

# 94 West

## Steak and Seafood

# WINE MENU

## HOUSE POURS

**14 HANDS** (WASHINGTON) GLASS 7 BOTTLE 28

CHARDONNAY, MOSCATO, PINOT GRIGIO, REISLING, MERLOT, CABERNET

## VINTAGE CHAMPAGNE

**100 DOM PÉRIGNON 1998** (EPERNAY) 175  
THE INITIAL DENSITY BECOMES CREAMY, WHILE THE LONG FINISH ENDS ON A NOTE OF GLAZED CITRUS FRUIT.

**102 CRISTAL 2000** 265  
A PINOT NOIR AND CHARDONNAY BLEND. AN INTENSE, PRECISE BUT EXQUISTELY SUBTLE BOUQUET.

## NON VINTAGE CHAMPAGNE

**104 MOËT & CHANDON IMPERIAL** (EPERNAY) 65  
AROMA OF FLOWERS, HAZELNUTS, AND BISCUITS. ON THE PALATE IT IS SOFT WITH A FRUITY FINISH, EVOKING THE PEACH.

**107 VEUVE CLICQUOT** (FRANCE) 76  
NOSE OF APPLE, CITRUS AND CARAMEL IS FOLLOWED BY FULL FLAVORS WITH ELEGANCE, CRISPNESS AND A SLIGHTLY SPICY FINISH.

## SPARKLING WINES

**108 IL LAMBRUSCO** 24  
SWEET SPARKLING RED.

**109 CHANDON BRUT 1/2 BOTTLE** 15  
COMPLETE, GENEROUS AND DYNAMIC.

## SPLITS

**110 FREIXENET** SPLIT 6.50  
A TRUE "BRUT," IT IS VERY DRY AND SMOOTH.

**111 COOKS SPUMANTE** SPLIT 6.50  
A SWEET SPARKLING AND LIVERY WINE.

## CHARDONNAY

**201 GREG NORMAN** (AUSTRALIA) 38  
FRAGRANT AROMAS OF NECTARINE, PEACH AND MELON FILL THE NOSE.

**202 FRANCISCAN** (NAPA) 10 48  
RIPE, GENEROUS AROMAS OF PEAR, AND HONEY WITH TOASTY OAK.

## WHITE ZINFANDEL

**209 BERINGER** (NAPA) 8 32  
AROMAS AND FLAVORS OF BRIGHT STRAWBERRY AND LIGHT, CITRUS SPICE WITH THE ROUND, BUTTERY, APPLE/PEAR FLAVORS.

## PINOT GRIGIO

**211 RUFFINO LUMINA ESTATE** (FRIULI) 9 41  
A LIVELY PINOT GRIGIO WITH A BOUQUET OF EXOTIC PINEAPPLES AND A HINT OF FAINT STRAWBERRIES.

**212 SANTA MARGHERITA** (ITALY) 10 48  
CLEAN, INTENSE AROMA AND DRY FLAVOR WITH PLEASANT GOLDEN APPLE AFTERTASTE.

## MOSCATO D'ASTI

**215 UMBERTO FIORE**  
**MOSCATO D'ASTI** (ITALY) 10 48  
ITS INTENSE BOUQUET IS AROMATIC AND SHOWS GOLDEN APPLE, PINEAPPLE AND HONEY AROMAS.

## SAUVIGNON BLANC

**216 MATUA** (NEW ZEALAND) 9 41  
GREEN APPLE, LEMON CITRUS WITH SOME SWEET CONFECTIONERY AROMAS ON THE NOSE.

## RIESLING

**218 COLUMBIA CREST TWO VINES** (WASHINGTON) 9 41  
DELICATE AROMAS OF APRICOT, SPICED PEACH AND GRAPEFRUIT LEAD TO A FINISH THAT IS CRISP YET SUBTLY SWEET AND FRUITY.

## CABERNET SAUVIGNON

**305 ESTANCIA** (PASO ROBLES) 9 41  
EFFUSIVE BLACK CHERRY, DUTCH CHOCOLATE AND CURRANT COMPLEMENT THE SPICY, PEPPERY NOTES OF TOASTED SWEET OAK.

**306 SIMI** (SONOMA) 10 48  
WILD BERRIES, RIPE PLUMS AND SWEET OAK MINGLE WITH APPROACHABLE, FORWARD TANNINS.

**309 GREG NORMAN**  
**CABERNET-MERLOT** (AUSTRALIA) 9 41  
RIPE RICH MULBERRY, SPICE CHARACTERS AND FINE VELVETY TANNINS. ZINFANDEL

## ZINFANDEL

**310 COSENTINO CIGAR ZIN** (NAPA) 50  
POMEGRANATE, RED CHERRIES, AND CREAM FLAVORS INTERMINGLE IN A RICH, CONCENTRATED STYLE WITH SPICY NOTES.

**311 GNARLY HEAD OLD VINE ZINFANDEL** 9 41  
ROBUST BERRY FLAVORS AND EXOTIC SPICE NOTES FROM THE SMALL GRAPE CLUSTERS ARE BALANCED WITH FRENCH, AMERICAN AND HUNGARIAN OAK.

## INTERESTING REDS

**314 PENFOLDS SHIRAZ-CABERNET** (AUSTRALIA) 9 41  
SCENTS OF BLACKBERRIES, TRUFFLES, OLD LEATHER, LICORICE, AND PEPPER.

**316 GRAFFIGNA CENTENARIO MALBEC** (SAN JUAN) 9 41

## PINOT NOIR

**400 ROBERT MONDAVI PRIVATE**  
**SELECTION** (MONTEREY) 9 41  
SILKY LAYERS OF CHERRY, VIOLET AND AROMATIC SPICES, WITH SOFT OAK NUANCES.

**401 ESTANCIA** (MONTEREY) 10 48  
DRY, SILKY MOUTHFEEL, CRISP ACIDS AND PLEASANT FRUIT FLAVORS, FINISHES WITH COFFEE AND COCOA.

## MERLOT

**407 RUTHERFORD HILL** (NAPA) 10 48  
A SOFT ENTRY AND FULL MOUTHFEEL IS COMPLEMENTED BY FLAVORS OF RICH FRUIT, OAK AND VELVETY TANNINS.

**408 ESTANCIA** (MONTEREY) 9 41  
SOFT BLUE AND BLACK FRUIT, CHERRY COLA, AND TOASTY VANILLA.

**409 COLUMBIA CREST**  
**TWO VINES** (WASHINGTON) 9 41  
A NOSE OF CASSIS AND CHERRY LEADS TO A PALATE OF SOFT TANNINS, MOUNTAIN BERRY FLAVORS AND HINTS OF LICORICE.

## CHIANTI

**500 RUFFINO CHIANTI CLASSICO**  
**RESERVE DUCALE TAN** (TUSCANY) 10 48  
FULL BODIED AND CONCENTRATED WITH HINTS OF RASPBERRY AND ANISE. MERITAGE BLENDS

## MERITAGE BLENDS

**511 ROBERT MONDAVI PRIVATE**  
**SELECTION "VINETTA"** (NAPA) 9 41  
FLAVORS AND AROMAS OF BLACK CHERRY, PLUM AND BLACKBERRY, A PLUSH VELVETY TEXTURE AND A PLEASANT, LINGERING FINISH.

## NON ALCOHOLIC WINE

### SUTTER HOME FRE

**702 WHITE ZINFANDEL** 12  
A FRESH, FRUITY AROMA SUGGESTING STRAWBERRIES AND CRANBERRIES, AND SOFT, FRUITY, BERRYLIKE FLAVORS.

## RESERVE

**608 FAR NIENTE CABERBET SAUVIGNON** (NAPA) 159  
THE WINE DISPLAYS CASSIS AND BLACKBERRY NOTES ALONG WITH SPICY OAK AROMAS THAT HAVE BECOME SYNONYMOUS WITH THE FAR NIENTE "HOUSE STYLE."

**603 MT. VEEDER CABERNET SAUVIGNON** (NAPA) 74  
LUSH AND CONCENTRATED FRUIT CHARACTER OF CABERNET GROWN ON THIS MOUNTAIN ESTATE. MODEST TANNINS ADD STRUCTURE AND DEPTH WITHOUT OVERPOWERING THE INTENSE BERRY FLAVORS OF THE WINE.

**605 CHIMNEY ROCK CABERNET SAUVIGNON** 92  
EXHIBITS A BOUQUET OF PURE BLACK CURRANTS, SUBTLE WOOD, EARTH AND MINERAL SCENTS.

**621 STAG'S LEAP "ARTEMIS"** 78  
IN THE NOSE, YOU'LL NOTICE BLACK CHERRYS, RED PLUMS, AND SPICY NOTES OF TRUFFLE, TEA, AND SPICE.

**620 COL SOLARE** (WASHINGTON) 108  
RIPE PLUM AND BLACKBERRY AROMAS MELD WITH A HINT OF TOASTY VANILLA AND MOCHA.

**602 FAR NIENTE CHARDONNAY** (NAPA) 102  
TIGHTLY WOUND, INTENSE AND CITRUSY. CELLAR THIS ONE WITH CONFIDENCE OR ENJOY NOW FOR ITS YOUTHFUL VIGOR.

**610 NEWTON MERLOT UNFILTERED** (NAPA) 87  
ITS FRESH FRUIT FLAVORS ARE WELL BALANCED BY THE INTEGRATED OAK, RESULTING IN A MEDLEY OF RASPBERRY, BLUEBERRY, MOCHA, BAKING SPICES AND CARAMEL FLAVOR NOTES.

## ASK YOUR SERVER WHATS ON TAP

## BEERS

### DOMESTIC

MILLER

MILLER LITE

MGD

MGD LITE

BUD

BUD LIGHT

BLUE MOON

### IMPORTS

CORONA

HEINEKEN

HEINEKEN LIGHT

AMSTEL

AMSTEL LIGHT

HACKER-PSCHORR

STELLA ARTOIS

## SPECIALTY BEER ON TAP

## NON ALCHOLIC BEER

SHARPS



**1/2 PRICE BOTTLES OF WINE\* MONDAY & TUESDAY**

\*RESTRICTIONS APPLY

