

COBBLESTONE GRILL

Home of the Honest Pour

When selecting wine for our list we first look to the experts then rely on our favorites to give you a well rounded list. Many of our selections are available for purchase at Grapevine Cottage. Enjoy!

The 100 Point ratings scale used by **Wine Spectator**, **Wine Enthusiast** and **Wine Advocate**:

96-100.....Extraordinary

85-89.....Very Good

70-79.....Average

90-95.....Outstanding

80-84.....Good

60-69.....Below Average

SPARKLING WINES

Gloria Ferrer Brut NV, Sonoma California \$36

What the critics thought: Wine Spectator 90 points—California's best value in a sparkler. Bright and complex with plenty of character.

Mumm Napa Brut Prestige NV, Napa California (split) \$10

What the critics thought: Wine Spectator 88 points—Bright and tangy with a core of toasty lime and lemon flavors.

Mumm Napa Cuvée M NV, Napa California (split) \$10

What the critics thought: Wine Enthusiast 86 points—This Extra Dry sparkler is luscious and slightly sweet, with fresh fruit and decadent flavors.

WHITE WINES

Sauvignon Blanc

Bin
107

Spinyback Sauvignon Blanc 2006, Nelson New Zealand \$25 Glass \$8.00

What the critics thought: Wine Spectator 85 points—Fragrant with lively grapefruit and passion fruit flavors that finish with sweet pea and mint notes.

Bin
115

Brancott Sauvignon Blanc 2007, Marlborough New Zealand \$22 Glass \$7.25

What the critics thought: Wine Spectator 87 points—Bright, with lime, lemon blossom, grapefruit tones and pronounced mineral flavors extend through the concentrated finish.

Interesting Whites

Bin
108

California's Jewel Collection Viognier 2005, California \$20 Glass \$6.25

What the critics thought: Wine Enthusiast 86 points—Classic aromas of peach and honeysuckle with a long, lingering mouth feel complemented by citrus flavors.

Bin
103

Valley of the Moon Pinot Blanc 2006, Sonoma, California \$27 Glass \$8.50

What the critics thought: Wine Enthusiast 87 points—Tropical and citrus fruit flavors lead to a creamy finish balanced with crisp green apple.

Bin
111

Pine Ridge Chenin Blanc-Viognier 2007, Clarksburg CA \$26

What the critics thought: A Cobblestone Selection—Floral and sweet with aromas of pear, melon, and a touch of pink grapefruit. The slightly off-dry finish is clean and crisp.

Interesting Whites Continued

Bin
116

Covey Run Riesling 2007, Columbia Valley, Washington \$20 Glass \$6.25

What the critics thought: A Cobblestone Selection—Aromas of green apples, peaches, and honeysuckle; its sweetness and acidity are well balanced and lead to a medium bodied finish.

Bin
105

Duck Pond Gewurztraminer 2006, Washington \$20 Glass \$6.25

What the critics thought: A Cobblestone Selection—A zesty and floral nose gives way to flavors of pink grapefruit and white peach. The slight sweetness of this wine matches its crisp acidity perfectly.

Bin
135

Viña Nora Albarino 2006, Spain \$27 Glass \$8.50

What the critics thought: Stephen Tanzer 90 points—This juicy white is bursting with peach, pineapple and candied orange flavors. Bright acidity keeps it lively, with a long, fresh finish.

Bin
124

Bollini Pinot Grigio 2005, Italy \$23 Glass \$7.25

What the critics thought: Wine Enthusiast 88 points—Fresh, crisp mineral tones greet the nose, followed by floral notes and lush exotic fruit.

Bin
119

Chateau Ste. Michelle Pinot Gris 2006, Columbia Valley WA \$20

What the critics thought: Wine Enthusiast 89 points—Fresh and crisp, with citrus and green apple fruit and interesting herbal enticements of white pepper and tarragon.

Chardonnay

Bin
101

A to Z Chardonnay 2006, Oregon \$32

What the critics thought: Wine Enthusiast 90 points—Aromas of minerals, white peaches, honey, citrus flowers, tangerine and wet stones. This is a crisp wine with a long clean finish.

Bin
118

Sebastiani Chardonnay 2006, Sonoma California \$27 Glass \$8.50

What the critics thought: Wine Spectator 87 points—Mineral and citrus fruit and golden apple in the nose; bright acidity ; Finish is laced with vanilla and praline flavors.

Bin
109

Villa Maria Unoaked Chardonnay 2007, Hawks Bay New Zealand \$25 Glass \$7.50

What the critics thought: Wine Spectator 87 points—Fleshy, with very good concentration to yellow apple and pear, roasted almond and tangy lemon and grapefruit flavors.

Bin
129

Wente Riva Ranch Chardonnay 2006, Arroyo Seco California \$25 Glass \$8.00

What the critics thought: A Cobblestone Selection—Fresh and lively with ripe peach and nectarine flavors. Tangerine, papaya and toasty oak notes on the finish.

Bin
123

Hogue Chardonnay 2005 Columbia Valley Washington \$20 Glass \$6.25

What the critics thought: Wine Spectator 87 points—Smooth and round with spice, tangerine and pear in balance. Remains refreshing through the finish.

BLUSH WINE

Bin
113

Mountain View White Zinfandel 2006, California \$15 Glass \$4.75

What the critics thought: A Cobblestone Selection—A real crowd pleaser; crisp bright flavors and fresh fruit aromas of strawberry & cherry. It drinks more like a rose.

RED WINES

Pinot Noir

Bin
104

Eola Hills Pinot Noir 2006 Oregon \$37

What the critics thought: Wine Spectator 87 points—Light in texture, with ripe raspberry and strawberry fruit, hinting at mint as the finish lingers gently.

Bin
130

The Jibe Pinot Noir 2006, Marlborough New Zealand \$28 Glass \$8.75

What the critics thought: A Cobblestone Selection—User friendly, soft and smooth. Cherry and berry fruit aromas with hints of spice.

Bin
102

Cartlidge and Browne Pinot Noir 2006 California \$25 Glass \$8.00

What the critics thought: Wine Advocate 87 points—Soft perfume of sweet cherry fruit and a touch of cinnamon. With good size, medium body, excellent purity, and a generous, savory texture.

Merlot

Bin
126

Gainey Vineyard Merlot 2003, Santa Ynez Valley, CA \$37

What the critics thought: Wine Enthusiast 88 points—Cherry pie, blackberry liqueur and cinnamon spice flavors, and is dry and balanced.

Bin
121

Grayson Cellars Merlot 2005, Paso Robles California \$21 Glass \$6.75

What the critics thought: Wine Enthusiast 86 points—Ripe, forward blackberry, cherry and mocha flavors that are wrapped in soft, sweet tannins, and the finish is long and dry.

Shiraz/Syrah, Shiraz Blends & Other Reds

Bin
133

Juan Gil Monastrell(Mouvedre) 2004, Jumilla Spain \$28 Glass \$8.75

What the critics thought: Wine Advocate 90 points—This rich, full-bodied, inky/purple-tinged cuvee exhibits aromas of scorched earth, blueberries, licorice, and pepper, a savory, layered texture.

Bin
112

Bodega Norton Reserva Malbec 2005, Mendoza Argentina \$31

What the critics thought: A Cobblestone Selection—Jammy red fruit aromas mixed with buttery oak make for a simple, sappy nose. More butter on the palate in addition to solid blackberry flavors.

Bin
136

Montes Classic Malbec 2006, Colchagua Valley Argentina \$20 Glass \$6.25

What the critics thought: Wine Spectator 87 points—Ripe and solid, with a juicy core of raspberry and briar flavors, followed by a nice fleshy, mocha-tinged finish.

Bin
117

Shingleback Shiraz 2005, McLaren Vale Australia \$37

What the critics thought: Wine Enthusiast 90 points—Powerful and intense, with jammy blackberry fruit framed by lashings of vanilla with layers of cola, coffee and chocolate.

Bin
125

Pillar Box Red Shiraz/Cabernet/Merlot 2006, Padthaway Australia \$25 Glass \$8.00

What the critics thought: Wine Advocate 91 points—Aromas of cassis, black cherry, black raspberry, and blueberry; full-bodied, ripe, and layered with flavor.

Shiraz, Shiraz Blends & Other Reds Continued

- Bin 132** Woop Woop Shiraz 2006, South Australia \$23 Glass \$7.25
What the critics thought: Wine Advocate 88 points— A spicy, black fruit-scented nose followed by a succulent, savory wine with gobs of flavor and excellent balance.
- Bin 122** Clos Otto Boxhead Shiraz/Cabernet 2006, Barossa Valley Australia \$21 Glass \$6.75
What the critics thought: Stephen Tanzer 88 points— Raspberry and cassis with baking spice and cracked pepper notes adding liveliness.
- Bin 110** Valley of the Moon Sangiovese 2005, Sonoma California \$27 Glass \$8.50
What the critics thought: Wine Enthusiast 90 points— Cherries, red and black, mingle with menthol, vanilla, anise and pepper to make for a savory, complicated young wine.

Zinfandel

- Bin 134** Lake Sonoma Zinfandel 2005, Dry Creek California \$35
What the critics thought: Wine Enthusiast 90 points—Rich and spicy, with cherry-berry and cocoa fruit flavors framed in brisk, fine tannins.
- Bin 131** Rosenblum Cellars Vintner's Cuvée XXX Zinfandel N/V, California \$21 Glass \$6.75
What the critics thought: A Cobblestone Selection—Lovely, black cherry and dark raspberry fruit, with rich blackberry and spice overtones are the main focus of this fruit-forward wine.

Cabernet Sauvignon

- Bin 120** Peter Lehmann Cabernet Sauvignon 2005, Barossa Australia \$32
What the critics thought: Wine Spectator 90 points— Ripe and focused, cherry and savory flavors with hints of allspice and white pepper as the finish lingers against a gentle grip of tannins.
- Bin 114** Geyser Peak Cabernet Sauvignon 2005, Alexander Valley California \$31 Glass \$9.75
What the critics thought: Wine Enthusiast 86 points— Flavors of blackberries, currants and smoky oak.
- Bin 128** Sebastiani Cabernet Sauvignon 2005, Sonoma California \$29
What the critics thought: Wine Spectator 87 points— Dried currant, spice, cedary oak and floral notes that are complex and persistent.
- Bin 106** Silver Palm Cabernet Sauvignon 2006, California \$25 Glass \$8.00
What the critics thought: A Cobblestone Selection—Black currant, dried cherry, sage, and peppercorn aromas, with dark fruit flavors with notes of chocolate, espresso and creamy vanilla.
- Bin 127** Pascual Toso Cabernet Sauvignon 2006, Maipu Argentina \$23 Glass \$7.00
What the critics thought: Wine Spectator 88 points—A juicy, modern style, showing plush-textured flavors of black currant, plum, tobacco and toast, with a solid, fleshy finish.

WINES BY THE GLASS

Mumm Napa Brut Prestige NV, Napa California (split)	\$10.00
Mumm Napa Cuvée M NV, Napa California (split)	\$10.00
Spinyback Sauvignon Blanc 2006, Nelson New Zealand	\$8.00
Brancott Sauvignon Blanc 2007, Marlborough New Zealand	\$7.25
California's Jewel Collection Viognier 2005, California	\$6.25
Valley of the Moon Pinot Blanc 2006, Sonoma California	\$8.50
Covey Run Riesling 2007, Columbia Valley Washington	\$6.25
Duck Pond Gewurztraminer 2006, Washington	\$6.25
Viña Nora Albarino 2006, Spain	\$8.50
Bollini Pinot Grigio 2005, Italy	\$7.25
Sebastiani Chardonnay 2006 Sonoma California	\$8.50
Wente Riva Ranch Chardonnay 2006, Arroyo Seco California	\$8.00
Villa Maria Unoaked Chardonnay 2007, Hawks Bay New Zealand	\$7.50
Hogue Chardonnay 2005 Columbia Valley Washington	\$6.25
Mountain View White Zinfandel 2006, California	\$4.75
The Jibe Pinot Noir 2006, Marlborough New Zealand	\$8.75
Cartlidge and Browne Pinot Noir 2006, California	\$8.00
Grayson Cellars Merlot 2005, Paso Robles California	\$6.75
Juan Gil Monastrell(Mouvedre) 2004, Jumilla Spain	\$8.75
Montes Classic Malbec 2006, Colchagua Valley Argentina	\$6.25
Pillar Box Red Shiraz/Cabernet/Merlot 2006, Padthaway Australia	\$8.00
Woop Woop Shiraz 2006, South Australia	\$7.25
Clos Otto Boxhead Shiraz/Cabernet 2006, Barossa Valley Australia	\$6.75
Valley of the Moon Sangiovese 2005, Sonoma California	\$8.50
Rosenblum Vintner's Cuvée XXX Red Zinfandel N/V, California	\$6.75
Geyser Peak Cabernet Sauvignon 2005, Alexander Valley California	\$9.75
Pascual Toso Cabernet Sauvignon 2006, Maipu Argentina	\$7.00
Silver Palm Cabernet Sauvignon 2006, California	\$8.00
Hardy's Wiskers Blake Tawny Port	\$5.75
Warre's Nimrod Tawny Port	\$10.25
Fonseca Bin 27 Ruby Port	\$6.50

Beer List

Imported

Amstel Light	\$4.75	New Castle Brown Ale	\$4.75
Bass Ale	\$4.75	Pacifico	\$3.75
Corona	\$4.50	Paulaner Weiss	\$5.75
Guinness Pub Can	\$5.75	Red Stripe	\$4.75
Heineken	\$4.50	Warsteiner	\$4.75

Domestic

Anchor Steam	\$5.25	Michelob Ultra	\$3.75
Bell's Two-Hearted Ale(IPA)	\$4.75	Miller Lite	\$3.75
Budweiser	\$3.75	Sam Adams Boston Lager	\$4.75
Bud Light	\$3.75	Sierra Nevada Pale Ale	\$3.75
Coors Light	\$3.75		

Draft

Blue Moon Belgian White Stella Artois

16 oz. \$4.75 20 oz. \$5.50

Ask your server about our seasonal draft selections.

Bottled Water

Walnut Grove (still)	\$4.25
San Pellegrino (sparkling)	\$3.25

Non-Alcoholic

Buckler	\$3.75
O'Douls	\$3.75

Martini List

Cosmopolitan—Our Cobblestone “Cosmo” combines Absolut Citron vodka with Cointreau and a splash of cranberry juice.

Metropolitan—This ultra hip concoction pairs Grey Goose vodka with Chambord raspberry liqueur topped with a splash of cranberry.

Margatini—A wise man helped us to perfect this south of the border mainstay; there are too many ingredients to mention, but this one’s worth the wait!

Pomegranate—Three Olives Pomegranate vodka, triple sec and pomegranate juice; truly refreshing!

Choclatini—Our decadent dessert in a glass makes a strong case for skipping the traditional fare; featuring Godiva dark and white chocolate liqueurs, Stoli Vanilla vodka, and a dash of Frangelico hazelnut liqueur.

Espresso—Have your dessert with coffee; a Choclatini with espresso for an extra kick.

Flirtini—The name says it all; Absolut Mandarin, pineapple juice, a dash of cranberry and a champagne float.

Frenchtini—Grey Goose vodka, Chambord and pineapple juice; vive le France!

Appletini—Absolut Citron vodka, DeKuyper Apple Pucker and a dash of sweet and sour; pucker up!

Lemon Drop—The candy would be jealous; mix citrus vodka, triple sec and a splash of lemonade...don’t forget the sugared rim.

Grape Expectation—Entice your taste buds with a mixture of Three Olives Grape vodka, soothing Blue Curacao, and finish it off with a splash of cranberry juice.

Daily Features

Monday

\$4.95 Wines by the Glass

Duck Pond Gewurztraminer
Montes Classic Malbec

Tuesday

\$4.95 Wines by the Glass

Bollini Pinot Grigio
Woop Woop Shiraz

Wednesday

\$4.95 Wines by the Glass

California's Jewel Collection Viognier
Clos Otto Boxhead Shiraz/Cabernet

Thursday

\$5.00 Cobblestone Martinis
\$2.50 Select Domestic Bottled Beer