

Antipasti (APPETIZERS)

- CALAMARI FRITTI** - CRISPY FRIED CALAMARI SERVED WITH TOMATO BASIL SAUCE AND ROMANO GARLIC AIOLI. \$7.00
- SAUTÉED ITALIAN GREENS** - FRESH ESCAROLE SAUTÉED WITH GARLIC AND EXTRA VIRGIN OLIVE OIL. ADD CANNELONI BEANS \$1.00 \$6.00
- SAUSAGE STUFFED BANANA PEPPERS** - SPICY BANANA PEPPERS STUFFED WITH BRIER HILL SAUSAGE AND GRILLED. SERVED ON A BED OF TOMATO BASIL SAUCE. \$7.00
- BRUSCHETTA** - FRESH ROMA TOMATOES, GARLIC, BASIL AND EXTRA VIRGIN OLIVE OIL ALL TOSSED TOGETHER AND SERVED OVER GRILLED PEASANT BREAD. \$6.00
- HOMEMADE FRESH MOZZARELLA & TOMATO CAPRESE** - HOMEMADE FRESH MOZZARELLA CHEESE LAYERED WITH RIPE TOMATOES, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND TOPPED WITH FRESH BASIL. \$8.50
- OIL CURED HOT PEPPERS** - BANANA AND JALAPENO PEPPERS CURED IN EXTRA VIRGIN OLIVE OIL WITH GARLIC AND FRESH HERBS. \$5.00
- SHRIMP OREGANATO** - JUMBO SHRIMP BROILED IN GARLIC BUTTER AND TOPPED WITH HERBED BREAD CRUMBS. \$8.00
- CRAB MARTINI** - COLOSSAL LUMP CRAB MEAT SERVED IN A CHILLED MARTINI GLASS WITH LEMON WEDGES, COCKTAIL SAUCE AND GARLIC DRAWN BUTTER. \$14.00

Insalata & Zuppa (SALADS AND SOUPS)

- HOUSE CHOPPED SALAD** - ROMAINE LETTUCE TOSSED WITH CHOPPED TOMATO AND CUCUMBER, KALAMATA OLIVES, CRUMBLER GORGONZOLA CHEESE AND A HOMEMADE ITALIAN VINAIGRETTE, GARNISHED WITH CRISPY FRIED PROSCIUTTO. \$7.00
- CAESAR SALAD** - ROMAINE LETTUCE, KALAMATA OLIVES, ROMANO CHEESE AND GARLIC CROUTONS TOSSED IN CAESAR DRESSING. \$7.00
- TUSCAN SALAD** - ROMAINE LETTUCE TOSSED WITH BRUSCHETTA TOMATOES, FRESH MOZZARELLA AND ROMANO CHEESES, KALAMATA OLIVES AND SHAVED RED ONION. ALL IN A SWEET BALSAMIC VINAIGRETTE. \$8.00

Other Available Dressings

RANCH, FAT FREE ITALIAN, 1000 ISLAND AND CREAMY GORGONZOLA

- ITALIAN WEDDING SOUP** - CHICKEN AND MEATBALLS WITH CHEESE CROUTONS AND ESCAROLE IN A HEARTY CHICKEN BROTH. CUP \$3.00 BOWL \$5.00
- ZUPPA DIGIORNO** - FRESH SOUP MADE DAILY WITH ONLY THE FRESHEST INGREDIENTS. CUP \$3.00 BOWL \$5.00

Pastas

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| SPAGHETTI - SERVED IN TOMATO BASIL SAUCE. | \$11.00 |
| PENNE - SERVED WITH MEAT SAUCE. | \$12.00 |
| CAPELLINI ALFRESCO - ANGEL HAIR PASTA TOSSED WITH FRESH ROMA TOMATOES AND BASIL IN A GARLIC AND OLIVE OIL SAUCE. | \$11.00 |
| CAVATAPPI NIOTTI - CAVATAPPI PASTA TOSSED IN A PANCETTA AND BASIL PESTO SAUCE WITH ROMA TOMATOES. | \$14.00 |
| LINGUINE CACCIO PEPE - LINGUINE PASTA TOSSED WITH LOCATELLI PECORINO ROMANO CHEESE AND TOASTED CRACKED BLACK PEPPER. | \$11.00 |
| PENNE ALLA VODKA - PENNE PASTA FLAMBÉED WITH VODKA IN A SPICY TOMATO CREAM SAUCE WITH PANCETTA. | \$14.00 |
| LINGUINE ALLA VONGOLE - LINGUINE PASTA SERVED WITH LITTLE NECK CLAMS IN EITHER RED OR WHITE CLAM SAUCE. | \$14.00 |
| SHRIMP FRA DIAVLO - ROCK SHRIMP SAUTÉED IN A SPICY TOMATO SAUCE AND SERVED OVER SPAGHETTI. | \$15.00 |
| ORECCHIETTE CON SALSICCIA - ORECCHIETTE PASTA WITH CRUMBLED BRIER HILL SAUSAGE, ESCAROLE AND CANNELLONI BEANS IN A GARLIC CREAM SAUCE. | \$14.00 |
| FARFALLE PRIMAVERA - BOWTIE PASTA TOSSED WITH FRESH VEGETABLES IN YOUR CHOICE OF TOMATO BASIL, ROMANO CREAM OR GARLIC AND OLIVE OIL SAUCE. | \$13.00 |
| LASAGNE - CLASSIC DISH! MEAT AND CHEESE FILLED LAYERS OF PASTA BAKED IN MEAT SAUCE. | \$12.00 |
| LOBSTER RAVIOLI - BLACK AND WHITE STRIPED LOBSTER RAVIOLI SERVED IN A SAFFRON CREAM SAUCE. | \$20.00 |

From the Grill

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| "THE BIG 26ER" - U.S.D.A. CHOICE ANGUS RESERVE 26 OZ. PORTERHOUSE STEAK SERVED WITH GRILLED ZUCCHINI AND STEAK CUT FRENCH FRIES. TOPPED WITH A SMOKED PAPRIKA COMPOUND BUTTER. | \$33.00 |
| FILET MIGNON - THE MOST TENDER OF STEAKS. U.S.D.A. CHOICE ANGUS RESERVE BEEF TENDERLOIN CUT TO ORDER AND GRILLED TO YOUR LIKING. SERVED OVER ROASTED GARLIC MASHED POTATOES AND ACCOMPANIED BY GRILLED ASPARAGUS. TOPPED WITH GARLIC COMPOUND BUTTER. 6 OZ. MINIMUM | \$3.50 PER OZ. |
| PORK PORTERHOUSE - 16 OZ. PORK PORTERHOUSE GRILLED AND SERVED WITH ROMANO MASHED POTATOES AND SAUTÉED ITALIAN GREENS. | \$18.00 |

All Entrees are accompanied by your choice of

SMALL HOUSE CHOPPED OR CEASAR SALAD. SUBSTITUTE A SMALL TUSCAN SALAD FOR \$2.00 EXTRA.
SUBSTITUTE A CUP OF SOUP FOR \$1.00 EXTRA.

Entrees

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| POLLO CIMMENTO - CHICKEN BREAST SAUTÉED WITH JULIENNE PROSCIUTTO, TOMATOES, ARTICHOKE HEARTS AND CAPERS IN A LEMON, WHITE WINE BUTTER SAUCE. SERVED WITH ROASTED GARLIC MASHED POTATOES. | \$14.00 |
| POLLO PARMIGIANA - ROMANO BREADED CHICKEN BREAST TOPPED WITH TOMATO BASIL SAUCE AND MOZZARELLA CHEESE. SERVED WITH A SIDE OF SPAGHETTI WITH TOMATO BASIL SAUCE. | \$13.00 |
| POLLO FLORENTINE - SAUTÉED CHICKEN BREAST TOPPED WITH MELTED MOZZARELLA CHEESE AND SERVED OVER A BED OF SAUTEED ESCAROLE. | \$14.00 |
| POLLO GRIGLIA - ROSEMARY AND GARLIC MARINATED BONELESS CHICKEN BREAST, GRILLED AND SERVED WITH ROMANO MASHED POTATOES AND GRILLED ASPARAGUS. | \$14.00 |
| VITELLO MARSALA - VEAL TENDERLOIN SCALOPPINI SAUTÉED WITH CRIMINI MUSHROOMS IN A MARSALA WINE DEMI GLAZE REDUCTION. SERVED WITH A SIDE OF SPAGHETTI WITH TOMATO BASIL SAUCE. | \$19.00 |
| PEPPADEW PORK - SLOW ROASTED PORK SHOULDER TOSSED WITH PEPPADEWS AND SWEET ONIONS IN A WHITE WINE BUTTER SAUCE. SERVED WITH ROMANO MASHED POTATOES. | \$16.00 |
| MELANZANA PARMIGIANA - FRIED EGGPLANT LAYERED WITH GENOA SALAMI, MOZZARELLA AND RICOTTA CHEESES AND TOMATO BASIL SAUCE. SERVED WITH A SIDE OF SPAGHETTI WITH TOMATO BASIL SAUCE. | \$12.00 |
| SALMONE PESTO - GRILLED PACIFIC SOCKEYE SALMON GLAZED WITH PESTO SAUCE AND SERVED WITH CREAMY POLENTA AND GRILLED ZUCCHINI. | \$16.00 |
| PAN SEARED AHI TUNA - AHI TUNA SEARED RARE AND TOPPED WITH A CRIMINI MUSHROOM CHIANTI BUTTER. SERVED OVER BASIL PESTO MASHED POTATOES. | \$23.00 |

All Entrees are accompanied by your choice of

SMALL HOUSE CHOPPED OR CEASAR SALAD. SUBSTITUTE A SMALL TUSCAN SALAD FOR \$2.00 EXTRA.
SUBSTITUTE A CUP OF SOUP FOR \$1.00 EXTRA.

Sides

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| ROASTED GARLIC MASHED POTATOES, ROMANO MASHED POTATOES | \$3.00 |
| GRILLED ZUCCHINI | \$3.00 |
| GRILLED ASPARAGUS | \$4.00 |
| CREAMY POLENTA, BASIL PESTO MASHED POTATOES | \$4.00 |
| MEATBALLS, GRILLED CHICKEN | \$3.00 |
| PASTA | \$4.00 |
| FIRE ROASTED RED PEPPERS | \$4.00 |

Dolci

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| (DESSERT) | |
| NEW YORK CHEESECAKE | \$6.00 |
| NUTELLA CHEESECAKE | \$7.00 |
| CANNOLI | \$5.00 |
| TIRAMISU | \$7.00 |
| MOLTEN CHOCOLATE CHIP COOKIE CAKE WITH SCOOP OF VANILLA BEAN ICE CREAM | \$7.00 |
| VANILLA BEAN OR SPUMONI ICE CREAM | \$3.00 |
| LEMON SORBET | \$3.00 |

— RESERVATIONS ACCEPTED 330.740.0166 —

— Lunch —

Antipasti (APPETIZERS)

- CALAMARI FRITTI** - CRISPY FRIED CALAMARI SERVED WITH TOMATO BASIL SAUCE AND ROMANO GARLIC AIOLI. \$7.00
- SAUTÉED ITALIAN GREENS** - FRESH ESCAROLE SAUTÉED WITH GARLIC AND EXTRA VIRGIN OLIVE OIL. \$6.00
- BRUSCHETTA** - FRESH ROMA TOMATOES, GARLIC, BASIL AND EXTRA VIRGIN OLIVE OIL ALL TOSSED TOGETHER AND SERVED OVER GRILLED PEASANT BREAD. \$5.00
- OIL CURED HOT PEPPERS** - BANANA AND JALAPENO PEPPERS CURED IN EXTRA VIRGIN OLIVE OIL WITH GARLIC AND FRESH HERBS. \$5.00

Insalata & Zuppa (SALADS AND SOUPS)

- HOUSE CHOPPED SALAD** - ROMAINE LETTUCE TOSSED WITH CHOPPED TOMATO AND CUCUMBER, KALAMATA OLIVES, CRUMBLER GORGONZOLA CHEESE AND A HOMEMADE ITALIAN VINAIGRETTE, GARNISHED WITH CRISPY FRIED PROSCIUTTO. \$7.25
- CAESAR SALAD** - ROMAINE LETTUCE, KALAMATA OLIVES, ROMANO CHEESE AND GARLIC CROUTONS TOSSED IN CAESAR DRESSING. \$7.25
- TUSCAN SALAD** - ROMAINE LETTUCE TOSSED WITH BRUSCHETTA TOMATOES, FRESH MOZZARELLA AND ROMANO CHEESES, KALAMATA OLIVES AND SHAVED RED ONION. ALL IN A SWEET BALSAMIC VINAIGRETTE. \$8.25
- HOMEMADE FRESH MOZZARELLA & TOMATO CAPRESE** - HOMEMADE FRESH MOZZARELLA CHEESE LAYERED WITH RIPE TOMATOES, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & TOPPED WITH FRESH BASIL. \$8.75

— ADD GRILLED CHICKEN TO ANY SALAD FOR \$2.00 —

Other Available Dressings

RANCH, FAT FREE ITALIAN, 1000 ISLAND AND CREAMY GORGONZOLA

- ITALIAN WEDDING SOUP** - CHICKEN AND MEATBALLS WITH CHEESE CROUTONS AND ESCAROLE IN A HEARTY CHICKEN BROTH. CUP \$3.00 BOWL \$5.00
- ZUPPA DIGIORNO** - FRESH SOUP MADE DAILY WITH ONLY THE FRESHEST INGREDIENTS. CUP \$3.00 BOWL \$5.00

Classic Sandwich Board

- CHOICE OF MEAT** - HAM, TURKEY, CHICKEN SALAD, TUNA SALAD, EGG SALAD & BOLOGNA \$6.75
- CHOICE OF CHEESE** - AMERICAN, CHEDDAR, SWISS, PROVOLONE, MOZZARELLA & PEPPERJACK

CHOICE OF TOPPINGS - LETTUCE, TOMATO, ONION, MAYONNAISE, YELLOW MUSTARD AND BROWN DELI MUSTARD.
CHOICE OF BREAD - WHITE, WHOLE WHEAT OR RYE

Italian Sandwich Board

- CHOICE OF MEATS** - PROSCIUTTO DI PARMA, "HOT" CAPPICOLA & GENOA SALAMI \$8.75
- CHOICE OF CHEESE** - PROVOLONE AND FRESH MOZZARELLA

CHOICE OF TOPPINGS - LETTUCE, TOMATO, ONION, FRESH BASIL, ROASTED RED PEPPERS, BALSAMIC MAYONNAISE, MAYONNAISE, YELLOW AND BROWN DELI MUSTARD

Soup & Sandwich Combo

- GET A CUP OF SOUP WITH HALF OF A SANDWICH
- CLASSIC BOARD/SOUP** \$6.75
- ITALIAN BOARD/SOUP** \$8.75

Hot Sandwiches

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| CAFÉ BURGER - 8 OZ. BURGER SERVED WITH LETTUCE, TOMATO AND ONION, AND GRILLED TO YOUR LIKING. | \$6.50 |
| GRILLED CHICKEN - CHICKEN BREAST, GRILLED OR BLACKENED, SERVED WITH LETTUCE, TOMATO AND ONION. | \$6.75 |
| ADD TO YOUR BURGER OR CHICKEN SANDWICH FOR \$.75 AMERICAN, SWISS, CHEDDAR, PROVOLONE OR MOZZARELLA CHEESES, MUSHROOMS OR BACON. | |
| CHICKEN PARM - ROMANO BREADED CHICKEN BREAST, FRIED AND TOPPED WITH TOMATO BASIL SAUCE & MELTED MOZZARELLA CHEESE. | \$7.00 |
| SALAMI PANINI - GENOA SALAMI, ROASTED RED PEPPERS, BASIL, LETTUCE, TOMATO, ONION AND MOZZARELLA CHEESE PRESSED AND GRILLED ON A CIABATTA ROLL. | \$8.50 |
| PESTO GRILLED CHICKEN PANINI - GRILLED CHICKEN DRIZZLED WITH BASIL PESTO, WITH LETTUCE, TOMATO AND MOZZARELLA CHEESE PRESSED AND GRILLED ON A CIABATTA ROLL. | \$7.50 |
| PHILLY CHEESE STEAK - SLICED STEAK GRILLED WITH ONIONS AND TOPPED WITH MELTED PROVOLONE AND AMERICAN CHEESE. | \$7.75 |
| FRIED BOLOGNA - EXTRA THICK SLICES OF BOLOGNA FRIED AND TOPPED WITH HOT PEPPERS AND MELTED MOZZARELLA. | \$6.75 |
| THE TANK - GRILLED CHICKEN BREAST TOPPED WITH ITALIAN GREENS, ROASTED RED PEPPERS AND MELTED MOZZARELLA CHEESE. SERVED ON GRILLED SEMOLINA BREAD. | \$9.00 |
| GRILLED CHEESE | \$6.25 |

— ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRIES, POTATO CHIPS OR PASTA SALAD —
YOU MAY SUBSTITUTE A CUP OF SOUP OR SIDE HOUSE OR CEASAR SALAD FOR \$1.00 MORE.

Pastas

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|---|--------|
| SPAGHETTI - SERVED IN TOMATO BASIL SAUCE. | \$5.00 |
| PENNE - SERVED WITH MEAT SAUCE. | \$6.00 |
| CAPELLINI ALFRESCO - ANGEL HAIR PASTA TOSSED WITH FRESH ROMA TOMATOES, BASIL, GARLIC AND OLIVE OIL. | \$6.00 |
| PENNE ALLA VODKA - PENNE PASTA FLAMBÉED WITH VODKA IN A SPICY TOMATO CREAM SAUCE WITH PANCETTA. | \$8.00 |
| FARFALLE PRIMAVERA - BOWTIE PASTA TOSSED WITH FRESH VEGETABLES IN YOUR CHOICE OF TOMATO BASIL, ROMANO CREAM OR GARLIC AND OLIVE OIL SAUCE. | \$7.75 |
| BRIER HILL SAUSAGE DIAVLO - BRIER HILL SAUSAGE SAUTÉED IN A SPICY TOMATO SAUCE. TOSSED WITH PENNE PASTA. | \$7.75 |
| LASAGNE - CLASSIC DISH! MEAT AND CHEESE FILLED LAYERS OF PASTA BAKED IN MEAT SAUCE. | \$8.00 |

Entrees

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| POLLO PARMIGIANA - ROMANO BREADED CHICKEN BREAST TOPPED WITH TOMATO BASIL SAUCE AND MOZZARELLA CHEESE. SERVED WITH A SIDE OF SPAGHETTI WITH TOMATO BASIL SAUCE. | \$7.75 |
| POLLO FLORENTINE - SAUTÉED CHICKEN BREAST TOPPED WITH MELTED MOZZARELLA CHEESE AND SERVED OVER A BED OF SAUTÉED ESCAROLE. | \$8.00 |
| MELANZANA PARMIGIANA - FRIED EGGPLANT LAYERED WITH GENOA SALAMI, MOZZARELLA AND RICOTTA CHEESES AND TOMATO BASIL SAUCE. SERVED OVER SPAGHETTI WITH TOMATO BASIL SAUCE. | \$9.00 |

Sides

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| FRIES, CHIPS, (SEA SALT & CRACKED BLACK PEPPER OR HONEY MUSTARD) PASTA SALAD | \$1.50 |
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Beverages

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| SODA | \$1.75 |
| COFFEE, TEA, HOT COCOA* (*NO REFILLS) | \$1.50 |
| MILK | (NO REFILLS) \$1.50 |

Cafe Cimmento

120 EAST BOARDMAN STREET

330.740.0166 · 330.740.0169

DINE-IN OR CARRY-OUT

Cafe Cimmento

— White Wines —

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| <i>Salmon Creek White Zinfandel</i> | 4.50 | 13.00 |
| <i>Salmon Creek Chardonnay</i> | 4.50 | 13.00 |
| <i>Raymond "R Collection" Chardonnay</i> | 5.50 | 20.00 |
| <i>Sebastiani Chardonnay</i> | 6.00 | 22.00 |
| <i>Vietti Moscato D'Asti</i> | 5.00 | 18.00 |
| <i>Twisted River Late Harvest Riesling</i> | 4.50 | 16.00 |
| <i>Loredona Monterrey Riesling</i> | 5.00 | 18.00 |
| <i>Domaine LaRoche Chablis</i> | | 30.00 |
| <i>Crane Lake Pinot Grigio</i> | 4.50 | 13.00 |
| <i>— Italian Wines —</i> | | |
| <i>Via Frianza Chianti Riserva</i> | 4.50 | 16.00 |
| <i>Frescobaldi Castiglioni Chianti</i> | 5.00 | 21.00 |
| <i>Frescobaldi Nipozano Chianti Riserva</i> | | 36.00 |
| <i>Ruffino Tan Label Chianti</i> | | 32.00 |
| <i>Palagetto Rosso Di Montalcino</i> | | 32.00 |
| <i>Masi Valpolicella Bonocosta</i> | | 23.00 |
| <i>Masi Campofiorin Ripasso</i> | | 26.00 |
| <i>Polazzo Della Torre Allegrini</i> | | 28.00 |
| <i>Vietti Barbera Di Asti Tre Vigne</i> | | 32.00 |
| <i>Castello Banfi Rosso Di Montalcino</i> | | 34.00 |
| <i>Sartori Amarone</i> | | 45.00 |
| <i>Vietti Barolo Castiglione</i> | | 62.00 |
| <i>Castello Banfi Brunello Di Montalcino</i> | | 80.00 |

— Breakfast —

Eggs

TWO EGGS - ANY STYLE WITH TOAST AND HOME FRIES \$3.50
 ADD BACON, SAUSAGE, HAM OR FRIED BOLOGNA. \$5.00

THREE EGGS - ANY STYLE WITH TOAST AND HOME FRIES \$4.25
 ADD BACON, SAUSAGE, HAM OR FRIED BOLOGNA. \$5.75

GREEN EGGS AND HAM - THREE EGGS SCRAMBLED WITH SPINACH AND HAM,
 SERVED WITH HOME FRIES AND TOAST. \$6.00

OMELETS -SERVED WITH HOME FRIES AND TOAST.
CHEESE \$5.25

HAM AND CHEESE \$6.00

WESTERN - HAM, ONIONS AND PEPPERS \$6.25

COUNTRY - HAM, CHEESE, PEPPERS AND ONIONS \$6.50

PIZZA - PEPPERONI, MOZZARELLA CHEESE AND TOMATO BASIL SAUCE \$6.25

Add the following to your Omelet - PEPPERS, ONIONS, MUSHROOMS, SPINACH, BOLOGNA - \$.75
 -HAM, BACON, SAUSAGE, PEPPERONI OR SALAMI - \$1.00

From the Griddle

FULL STACK - 3 CAKES \$4.00

SHORT STACK - 2 CAKES \$3.00

FRENCH TOAST - 3 SLICES OF TEXAS TOAST \$4.00

Breakfast Sandwiches

SERVED WITH YOUR CHOICE OF WHITE, WHEAT OR RYE TOAST - BAGEL \$.50 EXTRA

EGG AND CHEESE \$3.00

ADD HAM, BACON, SAUSAGE OR BOLOGNA \$4.00

PEPPER, EGG AND CHEESE \$3.75

QUADRUPLE BYPASS - HAM, SAUSAGE, BACON, EGG AND CHEESE \$5.50

STEAK, EGG AND CHEESE \$5.75

Sides

HOME FRIES \$2.00

TOAST - RYE, WHEAT OR WHITE \$1.50

SAUSAGE, BACON, HAM OR FRIED BOLOGNA \$2.25

EGG (1) \$1.00

BAGEL - (PLAIN OR CINNAMON RAISIN) \$1.25

WITH CREAM CHEESE \$2.00

OATMEAL - MADE WITH CINNAMON AND BROWN SUGAR CUP \$1.00 BOWL \$1.75

Beverages

COFFEE, HOT TEA AND HOT CHOCOLATE (*NO REFILLS) \$1.50

JUICE ORANGE AND CRANBERRY \$1.50 - NO REFILLS

MILK \$1.50 - NO REFILLS

Cafe Cimmento

— Red Wines —

| | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| <i>Salmon Creek Cabernet</i> | 4.50 | 13.00 |
| <i>Sebastiani Cabernet</i> | 6.00 | 23.00 |
| <i>Chateau Saint Jean Cabernet</i> | | 22.00 |
| <i>Twenty Bench Cabernet</i> | | 28.00 |
| <i>Franciscan Oakville Cabernet</i> | | 36.00 |
| <i>Raymond Napa Reserve Cabernet</i> | 93 points | 40.00 |
| <i>Mount Veeder Cabernet</i> | | 46.00 |
| <i>Geyser Peak Reserve Cabernet</i> | | 60.00 |
| <i>Salmon Creek Merlot</i> | 4.50 | 13.00 |
| <i>Red Truck Merlot</i> | 5.00 | 18.00 |
| <i>Raymond "R" Collection" Merlot</i> | 6.00 | 20.00 |
| <i>Gnarly Head Old Vine Zinfandel</i> | 5.00 | 16.00 |
| <i>Cline Ancient Vine Zinfandel</i> | | 21.00 |
| <i>Clayhouse Adobe Zinfandel</i> | | 22.00 |
| <i>Michael David 7 Deadly Zinfandel</i> | | 25.00 |
| <i>Michael David Earthquake Zinfandel</i> | | 33.00 |
| <i>Brancott Pinot Noir</i> | 5.00 | 16.00 |
| <i>Fess Parker Pinot Noir</i> | | 20.00 |
| <i>Red Truck Rhone Blend</i> | 5.00 | 17.00 |
| <i>Crane Lake Petite Syrah</i> | | 14.00 |
| <i>Bogle Petite Syrah</i> | | 18.00 |
| <i>Paringa Shiraz</i> | 5.00 | 17.00 |
| <i>Clayhouse Adobe Syrah</i> | | 22.00 |
| <i>Clayhouse Adobe Petite Syrah</i> | | 22.00 |
| <i>Clayhouse Adobe Malbec</i> | | 22.00 |



