

{WHITE}

Gl Btl

Albarino, Peitan - Rias Baixas, SP	25
citrus, tart apple, pear, balanced acidity, clean & crisp finish: <i>Street Tacos or Fresh Catch Risotto</i>	
Chardonnay, Sycamore Lane - CA	7 24
peach, creamy apple, buttery tones, citrus, crisp acidity: <i>Shrimp or Chicken Carbonara</i>	
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: <i>Mediterranean Chicken Risotto or Wedge Salad</i>	
Chardonnay, J. Lohr Riverstone - Monterey, CA	11 40
lemon & lime zest, ripe apple, tropical fruit, crisp & clean finish: <i>General Tso's Cauliflower or BBQ Chicken Salad</i>	
Chardonnay, Sonoma Cutrer - Russian River, CA	49
lemon, crisp green apple, oak barrel, refreshing & juicy: <i>Roasted Half Chicken or Street Tacos</i>	
Chardonnay, Davis Bynum - Russian River, CA	14 52
pear, lemon, warm hazelnut, baked apple, lush acidity, rich creaminess: <i>Cheshire Pork Chop or She Crab Soup</i>	
Chardonnay, Rombauer - Carneros, CA	72
vanilla, peach, mango, creamy & rich: <i>Grilled Salmon or Asian Ahi Salad</i>	
Chenin Blanc, Ken Forrester - Western Cape, ZA	25
quince, green apple, and grapefruit with a tangy finish: <i>Fresh Catch Risotto</i>	
Moscato, Angove Nine Vines - Coonawarra, AU	25
mango, tropical fruit, soft, juicy, slightly fizzy finish: <i>General Tso's Cauliflower or California Chicken</i>	
Pinot Grigio, Cielo - Veneto, IT	8 28
green apple and citrus with balanced fruit, acidity and a touch of spice on the finish: <i>Crab Crusted Haddock</i>	
Pinot Grigio, Santa Margherita - Alto Adige, IT	42
golden apple, citrus, light acidity, enticing dry finish: <i>Maple Sriracha Wings or Fresh Catch Risotto</i>	
Pinot Gris, Joel Gott - OR	32
white peach, wildflower, citrus, juicy with a long refreshing finish: <i>Fish Sandwich or Reuben</i>	
Riesling, Saint M. - Pfaltz, DE	10 36
lemon, apricot, citrus, balanced sweetness & acidity: <i>General Tso's Cauliflower or Asian Ahi Salad</i>	
Rose, Conundrum by Caymus - CA	10 36
strawberry, watermelon, pop of acidity, long delicious finish: <i>BBQ Chicken Salad or Sautéed Shrimp</i>	
Sauvignon Blanc, Ponga - Marlborough, NZ	8 28
citrus, mango, ginger, white tea, long mineral finish: <i>Asian Ahi Salad or Maple Sriracha Wings</i>	
Sauvignon Blanc, Whitehaven - Marlborough, NZ	12 44
pineapple, sweet meadow flowers, tropical fruit, ripe peach, bright acidity, crisp finish: <i>Roasted Half Chicken</i>	

{SPARKLING}

Brut, François Montand Split - FR	12
golden delicious apples and citrus with a smooth finish: <i>House Salad with Grilled Shrimp</i>	
Brut, Steorra - CA	34
tart apple, citrus, pear, tight bubble, vibrant finish: <i>Mediterranean Chicken Risotto</i>	
Prosecco, La Marca Split - Veneto, Italy	13 40
fresh citrus, honey, green apple, tight bubble, lively finish: <i>Shrimp Superfood Salad or Fresh Catch Risotto</i>	

{RED}

GI Btl

Bordeaux, Château de Parenchère - FR	29
red berries, plum, spearmint, smooth & balanced finish: <i>Brisket Grilled Cheese or Knife and Fork Burger</i>	
Cabernet Sauvignon, Sycamore Lane - CA	7 24
fresh cherries, sweet oak, toasty & delicious finish: <i>Classic Burger or Philly Spring Rolls</i>	
Cabernet Sauvignon, Three Thieves - CA	25
red raspberry, dark cherry, vanilla, baking spices, medium finish: <i>Steak Carbonara</i>	
Cabernet Sauvignon, Joel Gott 815 - CA	35
red berries, vanilla, cedar, coffee, firm tannins, long finish: <i>Paleo NY Strip or Brisket Grilled Cheese</i>	
Cabernet Sauvignon, J. Lohr 'Seven Oaks' - Paso Robles, CA	10 36
black cherry, toasted hazelnuts, ripe berries, dark chocolate, sturdy tannins: <i>NY Strip or Steak Wedge Salad</i>	
Cabernet Sauvignon, Justin - Paso Robles, CA	45
black cherry and currant with cocoa and vanilla balanced nicely by firm, smooth tannins: <i>Philly Spring Rolls or Steak Carbonara</i>	
Cabernet Sauvignon, Hess Shirttail Ranch - North Coast, CA	12 48
red raspberry, dark cherry, vanilla, baking spices, medium finish, supple tannins: <i>Steak Carbonara</i>	
Cabernet Sauvignon, Juggernaut - CA	14 52
licorice, currant, cassis, vanilla, long velvety finish: <i>Ribeye or Philly Spring Rolls</i>	
Malbec, The "Show" - Mendoza, AR	10 36
toasty vanilla, dark berries, cranberry, spice, velvety tannins, lingering finish: <i>Ribeye or Steak Carbonara</i>	
Merlot, Sycamore Lane - CA	7 24
dark cherries, baking spice, ripe plums, smooth tannins, soft finish: <i>Baked Orecchiette Pasta or Maxx Burger</i>	
Merlot, Decoy by Duckhorn - Sonoma County, CA	12 44
blueberries, cassis, black cherry, vanilla, silky tannins: <i>Stuffed Grilled Zucchini or Steak Wedge Salad</i>	
Pinot Noir, Parker Station - Central Coast, CA	9 32
bing cherry, red plum, vanilla, strawberries, lively acidity, smooth finish: <i>Salmon Romesco or Wild Mushroom Risotto</i>	
Pinot Noir, Hahn - Monterey, CA	10 36
bright cherry, red fruit, cedar, soft tannins, mellow acidity: <i>Buffalo Chicken Dip or Filet Mignon</i>	
Pinot Noir, Böen Tri Appelation - CA	12 44
dark plum, spice, blackberry, dark cherry, balanced acidity, long silky finish: <i>Filet Mignon or Bronzed Salmon</i>	
Red Blend, Conundrum by Caymus (1 Liter) - CA	11 50
ripe plum, sweet oak, cherries, cinnamon, balanced tannins, velvety finish: <i>NY Strip</i>	
Super Tuscan, Avignonesi - Toscana, IT	27
plum, blackberry, roasted espresso bean, and chocolate with smooth tannins, and well-balanced acidity: <i>Steak Carbonara or Baked Orecchiette Pasta</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.