



· **TABLE MOUNTAIN INN** ·
HOTEL AND RESTAURANT ~ GOLDEN, COLORADO

The invitations are out
The flowers are ordered
The dresses are hemmed
The suit is pressed
This is your big day
Enjoy it



OUR WEDDING PACKAGE INCLUDES

One night in our honeymoon suite for the Bride and Groom
Dance floor, Bartender, Cake cutting service
A bottle of champagne in your suite
Brunch for two the morning after your reception
A one night stay on your one year anniversary
All chairs, linens, tables, china, stemware and silverware
Rental of the banquet space, Crystal candle centerpieces
A totally stress free wedding!

\$1000 for all receptions ending prior to 4pm
\$1000 for all receptions any time of day Sunday-Thursday
\$1200 for Friday and Saturday evening receptions

TMI BUILDING HISTORY

Milestones The Table Mountain Inn has earned its place in history. With renovations complete and a successful reopening in 1991, the Table Mountain Inn became the longest--operating hotel in Golden and rediscovered its roots with its Spanish--style architecture. Four years later, on January 31, 1995, the Inn celebrated its 70th anniversary, earning the distinction as the most successful hotel in Golden's history. That date marked 65 years of operation, beating out its competition, the Avenue Hotel, which operated for 64 years between 1866 and 1931. Other Golden hotel buildings have existed longer but none had been in operation longer than the Table Mountain Inn. The Table Mountain Inn underwent a million--dollar renovation in 1999, resulting in 42 additional guestrooms, covered guest parking, a workout facility and the Kokopelli banquet room and courtyard.

The Story Opened for business on January 31, 1925, the modern, "up-to-the-minute" Hotel Berrimoor, named for its owner Robert Berry, was the pride of Golden. The hotel's name was selected from a naming contest in which eighty entries were submitted. The honor of naming the hotel went to Golden resident, Mrs. T.G. Garrison, who created the trade name by combining the owner's surname and the building's Spanish, or Moorish, architectural style. The hotel's original décor was modeled off of architecture spawned from the invasion by the Moors, from the North African country, Morocco, into Spain. Eventually, the Spaniards adopted the architecture, labeled it "Spanish," and brought it with them to the Americas. The original Spanish architecture is found in Old Mexico and California and eventually spread throughout the United States-- the style constantly evolving. The Hotel Berrimoor was a two--story building constructed of bricks mined and made in Golden. The entryway featured wide arched doorways with similar windows on the second story. The first floor had a registration desk, lunch counter, cafeteria, banquet hall and kitchen. Twenty--two guestrooms occupied the second floor, accessible by a spiral staircase that still stands today. All rooms boasted modern furnishings and sinks;; most had private baths. The second floor's main attraction was a large gathering area, dressed with a fireplace, piano, and comfortable furniture. The Hotel Berrimoor was designed by Tracy Quick, son of Herbert Tracy Quick, who built the Hall of Engineering at Colorado School of Mines in 1894. The cost of construction totaled \$64,000 to build.

Hard Times As with many businesses of the early 1930s, the Great Depression forced the closure of Hotel Berrimoor. It lay empty for a few years, before Mr. and Mrs. Edgar P. Sparks, successful proprietors of the Hillcrest Inn at Mt. Morrison, took over. The Sparks named it the Cody Hotel, after Colonel William "Buffalo Bill" Cody, who is buried nearby on Lookout Mountain. Their new hotel would not be overlooked, the Sparks made sure of that: they constructed a gigantic, neon sign of a cowboy hat with the words "Cody Hotel," emanating from the center. But the electric sign was no match against the trying times of the 1930s and 1940s. The building experienced a number of owners, a number of names and changing styles. For instance, in 1946, the first floor was renovated art deco style and a new single story north wing was added, housing the El Burro Grill, who claimed "Packs of Good Food" in neon lights.

The Holland House Lu Holland rescued the hotel from neon signs and transient ownership in 1948 when he established the Holland House. Mr. Holland was no stranger to success in Golden;; he was a businessman, civic leader and one--time mayor of the city. Mr. Holland is to thank for the welcome arch bridging Washington Avenue. In 1957, he spearheaded the campaign to hoist the sign over main street that originally read “Where the West Remains,” and of course, beamed in gold neon lettering. With previous successes in Golden, Mr. Holland was confident in his purchase and under his leadership, the hotel experienced its longest reign under one name. Holland’s first project was remodeling the building into a style fitting for the old west. He annexed two wings, one to the south and one to the rear, to be used as banquet rooms. These rooms hosted many social events in the hotel’s many years as the Holland House. The south banquet room, then called the Pioneer Room, featured a Hal Shelton mural called “The Birth of Golden in 1858” which hung inside Golden’s Foss Drugstore. The old west décor bowed to modern style in 1963 as Holland converted the hotel to Golden’s first motor inn. The historic First Methodist Church to the south was moving to new quarters. The Gothic style church, the second Protestant congregation in Colorado, had stood on the corner from 1868 to 1963. The church and two parsonages were demolished, providing parking for the motor inn. The church’s educational building was retained and added to the hotel, but was apparently not converted fully to hotel use until many years later. Along with the addition of the church property and building, the hotel was once again renovated and featured a wavy canopy over the front entrance with a new Holland House sign in script. The revitalized hotel became popular throughout the Denver metro area, especially for the food served in the Holland House Coffee Shop. Holland retired from the hotel business in the early 1980’s and the Holland House slowly drifted into disrepair under a series of owners over the next several years. In 1987 the hotel closed altogether

The Table Mountain Inn For several years the building stood empty and it was feared that Golden had lost its only real hotel. But in 1991, a team of successful restaurateurs, Bart Bortles and Frank Day, began the biggest overhaul of the hostelry since it was built as the Hotel Berrimoor in 1925. Bortles and Day spent \$3 million to achieve what is now the Table Mountain Inn. They resurfaced the exterior surfaces in stucco, and gutted the interior rooms, rebuilding it in its present elegant southwestern décor. The hotel then had 32 individually designed guest rooms, a lounge and full service restaurant. In December 1998 the Table Mountain Inn began another transition into what it is today;; 42 additional guestrooms have been added, along with additional parking to accommodate our guests. From its Spanish style to its relaxed but elegant atmosphere, the hotel has come full circle from its origins as the Hotel Berrimoor, a “modern, up--to--the--minute” hotel where “nothing has been overlooked for the convenience of the guests” and “of which the city can be proud.”



BANQUET & CATERING

Terms and Conditions

Food and Beverage

Table Mountain Inn is the sole provider of all food and beverages served in the banquet facilities. If outside food is brought in, you will be charged accordingly, based on our current menu prices. It is Table Mountain Inn's policy that no food or beverage be taken off the premise from any banquet event. Currently a 20% service charge plus applicable sales tax is required for all room, food and beverage functions. The State of Colorado regulates the sale and service of alcoholic beverages. Table Mountain Inn is responsible for the administration of these regulations. It is Table Mountain Inn's policy to serve alcoholic beverages only to those patrons 21 years of age and older and we will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone.

Food and Beverage Minimums

The food and beverage minimum at Table Mountain Inn varies due to event site and number of people attending the event. The minimum requirements do not include a 20% taxable service fee and applicable tax. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals. For every hour that goes beyond the contracted agreement regarding timeframe, there will be an additional charge of \$50.00 for each hour added to the bill.

Guarantee

Please inform your Sales Manager of the number of guests attending your event no later than 72 hours prior to the event. After that time, a count may increase, but it can not decrease. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.

Payment Terms

Table Mountain Inn will hold space for seventy two (72) hours without a deposit; however, a non-refundable deposit is required at the time of contract. The final payment is due no less than seventy two hours prior to the event either by cashiers check, money order, cash or credit card.

Guest Rooms

A block of rooms may be reserved for your group at a special group rate. Please be aware that reservations must be made thirty (30) days prior to the arrival date or the contracted cut-off date, after which any remaining rooms not reserved, will be released for general sale. We will continue to accept reservations after the agreed upon cut-off date on a space available basis. Table Mountain Inn reserves the right to renegotiate rates after the cut-off date.

Shipping and Receiving

All materials and boxes shipped to the Table Mountain Inn must be clearly marked with the group name and function date. Materials should clearly indicate hotel contact person. We request that packages not arrive more than two days prior to the function date.

DIRECTIONS

From Denver International Airport

West on Pena Boulevard to I-70; west on I-70 to Highway 58 towards Golden. Take the Washington Avenue exit and turn left. Continue about 8 blocks into downtown Golden. Table Mountain Inn is on your right hand side between 13th and 14th streets.

From Denver

West on 6th Avenue about 15 miles to 19th Street. Turn right on 19th Street. Turn left on Washington Ave. Continue about 5 blocks and Table Mountain Inn will be on your left between 13th and 14th Streets.

From Boulder

South on Highway 93 towards Golden (approximately 15-20 miles depending upon your origin in Boulder). Highway 93 will turn into 6th Avenue. Left on 19th Street. Left on Washington Avenue. Continue about 5 blocks and Table Mountain Inn will be on your left between 13th and 14th Streets.

From the North Suburbs

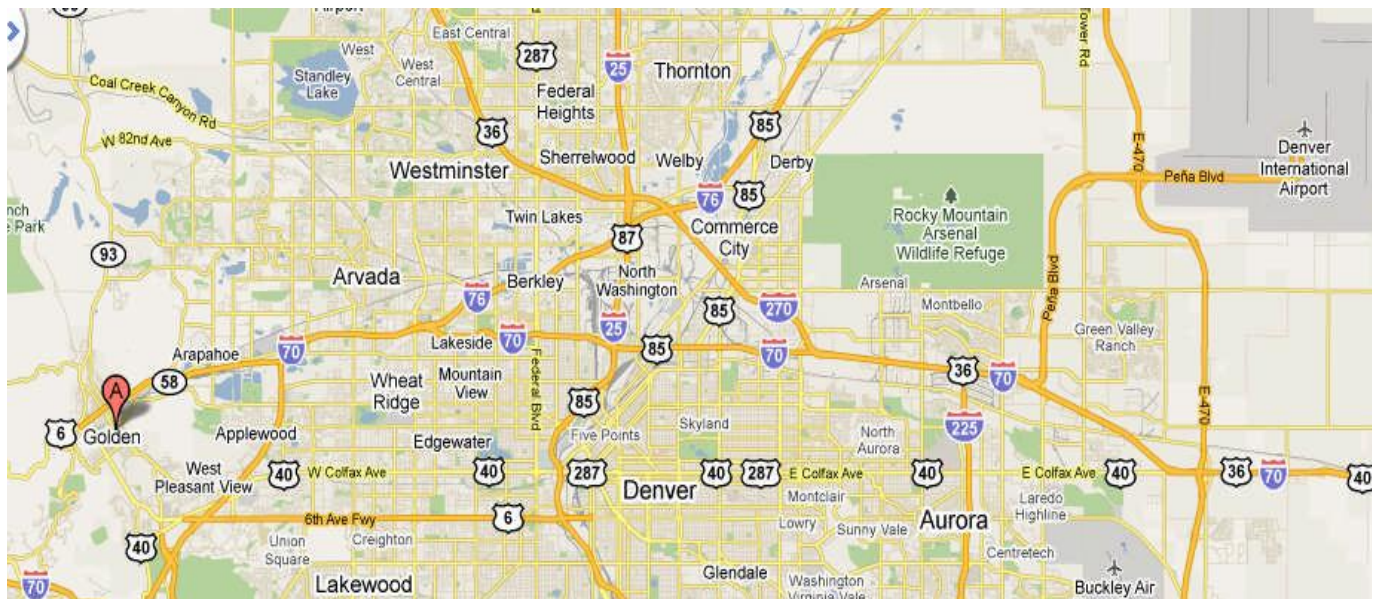
South on I-25 to I-76. West on I-76 to I-70. West on I-70 to Highway 58 towards Golden. Take the Washington Avenue exit and turn left. Continue about 8 blocks into downtown Golden. Table Mountain Inn is on your right hand side between 13th and 14th streets.

From the South Suburbs

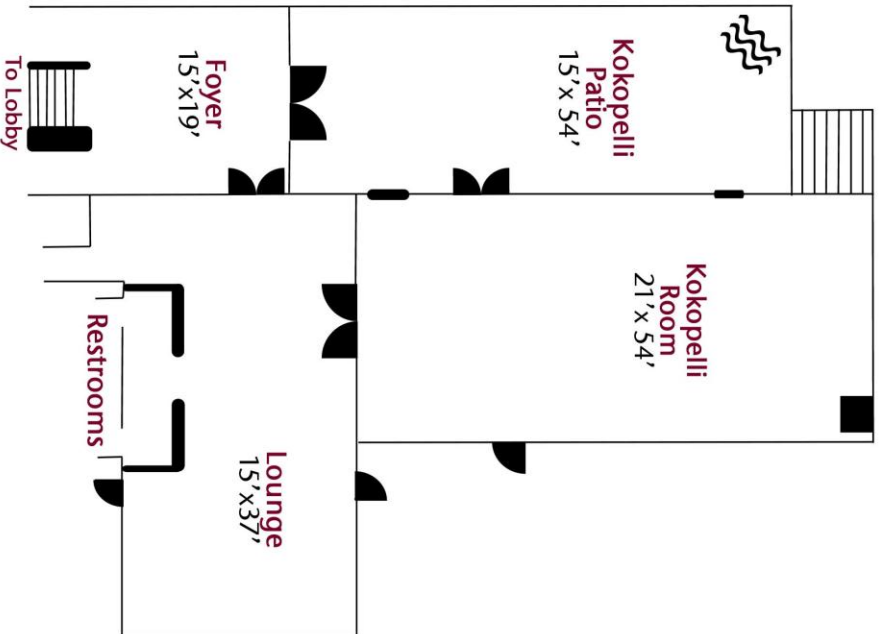
North on C-470. Stay to the left and take Highway 6 West exit. Turn right onto 19th street. Turn left on Washington Avenue. Table Mountain Inn is on your left hand side between 13th and 14th streets.

From I-70 East bound (Mountain Resort Towns)

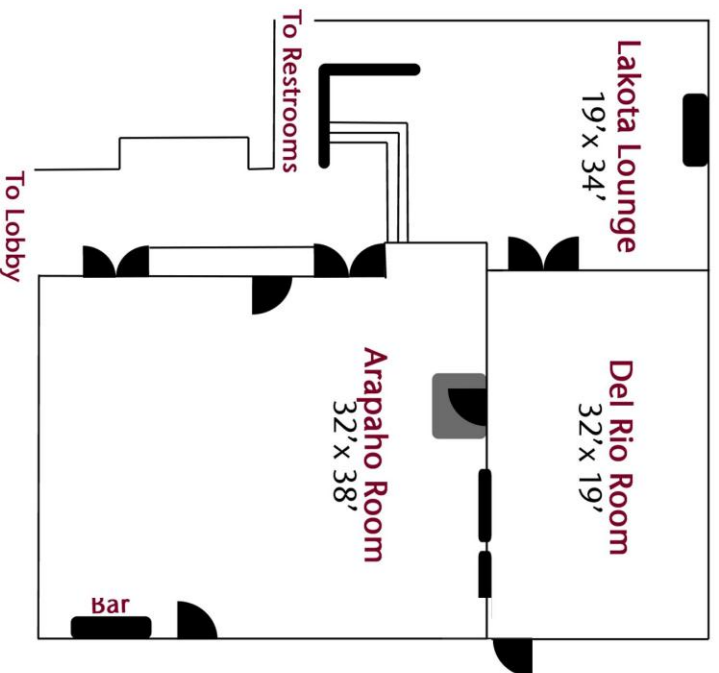
Take Morrison exit from I-70 Eastbound (#259). At the light, turn left onto Hwy 40. Continue on Hwy 40 past Heritage Square. Make a left onto Heritage Rd. Continue on Heritage to 6th Avenue West and turn left. Turn right onto 19th street. Turn left on Washington Avenue. Table Mountain Inn is on your left hand side between 13th and 14th streets.



Kokopelli Room



Arapaho & Del Rio Rooms



Room	W X H (Feet)	Square Feet	Conference	U-Shape	Hollow Square	Classroom	Theatre	Rounds	Reception
Kokopelli	21 x 54	1134	30	32	40	40	80	72	100
Arapaho	25 x 38	950	30	40	48	40	100	80	150
Del Rio	32 x 12	384	20	20	20	15	50	40	50
Del Rio & Arapaho	32 x 57	1518						150	200

DINNER BUFFETS

Colorado Wedding Buffet

\$25 per person

Mesa Caesar salad with chimayo croutons and asiago cheese
Vine ripe tomato salad with red onions, fresh cilantro and sweet chili vinaigrette
Gemelli pasta salad with oven dried tomatoes, black olives and cabernet oregano dressing
Roasted sirloin of beef with sour cream chive smashed potatoes and shiitake mushroom au jus
Grilled achiote chicken topped with chipotle butter sauce and served with lime cilantro rice
Roasted summer vegetables with lemon and olive oil
Freshly Baked Dinner Rolls and Butter

Centennial Wedding Buffet

\$35 per person

Young greens with julienne carrots, jicama, fresh tomatoes
Served with ranch and tequila-lime vinaigrette
Mesa Caesar salad with chimayo croutons and asiago cheese
Fresh Colorado melon and prosciutto salad with fresh basil oil
Rocky mountain river trout on wild rice pilaf with lemon butter sauce
Roasted breast of chicken on smashed potatoes with three peppercorn demi glaze
Chef carved top round of beef with horseradish cream and natural jus**
Roasted summer vegetables with lemon and olive oil
Freshly Baked Dinner Rolls and Butter

Celebration Wedding Buffet

\$45 per person

Mesa Caesar salad with chimayo croutons and asiago cheese
Summer greens with julienne carrots, jicama, fresh tomatoes, ranch and tequila--lime vinaigrette
Grilled asparagus salad with cremini mushrooms roasted shallot vinaigrette
Gemelli pasta tossed in red pepper alfredo sauce finished with steamed broccoli and melted cheeses
Seared salmon medallions on lime rice with caper butter sauce
Chicken breast with grilled vegetable orzo and roasted leek salsa
Chef carved prime rib of beef with horseradish cream and natural jus**
Fresh steamed seasonal vegetables
Freshly Baked Dinner Rolls and Butter

Table Mountain Inn

*A minimum of 25 people is required for all dinner buffets, **\$50.00 carver fee applies to all carved items
All banquet items are subject to our current service charge and sales tax – Revised 11/30/10

PLATED DINNER ENTRÉES

All plated dinners are served with choice of: House Green or Mesa Caesar salads, fresh baked dinner rolls and ice water

Grilled Vegetable Enchilada Stack \$22 per person

Grilled Vegetables layered between Corn Tortillas with Red Chili Chimayo Sauce

Pork Chop with Apple Chutney \$24 per person

Grilled Pork Chop with Apple Chutney served with Sour Cream and Chive Mashed Potatoes and Fresh Seasonal Vegetables

Piñon Cherry Chicken \$25 per person

Seasoned Piñon Crusted Chicken Breast with Dried Cherries, Shaved Shallots And Fresh Rosemary served with Sour Cream and Chive Mashed Potatoes with Pan Au-jus Fresh Seasonal Vegetables

Pan Seared Salmon \$30 per person

Served with Red Pepper and Cilantro Rice and Tequila Lime Butter Sauce and Fresh Seasonal Vegetables

King Canyon Buffalo Pot Roast \$32 per person

Fork Tender, Braised Buffalo Pot Roast served over Sour Cream and Chive Mashed Potatoes with Pan Au Jus and Fresh Grated Horseradish Sauce and Fresh Seasonal Vegetables

Bacon Wrapped Beef Tenderloin \$36 per person

Applewood Smoked Bacon wrapped Tenderloin and served with Sour Cream and Chive Mashed Potatoes and Pancetta Demi

CHILDRENS MENU \$8 per child

All children's menu includes the following: French fries and fresh baked cookie

Please select one item for all children from the following list:

- Chicken Tenders
- Mini Corn Dogs
- Macaroni and Cheese

Special buffet pricing is also offered for the children

Children ages 6 through 12 will be charged 50% of the adult buffet price.

Children ages 5 and under may visit the buffet at no charge.

Table Mountain Inn

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HOT APPETIZERS

Buffalo Chicken Skewers	\$17 per dozen
Chicken Breast tossed in Table Mountain Inn's own Wing Sauce and Grilled	
Chicken Quesadilla	\$18 per dozen
Chicken Grilled inside a Flour Tortilla with Monterey Jack and Queso Fresco Cheese	
Coconut Crusted Shrimp Skewers	\$25 per dozen
Shrimp coated in Coconut and Deep Fried	
Empanadas	\$22 per dozen
Deep Fried Puff Pastry with Chicken or Beef, Chilies, Cheese, Black Beans and Corn, served with Southwest Ranch Dipping	
Mini Beef Kabob	\$22 per dozen
Skewered Beef Cubes with Vegetables and smothered in Table Mountain Inn's BBQ Sauce	
Crab Stuffed Mushrooms	\$24 per dozen
Giant Mushrooms stuffed and baked with Crabmeat	

COLD APPETIZERS

Homemade Chimayo Chips and Salsa	\$3 per person
Add guacamole - \$2 per person	
Tortilla Rolls	\$15 per dozen
Sliced Tortilla filled with Chicken, Avocado, Tomato and Lettuce	
Stuffed Tomatoes	\$15 per dozen
Chilled Cream Cheese and Herb Stuffed	
Rum Fruit Skewers	\$16 per dozen
Rum Marinated Fruit Skewers rolled in Crushed Almonds	
Stacked Chili Rellenos	\$22 per dozen
Roasted Anaheim Peppers and Pepper jack Cheese layered in a Crispy Wonton shell, and topped with Black Olive	

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DISPLAY PLATTERS

Vegetable Crudités	\$3 per person
Assortment of Fresh Vegetables with Chipotle Ranch dipping sauce	
Antipasto Platter	\$4 per person
Assortment of Cured Meats, Cheeses and Vegetables served with Breads and Crackers	
Import and Domestic Display	\$5 per person
Assortment of Domestic and Imported Cheeses served with Flatbread and Crackers	
Smoked Salmon Display	\$7 per person
House Smoked Salmon served with Capers, Red Onion, Hard Boiled Eggs, Lime, Flatbread and Crackers	
Seasonal Fresh Fruit Display	\$4 per person
Sliced Seasonal fresh fruits and berries	

APPETIZER STATIONS

Baked Brie	\$110
serves up to 35 people: Baked Brie in Puff Pastry with Raspberry Jam and Slivered Almonds Served with Sliced Baguette Bread and Assorted Crackers.	
Marchengo Cheese and Roasted Pepper Dip	\$180
serves up to 50 people: Served with Fresh Baguette Bread and Cracker Display	
Carved Roasted Prime Rib*	\$280
serves up to 35 people: Served with Rolls and Horseradish Sauce	
Carved Bourbon Glazed Ham*	\$160
serves up to 40 people: Served with Rolls and Rum Raisin Sauce	
Carved Turkey Breast*	\$160
serves up to 35 people: Served with Rolls and Orange Marmalade Sauce	
Carved Buffalo Top Round*	\$210
serves up 25 people: Aged Buffalo Top Round Roasted and served with rolls Caramelized Onion Au-jus and Creamed Horseradish Sauce	

*An additional \$50.00 carver fee applies to all carved items, Table Mountain Inn
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BEVERAGES

Coffee Service	\$22 per gallon
Iced Tea or Lemonade	\$20 per gallon

UPGRADED COFFEE BARS

Flavorful Coffee Bar \$4 per person

Silver Canyon Coffee served with Fresh Whipped Cream, Chocolate Shavings and Assorted Syrups

Flavorful Bar with Strawberries \$6 per person

Silver Canyon Coffee served with Fresh Whipped Cream, Chocolate Shavings, Assorted Syrups and Fresh Strawberries Dipped in Chocolate



AUDIO VISUAL SUPPLIES

72" Screen	\$35	Cordless Handheld Microphone	\$200
Wired Handheld Microphone	\$25	Lavaliere Microphone	\$200
LCD Projector	\$225	Extension Cords	\$10
TV with DVD	\$100	Power Strips	\$15
Mixer with "Y" Cable	\$30	AV Table with power	\$20

All audio visual and meeting supply prices are subject to change depending on the availability of equipment. Table Mountain Inn will be the sole provider for all Audio Visual equipment used on property. If there is something specific you need please let us know.

*A minimum of 25 people for all upgraded coffee bars, Table Mountain Inn
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TABLE MOUNTAIN INN'S

OFF-SITE CATERING

Whether you're planning a small business meeting or a large wedding reception we can create the perfect event for you. Table Mountain Inn offers full service catering for groups of 30 to 10,000 at the location of your choice. Table Mountain Inn is a professional and experienced caterer with over 10 years experience in the Colorado market. All menus in this booklet are available for catering with some minor exemptions. Our chefs are always willing to design custom menus for any occasion. You may choose from a variety of services: food preparation, delivery, set up, clean up, bartenders, servers and rentals.

Table Mountain Inn is available to cater at your home, your office, and at many public and private venues. Here are some examples of where Table Mountain Inn is an approved caterer:

American Mountaineering Center
Bandimere Speedway
Boettcher Mansion
Colorado Railroad Museum
Colorado School of Mines
Dunafon Castle
Evergreen Lakehouse
Foothills Art Center
Foothills Chapel
Golden Community Center
Stonebrook Manor
The Arbor House
The Butterfly Museum
The Chateaux
Wheat Ridge Recreation Center



Table Mountain Inn

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Service Fees for Offsite Catering

Bartender and bar set up offsite	\$100.00 per event
Carver Fee	\$100.00 per carver

A 20% service fee is added to all food and beverage sales to cover the following items:

- Service Staff to set up and break down
- Plastic silverware
- Paper napkins
- Plastic plates
- Serving food and beverage
- Equipment such as tables (\$5 per Table)
- Linen (\$2 per linen)

Off-Site Catering and Drop-Off Fees

Site Inspection (prior to event)	\$50.00 per trip
Transportation Fee Schedule	
0-5 miles from TMI (drop off)	\$35.00
6-15 miles from TMI	\$75.00
16 miles or more from TMI	\$115.00

*Off-Site Banquet Bar Rules: TMI requires a minimum of one staff bartender when alcohol is served. TMI will not provide any alcohol off premise. If the off-site venue does not have a liquor license, it is up to the client to purchase alcohol (TMI also recommends purchasing ice) and arrange for delivery. If possible, TMI will meet the delivery and set up the bar. Rules and policies for serving alcohol vary for each location.

**For health and safety reasons, the client cannot keep leftover food.



Table Mountain Inn

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BAR PACKAGES

Beer & Wine Bar

Beer and Wine Option 1:

Per Consumption Hosted or
Cash Beer and Wine Bar

\$4.00 Domestic Bottled Beer, \$5.00

Micro and Imported Bottled Beer,

\$6.00 House Wine

* Minimum sales to be met: \$75.00

Beer and Wine Option 2:

Open Beer and Wine Bar

\$15.00 per person for two hours

\$5.00 per person each additional hour



Full Bar

Well Bar Option 1: Per Consumption Hosted or Cash Well Bar

\$6.00 per mixed drink, \$3.00 additional charge for doubles and martinis, \$6.00 House Wine

\$4.00 Domestic Bottled Beer, \$5.00 Micro and Imported Bottled Beer

* Minimum sales to be met: \$150.00

Well Bar Option 2: Open Well Bar

\$20.00 per person for two hours, \$5.00 per person each additional hour

Premium Bar Option 1: Per Consumption Hosted Premium Bar

\$8.00 per mixed drink, \$4.00 additional for doubles and martinis, \$7.00 House Wines

\$4.00 Domestic Bottled Beer, \$5.00 Micro and Imported Bottled Beer

* Minimum sales to be met: \$150.00

Premium Bar Option 2: Open Premium Bar

\$25.00 per person for two hours, \$5.00 per person each additional hour

Beer Kegs

Please ask your sales manager for the current types pricing

Well Bar: Skyy Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Jack Daniels Bourbon, Dewars Scotch, Jose Cuervo Tequila and Mesa Margaritas

Premium Bar: Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Makers Mark Bourbon, Johnny Walker Red Label Scotch, Sauza Commerativo Tequila, Mesa Margaritas

Bartender Fees: In addition to the minimum purchase requirements, there is a \$50 bartender fee for all cash bars.

All Alcohol is subject to 7.6% tax rate and a 20% service charge.

Banquet bars may be open for a maximum of 5 hours. Table Mountain Inn reserves the right to close a banquet bar at any time and refuse service to any individual if deemed necessary. All guests must have proper identification in order to consume alcohol. Our liquor license requires that alcohol consumed on the premise must be purchased from Table Mountain Inn; in addition, alcohol may not be removed from the premise.

RED WINES

Cabernet Sauvignon

*Douglass Hill, *California* 7, 25
Hawks Crest (Stags Leap Wine Cellars), *California* 30
Louis M. Martini, *Sonoma* 8.50, 31
J. Lohr Seven Oaks, *Paso Robles* 32
Beaulieu Vineyard, *Napa* 35
Chateau St. Jean, *Sonoma* 9.75, 36
Penley Estate "Phoenix", *Coonawarra, Australia* 38
Oberon, *Napa* 40
Alexander Valley, *Alexander Valley* 11.50, 43
Pine Ridge "Forefront", *Napa* 46
Robert Mondavi, *Napa* 48
Franciscan Oakville Estate, *Napa* 50
J. Lohr Hilltop, *Paso Robles* 56
MontGras Intriga, Maipo Valley, *Chile* 60
Stags Leap Winery, *Napa* 84
Jordan, *Alexander Valley* 96
Silver Oak, *Alexander Valley* 125

Merlot

Meridian, *California* 7.50, 27
Esser Vineyards, *California* 29
Sterling Vintner's Collection, *California* 8.75, 32
Casa Lapostolle, Rapel Valley, *Chile* 34
Freemark Abbey, *Napa* 40
Ferrari Carano, *Sonoma* 50

Pinot Noir

Robert Mondavi Private Selection, *California* 7.75, 28
Mark West, *California* 30
Estancia, *Monterey* 32
Mac Murray Ranch, *Sonoma* 34
Beringer Third Century, *California* 9.50, 35
Erath, *Oregon* 37
A by Acacia, *California* 10.75, 40
La Crema, *Sonoma* 46
Benton--Lane Estate, *Willamette Valley* 49
King Estate, *Oregon* 56
Sonoma Cutrer, *Russian River* 70

Zinfandel

Ravenswood Vinters Blend, *California* 7.50, 26
Rosenblum Cellars, *Contra Costa* 34
XYZin "10 Year Old Vine", *California* 9.75, 36
Seghesio Family Vineyard, *Sonoma County* 44

Red Varietals and Blends

Antinori Santa Cristina, Sangiovese, *Toscana* 28
Coppola Black Label, Claret, *California* 39
Chappellet Mountain Cuvee, *Napa* 46
Cain "Cuvee", *Napa* 60
Terrazas, Malbeci *Mendoza* 8, 29
Alegoria Gran Reserva, Malbec, *Mendoza* 36
Casa Lapostolle, Carmenere, *Rapel Valley* 32
Beronia Crianza, Tempranillo, *Rioja, Spain* 9, 33
Numanthia--Termes "Termes", Toro, *Toro, Spain* 59
Guenoc, Petite Sirah *California* 8.50, 31
David Bruce, Petite Sirah, *Central Coast* 43
d'Arenberg Stump Jump, Shiraz, *McClaren Vale* 7.75, 28
St. Hallett "Faith", Shiraz, *Barossa* 31
Rosemount Show Reserve, Shiraz, *McClaren Vale* 35

WHITE WINES

Chardonnay

*Douglass Hill, *California* 7, 25
A by Acacia, *California* 28
Guenoc Culinary Reserve Selection, *Lake County* 8, 29
Edna Valley Paragon, *San Luis Obispo* 31
Chateau St. Jean, *Sonoma* 9, 33
Buena Vista, *Carneros* 34
La Crema, *Sonoma* 37
Sonoma Cutrer, Russian River Ranches, *Sonoma* 45
Bethel Heights Estate Grown, *Willamette Valley* 49
Cakebread Cellars, *Napa* 75

Sauvignon Blanc

Simi, *Sonoma Coast* 28
Danielle de l'Ansee, *Loire Valley, France* 8, 29
New Harbor, *Marlborough, New Zealand* 30
Honig, *Rutherford* 32
Kim Crawford, *New Zealand* 37
Cakebread Cellars, *Napa* 50

Interesting Whites

Principato, Pinot Grigio, *Veneto, Italy* 7.50, 27
Bollini, Pinot Grigio, *Trentino, Italy* 30
Gran Sasso, Pinot Grigio, *Terre di Chieti'* 9, 33
King Estate Acrobat, Pinot Gris, *Oregon* 8.50, 31
Parducci "Sustainable Wine", White Blend,
Mendocino County 7.75, 28
Caymus Conundrum, White Blend, *California* 40
Jakob Demmer Kabinet, Riesling, *Germany* 7.50, 27
*Beringer, White Zinfandel, *California* 7, 25

Champagne & Sparkling Wine

Segura Viudas Reserva Brut, *Spain* 8, 29
La Marca, Prosecco, *Veneto, Italy* 30
Gloria Ferrer Blanc de Noirs, *Carneros* 37
Domaine Carneros, *Carneros* 46
Moet & Chandon Imperial, *Eperney* 79
Veuve Clicquot Yellow Label, *Reims* 90



*house wines

