - SANTA YNEZ VALLEY</u> <i>Big tannins, Dark Chocolate, Spicy</i>		14	48
<u>SANCERRE, HENRI BOURGEOIS LES BARONNES - LOIRE VALLEY</u> <i>Citrus, Green Apple, Crisp, Minerality</i>		14	48	<u>CABERNET FRANC, BUTTONWOOD SANTA YNEZ VALLEY</u> <i>Plum, Herbaceous, Peppercorn</i>		13	45
<u>SAUVIGNON BLANC, HONIG NAPA VALLEY</u> <i>Stone Fruit, Rich Mid-Palate, Crisp Finish</i>		10	36	<u>CABERNET, BELLO MEGAHERTZ CALIFORNIA</u> <i>Big Rich Dark Fruit, Espresso Beans, Mild Tannins</i>		12	42
<u>FUMÉ BLANC, GRGICH HILLS NAPA VALLEY</u> <i>Tropical, Melon, Kiwi, Gala Apple</i>		13	45	<u>CABERNET, FRANK FAMILY NAPA VALLEY</u> <i>Smooth Tannins, Mild Oak, Plum, Clove</i>		20	72
<u>CHARDONNAY, CROSSBARN BY PAUL HOBBS, SONOMA COAST</u> <i>Unoaked, Asian Pear, Crisp Acidity</i>		13	45	<u>CABERNET RESERVE, GRAVEL BAR COLUMBIA VALLEY</u> <i>Black Olive, Vanilla, Cedar</i>		16	58
<u>CHARDONNAY, SLH BY HAHN SANTA LUCIA HIGHLANDS</u> <i>Stone fruit, Delicate, Pear</i>		12	42	<u>CABERNET, BELLA UNION NAPA VALLEY</u> <i>Plum, Black Cherry, Toasty Oak, Black Pepper</i>		28	105
<u>CHARDONNAY, HUNGRY BLONDE NAPA</u> <i>Butter, Oak, Almonds</i>		14	48	<u>PETITE SIRAH, HARNEY LANE LODI</u> <i>Blueberry Pie, Thick Tannins, Lush, Coffee Notes</i>		15	54
<u>CHARDONNAY, EN ROUTE-FAR NIENTE RUSSIAN RIVER VALLEY</u> <i>Crisp, Citrus, Apricot, Minerality</i>		17	62	DESSERT WINES			
RED BLENDS				<u>VINTAGE PORT 2013, PEDRONCELLI DRY CREEK VALLEY</u> <i>Rich, Sweet, Caramel, Dark Chocolate</i>			9
<u>BECKMEN CUVÉE LE BEC SANTA YNEZ VALLEY</u> <i>Syrah, Grenache, Mourvedre, Counoise</i>		11	40	<u>10 YR TAWNY PORT, SMITH WOODHOUSE PORTUGAL</u> <i>Nutty, Crystallized Dried Fruits, Cedar</i>			14
<u>IRON HUB RESOLUTE, SHENANDOAH VALLEY</u> <i>Aglianico, Grenache, Zinfandel - Smooth, Cranberry</i>		14	48				
<u>CHAPPELLET, MOUNTAIN CUVÉE NAPA COUNTY</u> <i>Bordeaux Blend - Cedar, Clove, Vanilla, Ripe berries</i>		17	62				
<u>EHLERS PORTRAIT - ST. HELENA</u> <i>Cabernet, Merlot, Cabernet Franc - Earthy, Soft, Blackberry</i>		24	90				

PLATINUM

WINE LOUNGE

At PWL, our goal is not just to get you to taste great wine, our goal is to get you to EXPERIENCE great wine. Begin your experience with a great flight! Each taste in the flight is a 2 ounce pour!

FLIGHTS

LIFE IS LIKE A BUBBLE OF... 14

1) Sterling Prosecco 2) L.V.V.R. Brut Rosé 3) Alexandrie Brut

ROSÉ ALL DAY! 10

1) Mont Gravet 2) Baron de Ley 3) Cantele

SUMMER SIPPERS 13

1) Three Wine Riesling 2) Bokisch Albariño 3) Grgich Hills Fumé Blanc

MY FAVORITE VINO IS PINOT 14

1) Failla 2) Schug 3) Morgan

THE DARK SIDE OF RED 15

1) 3 Wine Carignane 2) Buttonwood Cab Franc 3) Harney Lane Petite Sirah

THE "CAL-ITALIAN" FLIGHT 13

1) Oakstone Primitivo 2) Steiner Barbera 3) Iron Hub Sangiovese

THE PLATINUM ELITE FLIGHT! 23

1) Sullivan Merlot 2) Ehlers Portrait 3) Frank Family Cabernet

BUILD YOUR OWN WINE FLIGHT! \$15

Create your own flight! You can choose three for \$15. All wines with this icon can be used to create any flight you'd like! Have fun and be creative!



CRAFT BEERS ON TAP

SUBJECT TO CHANGE BASED ON AVAILABILITY

FORT ROCK DAMN GOOD PILSNER 8

2017 CA State Fair Gold Medal Winner! Light, clean and refreshing. Perfect balance of malt and hops!

SOLID GROUND RAMPART LAGER 8

This crisp lager with notes of biscuits and cereal is named after the walls surrounding Fort McHenry.

SOLID GROUND GNEISS 9

Pronounced - NICE! Dry Irish Stout named after the oldest metamorphic rocks in Ireland

FORT ROCK LIGHTS OUT IPA 9

West Coast style IPA brewed with El Dorado, Mosaic, and Amarillo hops. 6.8% ABV 40 IBU

CROOKED LANE 1-2 PUNCH 9

A peach and mango hazy New England style IPA made with Citra, Amarillo, and Mosaic hops. ABV: 6.5% IBU:

CROOKED LANE HAMMOCK TIME 8

A blonde ale perfect for summer time. Refreshing, light, and a hint of sweetness. ABV: 5.1% IBU: 18

WE ALSO KEEP A SMALL SELECTION OF ROTATING HANDLES FOR OTHER AMAZING LOCAL CRAFT BEERS. BE SURE TO ASK YOUR SERVER ABOUT OUR CURRENT SELECTION.

Want up to 20% off everything all the time?!

"If you enjoy the dozens of unique wines we found for our menu, you will really enjoy the ones that are so special that they can only be released to our club members! These wines will be an amazing value and the uniqueness of the wines will increase with each level. Not to mention that you get stellar discounts each time you visit our lounge. There will also be other various added discounts, handpicked items, and special events selected by our owners for our PWL members throughout the year!"

One check for parties of 8 or more. Four different forms of payment accepted.

Please enjoy this limited menu for a short period of time while we ramp up to our complete menu in the next few weeks. Stay tuned!

PLATINUM

WINE LOUNGE

Due to current guidelines from the Governor, all wine and beer must be enjoyed alongside food (at least one food item per table)

Charcuterie

Build your charcuterie & choose a variety of cured meats and artisan cheese. Comes with various fruits, jam and crackers.

Solo - 12 (choose 3 items)

Duo - 18 (choose 5 items)

Full - 24 (choose 7 items)

Additional meats or cheese - 4

Marinated Herbed Olives & Nuts - 6

Focaccia Bread with Oil & Vinegar - 2

Happy Hour Food: *Pepperoni Flatbread - 7*

Tue - Fri 3-6pm *Pretzels & Mustard - 7*

Sunday all day *Hummus & Crudite - 7*

Shareables

Baked Pretzels & Mustard - 10

Butter, sea salt, variety of flavored mustards and house made beer cheese.

Chorizo Bellpepper Flatbread - 13

Spicy salamente piccante, bell peppers, Point Reyes midnight moon cheese.

Veggie Pesto Flatbread - 12

Basil pesto, sauteed bell pepper, mushroom, squash, red onion, feta.

Chef's Hummus & Pita Bread - 11

Grilled pita, cucumber, radish, carrot, pepper

Salmon & Mascarpone - 14

Crackers, cucumbers, ginger chutney, whipped mascarpone, basil oil, chives.

Chicken Skewers & Tzatziki - 13

Flame kissed chicken skewers with Tzatziki yogurt, grilled pita bread and Greek Salad.

Salads

Pear & Goat Cheese Salad - 14

Wild arugula, sliced pear, Chevre goat cheese, shallots, roasted almonds, vanilla bean vinaigrette.

Bacon Apple Walnut Salad - 13

Spring mix lettuce, chopped walnuts, crispy bacon, diced apples, Toma cheese, blood orange vinaigrette.

Sandwiches

Our current bread options are: Focaccia, Ciabatta and Wheat Berry. Each sandwich or panini comes with either baked potato chips or Black bean & Couscous salad.

Smoked Salmon & Pesto - 15

Fresh cucumbers, red onion, garlic aioli and pesto spread, with spring mix lettuce and smoked salmon.

Brie, Bacon & Fig Panini - 14

Double crème brie cheese, Dalmatia fig jam, crispy bacon, wild arugula.

Feel free to ask your server about available desserts at this time!