

iCUATRO

RESTAURANT & BAR

WINE LIST MENU

(Wines by the Bottle or Glass)

SPARKLING & WHITE

SPARKLING

Veuve Clicquot Champagne	75.00 Bottle	
Arte Latino	22.00 Bottle	8.00 Glass
Charles De F'ere Blanc de Blancs	12.00 Split	

INTERESTING WHITES

Kim Crawford, Marlborough, Sauvignon Blanc	35.00 Bottle	11.00 Glass
Geyser Peak, Sonoma, Sauvignon Blanc	27.00 Bottle	9.00 Glass
Washington Hills Late Harvest Riesling	26.00 Bottle	9.00 Glass
Kendall Jackson Pinot Gris	37.00 Bottle	11.00 Glass
Le Rime by Banfi Pinot Grigio	23.00 Bottle	8.00 Glass

CHARDONNAY

Sonoma Cutrer, Russian river	46.00 Bottle	12.00 Glass
Kendall Jackson, Monterey	33.00 Bottle	11.00 Glass
Louis Latour Ardeche, France	30.00 Bottle	9.00 Glass
Rombauer, Napa	83.00 Bottle	

REDS & ROSE'

PINOT NOIR

Meiomi, Central Coast	54.00 Bottle	15.00 Glass
Sterling Vintner's Collection, California	34.00 Bottle	9.00 Glass
David Bruce, Sonoma	74.00 Bottle	
ZD, Carneros	103.00 Bottle	

INTERESTING REDS

Albola Chianti	29.00 Bottle	9.00 Glass
Quattro Mani Montepulciano	30.00 Bottle	9.00 Glass
Raymond "R" Collection, CA, Merlot	32.00 Bottle	10.00 Glass
Trivento Reserve, Mendoza, Malbec	26.00 Bottle	9.00 Glass

CABERNETS

Avalon, Central Coast, Cabernet	29.00 Bottle	9.00 Glass
Raymond "R" Collection Cabernet	32.00 Bottle	10.00 Glass
Baby Blue, Alexander Valley, Red Blend	58.00 Bottle	
Roth, Sonoma, Cabernet	60.00 Bottle	
Cade Napa Cab Cuvee Cabernet	126.00 Bottle	
Nickel & Nickel Kelham Vineyard, Napa, Cabernet	195.00 Bottle	

ROSÉ

JCB N° 5, France	45.00 Bottle	9.00 Glass
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**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All prices are subject to a 7% sales tax. A 20% gratuity will be added to parties of 8 or more for your convenience.
Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.*