

OUR WINES



Wines

R E D [BTL]

**Argiano Brunello
Di Montalcino** 168
(Tuscany, Italy)

Chianti Castello 108
(Tuscany, Italy)

Guado Al Tasso 188
(Tuscany, Italy)

**Montepulciano
d'Abruzzo** 98
(Abruzzo, Italy)

W H I T E [BTL]

Chablis 118
(Burgundy, France)

Pinot Grigio 88
(Veneto, Italy)

Vermentino 98
(Tuscany, Italy)

C H A M P A G N E [BTL]

**Moët & Chandon
Brut Impérial** 218
(Champagne, France)

P R O S E C C O [BTL]

Astoria Prosecco 78
(Veneto, Italy)

R O S E [BTL]

**Xavier Vignon Côtes
du Rhône Rosé** 88
(Rhône, France)

H O U S E W I N E [GLS/BTL]

Regular Red 16/88

Premium Red 20/98

Regular White 14/78

Regular White 16/88

Prosecco 16/88

Rose 18/88

W I N E L I S T U P D A T E S

*Our wine list is constantly evolving
—please ask your server for the latest selections.*

Let us know if you'd like to make any changes or additions.

Wines Special

HAPPY HOUR

5 pm - 7 pm

10% OFF All Bottles

WINE & DINE

3-course Wine Pairing

\$75 per pax

WINE FLIGHT

4-bottle Flight

\$480

BOTTLE DISCOUNT

Buy 2 Bottles,

Get 10% OFF

WINE OF THE WEEK

Exclusive Selection

MYSTERY WINE

(From a renowned Italian estate)

\$148 [BTL]

Special Offer for a limited time only.

Usual Price: \$168 [BTL]

LUXURY WINE EXPERIENCE

Unveil the secrets of Italy's finest winemaking traditions with our Wine of the Week, a hidden gem from a prestigious estate. This full-bodied Italian red wine captivates with bold aromas of dark fruit, leather, and spices.

Elevate your evening with a private wine tasting and pairing session, expertly guided by our sommelier, who will introduce you to the subtle nuances of this extraordinary wine.

RATINGS

95 / 100 — Wine Advocate

94 / 100 — Wine Spectator

PAIRING SUGGESTIONS

- ◇ Grilled Wagyu Ribeye
- ◇ Dry-Aged Tomahawk Steak
- ◇ Wild Mushroom Risotto

REVEAL THE MYSTERY

Ask your server to unveil the identity of this exclusive wine.