

WINE MENU



GLASSES

RED WINE

CARMEL APPELLATION CABERNET SAUVIGNON 2017 - \$13

ELVI HERENZA RIOJA 2018 - SPAIN - \$10

HERZOG SELECTION LES LAURIERS DES ROTHSCHILD 2017 - FRANCE - \$16

SHILOH PRIVILEGE - ISRAEL - \$15

JEZREEL ALFA SPECIAL RESERVE 2017 - ISRAEL - \$22

HERZOG SPECIAL RESERVE ALEXANDER VALLEY CABERNET SAUVIGNON 2017 - CALIFORNIA - \$25

WHITE WINE

GOOSE BAY SAUVIGNON BLANC - NEW ZEALAND - \$13

HAGAFEN ESTATE DRY RIESLING - CALIFORNIA - \$16

GOOSE BAY CHARDONNAY - NEW ZEALAND - \$13

HAGAFEN NAPA VALLEY CHARDONNAY - CALIFORNIA - \$20

LES MARRONNIERS CHABLIS - FRANCE - \$25

KOENIG PINOT GRIS - FRANCE - \$13

OR HAGANUZ AMUKA BLEND 2018 - ISRAEL - \$12

HAGAFEN SAUVIGNON BLANC - \$15

SPARKLING WINE

FREIXENET EXCELLENCIA BRUT CAVA - SPAIN - \$12

SWEET WINE

BARTENURA MOSCATO - ITALY - \$9



WINE MENU



BOTTLES

RED WINE

- CARMEL APPELLATION CABERNET SAUVIGNON 2017 - \$50
- ELVI HERENZA RIOJA 2018 - SPAIN - \$35
- HERZOG SELECTION LES LAURIERS DES ROTHSCHILD 2017 - \$60
- SHILOH PRIVILEGE - ISRAEL - \$55
- JEZREEL ALFA SPECIAL RESERVE 2017 - ISRAEL - \$80
- HERZOG SPECIAL RESERVE ALEXANDER VALLEY CABERNET SAUVIGNON 2017 - \$95
- CHATEAU TOUR SERAN - FRANCE - \$100
- CHATEAU ROLLAN DE BY 2015 - FRANCE - \$100
- HERZOG SPECIAL RESERVE NAPA VALLEY CABERNET SAUVIGNON - CALIFORNIA - \$110
- HERZOG LIMITED EDITION CHALK HILL CABERNET SAUVIGNON - CALIFORNIA - \$225

WHITE WINE

- GOOSE BAY SAUVIGNON BLANC - NEW ZEALAND - \$50
- HAGAFEN ESTATE DRY RIESLING - CALIFORNIA - \$60
- GOOSE BAY CHARDONNAY - NEW ZEALAND - \$50
- HAGAFEN NAPA VALLEY CHARDONNAY - CALIFORNIA - \$80
- LES MARRONNIERS CHABLIS - FRANCE - \$95
- KOENIG PINOT GRIS - FRANCE - \$50
- OR HAGANUZ AMUKA BLEND 2018 - ISRAEL - \$45
- HAGAFEN SAUVIGNON BLANC - \$55

SPARKLING WINE

- FREIXENET EXCELLENCIA BRUT CAVA - SPAIN - \$45
- DRAPPIER - FRANCE - \$130

SWEET WINE

- BARTENURA MOSCATO - ITALY - \$30





WINE NOTES

NOT JUST THE WHAT,
BUT THE WHY.

COMPILED BY:
SOMMELIER ARI LOCKSPEISER
OF AY WINES



WINE NOTES



SKEWERS

BEEF & POTATO

(WHITE) HAGAFEN NAPA VALLEY CHARDONNAY

This nicely made oaky chard can stand up to the meat

(RED) SHILOH PRIVILEGE

Great compliment to the meat

MARINATED CHICKEN

(WHITE) GOOSE BAY SAUVIGNON BLANC

Many green/hay notes in the wine that will go with the thyme flavor in the chicken

(RED) ELVI HERENZA RIOJA 2018

A lighter fruitier red with the chicken dish.

VEGETABLE

(WHITE) KOENIG PINOT GRIS

This is a nice selection due to its higher acid and not overpowering flavors. Will complement the vegetables nicely

(RED) ELVI HERENZA RIOJA

The earthiness of the vegetables will go great with the deep Spanish notes

SALMON TERIYAKI

(SPARKLING) FREIXENET EXCELLENCIA BRUT CAVA

Sparkling is a great choice here the acids will cut through the sweetness of the dish and you will love the bubbles

(RED) CHATEAU TOUR SERAN

The delicate earthy flavors of the salmon will pair nicely with the earthiness of the wine.

(WHITE) GOOSE BAY SAUVIGNON BLANC

I love the brightness in this wine, that will just make the fish sing.



WINE NOTES



FROM THE
SMOKER/GRILL

BALA-BALA

(WHITE) LES MARRONNIERS CHABLIS

This white has beautiful complexity and a wonderful lemon lime flavor that will pair wonderfully with the burger.

(RED) CHATEAU ROLLAN DE BY

The complexity of the wine will do wonders for this dish.

OUTLAW

(WHITE) HAGAFEN SAUVIGNON BLANC

This crisp and light wine will cut through the juiciness of the food.

(RED) CHATEAU ROLLAN BY 2015

I love how complexity of flavors blend with the french wine and the burger.

COWBOY TAILGATE

(WHITE) HAGAFEN NAPA VALLEY CHARDONNAY

This nicely made oaky chard can stand up to the meat

**(RED) HERZOG SELECTION LES LAURIERS DES ROTHSCHILD
2017**

This is a lighter red from Bordeaux but still silky and fruity that will pair well with the burger

CITRON DRAGON BURGER

(WHITE) GOOSE BAY CHARDONNAY

This exciting chardonnay from new Zealand will be able to stand up to the juiciness of the burger.

(RED) CARMEL APPELLATION CABERNET SAUVIGNON

I like fruity israeli cabs with burgers as the full flavor of both pair well together.



WINE NOTES



50/50 BURGER

(WHITE) OR HAGANUZ AMUKA BLEND

The lamb has depth of flavor as does this wine. It will be flavors galore with this pairing

(RED) HERZOG SPECIAL RESERVE ALEXANDER VALLEY CABERNET SAUVIGNON 2017

The cab has wonderful fruit and full body flavors that will stand up to the burger and blend flavors beautifully.

CLUCK N' WAFFLE

(WHITE) GOOSE BAY CHARDONNAY

Medium bodied and will go well with the in between of the salty chicken and sweet waffle

(RED) SHILOH PRIVILEGE

This wine has so much fruit flavor that it will pair well with the sweet and salty in the dish.

CITRON 8 OZ. BURGER

(WHITE) OR HAGANUZ AMUKA BLEND

Big fan of the complexity of the flavors in this wine that will layer the flavors into the food

(RED) CHATEAU TOUR SERAN

I'm a big fan of french wine with burgers as the medium heaviness of the meat matches well with the wine.

SMOKED SLICED BBQ BRISKET OR PASTRAMI

(WHITE) HAGAFEN NAPA VALLEY CHARDONNAY

You need a wine here to stand up to the BBQ and this chardonnay will do it

(RED) JEZREEL ALFA SPECIAL RESERVE 2017

This Syrah based blend will match smoky with smoky

SMOKED SLICED BBQ TURKEY

(WHITE) HAGAFEN SAUVIGNON BLANC

Yes its a lighter wine but the turkey is a lighter protein so it will match well

(RED) CHATEAU ROLLAN DE BY 2105

This fruity red has a lighter alcohol content and an earthiness that will go well with this dish



WINE NOTES



CILANTRO-LIME GRILLED SLICED STEAK

(WHITE) HAGAFEN ESTATE DRY RIESLING

This wine has some good body and dryness that will pair with the steak and also has lime flavors to complement the lime flavor in the dish

(RED) CHATEAU ROLLAN DE BY 2015

The earthiness of the steak will go well with the earthiness of the wine

SMOKED BEEF RIB

(WHITE) HAGAFEN NAPA VALLEY CHARDONNAY

You need a wine here to stand up to the BBQ and this chardonnay will do it.

(RED) HERZOG LIMITED EDITION CHALK HILL CABERNET SAUVIGNON

The smokiness in the food will be matched with the fruitiness of the wine and each will add to the other.

SMOKED BBQ HALF CHICKEN

(WHITE) HAGAFEN NAPA VALLEY CHARDONNAY

You need a wine here to stand up to the BBQ and this chardonnay will do it.

(RED) JEZREEL ALFA SPECIAL RESERVE 2017

This Syrah based blend will match smoky with smoky

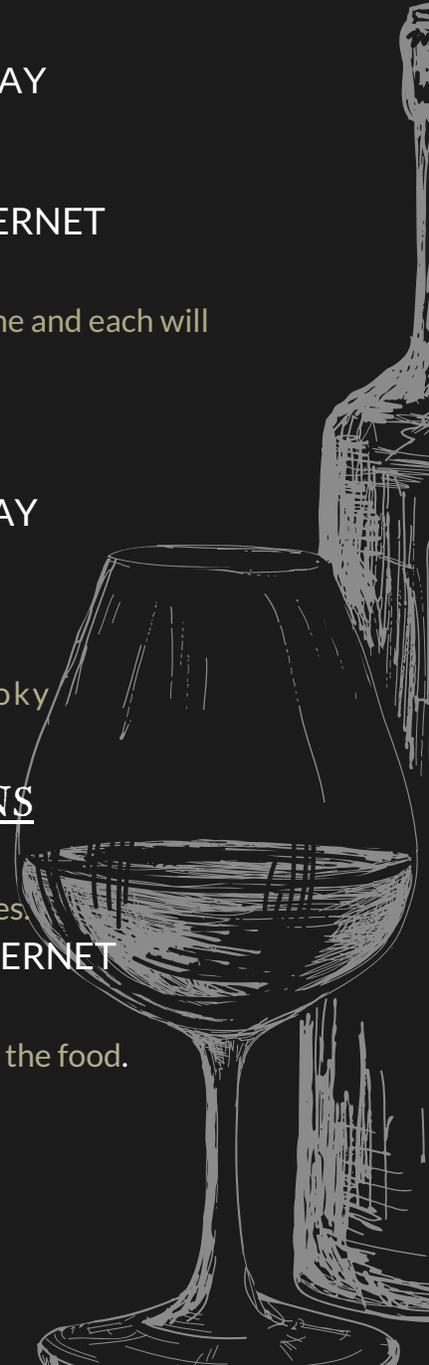
SMOKED KIELBASA, PEPPERS & ONIONS

(WHITE) DRAPPIER

I love Champagne with harder to pair and even spicier dishes.

(RED) HERZOG SPECIAL RESERVE NAPA VALLEY CABERNET SAUVIGNON

The fruitiness of the wine will help to add another layer of flavor to the food.



WINE NOTES



FISH

PAN SEARED HALIBUT

(WHITE) OR HAGANUZ AMUKA BLEND 2018/ HAGAFEN ESTATE DRY
REISLING

(RED) CARMEL APPELLATION CABERNET SAUVIGNON

This meaty fish and full flavor of the wine will go perfectly together.

PAN SEARED SALMON

(WHITE) KOENIG PINOT GRIS

The light crisp flavors of the wine, along with the high acid will pair wonderfully with the salmon.

(RED) HERZOG SELECTION LES LAURIERS DES ROTHSCHILD 2017

For a red with salmon I like a wine that has great fruit structure and a touch of a lighter body and this wine is just that.

PRIME CUTS

SURPRISE STEAK

CHALK HILL

Without question one of the top 5 kosher mevushal wines being made, pair the best with the best. The chalk hill cab is complex, balanced, fruit forward and full bodied, it will stand up to the steak and maybe surprise you a little with the complexity of flavors.

ALEX VALLEY CAB

The alex valley cabernet year after year produces a balanced full bodied, flavorful cabernet sauvignon from the alexander valley in california. The wine has strong tannins, long finish and big enough to pair with the surprise steak



WINE NOTES



LAMB

ELVI HERENZA

I am a big believer in pairing food and wine that come from the same place, Lamb is a staple in spanish cuisine and therefore the best wine to pair with that is a spanish red.

LES MARRONNIERS

The reason why a chablis would pair with lamb is due to both the earthy nature in the food and in the wine, the sharp acidity of the chardonnay will cut through the gameyness of the food.

VEAL

TOUR SERAN:

Veal can be a little lighter of a protein and therefore the best way to approach is to not give a wine that will overpower and the tour seran has just enough flavor and body that will pair nicely with the veal

ROLLAN DE BY

The earthiness in the french wine and the earthiness of the veal go super well together additionally the wine has some red fruit flavors that will add a level of complexity to the dish.

LES MARRONNIERS:

You need a white wine that has some punch to it if its going to stand up to the veal and this one does. Good acid, complex flavors that will not be overpowered by the protein.

