WINE LIST

Red Wines		<u>Club Wines</u>	
Big Papa Cabernet Tough Guy Red Blend Jolie Bouche Syrah Ceidleigh Syrah Paulie Red Blend Final-Final Red Blend	\$75 \$60 \$50 \$50 \$42 \$42	_ Eléni Syrah _ Knight Commander _ Malbec _ Nana Red Blend _ Estate Wines	\$60 \$60 \$55 \$50
White Wines Angie Blanc de Blancs Lola Chardonnay Adrienne Chenin Blanc Penelope Roussanne Feral Sauv. Blanc Evergreen Riesling	\$55 \$40 \$34 \$35 \$25 \$24	☐ Estate Petit Verdot ☐ Estate Cabernet Franc ☐ Estate Grenache ☐ Estate Upright Merlot ☐ Oldfield Estate Rosé ☐ Cans 4-pack ☐ Sparkling Rosé ☐ Sparkling White.	\$55 \$55 \$50 \$50 \$26 \$29 \$29



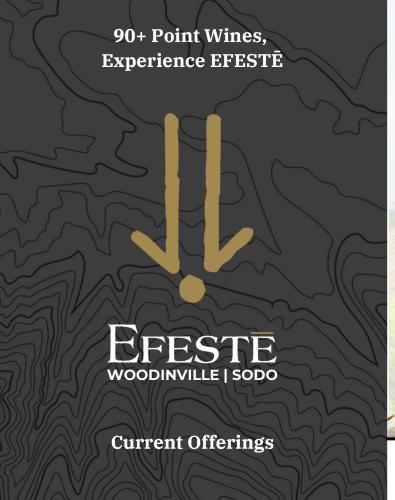
Customer Information

NAME
EMAIL
PHONE
ADDRESS

STATE ZIP

SIGN-UP TEXT ALERTS

SIGN-UP FOR NEWSLETTER



Club Exclusives Spring into Wine Mix & Match Special

6 bottles Save 25% | 12 bottles Save 30%

'20 Upright Estate Merlot, '21 Estate Grenache '20 Ceidleigh Syrah, '20 Jolie Bouche Syrah, '21 Paulie GSM



Save 30% on an additional allocation of your choice!



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

PREMIUM BEER \$8

A ROTATING LINEUP OF 7 TAPS.

ASK YOUR SERVER ABOUT OUR LINEUP. OR TAKE A LOOK AT OUR CHALKBOARD

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 | \$20

CARAMELIZED ONION JAM. CRISPY PANCETTA, SAGE, GRUYÈRE AND MOZZARELLA CHEESE

JUST CHEESE/JUST PEPPERONI | \$20

MONTHLY SPECIALS

CORNED BEEF PIZZA | \$20

A WHITE BASE WITH GRUYERE. **CARAMELIZED ONIONS & SAUERKRAUT**

SPRING PESTO PIZZA | \$20

SPINACH AND ARUGULA PESTO, RICOTTA SALATA. ASPARAGUS. BRUSSELS SPROUTS. AND CASTELVETRANO OLIVES &TOPPED WITH RICOTTA

FINAL FINAL SUBSCRIPTION

3 bottles of Final Final Red Blend, delivered monthly 30% Discount on Final Final. Pay a \$10 flat-rate shipping per shipment. Free shipping on first delivery.

TODAY'S 6 WINE LINE-UP

Experience EFESTĒ 90+ Point Wines



Penelope | \$13

'22 ROUSSANNE WHITE BLUFFS AVA **| \$35**

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





Lola

9 \$13

'21 CHARDONNAY WAHLUKE SLOPE AVA

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



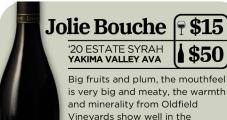


Paulie '21 RED BLEND

WAHLUKE SLOPE AVA

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







EFESTE



Bold flavors of fruit pies, cobbler, berries, allspice, and cinnamon with a remarkable finish and velvety mouthfeel.



2020 Vintage **Wine Enthusiast**







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