

crush

WINE BAR

WHITE

Piquitos Moscato Spain \$6

*Delicate, lightly effervescent, easy-drinking Btl \$16**

Bellamico Moscato Italy \$7

*Fresh and refreshing, fruity, smooth and light Btl \$18**

Montinore Borealis White Blend Willamette Valley \$10

Gewurtraminer/Muller-Thurgau/Riesling/Pinot Gris Btl \$24

MaryHill Winery Riesling Columbia Valley \$7

*Classic semi-sweet with candied lemon and citrus Btl \$19**

Giocato Pinot Grigio Slovenia \$9

*Medium-bodied with ripe pear, apricot blossom Btl \$20**

Green Eyes Gruner Veltliner Austria \$8

*Fruity, fresh, with crisp acidity Btl \$17**

The White Doe California \$10

*Chenin Blanc with Viognier, silky, white peach Btl \$25**

Giocato Sauvignon Blanc Slovenia \$9

*Smooth, medium-bodied, notes of melon, pear Btl \$20**

Glazebrook Sauvignon Blanc New Zealand \$10

*Fresh grapefruit, bright minerality and acidity Btl \$24**

Franklin Tate Chardonnay Australia \$10

*Fresh, bright, with vanilla and citrus Btl \$24**

Montoya Chardonnay Monterey County \$10

*Smooth, creamy, buttery, toasty oak classic Btl \$24**

ROSE' and SPARKLING

Michel Torino Rose' Argentina \$9

*100% Malbec, Velvety with strawberry notes Btl \$22**

Les Trois Corrones Rose' France \$8

*Grenache/Cinsault/Syrah, Full-flavored, berry Btl \$17**

Marc Roman Rose' France \$8

*100% Syrah, Fruity and full with a dry finish Btl \$17**

Blanc de Bleu Brut Cuvee Sparkling, California \$10

*Beautiful blue bubbles, dry with a hint of blueberry Btl \$24**

Carnevale Prosecco Italy \$9

*Well-rounded and slightly sweet, long finish Btl \$20**

FLIGHTS Enjoy 1.5-2 ounce of each varietal

Red Pinot Noir/Merlot/Cabernet/Zinfandel \$15

White Riesling/Pinot Grigio/Chardonnay/Sauv Blanc \$15

Sparkling Prosecco/Blue Sparkling/Spumante \$16

Sweet \$14 Moscato/Riesling/Rose'/Dornfelder \$15

Port Ruby/White/10-Yr and 20-Yr Tawny \$29

Create –Your-Own Flight starting at \$15

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RED

PJ Valckenberg Dornfelder Germany \$8

*Chilled, lightly sweet with notes of cherry, vanilla Btl \$17**

Five Rivers Pinot Noir California \$8

*Bright acidity, notes of strawberry and cherry Btl \$18**

Cherry Pie Cherry Tart Pinot Noir California \$13

*Silky and delicate, flavors of cherry and berry Btl \$30**

Campos Reales Tempranillo Spain \$9

*Bright, with red fruit aromas of strawberry Btl \$20**

Peirano Estate Merlot Lodi \$9

*Rich flavors of raspberry, cocoa and toasted oak Btl \$19**

Melini Borghi d'Elsa Chianti Italy \$8

Sangiovese blend, bright berry and candied cherry Btl \$19

Battle Axe Malbec Argentina \$10

*Well-structured with plum, blackberry, pepper Btl \$24**

Paxis Douro Red Portugal \$8

*Touriga Franca/Nacional/Roriz, fruity with spice Btl \$19**

Chateau Floreal Laguens Bordeaux France \$10

*Approachable, blackberry, raspberry and vanilla Btl \$25**

Ca'Momi Rosso di Napa Red Blend California \$8

*Cabernet/Zin/Merlot Notes of blackberry Btl \$19**

Pedroncelli Cabernet Dry Creek Valley \$12

*Structured tannin, jammy blackberry, oak Btl \$20**

Mettler Estate Cabernet Lodi \$14

*Elegantly plush and bold, black cherry and spice Btl \$30**

Domaine Aime' Cabernet Franc France \$9

*Ruby red fruit with good structure, long finish Btl \$21**

Heavyweight Knockout Red Blend California \$9

*Zin/Petite Syrah/Syrah; dark, rich berry, satin finish Btl \$22**

Sin Zin Zinfandel Alexander Valley \$10

*Elegant, balanced, with black cherry and spice Btl \$22**

Cycles Gladiator Petite Syrah Central Coast \$9

*Complex, flavors of dark fruit and blueberry Btl \$20**

PORT / MADEIRA

Qunita Dos Murcas 10-Year Tawny Port Portugal \$15

*Elegant, oaked. notes of hazelnut, vanilla Btl \$68**

Smith Woodhouse Lodge Reserve Porto Portugal \$13

*Lush and smooth, red fruit and dried apricot notes Btl \$30**

Barros 20-Year Tawny Port Portugal \$16

Flavorful of dried figs and dates, toasted oak Btl \$69

Justino's 10-Year Old Madeira Malvasia Portugal \$17

89 Point madeira, dry, caramel and buttered pecan \$85

***Bottles available to take with you, or you may enjoy your bottle purchase at crush for a corkage/service fee of just \$7.**