

Zin American Bistro

198 S Palm Canyon Dr 92262-6356 · +17603226300 · Updated: Jan 14, 2026

[View online menu](#)



THE CLASSICS 9

Blood & Sand	\$15.00
Islay Scotch, Black Cherry Liqueur & Blood Orange	
Black Manhattan	\$15.00
Redemption Rye, Avena, Orange Bitters, Luxardo Cherry	
Paper Plane	\$15.00
Redemption Rye, Aperol, Amarao Nonino & Lemon	
The Last Word	\$15.00
Gray Whale Gin, Maraschino Liqueur, Green Chartreuse & Lime	
"M" Vesper	\$14.00
Bombay Gin, Hideout Vodka & Mandarine Napoléon Liqueur	
Barrel-Aged Old Fashioned	\$16.00
Redemption Rye, Mandarine Napoléon Liqueur Orange Bitters & Luxardo Cherry	
Aviation	\$14.00
Aviation Gin, Crème de Violette, Maraschino Liqueur, Fresh Lemon	
Aperol Spritz	\$12.00
Aperol, Sparkling Wine, Soda & Orange Slice	
Mai Tai	\$14.00
Silver Rum, Pineapple, Orange & Lime Juices, Orgeat & Meyers's Dark Rum Float	

LOCAL & SEASONAL 6

Pomegranate Martini	\$16.00
Vodka, Fresh Pomegranate Juice, House Spice Infusion & Lemon	
Skinny-Zini	\$15.00
Silver Tequila, Agave Nectar, Cactus Fruit & Muddled Desert Citrus served up with a salted rim	
Lavender Collins	\$14.00
Gin, Anza Lavender, Soda & Fresh Lemon Juice	
Chili-Mango Mezcalita	\$16.00
Banhez Mezcal, Local Mangoes & Serrano Spicy Tincture	

Strawberry-Basil Margarita	\$16.00
Coachella Valley Strawberries, Fresh Basil, Cimarron Tequila Blanco & Black Volcanic Salt	
Guava Mule	\$15.00
Vodka, House Guava-Vanilla Infusion, Fresh Lime Juice & Fentimans Ginger Beer	

ZIN TWISTS 5

Blueberry Lemon Drop	\$15.00
Blueberry-Citrus Vodka, House Blueberry Syrup & Lemon	
Cucumber Lime Martini	\$14.00
Lime-Infused Vodka, Elderflower Liqueur, Cucumber & Lime Juices served up with a salted rim	
Empress 75	\$75.00
Empress 1908 Gin, Fresh Lemon, Sparkling Wine & Lemon Twist	
Saffron Tonic	\$14.00
Saffron Infused Gin, Cardamom, Maraschino Liqueur & Fentiman's Tonic	
Pickled Gibson	\$16.00
Ford's Barrel-Aged Navy Strength Gin, Pickled Pearl Onions & Pink Peppercorns	

CRAFT BEVERAGES 6

Orange Blossom Sweet Tea	\$7.00
Lavender Lemonade	\$7.00
Hibiscus Jamaica	\$7.00
Cucumber-Mint Cooler	\$9.00
Watermelon Agua Fresca	\$9.00
Michelada Sobria	\$10.00

APPETIZERS 11

Fried Blue Cheese Olives	\$6.00
Panko Crusted Fried Blue Cheese Stuffed Olives Drizzled with Balsamic	
Zin Bites	\$16.00
Mini "Beef Wellingtons" of filet mignon & goat cheese, served over a zinfandel-shallot reduction	
Roasted Bone Marrow	AVAILABLE OPTIONS
Served with Arugula Salad and grilled bread. Please Allow 10-20 Minutes	
	\$16.00
	Add Bacon Jam:
	\$5.00
Oysters on the Half Shell	
Mignonette, cocktail sauce, lemon & horseradish	

Mushroom Truffle Soup	\$10.00
Roasted wild mushrooms, a touch of cream & a drizzle of truffle oil	
Prince Edward Island Mussels	\$14.00
Choice of White Wine, Celery & Leeks or Coconut Curry Served with Baguette Toast Points	
Brussels Sprouts	\$14.00
Roasted with Butternut Squash, Beets, Maple Brown Butter & Shaved Parmesan Cheese	
Truffle Pommes Frites	\$8.00
Double Fried Fries with Truffle Oil, Shaved Parmesan Cheese & Chives	
Beef Carpaccio	\$18.00
Thinly-Sliced Filet Mignon, Dijon Mustard, Frisée, Seasonal Pickled Vegetables, Lemon Oil & Shaved Parmesan	
Cheese Board	\$22.00
Chef's selection of 3 cheeses with seasonal jam, fruit, accompaniments & crostini	
Charcuterie Board	\$30.00
Chef's Daily Selection of 2 Meats & 3 Cheeses with Seasonal Fruits, House Preserves, Whole Grain Mustard, Olives & Crostini	

SALADS 3

The Wedge	\$12.00
Crisp Iceberg with Heirloom Cherry Tomatoes, Red Onions, Blue Cheese Crumbles, Bacon, Zin House Citrus Blue Cheese Dressing	
Beet & Goat Cheese Salad	\$17.00
Roasted Red & Yellow Beets, Local Goat Cheese, Market Greens, Frisée Lettuce, Candied Walnuts & White Balsamic Vinaigrette	
Persimmon & Honey Burrata Salad	\$17.00
Seasonal Persimmon, Honey, Fresh Basil, Arugula, Toasted Pistachios, Lemon-Tarragon Vinaigrette & Pomegranate Glaze	

SEASONAL ENTRÉES 6

Filet Mignon	\$48.00
8 oz Prime Filet Mignon Steak, Sautéed Seasonal Mushrooms, Buttered Broccolini, Crispy Potato Croquette & Shallot Sauce	
Cumin Scented Lamb	\$44.00
Full Rack of Australian Lamb, Root Vegetable Hash, Sautéed Rainbow Chard & Chimmichurri	
Hallibut	\$38.00
Pan-Seared & Served with Citrus Risotto, Sautéed Chard, Fennel & Citrus Salad & Bouillabaisse-Inspired Sauce	
Pan-Seared Salmon	\$36.00
Faroe Island Salmon, Herb Polenta Cake, Sautéed Broccolini & Sun-Dried Tomato Cream Sauce	
Roasted Root Vegetable Ragout	\$27.00
Roasted Carrots, Butternut Squash, Potatoes, Wild Mushrooms & Vegan Polenta	
Fig & Honey Duck	\$42.00
Pan-Seared Duck Breast, Fried Scalloped Potatoes, Sautéed Asparagus, Fresh Pomegranate Reduction	

ZIN CLASSICS 6

Steak Frites	\$39.00
14 oz Prime Center-Cut New York Strip Steak, Zinfandel-Shallot Reduction & Pommes Frites	
Buttermilk Fried Chicken	\$29.00
Three Pieces of Crispy Free-Range Chicken, Creamed Spinach, Mashed Potatoes & Country Gravy	
Macadamia Crusted Chicken Schnitzel	\$36.00
Crispy-Free Range Chicken Breast, Warm German Potato Salad & Sautéed Asparagus	
Braised Short Ribs	\$29.00
Slowly Braised Beef Short Ribs, Mashed Yukon Gold Potatoes, Haricots Verts & Red Wine Demi-Glace	
The Original Zin Burger	AVAILABLE OPTIONS
Wagyu Beef or Beyond Patty, Caramelized Red Onions, Fiscalini White Cheddar, Butter Lettuce & Tomato Served on a	\$18.00
Brioche Bun & with Pommes Frites	Gluten Free Bun:
	\$3.00
PEI Mussels & Frites	\$24.00
Choice of White Wine, Celery & Leeks or Coconut Curry Served with Pommes Frites	

PASTAS 4

Pasta of the Day	
Today's Seasonal Preparation	
XXX Adult Macaroni & Cheese	\$24.00
Cavatappi Pasta, Aged White Cheddar Sauce, Cheddar Cheese, & Truffle Oil	
Short Rib Pappardelle	\$22.00
Slow-Roasted Short Rib, Cremini Mushrooms, Peas, Brandy Cream Sauce & Parmesan Cheese	
Linguine & Clams	\$26.00
Cherry Tomatoes, White Wine, Fresh Herbs & Garlic Bread	

DRAFT 6

Pilsner: North Coast Scrimshaw Pilsner, Fort Bragg, CA, ABV: 4.5% IBU: 22	\$7.00
A fresh tasting Pilsner with a subtle hop character, a crisp, clean palate, and a dry finish	
Mexican Lager: Alesmith, Sublime, San Diego, CA, ABV: 5.2%	\$8.00
Traditional Vienna-style lager that showcases a grainy, malt-forward sweetness and easy drinkability	
Modern Times, Fruitlands, Sour Tropical Gose, San Diego, CA, ABV: 4.8%	\$8.00
The sour, salty base with fruit and guava flavors that collide in your mouth like a fruit-filled asteroid of flavor traveling at the supersonic speed of party	
Belgian Wheat: Allagash White, Allagash Brewing, Portland, ME, ABV: 5.2% IBU: 13	\$8.00
A Belgian-style wheat beer brewed with oats, malted wheat, and raw wheat for a hazy "white" appearance	

IPA: Societe Brewing Company, the Pupil, San Marcos, CA, ABV: 7.5% IBU: 75	\$9.00
American IPA, San Clemente, Bright notes of guava & mango and a clean finish - It's a crowd favorite. Rated 97-99 Points	
West Coast IPA: Stone Delicious, San Diego, CA, ABV: 7.7%	\$8.00

BOTTLES & CANS 9

Belgian Pilsner: Stella Artois, ABV: 5.0%	\$6.00
Tangerine Wheat: Lost Coast Brewing, ABV: 5.5% Eurika, CA	\$6.00
Pale Ale: Made West, Standard, ABV: 5.6% Ventura, CA	\$9.00
New England IPA: Mikkeller, Windy Hill, ABV: 7% San Diego, CA	\$9.00
Lager: Budweiser, Bud Light, ABV: 5%, 4.2%	\$5.00
Ommegang, Dry Cider 8.5%	\$8.00
Lager NA: Erdinger Non-Alcoholic, Germany	\$5.00
Hazy IPA: Societe, World of Wonders, ABV: 6.p% San Diego, CA	\$10.00
Double IPA: Mikkeller, Night King Double IPA, ABV: 8.7% San Diego, CA	\$10.00

RYE 7

Redemption	\$9.00
Jim Beam, Pre-Prohibition	\$10.00
Templeton	\$10.00
Wild Turkey	\$9.00
High West, Double Rye	\$12.00
High West, Rendezvous Rye	\$15.00
Savage & Cooke, Lip Service	\$16.00

WHISKEY 24

Savage & Cooke, The Burning Chair	\$17.00
High West, Campfire	\$19.00
Buffalo Trace	\$9.00
Woodford Reserve	\$13.00
Jim Beam	\$9.00
Jim Beam Double Oak	\$10.00

Wild Turkey	\$9.00
Wild Turkey Long Branch	\$11.00
Wild Turkey Rare Breed	\$14.00
Maker's Mark	\$11.00
Bib & Tucker Small Batch 6 Year	\$13.00
Jack Daniels	\$10.00
Jack Daniels Honey	\$10.00
Gentleman Jack	\$12.00
Four Roses, Small Batch	\$11.00
Jameson	\$10.00
Bushmills	\$10.00
Tullamore Dew	\$11.00
Seagram's VO	\$9.00
Canadian Club	\$9.00
Crown Royal	\$10.00
Bastille	\$11.00
Barrel Hitch	\$10.00
Seagram's 7	\$9.00

SCOTCH ~ SINGLE MALT 21

Glenfiddich 12	\$12.00
Glenfiddich 14	\$18.00
Glenfiddich 18	\$35.00
Bunnahabhain 18	\$39.00
Lagavulin 16	\$18.00
Oban 14	\$18.00
Macallan 12	\$14.00
Glenlivet 12	\$14.00
Glenlivet, Founder's Reserve	\$16.00

Glenfiddich 12	\$14.00
Dewar's 12	\$12.00
Chivas Regal 12	\$10.00
Glenmorangie 10	\$12.00
Compass Box, The Peat Monster	\$18.00
Compass Box, Hedonism	\$18.00
Glenrothes	\$18.00
The Balvenie Double Wood 12	\$19.00
Glendronach 12	\$19.00
Glendronach 15 Revival	\$25.00
Laphroaig Select	\$18.00
Laphroaig K10	\$17.00

SCOTCH ~ BLENDED 6

Grants	\$9.00
Chivas Regal 12	\$10.00
Johnnie Walker Red	\$12.00
Johnnie Walker Black	\$15.00
Johnnie Walker Gold	\$20.00
Dewar's White Label	\$10.00

SANDWICHES 5

Tuna Avocado Melt	\$17.00
Albacore tuna, sun-dried tomatoes, shallots, avocado & white cheddar, served on toasted whole wheat bread	
BLT	\$17.00
Apple-wood smoked bacon, lettuce, marinated rainbow heirloom tomatoes & aioli on sourdough bread	
Chicken Club Sandwich	AVAILABLE OPTIONS
Herbed grilled chicken, applewood smoked bacon, avocado, lettuce, tomato & chipotle aioli on a brioche bun	\$17.00
	Substitute Gluten Free Bun:
	\$3.00

Original Zin Burger	AVAILABLE OPTIONS
Half pound wagyu beef patty, white cheddar cheese & caramelized red onions on a brioche bun	\$19.00
	Substitute Gluten Free Bun:\$3.00
Vegetarian Beyond Burger	AVAILABLE OPTIONS
Beyond burger patty, white cheddar, lettuce, tomato, caramelized red onions & brioche bun	\$17.00
	Substitute Gluten Free Bun:
	\$3.00

ENTRÉES 4

XXX Adult Macaroni & Cheese	\$19.00
Cavatappi pasta, house-made white cheddar cheese sauce, broiled white cheddar & truffle oil	
Buttermilk Fried Chicken	\$22.00
2 pieces of crispy free-range chicken, creamed spinach, mashed potatoes & creamy country gravy	
PEI Mussels & Pommes Frites	\$24.00
Choice of white wine, celery & leeks or coconut curry Served with pommes frites	
Gluten-Free Pasta of the Day	

EVERY DAY BREAKFAST 6

Zin Breakfast	\$17.00
2 eggs, breakfast potatoes, choice of bacon, apple chicken sausages links, or vegan beyond breakfast patties & sourdough toast	
Chicken Apple Sausage & Brie Omelette	\$17.00
3 egg omelette, chicken apple sausage & imported brie cheese. Served with breakfast potatoes	
Garden Omelette	AVAILABLE OPTIONS
3 egg white omelette, mushrooms, spinach, cherry tomatoes, peppers & white cheddar.	\$17.00
Served with breakfast potatoes	Add Avocado: \$3.00
Breakfast Sandwich	AVAILABLE OPTIONS
Ham, scrambled eggs & sharp cheddar on sourdough toast	\$17.00
	Add Pommes Frites or Breakfast Potatoes:
	\$2.00
Chicken & Waffles	\$20.00
Zin's signature macadamia nut crusted chicken schnitzel & Belgian waffle with pure maple syrup & whipped butter	
Huevos Rancheros	AVAILABLE OPTIONS
Fried corn tortillas, refried black beans, salsa ranchera, 2 sunny side up eggs, queso fresco, white cheddar, fresh cilantro & pico de gallo	\$16.00
	Add Avocado: \$3.00

WEEKEND SPECIALS 6

Eggs Benedict	\$17.00
Canadian bacon, 2 poached eggs, toasted english muffins, house-made hollandaise & chives. Served with breakfast potatoes	
Salmon Eggs Benedict	\$17.00
Smoked salmon, 2 poached eggs, toasted english muffins, house-made hollandaise & capers. Served with breakfast potatoes	
Florentine Benedict	\$17.00
Sautéed spinach, seared heirloom tomatoes, 2 poached eggs, toasted english muffins, house-made hollandaise. Served with breakfast potatoes	
Short Rib Benedict	\$20.00
Seared polenta cakes, shredded slow-braised short rib, 2 poached eggs & sun-dried tomato hollandaise. Served with breakfast potatoes	
Smoked Salmon Platter	\$22.00
Norwegian smoked salmon, shaved red onions, hard boiled egg, sliced heirloom tomatoes, capers, whipped cream cheese & bagel	
Avocado Toast	AVAILABLE OPTIONS
Toasted sourdough, smashed avocados, marinated cherry tomatoes & micro greens	
	\$15.00
	Add a Poached Egg:
	\$3.00

BREAKFAST SIDES 8

Two Beyond Breakfast Sausage Patties	\$6.00
Two Chicken Apple Sausage Links	\$8.00
Apple-Wood Smoked Bacon	\$7.00
Whole Wheat or Sourdough Toast	\$3.00
English Muffin	\$4.00
One Buttermilk Pancake	\$8.00
Seasonal Fruit Cup	\$7.00
Breakfast Potatoes	\$6.00

TO DRINK 12

Endless Bubbly	\$10.00
Carafe of Orange Juice, Peach, Cranberry or Pineapple	\$4.00
Endless Aperol Spritz	\$21.00
Aperol, Sparkling Wine, Soda & Orange slice	

Zin House Bloody Mary	\$14.00
Our Signature Spicy Mix with Jalepenño & Rosemary Vod-ka, Horseradish & Worcestershire	
Bacon Bloody Mary	\$17.00
House-Infused Rosemary Vodka, Signature House Mix & Apple-Wood Smoked Bacon	
Biggest Bloody Mary In Town	\$23.00
Triple Shot, Pickle, Olives, Pepperoncini & our Signature House Mix	
Virgin Bloody	\$11.00
All the 'stuff' without the alcohol	
Blackberry Mule	\$15.00
Bird Dog Blackberry Whiskey, Fresh Blueberries & Fentiman's Ginger Beer	
Watermelon Limeade	\$15.00
Watermelon Infused Vodka, Fresh Lime & Lemon Juice & Watermelon Purée	
Zin's Seasonal Sangria	\$13.00
Wine, Brandy & Seasonal Fresh Fruit	
Fresh Orange Juice	
Coffee, Cappuccino & Espresso	

DESSERT 4

French Vanilla Crème Brûlée	\$14.00
Belgian Chocolate Mousse	\$14.00
Mindy's Chevre Cheesecake	\$16.00
Housemade Graham Cracker Crust, Crusted with Pralines, Brûléed on Top, Drizzled with Aged Balsamic and Berries	
Warm Chocolate Brownie	\$14.00
Served with a scoop of vanilla ice cream	

BAR SNACKS & SMALL PLATES 14

Fried Blue Cheese Olives	\$5.00
Panko Crusted Fried Blue Cheese Stuffed Olives Drizzled with Balsamic	
1/2 Wedge	\$7.00
Crisp Iceberg with Heirloom Cherry Tomatoes, Red Onions, Blue Cheese Crumbles, Bacon, Zin House Citrus Blue Cheese Dressing	
Fresh Oysters on the Half Shell	AVAILABLE OPTIONS
Ask for todays selection	
1/2 Dozen: \$18.00	
Dozen: \$36.00	
2 Cheese Board	\$19.00
Chef's Daily Selection of 2 cheeses with Fruit, Jam, Nuts Olives & Crostinis	

Charcuterie Board	\$24.00
Chef's Daily Selection of 2 Meats & 2 Cheeses with Fruit, Jam, Whole Grain Mustard, Olives & Crostini	
Zin Bites	\$7.00
2 Crispy Puff Pastry Stuffed with Filet Mignon, Shaved Parmesan, Goat Cheese, Zinfandel Shallot Reduction	
Brussels Sprouts	\$10.00
Striped Beet Lardons, Shaved Parmesan, Maple Brown Butter & Balsamic Reduction	
PEI Mussels	AVAILABLE OPTIONS
White Wine, Celery, Leeks and Onions	\$14.00
	Add Pommes Frites: \$4.00
	Add Grilled Bread: \$2.00
1/2 XXX Mac & Cheese	\$15.00
White Cheddar, Truffle Oil	
Cup of Soup of the Day	\$7.00
Roasted Bone Marrow	\$16.00
Bacon Jam, Arugula Salad, Toasted Brioche. Please Allow 10-20 Minutes	
Spinach Dip	\$9.00
Creamy Spinach, Parmesan Cheese & House Corn Chips	
Wagyu Beef Sliders	\$12.00
2 Sliders, Caramelized Onions & Fiscalini Cheddar Cheese	
Pommes Frites	AVAILABLE OPTIONS
Double-Fried Fries	\$4.00
	Truffle Oil & Shaved Parmesan:
	\$2.00

WELL COCKTAILS 4

Vodka	\$8.00
Gin	\$8.00
Rum & Whiskey	\$8.00
Up & Tequila Cocktails	\$10.00

CHAMPAGNE & BUBBLES 3

\$1 off Splits
\$2 off 1/2 Bottles
\$5 off Full Bottles

FIRST 4

Wild Mushroom Truffle Soup

Chives, white truffle oil

Cantaloupe Gazpacho

Served chilled

½ Wedge Salad

Tomatoes, apple smoked bacon, red onions, citrus Roquefort dressing

½ Zin 'Caesar' Salad

Chef Michel Richard inspired romaine roulade salad, creamy cheese, house Caesar dressing, cherry tomatoes, parmesan cheese and house made croutons

FIRST - ENHANCED SELECTIONS 2

Zin Bites

Mini beef 'Wellingtons' with goat cheese, Zinfandel shallot reduction. +\$3

½ Dozen Oysters

Fresh daily. +\$12. Did someone say Champagne? Check out our selection of splits!

MAIN 5

Country Fried Chicken

Cream spinach, mashed potatoes, country gravy

Braised Short Ribs

Slowly braised beef short ribs served with XXX mac 'n' cheese, haricots verts and veal demi-glace

Classic Moules Marinières & Frites

Prince Edward Island mussels steamed with leeks, shallots, butter and white wine

Organic Salmon

Smashed fingerling potatoes, sautéed spinach, red pepper jus

Cauliflower 'Steak'

Tahini dressing, green beans, fingerling potatoes

MAIN - ENHANCED SELECTIONS 2

New York, 14oz Center Cut

Potato croquette, Brussels sprouts, beets, Zinfandel shallot reduction. +\$20

Chicken 'Parm' Salad

Macadamia crusted chicken breast, burrata cheese, arugula, heirloom tomatoes, pesto and balsamic. +\$15

DESSERT - ENHANCED SELECTIONS 3

Vanilla Bean Crème Brûlée

+\$5

Mindy's Chèvre Cheesecake

Cream cheese, sour cream, goat cheese with vanilla and lemon hints, praline hazelnuts crust, brûléed & drizzled with 25 yr old balsamic. +\$7

Espresso Martini

Freshly brewed espresso, vodka & Bailey's Irish Cream. +\$8

WHITE WINE 6

Pinot Grigio: La Fiera, Del Venezia, Doc, Italy 2020

Crisp, floral and fruity

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$32.00

Sauvignon Blanc: Fire Road, Marlborough, New Zealand, 2020

Light bodied, crisp and dry - gooseberry and passion fruit aromas

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

Chardonnay: Alias, California, 2019

Tropical flavors with light oak

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

Chardonnay: Rombauer, Carneros, Napa, California 2019

Rich creamy with layers of tropical fruit, peaches and pears and rich oak

AVAILABLE OPTIONS

Glass: \$25.00

Bottle: \$80.00

Painted Fields, Cuvée Blanc, CA

A Philippe Melka Wine

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Jean-Luc Colombo, Cape Bleue Rosé, France 2020

67% Syrah, 33% Mourvèdre The nose is floral, accented by aromas of fresh peaches and fennel

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

RED WINE 5

Pinot Noir: Elk Cove, Willamette Valley, OR 2019

Opening with fresh raspberry, cordial cherry and violet, this wine has a juicy palate of strawberry rhubarb pie and persimmon with savory undertones of clove and black pepper

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Zinfandel: Branham, Resolution, Sonoma CA 2019

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$54.00

Merlot: Honero Vera, Jumilla, Spain 2019

Sweet, musky aroma of cherry, mint, dark chocolate and vanilla. Supple, spicy and lively with fresh cherry and mocha flavors

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Cabernet Sauvignon: Branham Vineyards, Resolution, Napa, CA 2018

Dark berries, spice and mocha. Blended with a bit of Petit Verdot and Petite Syrah

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Cabernet Sauvignon: B. Wise Vineyards, Moon Mountain, Sonoma, CA 2017

A dense, black, purple- and blue-fruited Cabernet Sauvignon with wonderful spice and texture

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$68.00