

# Café Américain



## Wine List

L  
I  
G  
H  
T  
  
M  
E  
D  
I  
U  
M  
  
H  
E  
A  
V  
Y

Whites	Glass	Bottle
<b>Pighin Pinot Grigio, Italy</b>	<b>7.50</b>	<b>28</b>
<b>Riff Pinot Grigio, Cal</b>	<b>7.50</b>	<b>28</b>
<b>Pine Ridge Chenin Blanc/Viognier, Cal</b>	<b>7.75</b>	<b>30</b>
<b>Bernard Griffin Riesling, Washington</b>	<b>7.50</b>	<b>28</b>
<b>Yali Sauvignon Blanc, Chile</b>	<b>7.50</b>	<b>28</b>
<b>Castle Rock Sauvignon Blanc, Cal</b>	<b>7.50</b>	<b>28</b>
<b>Kendall Jackson Chardonnay, Cal</b>	<b>8.00</b>	<b>32</b>
<b>Carneros Highway Chardonnay, Cal</b>	<b>8.00</b>	<b>32</b>
<b>Butternut Chardonnay, Cal</b>	<b>8.00</b>	<b>32</b>
<b>Rutherford Ranch Chardonnay, Cal</b>	<b>8.00</b>	<b>32</b>
<b>Decoy Chardonnay, Cal</b>	<b>8.00</b>	<b>32</b>
Reds	Glass	Bottle
<b>Parker Station Pinot Noir, Cal</b>	<b>8.00</b>	<b>32</b>
<b>O.P.P. Pinot Noir, Oregon</b>		<b>45</b>
<b>White Hart Pinot Noir, Cal</b>		<b>42</b>
<b>Clos Du Bois Pinot Noir, Cal</b>	<b>8.00</b>	<b>32</b>
<b>Hahn SLH Pinot Noir, Cal</b>	<b>8.50</b>	<b>38</b>
<b>Herron Merlot, Cal</b>	<b>8.00</b>	<b>32</b>
<b>Bodegas Sottano Malbec, Argentina</b>	<b>7.75</b>	<b>30</b>
<b>Reunion Malbec, Argentina</b>	<b>7.75</b>	<b>30</b>
<b>Angels &amp; Cowboys Red Blend, Cal</b>		<b>45</b>
<b>Highway 12 Blend, Cal</b>	<b>8.50</b>	<b>38</b>
<b>Lapis Luna Moon Eyes Cabernet, Cal</b>	<b>8.50</b>	<b>38</b>
<b>Decoy Cabernet, Cal</b>		<b>40</b>
<b>Smith &amp; Hook Cabernet, Cal</b>	<b>8.50</b>	<b>38</b>
Sparkling	Glass	Bottle
<b>Korbel Brut</b>		<b>30</b>
<b>Moet &amp; Chandon</b>	<b>10/split</b>	
<b>House Champagne</b>		<b>18</b>
House Wine	Glass	Bottle
<b>Chardonnay, Cabernet Sauvignon</b>	<b>6.75</b>	<b>32</b>
<b>Merlot, White Zinfandel</b>		

All wines by the glass are \$6 during happy hour Monday thru Friday 11am-6:30pm)