

## {WHITE}

	Gl	Btl
<b>Bordeaux, La Garenne - FR</b>		25
melon, ripe fig, peach and lemon with a hint of spice: <i>Sautéed Shrimp Appetizer</i>		
<b>Chardonnay, Sycamore Lane - CA</b>	7	24
peach, creamy apple, buttery tones, citrus, crisp acidity: <i>Shrimp or Chicken Carbonara</i>		
<b>Chardonnay, William Hill - North Coast, CA</b>	9	32
mandarin orange, peach and tropical fruit, with crisp acidity: <i>Market Catch Risotto</i>		
<b>Chardonnay, J. Lohr Riverstone - Arroyo Seco, CA</b>	11	36
lemon, gala apple, honeydew melon, subtle oak and spice with balanced acidity and a lingering finish: <i>Mediterranean Chicken Risotto or Wedge Salad</i>		
<b>Chardonnay, La Crema - Sonoma Coast, CA</b>	14	52
lemon, gala apple, honeydew melon and subtle oak and spice with balanced acidity and a lingering finish: <i>Sautéed Shrimp Appetizer</i>		
<b>Chardonnay, Sonoma Cutrer - Russian River, CA</b>	15	56
lemon, crisp green apple, oak barrel, refreshing & juicy: <i>Roasted Half Chicken or Street Tacos</i>		
<b>Chardonnay, Davis Bynum - Russian River, CA</b>		60
pear, lemon, warm hazelnut, baked apple, lush acidity, rich creaminess: <i>Cheshire Pork Chop or She Crab Soup</i>		
<b>Chardonnay, Stag's Leap - Napa Valley, CA</b>		63
fresh apples, bosc pears, and grapefruit with a vibrant finish: <i>Crab Cakes</i>		
<b>Pinot Grigio, Lagaria Südtirol - Alto Adige, IT</b>	10	36
apple, apricot, pear, light acidity, thirst quenching finish: <i>Sautéed Shrimp or Mediterranean Chicken Risotto</i>		
<b>Pinot Grigio, Ca' Montini - Alto Adige, IT</b>		43
nectarines and citrus with crisp body and a sleek, complex finish: <i>Superfood Salad with Grilled Shrimp</i>		
<b>Riesling, Kung Fu Girl - WA</b>	10	36
white peach, mandarin orange and apricot with a touch of minerality: <i>Asian Ahi Salad</i>		
<b>Rose, Angels &amp; Cowboys - Sonoma County, CA</b>	11	40
grapefruit, white peach and spicy floral notes with vibrant acidity: <i>BBQ Chicken Salad</i>		
<b>Rose, Rose all Day - FR</b>	12	44
strawberries and melon with a long, fruity finish: <i>Roasted Vegetable Quinoa Bowl</i>		
<b>Sauvignon Blanc, Mohua - Marlborough, NZ</b>	11	40
citrus, passion fruit, tropical fruit, crisp acidity, refreshing finish: <i>Asian Ahi Salad or Maple Sriracha Wings</i>		
<b>Sauvignon Blanc, Rombauer - Napa Valley, CA</b>	12	44
mango, papayas, citrus, and passion fruit with a lively acidity: <i>Street Tacos</i>		
<b>Viognier, Bontera - Mendocino County, CA</b>		35
peaches, apricots, and citrus with a long finish: <i>General Tso's Cauliflower</i>		

At Burtons Grill & Bar we are always looking for new and interesting wine options. We have a continuously rotating seasonal selection. Please ask your server for any additional offerings.

## {RED}

	Gl	Btl
<b>Cabernet Sauvignon, Sycamore Lane - CA</b> fresh cherries, sweet oak, toasty & delicious finish: <i>Classic Burger or Philly Spring Rolls</i>	7	24
<b>Cabernet Sauvignon, McMannis - CA</b> blueberry, blackberry, and black currant with creamy tannins: <i>Philly Spring Rolls</i>	11	40
<b>Cabernet Sauvignon, Kunde - Sonoma County, CA</b> black raspberries, ripe cherries, and vanilla oak with velvety tannins: <i>Ribeye</i>	13	48
<b>Cabernet Sauvignon, Josh Cellars - Sonoma County, CA</b> dark fruits, cinnamon, and toasty oak with a long finish: <i>NY Strip</i>	15	56
<b>Cabernet Sauvignon, Earthquake - CA</b> blackberries, red currant, vanilla, mocha, cinnamon, sleek lengthy finish: <i>Classic Burger with Mushrooms</i>		72
<b>Malbec, Trivento - AR</b> raspberries, blackberries, and a touch of spice with a smooth finish: <i>Ribeye or Steak Carbonara</i>	10	36
<b>Merlot, Sycamore Lane - CA</b> dark cherries, baking spice, ripe plums, smooth tannins, soft finish: <i>Baked Orecchiette Pasta or Maxx Burger</i>	7	24
<b>Merlot, Velvet Devil - WA</b> deep black fruit, cedar, and cassis with a rich finish: <i>Knife and Fork Burger</i>		30
<b>Pinot Noir, Angeline - CA</b> fresh cranberries, maraschino cherries, and orange zest with a smooth finish: <i>Filet Mignon</i>	10	36
<b>Pinot Noir, Meiomi - CA</b> bright strawberry, mocha, and vanilla, with toasty oak and a long finish: <i>Wild Mushroom Risotto</i>	12	44
<b>Pinot Noir, Fly Line - WA</b> bright cherry, red fruit, cedar, soft tannins, mellow acidity: <i>Buffalo Chicken Dip</i>	15	48
<b>Red Blend, Conundrum by Caymus (1 Liter) - CA</b> ripe plum, sweet oak, cherries, cinnamon, balanced tannins, velvety finish: <i>NY Strip</i>	13	61
<b>Rioja, Franco-Españolas "Rioja Bordón" - Rioja, SP</b> ripe berries, toasted oak, and vanilla with smooth tannins and a long finish: <i>Roasted Half Chicken</i>		35
<b>Tempranillo, Campil Tinto - SP</b> black cherry, plum, and hints of spice with a long finish: <i>Stuffed Grilled Zucchini</i>		21
<b>Zinfandel, Joel Gott - Toscana, IT</b> blackberries, black cherries, and vanilla, with velvety tannins, and a long finish: <i>Baked Orecchiette Pasta</i>		38

## {SPARKLING}

<b>Brut, Domaine Chandon Split - CA</b> ripe apple, pear, citrus, fine bubble, lively finish: <i>Chicken Caesar Salad or Buffalo Chicken Dip</i>		14
<b>Brut, Mumm Napa "Prestige" - Napa Valley, CA</b> tart apple, citrus, pear, tight bubble, vibrant finish: <i>Mediterranean Chicken Risotto</i>		59
<b>Prosecco, La Marca Split - Veneto, Italy</b> fresh citrus, honey, green apple, tight bubble, lively finish: <i>Shrimp Superfood Salad or Fresh Catch Risotto</i>	14	29