

# CHAPMAN'S

*Restaurant & Bar*

## **Premium Wine By the Glass**

### Whites

**Ecco Domani Pinot Grigio**

**Relax Riesling**

**Columbia Crest Two Vines White Blend**

**Frei Brothers Sonoma Chardonnay**

### Reds

**Mark West Pinot Noir**

**Red Rock Merlot**

**Columbia Crest Two Vines Red Blend**

**McWilliams Hanwood Estate Shiraz**

**Root 1 Cabernet Sauvignon**

Glass \$5.95

## **Canyon Road Wine By the Glass**

**Cabernet Sauvignon**

**Merlot**

**Chardonnay**

**White Zinfandel**

**Sauvignon Blanc**

Glass \$4.95 Liter Carafe \$19.95

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## WHITE WINES

*In order from full-body to light-body*

- Chardonnay, Silverado (Napa Valley, CA)**  
Ripe yellow apple, pear, citrus and mineral aromas are apparent here. Medium- body, silky texture and citrus zest on finish describe this wine best. 44  
*Chapman's recommends pairing with Chicken Pecan*
- Chardonnay, Markham (Napa Valley, CA)**  
Wonderfully fragrant with apricot, roasted nuts and butterscotch. Flavors of golden delicious apples finish nicely with caramel. 35
- Chardonnay, Frei Brothers (Sonoma, CA)**  
A bright and fresh wine with flavors of orange zest and pear. 24
- Sauvignon Blanc, Whitehaven (New Zealand)**  
This vibrant and exhilarating wine is very aromatic and exhibits flavors of pink grapefruit and lemon. 29
- Riesling, Waterbrook (Washington State)**  
A complex Riesling shows flavors of clementines and nectarines followed by a clean acidic fruit finish. 23
- Riesling, Relax (Germany)**  
If you usually drink White Zinfandel, try this sweeter style white wine. The flavors of crisp granny smith apple and peach pair nicely with anything spicy. 19
- White Blend, Columbia Crest Two Vines (Washington)**  
Delicate floral aromas and flavors of apples, pears and melon. 21
- Albariño, Martin Códax (Spain)**  
A dry and rich white wine from the coast of Spain displaying fruits such as melon and apricot. A perfect wine to pair with seafood. 21
- Pinot Grigio, Santa Margherita (Italy)**  
This dry and clean white sets the standard for high quality Pinot Grigio on the market. Just enough tropical fruit and a touch of apple. 49
- Pinot Grigio, Maso Canali (Trentino, Italy)**  
This Pinot Grigio sets itself apart with a round mouth-feel and aromas of peaches and honey. On the palate, floral notes accompanied by meyer lemons take center stage. 27
- Pinot Grigio, Ecco Domani (Italy)**  
This lightly golden wine displays a wide array of tropical fruits such as pineapple and red delicious apples. 19

## RED WINES

*In order from full-body to light-body*

- Cabernet Sauvignon, Silverado (Napa Valley)**  
A full-bodied and highly structured wine, Silverado displays aromas of plum fruit, cedar, earth and dried herbs and finishes with bold tannins.  
*Chapman's recommends pairing with Grilled Filet Mignon* 83
- Cabernet Sauvignon, Louis M. Martini (Napa Valley, CA)**  
Smooth notes of blackberry jam, cherry and chocolate come through here. 29
- Cabernet Sauvignon, Root 1 (Chile)**  
A strong red from the Colchagua valley shows notes of crushed raspberries. 23
- Zinfandel, Cline Cellars Ancient Vines (California)**  
This intense red reminds us of fresh coffee with milk chocolate and red fruit. 31
- Zinfandel, Ironstone Vineyards (California)**  
This wine has a light berry aroma balanced with ripe plum on the palate. 19
- Petite Sirah, Bogle (California)**  
This wine shows flavors of boysenberry jam accompanied by toasted oak. 22
- Malbec, Don Miguel Gascón (Argentina)**  
This full-bodied red wine is rich in texture displaying ripe plums, dark fruits and a long velvety sweet finish.  
*Chapman's recommends pairing with Prime Rib of Beef* 21
- Shiraz, Two Hands Gnarly Dudes (McLaren Vale, Australia)**  
This premium wine shows spice, black pepper, plum and licorice. 74
- Shiraz, McWilliams Hanwood Estate (Australia)**  
This deep red and purple wine shows black pepper, plum and finishes with vanilla. 23
- Syrah, Bridlewood (Central Coast, CA)**  
Black cherry, sweet brown spice and a hint of mocha lingers nicely on the finish.  
*Chapman's recommends pairing with BBQ Baby Back Ribs* 23
- Tempranillo, Martín Códax (Rioja, Spain)**  
A truly decadent red wine showing bold flavors of raspberries and coconut with just a touch of sweetness on the finish. 24

## RED WINES continued

- Merlot, Rutherford Hill (Napa Valley)**  
Silky smooth, yet intense, this wine brings a little cinnamon to the forefront. 49
- Merlot, Red Rock Merlot (California)**  
This soft wine is perfectly balanced. Freshly picked blueberries take over here. 19
- Sangiovese, Da Vinci (Chianti, Italy)**  
A ruby-red colored dry wine makes the classic pair with Italian based dishes. 22
- Red Blend, Columbia Crest Two Vines (Washington)**  
A nicely balanced wine with flavors of blackberry and raspberry. 21
- Chateuneuf du pape, Chateau La Nerthe (France)**  
Full-bodied, rich and peppery on the palate with an intense bouquet. 49
- Pinot Noir, MacMurray Ranch (Sonoma Coast, CA)**  
A complex wine exhibiting rich aromas of ripe fruit which melds with earthy notes and finishes with the nuance of soft vanilla wafers.  
*Chapman's recommends pairing with Atlantic Salmon* 32
- Pinot Noir, Mark West (Russian River/Sonoma, CA)**  
Light-bodied displaying earthy and cherry flavors with a soft, smooth finish. 27

## SPARKLING WINES

*In order from full-body to light-body*

- Champagne, Cuvee Dom Perignon (France)**  
The Champagne of kings and the King of Champagnes. Well-balanced and dry. 165
- Champagne, Moet et Chandon White Star (France)**  
Crisp and yeasty, this is a nicely balanced wine to accompany a great meal. 61
- Prosecco, Santa Margherita (Italy)**  
A sparkling dry style wine with clean aromas and flavors of peach blossoms. 45
- Sparkling Cava, Freixenet Carta Nevada Brut (Spain) \*split\***  
Light and refreshing sparkling wine with flavors of peach and apricot. A great way to start the meal. 6

## AFTER DINNER DRINKS

*3oz pours*

- Muscat, Campbell's (Australia)**  
Bright amber gold with copper hints. A luscious palate with dates and raisin fruit taking the dessert wine to a whole new level. 7.50
- Petite Sirah Port, Bogle (California)**  
This ruby-style port displays aromas of ripe plums and summer blackberries. The voluptuous finish brings it all together with hints of old-fashioned cigar boxes, spicy cocoa and warm berry pie. 7