

FORGE & VINE

CHAMPAGNE & SPARKLING WINE

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| 3 | Mercat Cava, Catalonia, Spain NV rich pear, green apple, crisp manchego, parmesan, cheese plates | 38 |
| 5 | Santa Margherita Prosecco, Veneto, Italy NV crisp, citrus finish perfect as an apéritif, seafood, cheese appetizers, small plate brunch, rich dessert | 53 |
| 6 | Iron Horse Brut, Sonoma, CA NV orange marmalade, baked apples poached eggs, smoked salmon, hard cheeses, roast chicken | 120 |
| 7 | Pol Roger Brut, Epernay, France, NV toasty, dry, creamy, yeast seafood, cheeses, barbeque, spice | 125 |
| 9 | Mumm's Cordon Rouge Brut, Champagne, France NV vanilla, toasty long finish white meat, fish, foie gras, sausage | 125 |
| 10 | Veuve Clicquot Yellow Label, Reims, France NV the standard of dry champagne aperitif, raw seafood, fish tartars, salmon, crackers, pasta, parmesan | 150 |

INTERESTING WHITE VARIETALS & BLENDS

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| 30 | LaCraie Vouvray, Loire, France 2018 crisp, complex, apricots, gentle spice light seafood, oysters, shellfish | 39 |
| 31 | Hugel Pinot Blanc, Alsace, France 2021 ripe pear, lemon zest, notes of petroleum grilled sea and fresh-water fish, seafood platters, goat or sheep cheese | 48 |
| 39 | Chateauneuf du Pape, "La Nerthe", France 2021 hints of honey, floral and fruity roasted chicken, pork, veal, grilled vegetables, seafood risotto | 112 |
| 45 | Cooper Mountain Pinot Gris, Willamette Valley, OR 2019 minerals, pears shellfish, Asian and Thai cuisines, salmon | 41 |
| 55 | Santa Cristina Pinot Grigio, Tuscany, Italy 2022 delicate yellow apples, lemon grass seafood, subtle chicken dishes | 34 |
| 60 | Broadbent, Vinho Verde, Portugal NV the traditional Portuguese fresh green wine, light fish, shellfish, poultry | 28 |
| 61 | Huber Gruner Veltliner, "Vision", Austria 2021 delicate lemon, rich mineral tones seafood, white meat, light dishes like salads | 30 |

SAUVIGNON BLANC

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| 29 | Pascal Jolivet Attitude Sauvignon Blanc, Loire, France 2021 elegant, dry, clean, refined citrus, soft minerality seafood, asparagus, roasted fish, goat's milk cheese | 36 |
| 32 | Domaine La Moussiere Sancerre, Fr 2022 fish tartare, goatmilk cheeses, pastries | 75 |
| 37 | Pouilly-Fume les Champs de Cri, Loire, France 2021 bitter orange, jasmine raw bar, sunshine, soft cheeses | 69 |
| 51 | Stag's Leap Sauvignon Blanc, Napa Valley, CA 2019 fresh guava, citrus grilled oysters with mignonette sauce, grilled prosciutto-wrapped shrimp | 79 |
| 58 | Kellerei Terlan Winkl Sauvignon Blanc, Alto Adige, Italy 2018 minerals, fruits, racy acidity green asparagus, tuna carpaccio, smoked salmon, raw langoustines | 66 |
| 62 | Infamous Goose Sauvignon Blanc, Marlborough, New Zealand 2022 hint of clean nectarine, lemon zest oysters, fresh lemon, black pepper, fish, salads, white meats | 45 |
| 63 | The Broken Fishplate Sauvignon Blanc, S. Australia 2020 aromatic mandarin notes roasted cod, Asian spices | 38 |

CHARDONNAY

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| 16 | Domaine du Colombier Petit Chablis, Burgundy, FR 2020 peach, green apple, citrus shellfish, seafood, lighter fare | 50 |
| 34 | Latour Pouilly-Fuisse, Burgundy, France 2020 the truly classic Burgundian white shellfish, charcuterie, skate, reblochon cheese | 73 |
| 35 | Jean-Pierre Grossot Chablis, Burgundy, France 2019 ripe pear, honey, minerals, very refreshing oysters, clams, shrimp, crudo, goat cheese | 63 |
| 36 | Château Vitalis, Pouilly-Fuisse, Burgundy, France 2021 lemon rind, minerals light fish, shellfish, cream-based sauces, couscous, fish tajines | 65 |
| 40 | Louis Latour Puligny-Montrachet, Burgundy, France 2021 an elegant Burgundy poached-eggs in white wine sauce, Provence style dorado, ham wrapped veal | 193 |
| 42 | Edna Valley Chardonnay, Central Coast, CA 2020 lemon zesty, vibrant, mild oak spinach, green onion, smoked gouda, quiche | 32 |
| 43 | Montes Estate Chardonnay, Curicó, Chile 2020 pineapple, light body fish, cheese, seafood, salads, shellfish | 32 |

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| 46 | Camp Chardonnay, Sonoma, CA 2018 melon and peach with a touch of minerals lobster, crab, meaty fish like cod or halibut, pork | 41 |
| 47 | Cambria “Katherine’s Vineyard” Chardonnay, Santa Maria, CA 2020 floral, spice, ripe fruit roasted artichokes, capers, roast chicken, flaky white fish, scallops | 45 |
| 49 | Chateau Montelena Chardonnay, Napa Valley, CA 2016 baked apple, vanilla, and a hint of white pepper fresh seafood, shellfish, poultry, crab salad, lobster roll | 123 |
| 52 | Sonoma-Cutrer Chardonnay, Russian River, CA 2021 honeycrisp apple, firm oak risottos, spring vegetables, cooked shellfish, roasted chicken, prawns | 56 |
| 53 | Cakebread Cellars Chardonnay, Sonoma, CA 2021 heavy melons, vanilla, minerals, oak lobster, crab, salmon, roasted chicken, creamy sauces | 100 |
| 56 | Anselmi San Vincenzo Chardonnay, Veneto, Italy 2015 crisp mineral scents, tropical fruits smoked or grilled fish, shellfish, lobster salad, roast chicken | 40 |

🌀 _____ ROSÉ _____ 🌀

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| 12 | Bieler Pere et Fils Rosé, Provence, France 2021 crispy apple, medium body, floral nose perfect patio aperitif wine, mild cheeses, SUMMER IN A GLASS | 44 |
| 14 | Vetere Rosato Paestum Rosé, Campagna, Italy 2020 juicy wild red berries, tangy finish manchego, pasta, parmesan, fresh cheese like ricotta and mozzarella | 45 |

🌀 _____ PINOT NOIR _____ 🌀

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| 79 | Louis Latour Gevrey-Chambertin, Burgundy, France 2019 peppery, black currant venison, mature cheeses, pink-fleshed fish like salmon and tuna | 182 |
| 94 | Nielson Pinot Noir, Santa Barbara, CA 2020 earthy cherry from the American pinot capital BBQ ribs, crispy pig ears, pork chops, bacon, saltiness | 43 |
| 116 | Wither Hills Pinot Noir, Marlborough, New Zealand 2019 toasty spice and subtle earthy undertones smoked venison, seared tuna, Szechuan style foods, duck and pork belly | 45 |
| 91 | Erath Vineyards Pinot Noir Resplendant, Willamette, OR 2019 luscious loganberry and caramel lamb, burgers | 39 |
| 132 | Philippe le Hardi, Bourgogne Pinot Noir, Burgundy, FR 2020 black fruit and savory spices short rib, red meats, veal, poultry | 55 |
| 102 | Purple Hands Pinot Noir, Yamhill-Carlton District, OR 2021 cinnamon, black fruit, clove steak frites, short rib, poutine | 72 |

☪ _____ CABERNET SAUVIGNON _____ ☪

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| 88 | Los Vascos Cabernet Sauvignon, Colchagua, Chile 2020 elegant black cherry and raspberry barbeque and grilled meats | 31 |
| 89 | Marques de Casa Concha Cabernet Sauvignon, Valle del Maipo, Chile 2019 cherry and blackberries intertwined with cedar and smoke rich, intense meat dishes like beef, lamb and venison | 41 |
| 93 | Louis Martini Cabernet Sauvignon, St. Helena, CA 2019 vanilla, dusty, black licorice beef, cheeses, grilled vegetables | 40 |
| 99 | Joseph Carr Cabernet Sauvignon, Paso Robles, CA 2020 dark cherry and ripe plum, vanilla and cocoa dust intense meat dishes like beef, lamb or veal | 59 |
| 103 | Duckhorn Cabernet Sauvignon, Napa Valley, CA 2020 blackberry and cocoa elegance rib roast, roasted beets, grilled lamb, spring peas, buttery potatoes | 140 |
| 125 | Decoy Cabernet Sauvignon, Sonoma, CA 2020 currant, cherry, plum, and olive cheeses, short rib, ribeye, pizza | 56 |
| 104 | Groth Cabernet Sauvignon, Napa Valley, CA 2019 black cherry and blackberry flavors filet mignon, pork chop, steak frites | 165 |

☪ _____ GAMAY _____ ☪

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| 41 | Jean Paul Brun Morgon, Beaujolais, FR 2020 cherries, raspberries, purple fruit steak, lamb, pasta with cream sauce | 55 |
| 74 | Georges Duboeuf Beaujolais, “Villages”, France 2019 ripe red fruit, black currant, lively acidity charcuterie, soft cheeses, “fun foods” like pulled pork sliders | 33 |

☪ _____ MALBEC _____ ☪

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| 92 | Don David Malbec Reserve, Calchaqui Valley, Argentina 2020 juicy plum, black pepper lean cuts of beef, dark meat chicken, lamb | 42 |
| 135 | Clos la Coutale, Cahors, France, 2019 dark spice, licorice, cassis osso bucco, berkshire pork, veggie burger, wild rice bowl | 43 |

☪ _____ ZINFANDEL _____ ☪

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| 100 | Frog’s Leap Zinfandel, Napa, CA 2019 a sophisticated inky classic hearty dishes, barbeque pork, leg of lamb, sliders | 72 |
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SHIRAZ

- 115 **Laughing Magpie Shiraz, S. Australia 2017** 62
deep, deep gripping red fruits
rare rib steak, grilled lamb chops, roast of pork, barbeque

RHONE BLEND

- 75 **Château Du Trignon, Côtes du Rhone, France 2019** 32
red berries and spice
barbecue, charcuterie, pasta, burgers on the grill, pizza
- 76 **Mont-Redon, Côtes du Rhone, France 2019** 35
strawberry notes, very dry
lamb, braised red meats, pulled pork
- 77 **Guigal Gigondas, Rhone, France 2019** 69
pure elegance from one the Rhone's great houses
rich bean dishes, roast chicken, Provençal herbs, sausage and peppers
- 78 **Jaboulet Crozes-Hermitage, Rhone, France 2017** 69
deep licorice and blackberries in this classic
roasted and grilled beef or pork, hard and soft cheese
- 82 **Château de Beaucastel, Chateauneuf-du-Pape, France 2019** 213
powerful dark fruits, a true star in the region
cured meat, soft cheese, hard cheese, dessert, lamb, wild boar

BORDEAUX BLEND

- 81 **Saint - Estephe de Calon-Segur, Bordeaux, France 2018** 90
rich fruit and lots of tannin
grilled steak and onions, macaroni and cheese, mushrooms
- 87 **Château Coutet, Saint-Emilion Grand Cru, Bordeaux, FR 2020** 87
red and black fruit aromas
grilled meats, pasta with red sauce
- 129 **Chateau Saint-André Corbin, Bordeaux, France 2020** 45
smoked blackberry aromas, vanilla
hearty, flavorful and fatty meat dishes
- 131 **Chateaux Bellegrave Pauillac, Bordeaux, France 2020** 130
fruity and blackberry
beef and venison

☪ _____ **DOMESTIC BLEND** _____ ☪

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| 97 | Decoy Red, Sonoma, CA 2019 mocha, blackberry from Duckhorn burgers | 49 |
| 98 | Tablas Creek Vineyard Patelin Rouge, Paso Robles, CA 2020 spicy, mineral influences grilled meats, pasta with meat sauces, roast pork loin, charcuterie | 68 |
| 101 | Paraduxx Red, Napa, CA 2019 lush berry and cinnamon prime rib, grilled chicken thigh, spicy ribs, tomato-based dishes | 120 |
| 124 | Hedges Red, Red Mountain, WA 2020 currant, cherry, plum, and olive cheeses, short rib, ribeye, pizza | 90 |

☪ _____ **ITALIAN VARIETALS & BLENDS** _____ ☪

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| 128 | Beni di Batasiolo Sovrana Barbera, Piedmont, Italy 2019 oak, vanilla, chocolate grilled meats, pasta, pork | 50 |
| 106 | Scaia Corvina, Veneto, Italy 2019 fresh roses with a fruity finish Italian dishes, tomato-based sauces, pizza, pasta | 30 |
| 108 | Legit Cabernet Sauvignon, Tuscany, Italy 2018 dark berry and cherry goulash, lamb, cured meats | 99 |
| 109 | Lamole di Lamole Chianti Classico Riserva, Tuscany, Italy 2019 woody warmth, traditional grilled meats, cheeses, cold meats, extra virgin olive oil | 58 |
| 110 | Banfi Brunello di Montalcino, Tuscany, Italy 2017 very complex with coffee and plum notes grilled beef steak | 190 |
| 111 | Damilano Barolo, Piedmont, Italy 2016 intense tobacco red and braised meat, game, aged cheese | 103 |
| 130 | Vigneti Zabu Sicilia Nero d'Avola, Sicily, Italy 2021 blackberry, plum, cherry beef, pasta, lamb | 36 |
| 133 | Vigneti Del Vulture, Aglianico, Basilicata, Italy 2019 blackberry, red fruit, oak grilled ribeye, pasta, poultry | 45 |

☪ _____ SPANISH VARIETALS & BLENDS _____ ☪

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| 113 | Can Blau, Montsant, Spain 2019 spicy black cherry pasta, mushrooms, sausage, pork, roast meat, grilled meat | 44 |
| 114 | Bodegas Lan Rioja Reserva, Rioja Alta, Spain 2017 red fruit and vanilla stews, spiced dishes, legumes, cured cheeses | 40 |
| 123 | Balbas Crianza 18, Ribera del Duero, Spain 2018 black currant, dark fruits, vanilla charcuterie, beef, lamb | 63 |
| 90 | Finca Rodma Seleccion, Ribera del Duero, Spain 2019 red fruits, spicy notes steak, pork, poultry | 103 |
| 136 | Numanthia Termes Tinta de Toro, Castilla y Leon, Spain 2018 dark fruit, blackberries, plum short rib, steak frites, pasta | 48 |

☪ _____ INTERESTING RED VARIETALS & BLENDS _____ ☪

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| 119 | Château Musar Red, Bekaa Valley, Lebanon 2017 smoky dark chocolate from the Paris of the Middle East roasts, grills-especially lamb, casseroles, game, mature cheeses | 135 |
| 134 | Bodega Garzon, Reserva Tannat, Uruguay 2020 ripened dark fruits, black cherry, pepper burgers, strip steak, pasta | 38 |

☪ _____ DESSERT WINES _____ ☪

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| | Chambers Muscat (375ml), Rutherglen, Australia hints of toasted almonds, burnt orange, and fig fruity and sweet desserts, mature and hard cheese | 36 |
| | M. Chapoutier, Vin Doux Naturel (500ml), Banyuls, France bit of chocolate and cassis mature and hard cheese, chocolate decadence | 60 |
| | Batasiolo Moscato d'asti, Piedmont, Italy 2020 aromas of rose, peach and white fruit fruit salad, desserts, pastries | 32 |

🌀 _____ **LARGE FORMAT BOTTLES** _____ 🌀

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| Imperial (6L) -Veuve Clicquot Yellow Label Brut, Reims, France NV | 1000 |
| the standard of dry champagne aperitif, raw seafood, fish tartars, salmon, crackers, pasta, parmesan | |
| Imperial (6L)- Silver Oak Cabernet Sauvignon, Alexander Valley, CA 2014 | 1200 |
| dusty, quintessential Californian cabernet red meats, pizza, Uber rides home | |
| Double Magnum (3L) Rombauer Carneros Chardonnay, Napa Valley, CA 2017 | 400 |
| vanilla, apple, crispy acidity, oak mushrooms, grilled wild salmon, fresh garden greens, pasta | |
| Double Magnum (3L) Tempier Bandol Classique Rouge, Bandol, France, 2017 | 850 |
| cantaloupe lemon rind, white pepper and dried cherry flavors grilled meats, fresh pastas, pork chop | |
| Magnum (1.5L) Duckhorn Merlot, Napa Valley, CA 2015 | 300 |
| bright red fruit, a shading of blackberries, and an accent of oak juicy grilled rib eye, grilled octopus, spicy sausage | |
| Magnum (1.5L) Faust Cabernet Sauvignon Napa Valley, CA 2016 | 270 |
| creamed plum and boysenberry steaks, short ribs, pasta | |