

## {WHITE}

Gl Btl

- Albarino, Licia - Rias Baixas, SP** 29  
citrus, tart apple, pear, balanced acidity, clean and crisp finish: *Street Tacos or Fresh Catch Risotto*
- Chardonnay, Sycamore Lane - CA** 7 24  
peach, creamy apple, buttery tones, citrus, crisp acidity: *Shrimp or Chicken Carbonara*
- Chardonnay, Hess Shirtail Ranch - Monterey, CA** 9 32  
peach, orange and apricot, balanced with a creamy texture and a touch of oak on the long finish: *Mediterranean Chicken Risotto or Wedge Salad*
- Chardonnay, J. Lohr Riverstone - Monterey, CA** 10 36  
lemon & lime zest, ripe apple, tropical fruit, crisp & clean finish: *General Tso's Cauliflower or BBQ Chicken Salad*
- Chardonnay, Rodney Strong - Chalk Hill, CA** 12 44  
golden apple, pear, lemon, toasty oak, creamy finish: *Crab Crusted Haddock or Market Catch*
- Chardonnay, Sonoma Cutrer - Russian River, CA** 52  
lemon, crisp green apple, oak barrel, lime, refreshing & juicy: *Roasted Half Chicken or Street Tacos*
- Moscato, Angove Nine Vines - Coonawarra, AU** 10 36  
mango, tropical fruit, soft, juicy, slightly fizzy finish: *General Tso's Cauliflower or California Chicken*
- Pinot Gris, Joel Gott - OR** 28  
white peach, wildflower, citrus, juicy with a long refreshing finish: *Fish Sandwich or Reuben*
- Pinot Grigio, Lagaria Südtirol - Alto Adige, IT** 8 28  
apple, apricot, pear, light acidity, thirst quenching finish: *Sautéed Shrimp or Mediterranean Chicken Risotto*
- Riesling, Saint M. - Pfaltz, DE** 10 36  
lemon, apricot, citrus, balanced sweetness & acidity: *General Tso's Cauliflower or Asian Ahi Salad*
- Rose, Conundrum by Caymus - CA** 10 36  
strawberry, watermelon, pop of acidity, long delicious finish: *BBQ Chicken Salad or Sautéed Shrimp*
- Sauvignon Blanc, Ponga - Marlborough, NZ** 10 36  
citrus, mango, ginger, white tea, long mineral finish: *Asian Ahi Salad or Maple Sriracha Wings*
- Sauvignon Blanc, Loveblock by Kim Crawford - Marlborough, NZ** 42  
pineapple, tropical fruit, ripe peach, bright acidity, crisp finish: *Roasted Half Chicken or Street Tacos*

## {SPARKLING}

- Brut, François Montand Split - FR** 13  
golden delicious apples and citrus with a smooth finish: *House Salad with Grilled Shrimp*
- Brut, Steorra - CA** 34  
tart apple, citrus, pear, tight bubble, vibrant finish: *Mediterranean Chicken Risotto*
- Prosecco, La Marca Split - Veneto, Italy** 13 34  
fresh citrus, honey, green apple, tight bubble, lively finish: *Shrimp Superfood Salad or Fresh Catch Risotto*

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

- Bordeaux, Chateau La Fagnouse - FR** 38  
red berries, plum, spearmint, smooth and balanced finish:  
*Brisket Grilled Cheese or Knife and Fork Burger*
- Cabernet Sauvignon, Sycamore Lane - CA** 7 24  
fresh cherries, sweet oak, toasty & delicious finish:  
*Classic Burger or Philly Spring Rolls*
- Cabernet Sauvignon, Joel Gott 815 - CA** 30  
red berries, vanilla, cedar, coffee, firm tannins,  
long finish: *Paleo NY Strip or Brisket Grilled Cheese*
- Cabernet Sauvignon, J. Lohr 'Seven Oaks' - Paso Robles, CA** 9 32  
black cherry, toasted hazelnuts, ripe berries, dark  
chocolate, sturdy tannins: *NY Strip or Steak Wedge Salad*
- Cabernet Sauvignon, Hess Shiretail Ranch - North Coast, CA** 12 44  
red raspberry, dark cherry, vanilla, baking spices, medium  
finish, supple tannins: *Philly Spring Rolls or Steak Carbonara*
- Cabernet Sauvignon, Rodney Strong Alexander Valley - Alexander Valley, CA** 47  
blackberries, dark plum, and chocolate with soft tannins  
and an elegant backbone: *Paleo NY Strip*
- Cabernet Sauvignon, Juggernaut - CA** 14 52  
licorice, currant, cassis, vanilla, long velvety finish:  
*Ribeye or Philly Spring Rolls*
- Côtes du Rhône, Famille Perrin Reserve - FR** 25  
ripe berries, light caramel, spice, delicious long finish:  
*Cheshire Pork Chop or BBQ Chicken Salad*
- Malbec, Dona Paula Estate - Mendoza, AR** 25  
black fruit, violets and spices, with great balance and  
soft tannins: *Wedge Salad with Grilled Steak*
- Malbec, The "Show" - Mendoza, AR** 10 36  
toasty vanilla, dark berries, cranberry, spice, velvety  
tannins, lingering finish: *Ribeye or Steak Carbonara*
- Merlot, Sycamore Lane - CA** 7 24  
dark cherries, baking spice, ripe plums, smooth tannins,  
soft finish: *Baked Orecchiette Pasta or Maxx Burger*
- Merlot, Decoy by Duckhorn - Sonoma County, CA** 12 44  
blueberries, cassis, black cherry, vanilla, silky tannins:  
*Stuffed Grilled Zucchini or Steak Wedge Salad*
- Pinot Noir, Parker Station - Central Coast, CA** 10 36  
bing cherry, red plum, vanilla, strawberries, lively acidity,  
smooth finish: *Salmon Romesco or Wild Mushroom Risotto*
- Pinot Noir, Hahn - Monterey, CA** 12 44  
bright cherry, red fruit, cedar, soft tannins, mellow  
acidity: *Buffalo Chicken Dip or Filet Mignon*
- Pinot Noir, Böen Tri Appelation - CA** 14 52  
dark plum, spice, blackberry, dark cherry, balanced  
acidity, long silky finish: *Filet Mignon or Bronzed Salmon*
- Red Blend, The Federalist "Honest Red Blend" - CA** 12 44  
fresh cherries, sweet oak, toasty and delicious finish:  
*Classic Burger or Philly Spring Rolls*
- Rioja, Marques de Caceres - Rioja, SP** 25  
jammy red berry fruits with pleasant tannins and a long  
finish: *Filet Mignon*
- Super Tuscan, Monte Antico - Toscana, IT** 36  
black cherries, licorice, plums, vanilla, silky tannins,  
smooth finish: *Stuffed Grilled Zucchini or Paleo NY Strip*