

MASHED POTATOES—FRENCH FRIES — SIDE SALAD —COLE SLAW—FRIED CHIPS—ONION RINGS—VEGGIES—SOUP —POTATO SALAD—BEER CHEESE SOUP—SWEET POTATO FRIES ADD \$1.50—HOME MADE FRIES



Hot Wings
Spicy chicken wings, carrots and celery sticks, your choice of ranch or bleu cheese dressing.
½ Doz \$5.50 Doz \$7.95

Nachos
Cheddar & jack cheese, refried beans, jalapenos and diced tomatoes. Add steak, chicken or ground beef for \$2.00 more.
Small \$7.95—Large \$11.50

Quesadillas
Your choice of chicken, steak, ground beef or cheese in a soft flour tortilla with green chilies, scallions and tomatoes. Lightly grilled and served with sour cream, pork green chili and salsa.
Steak \$9.95---- Chicken \$9.50
Cheese \$7.95----Ground beef \$8.95

Smoked Salmon
House smoked salmon served with tarragon cream cheese, tomatoes, onions, capers, crostinis and flatbread crackers.
\$8.95

Bruja Chicken
Fried chicken strips coated with an Asian sweet and spicy sauce.
\$8.95

Shrimp Cocktail
Six tiger shrimp served in a martini glass with cocktail sauce.
\$8.50

Sweet Potato Fries
Fried sweet potatoes lightly seasoned with powdered sugar.
\$6.95

Steak Fingers
Seven ounces of New York steak, cut into strips, battered and deep-fried. Served with a spicy ranch dipping sauce.
\$9.50

Artichoke Dip
Served with grilled pita bread, chips and vegetables.
Cup \$7.95 — Bowl \$10.95

Spring Rolls
Vegetarian spring rolls served with a sweet Thai chili sauce.
\$8.95

Potato Skins
Crispy potato skins loaded with jack and cheddar cheese, bacon and topped with chives.
\$6.95

**-All sandwiches and burgers come with your choice of one side-
Beer Cheese soup add \$.50 All split orders add \$1.00**



Kobe Burger Sliders
Mini Kobe burgers on a gourmet pretzel roll topped with grilled onions and cheese.
Basket of 4 \$9.00 — Each \$2.50



Club Sandwich
Turkey, ham and bacon piled high on toasted wheat bread. Topped with lettuce, tomato, avocado and mayonnaise. \$8.95

Cheese Burger
Every burger's a double-meat double-cheese griddle cooked burger on a classic bun. Comes with lettuce, tomato and onion. Extras 50¢ each. \$6.95

Southside Burger
Griddle cooked double burger, with double American cheese, grilled onions, shredded lettuce, pickles and Johnny's special sauce. \$7.50

Veggie Sandwich
Fresh lettuce, tomato, onions, cucumbers, avocado and marinated peppers stuffed inside a bakery fresh roll or a pita with a red pepper hummus spread. \$7.50

Chicken Salad Sandwich
Homemade chicken salad on a bakery fresh roll, or placed in a fresh pita. Served with lettuce, tomato and onion. \$7.50

Bacon Turkey Avocado Sandwich
Thin sliced turkey, crispy bacon, tomato, lettuce and avocado on fresh wheat bread. Topped with havarti cheese and a Dijon mayonnaise. \$7.95

Chicken Sandwich
Grilled or fried chicken breast with melted Swiss cheese, lettuce, tomato and onion.
For an added kick try it buffalo or bruja style. \$8.50

Reuben Sandwich
Corned beef topped with Swiss cheese, sauerkraut and Thousand Island dressing, piled on toasted rye. \$8.50

Philly Cheese Steak Sandwich
Tender rib-eye steak thinly sliced, topped with onions, peppers and Swiss cheese. Served on a hoagie. \$8.95

All American Burger
7 ounces of grilled beef patty topped with American cheese and served with lettuce, tomato and onion on a toased bun. \$7.95

We do not accept personal checks — 20% gratuity added to parties of 6 or more

FRENCH FRIES-POTATO SALAD—BEER CHEESE SOUP—VEGGIES—SWEET POTATO FRIES ADD 1.50—COLE SLAW—SIDE SALAD—ONION RINGS—SOUP—MASHED POTATOES—FRIED CHIPS—HOMEMADE FRIES

Salads

Salmon Salad

Grilled salmon filet set on fresh greens tossed with a raspberry vinaigrette dressing. Topped with tomatoes, cucumbers, fried capers, toasted almond flakes and feta cheese.

\$9.50

Cobb Salad

Traditional Cobb salad piled high with fresh greens, turkey, olives, bleu cheese crumbles, egg, tomatoes, bacon and avocado. Served with your choice of dressing.

\$8.95

Salmon, Shrimp or Chicken Caesar

Your choice of a grilled or fried chicken breast, grilled salmon or 6 grilled shrimp served on a bed of romaine lettuce. Topped with Parmesan cheese and croutons.

\$9.50

Asian Chicken Salad

Grilled teriyaki chicken set atop fresh salad greens with mushrooms, snow peas, mandarin oranges, marinated bell peppers, peanuts and water chestnuts. Topped with a sweet Asian vinaigrette.

\$8.95

Tuna Filet Salad

Six ounce blackened Ahi tuna set atop fresh salad greens with capers, cucumbers, marinated onions and bell peppers. Tossed with a lemon basil vinaigrette and topped with feta cheese.

\$9.50

Spinach Salad

Fresh spinach topped with bacon, eggs, bleu cheese crumbles and mushrooms. Your choice of a hot bacon dressing or a curry apple vinaigrette.

\$8.95

Club Salad

Fresh greens, turkey, ham, roast beef, bacon, tomatoes sprinkled with cheddar cheese. Served with your choice of dressing.

\$8.95

Grilled Mahi Salad

Grilled and seasoned Mahi-Mahi set on fresh greens with feta cheese, fried capers and a pineapple salsa. Tossed in a citrus vinaigrette.

\$10.50

House Specialties

Steak Sandwich

Seven ounce New York strip seasoned and grilled on a toasted hoagie roll. Topped with lettuce, tomato and fried onion rings. Add grilled mushrooms, onions or Swiss cheese for \$.50 each.

\$11.95

Green Chili Enchiladas

Chicken and cheese baked in corn tortillas, topped with green chili, cheddar & jack cheeses. Served with refried beans, shredded lettuce and a side of sour cream.

\$7.95

Smothered Burrito

Flour tortilla filled with ground beef, cheese, and green chilies. Topped with green chili, lettuce, jalapenos, scallions, tomatoes, black olives and spicy sour cream. Served with refried beans.

\$8.95

Country Fried New Yorker

New York steak, lightly seasoned and battered, deep-fried and served with cream gravy, vegetables and mashed potatoes.

\$11.95

Atkins Burger

Eight ounce grilled Angus beef patty lightly seasoned and served on a bed of lettuce, with a mushroom demi-glace. Add grilled mushrooms, onions or cheese for \$.50 each.

\$8.50

Meat Loaf

Classic meat loaf, sliced and served on grilled bread with two sides and your choice of gravy.

Half \$8.50 Full \$11.95

Fish and Chips

Beer battered, golden fried Pollock served with fries and cole slaw.

\$8.95

BBQ Ribs

Half rack of tender baby back pork ribs topped with house-made BBQ sauce. Served with cole slaw and your choice of one side.

\$9.95

Chipotle Pesto Pasta

Grilled chicken or shrimp set atop fettuccini with a light cream chipotle pesto sauce, garnished with shredded parmesan cheese and sliced avocado. Served with soup or salad.

Chicken \$9.95 Shrimp \$11.95

French Dip

Angus roast beef topped with Swiss cheese and piled on a toasted hoagie roll with hot au jus for dipping.

\$8.95

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House Specialties

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DINNER MENU

BBQ SHRIMP

Six prawns sautéed in a Cajun style BBQ sauce. Served with a French roll for dipping.

\$10.95

BRUJA CHICKEN

Breaded chicken tenders tossed in a unique Asian hot sauce. Served with a cool ranch dressing.

\$8.50

NEW YORK STRIP STEAK

Hand cut ten ounce New York strip, seasoned with our house made steak seasoning and cooked to order. Served with vegetables and choice of one side.

\$17.95

GRILLED RIB EYE

12 Ounce Angus Rib Eye steak. Lightly seasoned and grilled to order. Served with vegetables and choice of one side.

\$18.95

GRILLED TUNA STEAK

Six ounce grilled tuna topped with a lemon caper sauce. Served with rice and seasonal vegetables.

\$13.95

GRILLED MAHI MAHI

Six ounce Mahi filet seasoned and grilled. Served with a citrus island salsa, grilled zucchini and choice of one side.

\$12.95

ST. LOUIS STYLE BABY BACK RIBS

Grilled baby back ribs basted with our house-made BBQ sauce. Served with coleslaw and your choice of one side.

Full Rack 13.95---Half Rack 8.95

BRUNCH MENU

SATURDAY AND SUNDAY
10 A.M. TILL 2 P.M.



STEAK AND EGGS

7 OZ NEW YORK STRIP WITH TWO EGGS YOUR WAY. SERVED WITH HASHBROWNS AND TOAST.

\$ 11.95

BREAKFAST BURRITO

LARGE FLOUR TORTILLA FILLED WITH SAUSAGE, SCRAMBLED EGGS, POTATOES, CHEESE, GREEN CHILIES, TOMATOES, AND ONIONS. TOPPED WITH OUR GREAT GREEN CHILI.

\$ 8.95

BACON AND EGGS OR SAUSAGE AND EGGS

3 PIECES OF HICKORY SMOKED BACON OR 2 SAUSAGE PATTIES AND 2 EGGS COOKED TO YOUR LIKING. SERVED WITH HASHBROWNS AND TOAST.

\$ 8.95

CHICKEN FRIED STEAK AND EGGS

LIGHTLY BREADED STEAK, FRIED GOLDEN BROWN, WITH TWO EGGS YOUR WAY. SERVED WITH HASHBROWNS AND TOAST.

\$ 11.95

VEGGIE OMELETTE

3 EGG OMELETTE FILLED WITH CHEESE, ONIONS, MUSHROOMS AND PEPPERS, WITH HASHBROWNS AND TOAST.

\$8.95

DENVER OMELETTE

THREE EGG OMELETTE FILLED WITH HAM, PEPPERS, ONIONS AND CHEESE, WITH HASHBROWNS AND TOAST.

\$ 8.95

HAM & CHEESE OMELETTE

THREE EGG OMELETTE FILLED WITH HAM AND MELTED JACK AND CHEDDAR CHEESE. SERVED WITH HASHBROWNS AND TOAST.

\$8.95

FRENCH TOAST

3 PIECES OF TEXAS TOAST BATTERED, AND GRILLED.

\$6.95

BREAKFAST QUESADILLA

SCRAMBLED EGGS, SAUSAGE, MELTED CHEESE, TOMATOES, GREEN CHILIES AND ONIONS BETWEEN TWO CRISPY TORTILLAS.

\$8.95

BISCUITS AND GRAVY

3 FLUFFY BISCUITS TOPPED WITH HOUSE MADE COUNTRY GRAVY

\$6.95

SORRY WE ARE UNABLE TO MAKE POACHED EGGS OR BENEDICTS.

SouthSide Johnny's

Children's Menu

Cheese Burger

Grilled Cheese

Chicken Tenders

Fish and Chips

Hot Dog

Corn Dog

Green Chili Enchilada

Mac & Cheese

All items come with choice of one side.

Price includes soft drink.

\$4.25



Southside Johnny's Martinis



Lemon Drop

Citrus Vodka, triple sec, sweet and sour with a bit of sugar.

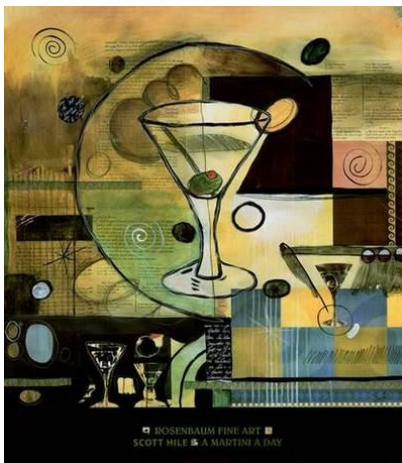
\$8.50



The Green Apple

Apple vodka, Apple Pucker, triple sec, sweet and sour and a splash of sprite

\$8.50



The Dirty Bird

Grey Goose vodka, fresh olive juice shaken over ice.

Traditional and dirty

\$9.50



Strawberry

Lemonade Martini

Stoli strawberry, triple sec, lemonade and fresh strawberry puree. It tastes as good as it sounds

\$8.50

The P N L

Stoli Raspberri, triple sec, sweet and sour, fresh squeezed lime and a splash of cranberry.

\$8.50



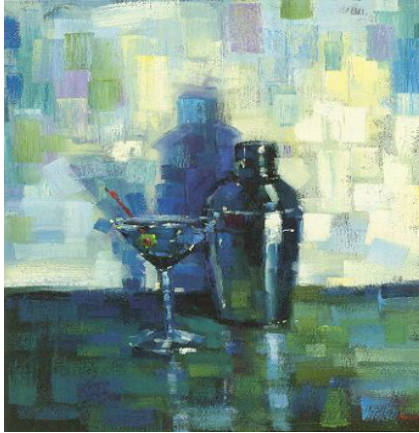
Cosmopolitan

Citron Vodka, Cointreau, and a splash of cranberry.

\$8.50



Southside Johnny's Martinis



The Lavender Cosmopolitan

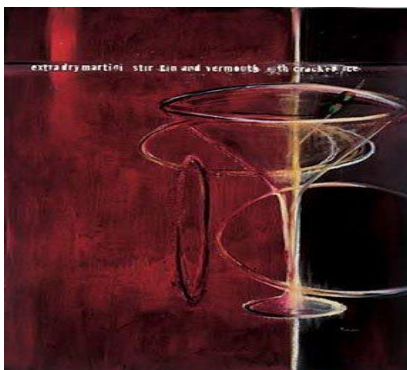
Stoli Orange Vodka, Parfait Amore orange lavender liqueur, a splash of sweet and sour, topped off with cranberry juice

\$8.50

The Dirty Sanchez

A top Shelf Margarita martini, served with hornitos, Cointreau, Grand Marnier and fresh squeezed orange and lime

\$8.50



The Gimlet

Fresh squeezed lime and your choice of gin or vodka.

The best gimlet in town

\$8.50

Red Melon

Martini

Bacardi Big Melon, watermelon Pucker, sweet n sour and a splash of sprite

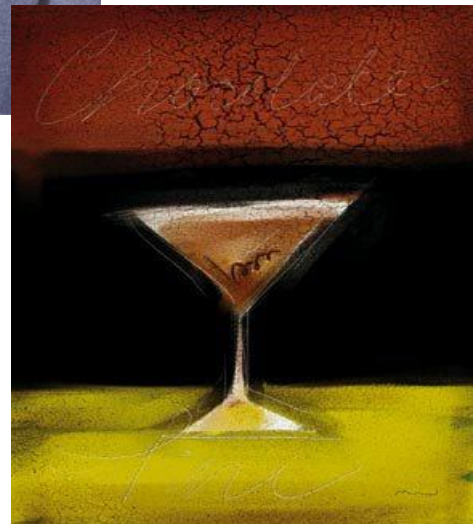
\$8.50



The Orange Bomber

Grey Goose L'Orange Vodka, triple sec, watermelon pucker, and fresh squeezed OJ.

\$8.50



007

Stoli Gold Vodka, Boodles Gin with a splash of White Lilet

Shaken not

stirred

\$8.50



Whites By The Glass

Beringer White Zinfandel 2003	Bin # 200	\$4.50
Casa Lapostolle Sauvignon Blanc Rapel Valley 2003	Bin # 201	\$5.50
Twin Fin Pinot Grigio California 2004	Bin # 202	\$6.00
Hogue Johannesburg Reisling 2004	Bin # 203	\$6.50
Sterling Chardonnay Central Coast 2003	Bin # 204	\$7.00
Fat Bastard Chardonnay	Bin # 205	\$7.00
Hogue Chardonnay 2002	Bin # 207	\$7.00
Kendall Jackson Chardonnay Vintners Reserve 2003	Bin # 206	\$7.50

Whites By The Bottle

Pinot Grigio / Pinot Gris

Twin Fin Pinot Grigio California 2004 Bin # 202 **\$19.00**

This is a clean, crisp, fruit-driven wine that has all the earmarks of the perfect summertime quaffing white.

Château St. Michelle Pinot Gris 2003 Bin # 208 **\$26.00**

Inviting aromas of orange peel, melon and apple lead to flavors of honeysuckle, spice and green apple, this Pinot Gris has a delicate, elegant finish and a refreshing crispness.

J Pinot Gris Russian River Valley 2003 Bin # 209 **\$32.00**

Fruit forward with a crisp acidity, this wine shows tangerine, cantaloupe, and tropical fruit blended with floral notes of orange blossom and jasmine, the palate is lush, harmoniously balancing fruit flavors with light spice and a refreshing acidity, the finish offers lingering citrus, peach and vanilla.

Sauvignon Blanc

Casa Lapostolle Sauvignon Blanc Rapel Valley 2003 Bin # 201 \$18.00

Solid, with lemon peel, straw, peach and grapefruit flavors, and nice richness on the finish, supported by the grape's typically crisp acidity.

Voss Sauvignon Blanc 2003 Bin # 210 \$30.00

Vibrant aromas of gooseberry and passion fruit herald a fresh, fruity wine, complex, with layers of grapefruit, lemon and lime that play long on the finish.

Napa Wine Company Sauvignon Blanc 2003 Bin # 211 \$30.00

Dry and crisp with grassy, citrus, melon and fig flavors and subtle but rich oak layering, qualitatively, it approaches the complexity of a good Cabernet.

Groth Sauvignon Blanc Napa Valley 2003 Bin # 212 \$32.00

The Napa Valley fruit gives the wine a lush full melon and citrus character in the aroma and in the flavor, The Mendocino fruit provides a solid crisp backbone that gives the wine an exciting liveliness that balances the rich creaminess from "sur lie" aging.

Chardonnay

R.H. Phillips Toasted Head Chardonnay (Half Bottle) Bin # 213 \$12.00

This wine has aromas of apricot, pineapple and vanilla, in the mouth the flavors are harmonious, balanced between tropical fruit and oak.

Hogue Chardonnay Bin # 207 \$17.00

Plenty of citrus and pear fruit, balanced acidity and enough oak to give it body, a little vanilla, and all without leaving splinters in your mouth.

Rosemount Estate Chardonnay Australia 2004 Bin # 214 \$20.00

A full, fresh aroma of peach and melon fruits with some hints of citrus, generous palate with ripe tropical fruit flavors folded over a creamy backdrop.

Kunde Estate Chardonnay Sonoma Valley 2003 Bin # 215 \$21.00

Calling to mind ripe apples and peaches in its clean, medium density aromas, this wine is full of direct crisply balanced flavors.

Chardonnay (cont.)

Liberty School Chardonnay Central Coast 2003 Bin # 216 \$22.00

There are nuances of Bartlett pear, pineapple and green apples in the nose; the finish is long balanced and never cloying due to its healthy acidity.

Fat Bastard Chardonnay Bin # 205 \$24.00

Elegant and powerful on the nose, with hints of vanilla, hazelnut and toast, round and full on the palate, with aromas of white flowers and vanilla.

Sterling Chardonnay Central Coast 2003 Bin # 204 \$24.00

Golden Delicious apple and ripe tropical fruit aromas are enveloped by toasty-oak and vanilla notes, rich, bright "juicy-fruit" flavors meld with caramel and baked apple pie.

Guenoc Chardonnay Guenoc Valley 2002 Bin # 218 \$25.00

This Chardonnay from Guenoc Valley is redolent in apple lemon apricot and lime aromas and flavors, offering silky tones and a sustained and smooth finish.

Reserve St. Martin Chardonnay 2003 Bin # 219 \$25.00

This dry Chardonnay contains the hallmark flavors of ripe melons, apples and hints of sweet vanilla; it's a great wine, with a distinct fruity aroma and flavor.

Kendall Jackson Chardonnay Vintners Reserve 2003 Bin # 206 \$26.00

Notes of crushed minerals intermixed with lemon custard, orange skins, and tropical fruits, this crisp, medium-bodied, elegant, dry Chardonnay is an astonishing achievement considering the quantity produced.

La Crema Sonoma Coast Chardonnay 2003 Bin # 220 \$30.00

Rich apple, pear, and citrus aromas dominate the nose with subtle spice, the flavors follow suit with bright citrus, apple, and peach that linger on the palate, sweet vanilla is balanced by good acidity.

Château St.Jean Chardonnay 2003 Bin # 221 \$30.00

Pale, bright yellow, Leesy aromas of peach, spicy oak and roasted nuts, juicy, clean and fruit driven with a ripe peach flavor firmed by harmonious acidity.

Robert Mondavi Private Selection Chardonnay 2003 Bin # 222 \$30.00

From cool coastal vineyards, this wine shows an unusual degree of richness, the nose offers tropical fruits and spicy oak, and the flavors are boldly fruity.

Chardonnay (cont.)

Clos Pegase Chardonnay Mitsuko's Vineyard 2002 Bin # 223 \$35.00

Comparatively quiet in fruit relative to its more obvious elements of rich oak and lees, a great narrowing of flavors as it closes with lemony notes of fresh citrus.

Talley Chardonnay Arroyo Grande Valley 2003 Bin # 224 \$40.00

Aromas of lemon drop, grilled nuts and vanilla are highlighted by hints of fig and mineral, the rich flavors are supported by a firm structure that culminates in a bright lingering finish.

Iron Horse Chardonnay Sonoma County 2001 Bin # 225 \$42.00

The nose is reminiscent of ripe pears, sweet-tart apples, hazelnuts and the smoke of toasted barrels, the wine is rich medium bodied, with bright flavors that might remind you of pineapple and lime.

Chalk Hill Chardonnay Sonoma County 1999 Bin # 226 \$60.00

This wine starts with gardenia and rich nutty aromas, a creamy texture envelopes the crisp flavor of grapefruit and a sweet peach character while hazelnut and almond notes are evident in the full, round finish of this wine.

Odds N Blends

Beringer White Zinfandel California Bin # 200 \$15.00

Fresh red berry, citrus and melon aromas and flavors and round these out with subtle hints of nutmeg and clove. The wine has a youthful exuberance that is appealing to anyone.

Hogue Johannesburg Riesling 2004 Bin # 203 \$20.00

Aromas of orange blossom, jasmine, lemon, apricot, cinnamon and clove, on the palate are tangerine and orange blossom. A naturally crisp acidity balances the slight sweetness, providing a refreshing finish.

Folie a Deux Menage A Trois Blanc California White Table Wine 2003 \$20.00

A blend of Chardonnay, Muscat and Chenin Blanc, aromas broadcast peaches, nectarines, oranges, and flowers, extremely bright tasting fruit with a slight sweetness. Bin # 227

Château St.Jean Fume Blanc 2003 Bin # 217 \$22.00

This blend of Sauvignon Blanc and Semillon offers generous citrus, melon, and herbal aromas aging in French and American oak for six months enriches the wines flavors and textures.

Odds N Blends (cont.)

Conundrum California White 2003 Bin # 228 \$40.00

Aromas of apricot, white peach and honeysuckle: flavors of citrus, green melon, pear and vanilla: a creamy, mouth filling texture, and a crisp refreshing citrus end note.

Champagne and Sparkling Wines

Paul Cheneau splits n /v \$7.50

Toasty smoky aromas and flavors give depth on the palate; bright acidity keeps this sparkler crisp and refreshing

Heidsieck & Co Monopole Little Blue Top n /v \$14.00

Gently spicy and aromatic, with rich, toasty, buttery, flavors and a complex biscuity finish.

Domaine Ste. Michelle Cuvee Brut Bin # 400 \$30.00

The richest and finest of this winery's series of bubbly's, this Chardonnay-Pinot Noir blend is delicately scented with raspberry, peach, smoke and yeast, and it's smooth on the palate, elegant and complex.

Vueve Clicquot Ponsardin Brut Bin # 401 \$32.00 (half bottle) \$60.00 (full bottle)

A bracing Champagne, boasting almond, honey and ginger flavors. Appealing texturally, it firms up on the finish, but sure to be a crowd pleaser.

1998 J Vintage Brut Bin # 402 \$50.00

Initial notes are a mixture of white fruits and citrus with delicate floral aromas (honeysuckle and orange blossom). Underlying these first notes are hints of toast and butterscotch that are slightly more pronounced than previous vintages - due to the extended aging on the yeast. The broad palate is dominated by melon and apple - with a hint of honey. The finish is long and clean - ending with a delicate nuttiness.

Dom Perignon 1996 Bin # 403 \$250.00

Tightly wound, but reveals tremendous aromatic intensity, offering hints of bread dough, Wheat Thins, tropical fruits, and roasted hazelnuts. Medium to full-bodied, with crisp acidity buttressing the wine's wealth of fruit and intensity, it comes across as extraordinarily zesty, well-delineated, and incredibly long on the palate.

Reds By The Glass

Cline Zinfandel California 2002	Bin # 100	\$6.00
Columbia Crest Two Vines Cabernet Sauvignon Washington	Bin # 101	\$6.50
Twin Fin Pinot Noir California	Bin # 141	\$6.50
Forest Glen Merlot California	Bin # 102	\$6.50
Ravenswood Shiraz South Eastern Australia 2003	Bin # 103	\$7.00
Hess Select Cabernet Sauvignon California 2002	Bin # 104	\$7.00
Liberty School Cabernet Sauvignon Napa Valley 2002	Bin # 105	\$8.50

Reds By The Bottle

Merlot

Forest Glen Merlot California 2001 **Bin # 102** **\$22.00**

Big, rich, berry, cherry and plum flavors deliver a mouthful of Merlot fruit. A touch of oak adds complexity. The finish is soft, with well integrated tannins providing depth and structure.

Duck Pond Merlot Columbia Valley Washington 2000 **Bin # 106** **\$30.00**

The nose has an awesome blend of raspberries, cola, and cedar aromas, moderate drying tannins detract from the black cherry fruit.

Frei Brothers Merlot Dry Creek Valley California 2002 **Bin # 107** **\$33.00**

Lots of dark fruit, black olives, cedar and vanilla unfold on the nose, full in the mouth, the tannins are well rounded, blackberries and herbs dominate the flavor profile with well integrated vanilla.

Canoe Ridge Merlot Columbia Valley Washington 2001 **Bin # 108** **\$40.00**

Deep red aromas of currant, dark chocolate, licorice, fresh herbs, and smoked meat, juicy supple and flavorful nicely structured and not at all sweet thanks to sound acids, finishes firmly with spicy notes.

Michel Schlumberger Merlot Dry Creek Valley 2001 **Bin # 109** **\$40.00**

14% Cabernet Sauvignon 9% Cabernet Franc, This balanced claret like bottling does not join the camp of aggressively oaked and highly ripened Merlots, a structured mix of cherries, currants, and spice.

Pinot Noir

Twin Fin California Pinot Noir Bin #141 \$22.00
Dark, brooding and spicy flavors, and a generous mid-palate sweetness with juicy red berry fruit character.

Hook & Ladder Russian River Valley Pinot Noir 2004 Bin # 110 \$28.00
It's very fruity with ripe black cherry and black plum. Yet there's also an intriguing savory character of lavender, rosemary, licorice and spice. The soft palate perks up with bright acidity on the finish.

A to Z Willamette Valley Oregon Pinot Noir 2004 Bin # 142 \$30.00
From the incredible nose, to the velvet-wrapped Bing Cherries and blueberries, this Pinot Noir is a blockbuster.

Argyle Willamette Valley Pinot Noir 2003 Bin # 111 \$30.00
Initial nose of mushroom and black cherry later an American oak note squeezed in with the dark fruit, ripe tannins balance the fruit and acidity.

Shiraz / Syrah

Ravenswood Shiraz South E astern Australia 2003 Bin # 103 \$24.00
It is dark, dense, and spicy with a nice Shiraz smokiness and hints of violets that last through the long, ripe finish.

Marquis Phillips South E astern Australia Shiraz 2003 Bin # 112 \$25.00
Deep purple, rich nose of plums, shoe polish and licorice, soft expansive flavors of berry fruit, oak, black pepper and lots of tannins.

Greg Norman E states limestone Coast Shiraz 2002 Bin # 113 \$30.00
Bright lively and generous with its distinctive blueberry, plum and smoky aromas and flavors, a lingering finish with elegance and hints of sweet spice.

Matanzas Creek Winery Syrah 2001 Bin # 114 \$40.00
Possesses a signature deep dark plum color, nose of black fruit, chocolate and cedar, blackberry and cherry fruit flavors prevail but are accented by a hint of wood.

Shiraz /Syrah (continued)

Turkey Flats Barossa Valley Shiraz 2002 Bin #115 \$55.00

Many of the vines on the Turkey Flat Vineyard that went in to make this wine were planted in 1847, it is an intense and concentrated fruit bowl of blackberry plum and licorice with quite outstanding balance.

Zinfandel

7 Deadly Zins 2002 (half bottle) Bin # 116 \$16.00

Its intriguing nose shows smoky meaty scents that accompany cherry and raspberry fruit aromas, this wine coats your mouth with its extremely full body.

Cline Zinfandel California 2002 Bin # 100 \$21.00

Great wine for the price. Big berry flavors on the palate, medium finish, nicely balanced.

Renwood Sierra Series Zinfandel 2002 Bin # 117 \$22.00

Aromas of berry cloves and cinnamon, the entry displays red fruit characters that carry through the mid-palate finishing with a lingering vanilla and tasty oak ending.

Seghesio Zinfandel Sonoma County 2003 Bin # 118 \$30.00

Dark garnet intense plum and current aromas with oak, jammy, and blackberry flavors, a long finish of plum and oak.

Kenwood Zinfandel Jack London Vineyards Sonoma Valley 2002 Bin # 119 \$35.00

Here's a Zin that still maintains some civility, the wine has nice acidity and rounded tannins, blackberries, raspberries, and currants abound, with minimal oak influence.

Howell Mountain Vineyards Old Vine Zinfandel 2002 Bin #120 \$44.00

This wine shows sweet ripe cherry with juicy soft fruit an almost blueberry like quality mixed with hints of anise, silky and soft on the palette, rich and luscious flavors provide s soft and lasting finish.

Ridge California Zinfandel Paso Robles 2002 Bin # 121 \$45.00

The deep ruby/purple color is followed by a sweet nose displaying a charcoal character intermixed with black fruit, barbeque spice, and smoky notes. This is a big, medium to full bodied, dense, mouth filling , teeth-staining , Zinfandel.

Cabernet Sauvignon

Columbia Crest Two Vines 2002 Bin # 101 \$20.00

Lush fruit and intensity with a supple, lingering finish, this wine presents an intense ruby color with black cherry, blueberry and cocoa aromatics. Similar flavors are perfectly balanced on the palate.

Hess Select Cabernet sauvignon California 2002 Bin # 104 \$26.00

Up-front ripe raspberry, black cherry and currant to the nose with toffee, brown sugar, cedar, and toast added from oak aging. The palate continues with ripe red fruit, chocolate covered cherries, and vanilla. Soft, integrated tannins deliver a rich mid palate and a nicely rounded finish.

Liberty School Cabernet Sauvignon Napa Valley 2002 Bin # 105 \$28.00

Consistently delicious, packed with bright, ripe fruit flavors and a rich, full finish. Each bottle of Liberty School is barrel-aged.

Chateau Souverain Cabernet Sauvignon Alexander Valley 2001 Bin # 122 \$28.00

Ripe nose of licorice, lead pencil, black currants and tobacco leaf, nicely textured with fine density bigger more forceful flavors than the 2000 and more tannic punch in the finish.

Beringer Knights Valley Cabernet Sauvignon 2001 Bin # 123 \$30.00

This wine saw almost 23 months in French Nevers Oak, sweet oak, smoke, mineral, black currant, cassis and pie spice flavors and aromas that are deep dark and a little earthy.

Louis M. Martini Alexander Valley Cabernet Sauvignon 2000 Bin # 124 \$50.00

This wine combines the berry flavors of Sonoma County with the elegance and structure of the classic Alexander Valley style, American Oak, highlights the spice and flavors of anise a pleasing mid palette.

Gundlach Bundschu Cabernet Sauvignon Sonoma Rhinefarm Vineyards 2002 \$50.00

Deep Garnet color and intense cassis aromas foreshadow concentrated blackberry currant and sweet cocoa flavors to follow. Bin # 125

Stags Leap Cellars Artemis Cabernet Sauvignon Bin # 126 \$64.00

Deep plum color and a fruity nose, mostly cherry and plum, the palate is dominated by more rich dark fruit and some chocolate.

Cabernet Sauvignon (cont.)

Iron Horse Cabernet Sauvignon Alexander Valley Proprietor Grown 2001 \$65.00
An excellent vintage, it has gorgeous rich dark berry fruit with a touch of smoke, some mint and a hint of vanilla with a gorgeous structure, a big wine typical of the Alexander Valley. Bin # 127

Caymus Napa Valley Cabernet Sauvignon 1999 Bin # 128 \$100.00
This release from Caymus is a big rich deeply fruited and downright luxurious wine whose outgoing nature and remarkable plushness exhibit a Merlot feel, but earth aspects and central themes of cassis are wholly Cab.

Chateau St. Jean Cinq Cepages 2001 Bin # 129 \$100.00
Beautifully crafted dark rich and layered with blackberry, cherry, plum, and wild berry fruit that zooms across the palate, finishes with a long complex aftertaste.

Silver Oak Alexander Valley Cabernet Sauvignon 2000 Bin # 130 \$100.00
A rich Cabernet with a ruby red color and an expressive nose of cassis blueberries, blackberries, soy sauce and vanilla, luscious and full bodied on the palate, with an incredibly long berry finish.

Opus One Napa Valley 2001 Bin # 140 \$265.00
The wine has a deep and dense, very dark red colour and a nicely open nose on rich fruit (peach, nectarine, and dried fruit) and more complex aromas that suggest caramel and a touch of mint. Round and lush on the palate, the fruit flavors expand on notes of vanilla and toast. The rich and powerful finish reflects both the solid tannic structure and the superb potential of this still-young vintage.

Caymus Cabernet Sauvignon Napa Valley 2002 (1.5 liters) Bin # 131 \$225.00
Dominant aromas of black currants, black cherries, and sweet berries, subtle suggestions of brown spices, bittersweet cocoa and earth, In the mouth bursting flavors of berries and plums, The finish is long, rich, and fruit filled, yet surprisingly supple for cab at this level of extraction.

Far Niente Cabernet Sauvignon Napa Valley 2001 (3 liters) Bin # 300 \$650.00
Classically structured Cab that is soft in texture, rich in flavor, complex and long, Typical cassis and blackberry notes with spicy oak aromas have become synonymous with the Far Niente "house style".

Jarvis Winery Napa Cabernet 1999 (6 liters) Bin # 301 \$800.00
This magnum bottle contains the equivalent of 8 bottles of Cabernet with a brilliant ruby hue, aromas of black currant, green olive, and cedar, its rich entry leads to a long and beautifully structured finish full of elegant fruit.

Odds N Blends

Wrongo Dongo Jumilla Red 2003 Bin # 132 \$18.00

A great concentration of red and black fruits and a luxurious texture. Mostly Monastrell with a touch of Cabernet Sauvignon and Merlot.

Da Vinci Chianti 2002 Bin # 133 \$20.00

Deep violet purple in the glass with lots of sweet grapey raspberry fruit on the nose, these flavors continue with more ripe fruit, plums, blackberry, black cherry and a mouthful of chewy tannins.

Hedges Cellars CMS (Cab, Merlot, Syrah) Columbia Valley 2003 Bin # 134 \$24.00

The opaque black purple color in the glass is the prelude to an explosively ripe nose of black plums, figs, dried apricots and vanilla, the finish adds notes of anise, chocolate and licorice.

Bennett Lane Winery MAXIMUS 2001 Bin # 135 \$22.00

44% Cabernet, 44% Merlot and 12% Zinfandel, Well balanced with soft elegant tannins that frame a core of black cherry and plum flavors, long on the finish.

Steltzner Claret Napa valley 2002 Bin # 136 \$30.00

Bright violet in the glass with scents of licorice, cherry cola and some light floral notes, likely from the Cab Franc in the blend lively and bright in the mouth with light tannins and good acidity.

Francis Coppola Black Label Claret 2002 Bin # 137 \$35.00

Deep dark garnet color and enticing aromas of dark chocolate, anise, and sweet spices, rich lively flavors of blackberry, currant, and wild strawberry, are wrapped in soft smooth tannins.

Astrale E Terra Arcturus Napa Valley Red Wine 2000 Bin # 138 \$35.00

Earthy chocolate and mocha flavors predominate, with an elegant band of dark fruit. Smooth and rounded tannins make it very easy to drink now.

The Prisoner Napa Valley Red Wine 2003 Bin # 139 \$50.00

David Phinney owner of Orin Swift Vineyards is described as the rising star of the California wine industry, This unusual blend of Zin, Syrah, Cabernet Sauvignon, Petite Syrah, and Charbono Combines big rich flavors with enough acidity to keep the wine balanced, juicy, and just plain great