

# the piper

Sparkling	Glass	Bottle
Derby 2014 Brut Rosé .....	\$16	\$64
Rava Wines (NV) Blanc de Noir .....	\$22	\$80
Myers Deovlet (NV) Blanc de Blanc .....	--	\$120

Single Variety White Wines	Glass	Bottle
End of the Day 2021 Albariño .....	\$14	\$45
J Dusi 2021 Pinot Grigio .....	\$12	\$40
DAOU 2020 Sauvignon Blanc .....	\$12	\$45
Deovlet 2019 Chardonnay .....	\$18	\$60
Center of Effort 2016 Chardonnay .....	\$15	\$50
Alban 2020 Viognier .....	\$18	\$60
Tablas Creek 2019 Roussane .....	\$20	\$70
LXV 2019 Sémillion .....	--	\$100

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>		
Clos Solène 2021 Hommage Blanc .....	--	\$120
<small>78% Roussanne, 18% Viognier, 4% 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 2021 Rosé .....	\$22	\$80
<small>43% Mourvedre, 37% Grenache, 20% Syrah</small>		
DAOU 2021 Discovery Rosé .....	\$13	\$45
<small>95% Grenache Noir, 5% Sauvignon Blanc</small>		
BENOM 2021 L'essor Rosé .....	--	\$80
<small>78% Grenache 22% Cabernet Sauvignon</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
Alta Colina 2018 Ann's Block Petite Sirah .....	\$28	\$98
Hard Working Wines 2020 Bull By The Horns Cabernet Sauvignon ..	\$16	\$48
DAOU 2019 Reserve Cabernet .....	\$22	\$70
RN Estate 2019 La Encantada Pinot Noir .....	--	\$130
Paul Lato Pinot Noir - Check with Server for Availability ..	--	\$120
Villa Creek 2018 Garnacha .....	--	\$140
Adelaida 2018 Viking Vineyard Estate Cabernet Sauvignon ..	--	\$195
🍷 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% Mourvèdre, 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% Mourvèdre, 6% Petite Sirah</small>		
L'Aventure 2019 Optimus .....	\$30	\$100
<small>56% Syrah, 32% Cabernet, 12% Petit Verdot</small>		
Thacher 2017 Original Copy .....	\$28	\$98
<small>Cabernet Sauvignon 46% Petit Vordot 29% Malbec 25%</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% Mourvèdre</small>		
Linne Calodo 2019 Outsider .....	--	\$160
<small>74% Zinfandel, 17% Syrah, 9% Graciano</small>		
Denner 2019 Dirt Worshipping .....	--	\$158
<small>43% Grenache, 25% Mourvèdre, 15% Syrah, 8% Carignan</small>		
Villa Creek Maha Estate 2018 Understory .....	--	\$180
<small>77% Grenache, 18% Carignan, 5% Mourvèdre</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>	
Charcuterie Plate .....	\$11

## 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

🍷 Petit Four Plate .....	\$8
<i>A small assortment of petit fours</i>	
New York Cheesecake .....	\$10
<i>A slice of rich cheesecake with a berry compote</i>	
Chocolate Mousse .....	\$8
<i>Topped with whipped peanut butter, layered with crushed graham cracker</i>	

🍷 - Ask us about our favorite wine pairings

