

APPETIZERS

Fried or Grilled Hamachi Kama* <i>(limited quantities available)</i>	\$12.95
Sashimi - 4 pieces	\$8.95
6 pieces	\$10.95
Egg Rolls - 4 pieces 春卷 <i>(With pork and shrimp)</i>	\$7.95
🔪 Spiced Salt and Pepper Calamari 椒盐鱿鱼	\$12.95
Crab Rangoon - 6 pieces 炸蟹角	\$8.95
Minced Chicken Lettuce Wrap - 2 pieces 炒鸡鬆	\$8.95
Honey Glazed Sliced BBQ Pork 蜜汁叉烧	\$9.95
Pork Potsticker (Steamed or Pan Fried) - 6 pieces 锅贴	\$8.95
Edamame (Salted Soybeans)	\$5.95
🔪 Kimchi (Pickled Cabbage)	\$5.95
🔪 Chicken Satay*, served with Curry Peanut Sauce	\$8.95
Mussels - 6 pieces	\$7.95
Honey Glazed BBQ Ribs 蜜汁肉排	\$9.95

SOUP

	CUP	M	L	XL
🔪 Hot & Sour Soup 酸辣汤	\$5.95	\$8.95	\$12.95	\$16.95
Egg Flower Soup 蛋花汤	\$5.95	\$8.95	\$12.95	\$16.95
Wor Won Ton Soup 什锦云吞汤		\$11.95	\$17.95	\$20.95
Sizzling Seafood Rice Soup 海鲜锅巴汤		\$12.95	\$18.95	\$22.95
🔪 Tom Yum Goong 冬阴功汤		\$10.95	\$16.95	\$20.95
Miso Soup 味噌汤	\$5.95	\$8.95	\$12.95	

SALADS

House Green Salad 小沙拉	\$5.95
🔪 Spicy Beef Salad 泰式牛肉沙拉	\$10.95
Jade Chicken Salad 鸡肉沙拉	\$8.95
🔪 Bang Bang Chicken 棒棒鸡	\$11.95
Seaweed Salad 海带沙拉	\$8.95
Cucumber Salad 青瓜沙拉	\$6.95

SIDES

Steamed Rice 白饭	\$2.00
Brown Rice 糙米饭	\$3.00
Plain Fried Rice 炒饭	\$3.50

* Please allow additional preparation time

Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

18% Gratuity added to parties of 6 or more. Additional charges will be applied to any substitution or addition.

ENTRÉES

All entrées come with White, Brown, or Fried Rice

🍴 Sesame Chicken 芝麻鸡	\$13.95
Dry Cooked Green Beans 干煸四季豆	\$12.95
Vegetarian Stir Fry with Tofu in a Light Oil 素什锦炒豆腐	\$11.95
🍴 Kung Pao-style Deep Fried Tofu 宫保豆腐	\$10.95
Sweet & Sour Deep Fried Tofu 甜酸豆腐	\$10.95
🍴 Orange Chicken 陈皮鸡	\$13.95
Teriyaki Chicken 日式照烧鸡	\$14.95
Beef with Broccoli 芥兰牛肉	\$13.95
🍴 Mongolian Beef 蒙古牛肉	\$14.95
🍴 Mongolian Chicken 蒙古鸡肉	\$14.95
Sweet & Sour Pork or Chicken 甜酸肉或甜酸鸡	\$11.95
Sweet & Sour Shrimp 甜酸虾	\$20.95
🍴 Kung Pao Pork, Chicken or Beef 宫保肉, 鸡或牛肉	\$12.95
🍴 Kung Pao Shrimp 宫保虾	\$20.95
Mixed Vegetables with Chicken 素材鸡	\$13.95
Crispy Duck* 香酥鸭	\$16.95
Tempura Shrimp and Vegetables	\$15.95
🍴 Malaysian-style Curry Chicken 马来西亚咖喱鸡	\$14.95
Bulgogi Pork (🍴) or Beef	\$14.95
Cashew Chicken 腰果鸡	\$12.95
Sauteed Baby Bok Choy 清炒小白菜	\$11.95
Szechuan Chicken 鱼香鸡	\$13.95
Szechuan Shrimp 鱼香虾	\$20.95
Szechuan Eggplant 鱼香茄子	\$12.95
🍴 Mushroom Chicken 蘑菇鸡	\$14.95
General Chicken 左宗鸡	\$14.95
Sautéed Broccoli 清炒芥兰	\$9.95

NOODLE SOUP

Udon Wheat Noodle Soup with choice of Chicken, Beef, Vegetables, Pork Or Shrimp	\$11.95
Won Ton Noodle Soup with choice of Egg, Flour or Rice Noodles	\$15.95
BBQ Pork Noodle Soup with choice of Egg, Flour or Rice Noodles	\$13.95
Beef Stew Noodle Soup with choice of Egg, Flour or Rice Noodles	\$13.95
	\$14.95

NOODLES & RICE

Chow Fun Combination (Beef, Chicken, Shrimp) 本楼炒河粉	\$17.95
Chow Fun Noodles with choice of Vegetables, Chicken, Pork, or Beef 各式炒河粉	\$13.95
Or Shrimp 虾炒河粉	\$17.95
Chow Mein with choice of Vegetable, Chicken, Pork, or Beef 各式炒面	\$11.95
Or Shrimp 虾炒面	\$15.95
Chow Mein Combination (Beef, Chicken, Shrimp) 本楼炒面	\$15.95
🍴 Singapore-style Rice Noodles with Shrimp, BBQ Pork and Egg 星洲炒米粉	\$15.95
🍴 Pad Thai (Stir Fried Rice Noodles with Shrimp, Peanuts, Tofu and Chicken in a Spicy Thai Sauce 泰式炒面	\$15.95
Fried Rice with choice of Vegetables, Chicken, Pork, or Beef 各式炒饭	\$11.95
Fried Rice with Shrimp 虾炒饭	\$15.95
Fried Rice Combination (Beef, Chicken, Shrimp) 本楼炒饭	\$15.95

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GOURMET DINNERS

Minimum 2 People. All Dinners served with Plain Fried Rice, Steamed Rice, or Brown Rice

JADE DINNER

\$29.95 (per person)

APPETIZER

Pork Egg Roll, Crab Rangoon and Chicken Lettuce Wrap

SOUP

Hot & Sour, Egg Flower or Miso

ENTRÉES

(Select one for each person)

1. Stir Fried Assorted Vegetables with Chicken
2. Beef with Broccoli
3. Kung Pao Chicken, Beef, Pork, Tofu
4. Mongolian Chicken
5. Sweet & Sour Chicken or Pork
6. Assorted Vegetables with Tofu
7. Cashew Chicken
8. Chow Mein
(choice of Chicken, Beef or Pork)

DESSERT

Green Tea Ice Cream

GRAND SIERRA DINNER

\$32.95 (per person)

APPETIZER

Tempura Shrimp and Chicken Lettuce Wrap

SOUP

Wor Won Ton

ENTRÉES

(Select one for each person)

1. Bulgogi Pork
2. Jade Crispy Duck
3. Kung Pao Beef, Chicken and Shrimp
4. Honey Glazed Walnut Shrimp
5. Szechuan Chicken
6. Dry Cooked Green Beans
7. Orange Chicken
8. Mongolian Beef

DESSERT

Mandarin Orange Cheesecake

RIM DINNER

\$35.95 (per person)

APPETIZER

Spicy Salt & Pepper Calamari* and Chicken Lettuce Wrap

SOUP

Sizzling Seafood or Tom Yum Goong

ENTRÉES

(Select one for each person)

1. Sautéed Baby Bok Choy with Black Mushrooms
2. Steamed Sea Bass in a Ginger Onion Soy Sauce*
3. Sesame Chicken
4. Korean-style Short Ribs*
5. Tempura Shrimp & Vegetables
6. Szechuan Shrimp
7. Chow Fun Combination
8. Szechuan Eggplant

DESSERT

Lychee Crème Brûlée

RIM SPECIALS

Honey Glazed Walnut Shrimp 核桃虾球

\$22.95

Grilled Salmon (Sweet and Spicy Garlic Sauce)* 烤三文鱼

\$25.95

Ying-Yang Shrimp (Honey Glazed Walnut, Spicy-Crispy) 双色虾球

\$24.95

Steamed Sea Bass in a Ginger/Green Onion Soy Sauce* 清蒸鳕鱼

\$29.95

Asparagus with choice of Beef, Chicken or Pork 各式炒芦笋

\$16.95

Or Shrimp

\$22.95

Jade Crispy Scallops 脆皮干贝

\$25.95

Sautéed Baby Bok Choy with Shiitake Mushrooms 冬菇扒白菜

\$14.95

Korean-Style BBQ Short Ribs* 韩式烤排骨

\$22.95

Spiced Salt and Pepper Shrimp (With or without Shell) 椒盐虾球

\$23.95

Kung Pao-Delight with Beef, Chicken & Shrimp 宫保三样

\$20.95

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DESSERT

Mandarin Orange Cheesecake	\$6.95
Green Tea Ice Cream	\$4.95
Chocolate Cake garnished with Coconut	\$5.95
Lychee Crème Brûlée	\$6.95
Coconut Banana Soft Custard	\$6.95
Expresso Vanilla Bean Pudding	\$7.95

RIM SPECIALTY DRINKS

RIM-TINI Vodka, Cherry Vodka, Malibu Rum, Cranberry Juice, Lime Juice	\$10	LYCHEE RASPBERRY BELLINI Brut champagne, Lychee Purée, Raspberry Liqueur, Pomegranate Purée	\$12
SAKE-TINI Gekkeikan Sake, Mandarin Vodka	\$10	GINGER MARGARITA Tequila, Sweet-&-Sour, Fresh Ginger, Lime Juice, Triple Sec, Orange Juice	\$10
LYCHEE MARTINI Vodka, Triple Sec, Lychee Purée	\$11	PINEAPPLE MOJITO Rum, Simple Syrup, Pineapple, Fresh Mint and Lime, Splash of Soda, Pineapple Juice	\$10
BLUE ZEN Citroen Vodka, Malibu Rum, Blue Curacao, Pineapple Juice	\$11	LEMONGRASS LEMON DROP Vodka, Splash of Grapefruit Juice, Fresh Lemongrass, Sweet & Sour, Lemonade,	\$11
ORIENTAL EXPRESSION Vodka, Lychee Purée, Pineapple Juice, Pomegranate Purée	\$11	CANTON COCKTAIL Ginger Liqueur, Soda, Fresh Kiwi, Lemon Juice	\$11

BEER

Tsingtao (China)	\$6	Bud Light	\$5
Sapporo (Japan)	\$6	Sierra Nevada Pale Ale	\$6
Kirin (Japan)	\$6	Corona	\$6
Asahi Draught	\$8	Blue Moon	\$6
Coors Light	\$5	Sharp's (<i>non-alcoholic</i>)	\$5
Budweiser	\$5		

WATER

San Pellegrino (Sparkling) - 1 Liter	\$7	Fiji (Still) - 500 ml	\$4
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RIM SUSHI

First come, first served. Please eat all your rice.

All You Can Eat Sushi: \$31.95 | Children under 10: \$22.95

Miso soup and cucumber salad or seaweed salad included. Sashimi not included.

All You Can Eat Sushi is not served at table, only at Sushi Bar.

NIGIRI (RAW)

MAGURO 6.25
(Tuna)

HAMACHI 6.95
(Yellowtail)

SAKE 6.95
(Salmon)

SMOKED SALMON 6.50

SABA 5.95
(Mackerel)

TAI 5.95
(Red Snapper)

WHITE ALBACORE 6.50

HOTATE 6.50
(Big Scallop)

HOKKI 5.95
(Surf Clam)

TAKO 5.00
(Octopus)

TOBIKO 5.75
(Flying Fish Roe)

UZURA 6.50
(Flying Fish Roe with Quail Egg)

IKURA 6.50
(Salmon Roe)

IKA 5.00
(Squid)

UPSIDE DOWN SHRIMP 5.95

QUAIL EGG SHOOTER 6.95
(FOR 2)
(Quail Egg, Tobiko, Ponzu,
Green Onion, Sesame Seeds)

DONALD DUCK 7.25
(Sake, Avocado, Crab Mix)

MICKEY MOUSE 7.25
(Maguro, Avocado, Crab Mix)

NIGIRI (COOKED)

EBI 4.50
(Cooked Shrimp)

KANI 4.50
(Crab)

UNAGI 6.50
(Grilled Freshwater Eel)

INARI 4.95
(Fried Bean Curd)

TAMAKI (RAW HAND ROLL)

SPICY TUNA 7.50

SPICY SCALLOP 7.95

RAINBOW 7.95
(Yellowtail, Tuna and
Salmon with Tobiko)

TAMAKI (COOKED HAND ROLL)

CALIFORNIA 7.50
(Avocado, Cucumber, Crab)

SPICY CALIFORNIA 7.50

SPICY CRAB 6.50

SALMON SKIN* 7.95
(Grilled Salmon Skin,
Avocado, Cucumber
and Yamagobo)

CRYSTAL SHRIMP 7.50

COOKED SCALLOP* 7.95

VEGETABLE ROLLS

FRESH VEGGIE 8.50
(Bean Sprouts, Cucumber,
Avocado, Yamagobo and
Inari)

ST. PATRICK ROLL 8.00
(Steamed Asparagus and
Cucumber, wrapped in
Avocado)

MT. ROSE ROLL 9.95
(Asparagus and Cucumber
wrapped in Avocado,
Lemon, Sweet Sauce and
Unagi Sauce)



Maguro (Tuna)



Hamachi (Yellowtail)



Ikura (Salmon Roe)



Spicy Tuna Hand Roll



Fresh Veggie Hand Roll



Rainbow Hand Roll



Scallop Hand Roll

* Please allow additional preparation time

One hour time limit for all-you-can-eat sushi • Customers will be charged for any remaining rice • \$1 to add Soy Paper to any roll
Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

RIM SUSHI

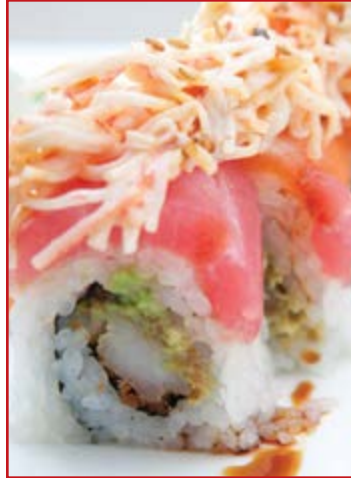
First come, first served. Please eat all your rice.

All You Can Eat Sushi: \$31.95 | Children under 10: \$22.95

Miso soup and cucumber salad or seaweed salad included. Sashimi not included.

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RAW & COOKED LONG ROLLS



Mountain Roll



Rainbow Roll



Volcano Roll

RAINBOW DELUXE 11.95
(Crab, Cucumber, and Avocado wrapped in Salmon, Tuna, Yellowtail and Tobiko)

SPICY TUNA 9.50

ARIZONA 9.50
(Yellowtail and Green Onions with Tobiko)

CALIFORNIA 7.75
(Avocado, Cucumber and Crab)

CALIFORNIA DELUXE 8.25
(Avocado, Cucumber and Crab, topped with Tobiko)

PHILADELPHIA ROLL 8.50
(Smoked Salmon, Avocado and Cream Cheese)

ROCK 'N' ROLL 9.75
(Eel and Avocado)

CRYSTAL SHRIMP 8.50

SPECIAL ROLLS

RIM SPECIAL 12.95
(Spicy Tuna and Mango wrapped with Smoked Salmon, Tuna and Yellowtail with Sweet Sauce, Ponzu Sauce and Garlic Sauce)

GSR ROLL 14.50
(White Tuna, Tempura Bits, Seared Scallops, Jalapeño and Tobiko with Garlic Sauce and Sweet Sauce)

SPIDER ROLL* 13.50
(Deep Fried Soft Shell Crab with Cucumber and Avocado)

BUDDHA ROLL 13.50
(Spicy White Tuna, Avocado, and Macadamia Nuts wrapped in Eel and Kiwi in Sweet Sauce and Spicy Mayonnaise)

SPECIAL ROLLS (CONT.)

PYRAMID ROLL 13.50
(Crystal Shrimp, Jalapeño and Cucumber with Yellowtail and Avocado with Sweet Sauce)

49er ROLL 10.95
(Tobiko and Avocado wrapped in fresh Salmon and Lemon)

DRAGON ROLL 13.50
(Ebi Tempura wrapped Eel and Avocado with Unagi Sauce and Sweet Sauce)

HAMACHI TEMPURA ROLL* 13.50
(Yellowtail, Green Onions and Tempura wrapped with Soybean Paper)

CATERPILLAR ROLL 9.50
(Eel and Cucumber wrapped with Avocado and Sweet Sauce)

MOUNTAIN ROLL 13.95
(Crystal Shrimp and Avocado with Tuna, Salmon, Hamachi, Crab Mix and Unagi Sauce)

VOLCANO ROLL 13.95
(Spicy Tuna and Green Onion with Tuna, Hamachi, Salmon, Unagi Sauce, Hot Sauce and Spicy Mayonnaise)

TIGER ROLL 10.95
(Ebi Tempura with Shrimp and Avocado outside and Spicy Sauce on top and Spicy Mayonnaise)

SIMPLY THE BEST 13.50
(Crystal Shrimp, Avocado, Crab Mix and Jalapeño with Spicy Tuna, Green Onion, Unagi Sauce and Hot Sauce)

GODZILLA ROLL* 11.95
(A Tempura Roll with Chopped Hamachi and Spicy Mayonnaise with Unagi Sauce, Hot Sauce and Green Onion)

HAPPY SUMO* 10.50
(Deep Fried Salmon, Cream Cheese and Jalapeño with sliced Lemon and Unagi Sauce)



Dragon Roll



Simply The Best



Happy Sumo

* Please allow additional preparation time

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RIM SPECIALTY DRINKS

RIM-TINI	\$10
Vodka, Cherry Vodka, Malibu Rum, Cranberry Juice, Lime Juice	
SAKE-TINI	\$10
Gekkeikan Sake, Mandrin Vodka	
LYCHEE MARTINI	\$11
Vodka, Triple Sec, Lychee Purée	
BLUE ZEN	\$11
Citroen Vodka, Malibu Rum, Blue Curaçao, Pineapple Juice	
ORIENTAL EXPRESSION	\$11
Vodka, Lychee Purée, Pineapple Juice, Pomegranate Purée	
LYCHEE RASPBERRY BELLINI	\$12
Brut champagne, Lychee Purée, Raspberry Liqueur, Pomegranate Purée	
GINGER MARGARITA	\$10
Tequila, Sweet & Sour, Fresh Ginger, Lime Juice, Triple Sec, Orange Juice	
PINEAPPLE MOJITO	\$10
Rum, Simple Syrup, Pineapple, Fresh Mint, Splash of Soda, Pineapple Juice	
LEMONGRASS LEMON DROP	\$11
Vodka, Splash of Grapefruit Juice, Fresh Lemongrass, Sweet & Sour, Lemonade	
CANTON COCKTAIL	\$11
Ginger Liqueur, Soda, Fresh Kiwi, Lemon Juice	

BEER

Tsingtao (China)	\$6
Sapporo (Japan)	\$6
Kirin (Japan)	\$6
Asahi Draught	\$8
Coors Light	\$5
Budweiser	\$5
Bud Light	\$5
Sierra Nevada Pale Ale	\$6
Corona	\$6
Blue Moon	\$6
Sharp's (non-alcoholic)	\$5

WATER

San Pellegrino (Sparkling) - 1 liter	\$7
Fiji (Still) - 500 ml	\$4

JUNMAI SAKE

Superior Pure Rice Sake

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from dry and sharp to soft and rounded, and much attention is paid to their balance and structure. Many people prefer Junmai labels to more expensive sakes because of their easy drinkability.

MASUMI OKUDEN KANTSUKURI "MIRROR OF TRUTH"

Glass \$9 • Bottle (24 oz.) \$56

Comfortingly familiar, surpassingly smooth

"YOSHINOAWA ECHIGO"

Glass \$8 • Bottle (24 oz.) \$37

Cake and cookie dough aromas give way to tones of ripe fruit

AKITABARE KOSHIKI JUNZUKURI "NORTHERN SKIES"

Glass \$9 • Bottle (24 oz.) \$55

Pleasingly dry and quite mild, a well crafted traditional sake

JUNMAI GINJO SAKE

Premium Sake

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the Ginjo designation, a sake must use rice that has been milled down to 60% of its original size prior to streaming. In practice, many have a polished ratio of 50%.

DEWASANSAN "GREEN RIDGE"

Glass \$11 • Bottle (24 oz.) \$68

Mellow, green apple tartness

DEWAZAKURA IZUMI JUDAN "TENTH DEGREE"

Glass \$10 • Bottle (24 oz.) \$62

A potent Ginjo for martini fans, crisp and bone dry

DEWAZAKURA OKA "CHERRY BOUQUET"

Glass \$9 • Bottle (24 oz.) \$58

Smooth and crisp cherry finish

WEEKLY SAKE SAMPLER

We feature a sampling
of great sakes every week!
Set of three \$14

JUNMAI DAIGINJO SAKE

Subtly & Finesse / Ultra Premium Sake

Daiginjo sakes take the rice-polishing percentage down to 50% or less. They are made in smaller quantities and rely more on traditional methods. Flavor and aroma profiles tend to be fuller than with Ginjos, and exceptional labels display both complexity and finesse.

DEWAZAKURA MINI DAIGINJO "SAKURA BOY"

Small Bottle (10 oz.) \$29
Smooth and sexy, wide range of foods

HOYO KURA NO HANA "FAIR MAIDEN"

Glass \$11 • Bottle (500 ml) \$55
Cake and cookie dough aromas
give way to tones of ripe fruits

MASUMI YUMEDONO "MANSION OF DREAMS"

Bottle (24 oz.) \$140
Lovely at first sip and multi-layered
with a perfect finish

SPECIALTY SAKES

New & Different

In addition to their Junmai, Ginjo and Daiginjo labels, breweries also produce specialty sakes. Some, such as Nama, or unpasteurized sakes, are available only at certain times of the year. Others, such as the popular low-alcohol "Kome Kome", possess flavor profiles distinctly different from traditional sakes.

KAMOIZUMI NIGORI GINJO (CLOUDY) "SUMMER SNOW"

Glass \$9 • Bottle (17 oz.) \$52
Lively, voluptuous, a deluxe
label for Nigori fans

KAMOIZUMI KOME KOME "KOME KOME"

Glass \$9 • Bottle (17 oz.) \$52
Sweet, crisp, light sake like a
Riesling with low alcohol

HOT SAKE

GEKKEIKEN

Carafe 4 oz. \$6 / 8 oz. \$11

WINE BY THE GLASS

Tintero Moscato d'Asti	\$10
Butter Chardonnay	\$11
Kendall Jackson "Vintner's Reserve" Chardonnay	\$9
The Crossings Sauvignon Blanc	\$10
Costal Vines Pinot Grigio	\$11
Bex Riesling	\$9
Kendall Jackson Cabernet Sauvignon	\$12
Rodney Strong Cabernet Sauvignon	\$10
Pundit Syrah	\$12
Rodney Strong Merlot	\$11
Meiomi Pinot Noir	\$12
Beringer White Zinfandel	\$7
Kinsen Plum	\$8

WINE BY THE BOTTLE

BUBBLY

Freixenet Carta (187 ml)	\$7
Domaine Chandon Brut Rosé (187 ml)	\$12
Domaine Chandon Brut	\$33
Moët & Chandon "Imperial"	\$85
Iron Horse Aureole Cuvee	\$60
Moët & Chandon "Dom Perignon"	\$275
Louis Roderer "Cristal," Brut Reims	\$315

WHITE

Tintero Moscato d'Asti	\$36
Coastal Vines Pinot Grigio	\$40
Ruffino Lumina Pinot Grigio	\$44
Kendall Jackson "Vintner's Reserve" Chardonnay	\$32
Butter Chardonnay	\$40
Rombauer Chardonnay	\$65
Bex Riesling	\$32
The Crossings Sauvignon Blanc	\$36

BLUSH

Beringer White Zinfandel	\$26
Kinsen Plum	\$28

RED

Duckhorn "Decoy" Cabernet Sauvignon	\$45
Jordan Cabernet Sauvignon	\$95
Kendall Jackson Cabernet Sauvignon	\$37
Rodney Strong Cabernet Sauvignon	\$32
Rombauer Merlot	\$65
Silver Oak Cabernet Sauvignon	\$155
Whitehall Lane Merlot	\$45
Annabella Merlot	\$32
Rodney Strong Merlot	\$36
Four Graces Pinot Noir	\$54
Scott Harvey "Inzinertor" Zinfandel	\$34
Anna Bella Pinot Noir	\$32
Pundit, Syrah	\$52
Meiomi, Pinot Noir	\$32