

the piper

Sparkling/Champagne	Glass	Bottle
Derby 2014 Brut Rosé	\$16	\$64
Rava Wines (NV) Blanc de Noir	\$22	\$80
Lanson Le Black Label Brut	\$27	\$93
Le Vigne 2020 Isabella Blanc de Noir	--	\$89

Single Variety White Wines	Glass	Bottle
J Dusi 2021 Pinot Grigio.....	\$12	\$40
DAOU 2020 Sauvignon Blanc	\$12	\$45
Reciprocity 2020 Chardonnay	\$14	\$48
Center of Effort 2016 Chardonnay	\$15	\$50
Alban 2020 Viognier	\$18	\$60
Tablas Creek 2019 Roussane.....	\$20	\$70

White Wine Blends	Glass	Bottle
Bella Luna 2020 Bella Bianca	\$12	\$40
<small>50% Tocai, 50% Arneis</small>		
McPrice Myers 2020 Beautiful Earth White	\$15	\$50
<small>54% Clairette Blanche, 46% Grenache Blanc</small>		

Rosé Wines	Glass	Bottle
L' Aventure 2020 Estate Rosé	\$20	\$70
<small>35% Syrah, 33% Grenache, 19% Mourvedre, 7% Cabernet Sauvignon, 6% Petit Verdot</small>		
Epoch 2022 Rosé	\$22	\$80
<small>59% Mourvedre, 33% Grenache, 8% Syrah</small>		
DAOU 2021 Discovery Rosé	\$14	\$50
<small>95% Grenache Noir, 5% Sauvignon Blanc</small>		
Fableist 2021 Rose Butterfly and the Wasp	\$12	\$40
<small>71% Cabernet Sauvignon, 14% Malbec, 10% Merlot and 5% Petit Verdot</small>		

Single Variety Red Wines	Glass	Bottle
Bella Luna 2018 Sangiovese	\$18	\$60
Deovlet 2018 Pinot Noir	\$24	\$72
Center of Effort 2016 Pinot Noir	\$21	\$63
Grey Wolf 2020 Zinfandel	\$18	\$60
ONX 2018 Petite Sirah Black Orchid	\$17	\$58
Hard Working Wines 2020 Bull By The Horns Cabernet Sauvignon..	\$16	\$48
DAOU 2019 Reserve Cabernet	\$22	\$70
Paul Lato Pinot Noir - Check with Server for Availability ..	--	\$98
🍷 Patrimony 2018 Cabernet Sauvignon	--	\$400
<small>Includes tasting experience for two at DAOU</small>		

Red Wine Blends	Glass	Bottle
Booker 2017 Oublié	\$32	\$110
<small>56% Grenache, 22% Mourvedre, 22% Syrah</small>		
Caliza 2019 Azimuth	\$28	\$98
<small>48% Mourvedre, 35% Syrah, 17% Grenache</small>		
McPrice Myers 2019 Beautiful Earth Red	\$27	\$81
<small>60% Syrah, 10% Cabernet Sauvignon, 10% Grenache, 7% Mourvedre, 6% Petite Sirah</small>		
L'Aventure 2020 Optimus	\$30	\$100
<small>56% Syrah, 32% Cabernet, 12% Petit Verdot</small>		
Thacher 2018 Original Copy	\$28	\$98
<small>46% Cabernet Sauvignon, 29% Petit Vordot, 25% Malbec</small>		
Oso Libre NV Primoso Especial	\$20	\$68
<small>34% Zinfandel, 30% Cabernet Sauvignon, 28% Syrah, 4% Grenache, 3% Mourvedre, 1% Petite Sirah</small>		
Le Vigne Nikiara 2019 Bordeaux	\$18	\$62
<small>65% Cabernet Sauvignon, 13% Merlot, 12% Cabernet Franc, 10% Petit Verdot</small>		
Niner 2018 Bootjack	\$15	\$50
<small>32% Cabernet Sauvignon, 23% Malbec, 20% Cabernet Franc</small>		
DAOU 2019 Soul of the Lion	--	\$240
<small>80% Cabernet, 12% Carbernet Franc, 8% Petit Verdot</small>		
Brecon Estate 2018 Meritage	\$26	\$78
<small>37% Petit Verdot, 20% Malbec, 21% Cabernet Franc, 22% Cabernet Sauvignon</small>		
🍷 Clos Solène 2019 Harmonie	--	\$170
<small>70% Grenache, 16% Syrah, 14% Mourvedre</small>		
Linne Calodo 2019 Outsider	--	\$160
<small>74% Zinfandel, 17% Syrah, 9% Graciano</small>		
Bushong 2020 Power, Corruption & Lies.....	\$24	\$98
<small>50% Tannat, 25% Petite Sirah, 25% Syrah</small>		
🍷 Saxum - Check with Server for Availability	--	inquire

Dessert Wine	Glass	Bottle
Glunz Family Mission Angelica	\$16	\$75
Adelaida Port 2013 "The Don"	\$13	\$60

🍷 - Limited Release Wine

Cheese and Charcuterie

Charcuterie Board	\$31
<i>Two high quality cured italian meats paired with 2 signature cheeses and a selection of antipasto items</i>	
🍷 Cheese Board	\$21
<i>Three signature cheeses and a selection of antipasto items</i>	

Salads

Add Grilled Chicken (6), Sirloin (10), or Salmon (9) to any salad

Streakhouse Wedge

Iceberg lettuce, blue cheese crumbles, applewood smoked bacon, toasted walnuts, tomato, and green onion with blue cheese dressing | 16

Caesar Salad

Hearts of romaine, parmigiano reggiano, croutons, signature Caesar dressing, topped with balsamic glaze and pepitas | 14

Flatbreads

Margherita	\$14
<i>Confit tomato sauce, fresh mozzarella, basil chiffonade and balsamic glaze</i>	

🍷 Paso Fire	\$15
<i>Tomato sauce, house sausage, onions, pickled jalapenos, and sage</i>	

Tetto Garlic Bread	\$12
<i>Garlic oil, parmigiana reggiano, finished with herbed salt</i>	

Desserts

New York Cheesecake	\$10
<i>A slice of rich cheesecake with a berry compote</i>	

Chocolate Molten Cake	\$12
<i>Served à la mode</i>	

🍷 - Ask us about our favorite wine pairings

- No split checks for parties of 6 or more -

