

WINE LIST

Red Wines		Club Wines	
Big Papa Cabernet	\$70	Eléni Syrah	\$60
Tough Guy Red Blend	\$60	Knight Commander	\$60
Jolie Bouche Syrah	\$50	Malbec	\$55
Ceidleigh Syrah	\$50	Nana Red Blend	\$50
Paulie Red Blend	\$40		
Final-Final Red Blend	\$40		
		Estate Wines	
		Estate Petit Verdot	\$55
		Estate Cabernet Franc	\$55
		Estate Grenache	\$50
		Estate Upright Merlot	\$50
		Oldfield Estate Rosé	\$26
		Cans 4-pack	
Angie Blanc de Blancs	\$50	Sparkling Rosé	\$29
Lola Chardonnay	\$38	Sparkling White.	\$29
Adrienne Chenin Blanc	\$34		
Penelope Roussanne	\$35		
Feral Sauv. Blanc	\$25		
Evergreen Riesling	\$24		



Customer Information

NAME	
EMAIL	
PHONE	
ADDRESS	
STATE	ZIP
<input type="checkbox"/> SIGN-UP TEXT ALERTS	
<input type="checkbox"/> SIGN-UP FOR NEWSLETTER	

90+ Point Wines,
Experience EFESTĒ



Current Offerings



Blowout Savings

HARVEST SPECIAL

Ceidleigh & Evergreen

Buy 6
Club: 35%
Retail: 15%

Buy 12:
Club: 40%
Retail: 20%

Evergreen
'22 Riesling

93
PTS
Owen Bargreen

Ceidleigh
'20 Estate Syrah

92
PTS
Wine Enthusiast



Club Exclusive

'20 Upright Estate Merlot, '20 Estate Cabernet Franc
'20 Nana Red Blend, '20 Eleni Syrah
'20 Knight Commander Syrah / Viognier

Club Saves 30% on 12 | 25% on 6

Join the club for best pricing.



**JOIN THE
WINE CLUB**



FOOD MENU

MARCONA ALMONDS | \$9

OLIVE OIL FRIED ALMONDS W/ SEA SALT

CRISPY ONION CHILI

MEDITERRANEAN HUMMUS DIP | \$16

MARINATED FETA, OLIVES, CUCUMBER,
ROASTED PEPPER W/ HERBED PITA CHIPS

BAKED CHEESE | \$12

W/ MARINARA DIP AND GRAPES

CHEESE PLATE | \$25

DOMESTIC AND IMPORTED CHEESES
SERVED W/ CRACKERS & DRIED FRUITS

CHARCUTERIE PLATE | \$25

CURED MEATS, OLIVES & PICKLES, MUSTARD
MEAT ONLY SERVED W/ CRACKERS

ANTIPASTO PLATE | \$26

CURED MEATS, CHEESES, OLIVES & PICKLED
VEGGIES SERVED W/ CRACKERS

EFESTĒ PIZZA

10" PIZZA \$18

MEATZA

RED SAUCE, MOZZARELLA, PARM, PEPPERONI,
ITALIAN SAUSAGE, AND PROSCIUTTO

MARGHERITA

RED SAUCE, FRESH MOZZARELLA,
TOMATOES, AND BASIL

PANCETTA PIZZA

CARMELIZED ONION JAM, CRISPY PANCETTA,
SAGE, GRUYÈRE AND MOZZARELLA CHEESE

WEEKEND SPECIALS

SPICY SAUSAGE, APPLE & GORGONZOLA PIZZA | \$20

WHITE SAUCE, SPICY SAUSAGE, APPLES, AND
GORGONZOLA

ROASTED BUTTERNUT, CARAMELIZED ONION & BRIE PIZZA | \$20

FRESH SAGE, ROASTED BUTTERNUT SQUASH,
CARAMELIZED ONION, & BRIE W/ BALSAMIC
GLAZE

BAKED CAMEMBERT | \$16

PHYLLO-WRAPPED CAMEMBERT CHEESE
WITH WARM YELLOW-PLUM GINGER SAUCE.
SERVED WITH GOURMET CRISPS.

FRESH CAPRESE TOWER | \$16

HEIRLOOM TOMATOES, BASIL, FRESH
MOZZARELLA, AND BALSAMIC GLAZE

SMOKED SALMON DIP | \$16

SMOKED SALMON, CREAM CHEESE,
SHALLOTS, LEMON, DILL, TOPPED WITH
FRESH CAPERS. SERVED W/ CROSTINI,
CUCUMBERS, AND CARROTS.

ASSORTED BEER 12 OZ CAN

BOSK PILSNER | \$8

BOSK IPA | \$8



<- Scan to follow us and
keep up to date with events
and specials.

TODAY'S 6 WINE LINE-UP



Lola

'21 CHARDONNAY
WAHLUKE SLOPE AVA

\$13

\$38

This wine delivers vibrant flavors
of lemon zest and butterscotch,
complemented by a creamy
texture and fruity character, with
a hint of spice on the finish.



90
PTS
2021 Vintage
Wine Enthusiast



Penelope

'22 ROUSSANNE
WHITE BLUFFS AVA

\$13

\$35

You'll smell notes of pear,
banana on the nose. The palate is
light-bodied white grapefruit and
plenty of other citrus flavors.



92
PTS
2020 Vintage
Vinous



Paulie

'21 RED BLEND
WAHLUKE SLOPE AVA

\$13

\$40

Bright wine with cranberry,
raspberry, and iron flavors, a spicy
touch from Mourvèdre. A hint of
new oak contributes to a long,
rounded finish.



91
PTS
2021 Vintage
James Suckling



Knight Commander

'20 SYRAH
RED MOUNTAIN AVA

\$16

\$60

White flowers and apricots
combine with dense blackberry
compote tones aromatically. Soft
and generous with good depth and
concentration, yet showing a
brilliant core of acidity.



93
PTS
2020 vintage
Owen Bargreen



Eléni

'20 SYRAH
RED MOUNTAIN AVA

\$16

\$60

Rich floral notes lead to bold
blackberry and plum flavors,
reflecting the Red Mountain terroir
with a long, expressive finish and
full-bodied mouthfeel.



92
PTS
2021 Vintage
Paul Gregutt



Big Papa

'21 CAB SAUV
WHITE BLUFFS AVA

\$19

\$70

Bold flavors of blackcurrants and
blackberries. The oak program
enhances mouthfeel and softens
the tannin structure, leading to a
lengthy, well-balanced finish.



Tasting \$25, waived with two bottle purchases. Club members receive a complimentary tasting or glass.