

M | STREET BAR & GRILL

5 for \$25

EOS Sauvignon Blanc, Paso Robles

Fruit basket explosion, highlighted by tropical fruit flavors and finishing with crisp acidity of citrus and subtle hints of Smokey oak

Veramonte Pinot Noir, Chile

Bright cherry and strawberry flavors balance with rich, mouth-filling texture and a lush finish.

Tin Roof Chardonnay, California

Fresh Apple & Citrus flavors

Nieto Cabernet Sauvignon, Argentina

This is an intense, deeply colored red wine with deep aromas dominated by red berries. (Recommended by Reader's Digest)

Lawson Ranch Cabernet Sauvignon,

Monterey

A nice example of Southern Monterey Cabernet; medium bodied & very approachable with generous, dark berry flavors.

Wine by the Glass

White Wine

Laboure-Roi Chardonnay, France \$8

Santa Isabel Chardonnay/Viognier, Argentina
\$8

Clean Slate Riesling, Germany \$9

Root 1 Sauvignon Blanc, Chile \$9

Due Torri Pinot Grigio, Italy \$9

Sweet Blush Wine

Kenwood Yulupa White Zinfandel, Sonoma \$7

Red Wine

Cielo Merlot, Italy \$8

Shoo Fly Shiraz, Australia \$9

Root 1 Cabernet Sauvignon, Chile \$9

Robert Mondavi Pinot Noir, CA \$9

LOT 205 Zinfandel, CA \$9

San Quirico Chianti, Italy \$12

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Sparkling Wine & Champagne

Domaine St.Michele Brut, CA \$36

Nicely balanced, Brut is not too dry and not too sweet. This crisp and jazzy wine delivers delicate apple and citrus characteristics with a fresh, light tastiness

Zardetto Private Cuvee Brut, Italy \$39

Blends Chardonnay & Muscat with prosecco grape, showing floral & peach aromas with hints of citrus.

Wine Advocate: 86 points

Piper Hiedsieck Brut, France \$88

The majority of the blend is Pinot Noir. This Champagne is lively & fresh with more mature of pineapple, nutmeg, white pepper & Oriental zest.

Sweet Blush Wine

Kenwood White Zinfandel, Sonoma \$29

The bright, refreshing flavors make it an ongoing favorite among many wine drinkers. Ripe strawberry and watermelon fruit flavors with a hint of spice accent this crisp, salmon-hued White Zinfandel

White Wine

Medium-Light

Laboure -Roi Chardonnay, France \$29

Taste Ripe, soft Fruit Flavors, but a firm finish
Hors d'oeuvres, Fish & Pasta

Veramonte Chardonnay, Chile \$36

Luscious tropical & pear flavors with a refreshingly crisp backbone supporting its rich finish

Best Value & Recommended by Wine Spectator
Crab, Grilled Chicken, Fish

Root 1 Sauvignon Blanc, Chile \$35

Dry & Fruity, Tropical Aromas of grapefruit, lime & pineapple and a hint of minerality with crisp acidity & a fresh finish

4Star from "Restaurant Wine"
Chicken, Grilled Fish, Seafood, Pasta

Neil Ellis Sauvignon Blanc, South Africa \$36

Displays nice herb & lime aromas & flavors, with good richness to the straw & grapefruit notes that comes in on the end.

Wine Spectator: 87 points
Seafood, scallops, shrimp, and whitefish.

Clean Slate Riesling, Germany \$35

Refreshing & crisp with peach & lime notes with hint of minerality & zesty acidity.

Bronze Medal - 2008 San Francisco Wine Competition
Spicy Food, Seafood, Poultry & Pork

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Medium

Due Torri Pinot Grigio, Italy \$34

Fresh, Fruity nose & a brilliant, pale straw color. The taste is clean with a mouth-filling texture & a crisp finish
Wine Enthusiast® 88 Points
Seafood, Shellfish, Seafood Pasta

Massi Masianco Pinot Grigio, Italy \$47

Attractive flower-fresh and ripe-fruit nose. The Verduzzo grapes ensure complexity and the Pinot Grigio grapes give their usual freshness on the palate. 75% Pinot Grigio & 25% Verduzzo.
Aperitif, Hors d'oeuvres, Fish, White Meat

Santa Isabel Viognier/Chardonnay, Argentina \$30

Spiced pear, golden apple & vanilla, stainless steel fermenting & aging make this a refreshing white wine.
Salads, Seafood, White Meats & Creamy Sauces

Full-Body

Schloss Haltbturn Gruner Vetliner, Austria \$36

Floral crisp & dry 100% Gruner Veltliner from Schloss Haltburn Koenigsegg Burgenland, Austria. Brilliant green yellow.
Wine Spectator: 89 points
Vegetables, salads and fish.

Domaines Schlumberger Pinot Blanc, France \$47

ORGANIC: Refreshing, with racy, but not over the top, fruit, Pinot Blanc is all about finesse and elegance.
Salads, Oysters, fish with sauce and white meats

Red Wine

Medium

Flying Fish Merlot, Washington State \$40

Juicy & Complex with aromas & flavors of plum, cherries & oak
Wine Spectator: 87 points
Grilled Meats & Vegetables, Pizza & Burgers

Cielo Merlot, Italy \$32

Soft berry and cassis flavor.
Rated Best Value Wine of the Year
Grilled Meats, Pizza & Burgers

Aquinas Cabernet Sauvignon, Napa Valley \$37

From the first sip, this wine reveals enveloping flavors of currant, more blackberries, black olives, tobacco, and toasted walnuts.
Steak, Pork, Penne pasta, sautéed wild mushrooms, arugula,

Root 1 Cabernet Sauvignon, Chile \$35

Black cherry & plum flavors with notes of vanilla & toffee.
Silky tannins & a long finish.
Bronze Medal – 2008 San Francisco Wine Competition
Grilled Red Meats, Mediterranean Food

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San Quirico Chianti, Italy \$46

ORGANIC: 100% organically grown Sangiovese grapes, shows cherries & violets on the nose. Full & round on the palate with balanced acidity & exceptional drink ability.
Pasta, Roasted Red or White Meats, Risottos, Sausages

Santa Julia Malbec, Argentina \$34

ORGANIC: A good body, with sweet tannins and well balanced by acidity. A lingering and complex finish
Meat or Pasta

Cono Sur Pinot Noir, Vision Chile \$42

Fresh, Elegant And Aromatically Intense, This Wine Is Everything A Good Pinot Noir Should Be, And More.
Vegetarian, Chicken, Pork

Robert Mondavi Pinot Noir, CA \$36

This wine supple, silky, berry and cherry jam flavors display a zesty black pepper spiciness in the bright, crisp finish.
Grilled salmon, chicken, lighter pork

Medium – Full Body

Shoo Fly Shiraz, Australia \$36

Spicy dark berry fruit and earthy mint jump from the glass with well-structured tannins and a juicy finish.
Wine Advocate: 87 points. Wine Spectator: 87 points.
Pizza, Beef or Wild Mushrooms

Yalumba Shiraz/Viognier, Australia \$39

Berry-rich mid-palate fruits with a soft even texture and fine tannin finish.
Wine Advocate: 87 points
Pork, Beef, dishes with mild spice.

LOT 205 Zinfandel, CA \$37

Spice aroma, Raspberry jam flavor
NY Times Favorite Value
Meat or Pasta

Montesierra Tempranillo/Merlot, Spain \$39

ORGANIC: A 50/50 Blend organically grown grapes with intense aromas of red fruits & violets that extend to the palate.
Grilled Meats & Vegetables & Cheeses

Full Body

LaViolette Syrah, France \$39

Tasty red mixes roasted plum, boysenberry & spicy notes with tangy acidity & light tannins, with a moderate finish
(Wine Spectator 86 points)
Red Meats & Lamb

For your Private party, **HOLIDAY PARTY**,
After Work Gathering, Birthday or just
drinks with Friends, Reserve our **21M Lounge**

Drink responsibly; you must be 21 years of age to consume
Alcoholic Beverages

Drinking Alcoholic Beverages during Pregnancy can cause Birth
Defects