



AMERICANA EATERY

CURBSIDE WINE MENU

CHAMPAGNE & SPARKLING

- RIONDO PROSECCO (SPLITS)** 8
The most popular Prosecco in Italy, this sparkling wine is so + fruity. Perfectly sized for brunch!
- SCHARFFENBURGER SPARKLING** 26
Rich + creamy sparkling white from the Anderson Valley of Northern California.
Excellent on its own or w/ our caesar salad!
- J. ROGET SPARKLING** 9

WHITES

- NAPA CELLARS CHARDONNAY** 24
Aromas of spice, baked apple, lush pear + lemon abound in this Napa Valley Chardonnay.
Rich + buttery, this Chardonnay is a great juxtaposition to the roasted beet salad.
- WAIRAU RIVER SAUVIGNON BLANC** 19
In this New Zealand Sauvignon Blanc, an intense + precise mix of ruby grapefruit, Meyer lemon + lemongrass flavor w/ notes of poached pear, passion fruit + green apple candy that linger on the finish.
- LUNA PINOT GRIGIO** 18
Lush stone fruit + apple abound in this California Pinot grigio.
A secret dose of Viogner gives this wine great body + finesse.
- CLOUD CATCHER ROSE** 23
Crisp + lively rose from the warm hills of southern France w/ notes of fresh strawberries + dried herbs
- CAVE DE LUGNY CHARDONNAY** 19
A single vineyard Chardonnay from the Mâcon region of burgundy.
Spicy w/ notes of green apple + hazelnut, this full bodied white is perfect paired w/ the frenched chicken.
- LA MORA VERMENTINO** 19
Bright + fresh, this Mediterranean white is great w/ any dish or pasta.
From the coastal region of Tuscany, La Mora Vermentino is fragrant w/ lemon + minerality.
- POGGIO MOSCATO** 18
From Provincia di Pavia Italy, this Moscato is intensely perfumed w/ scents of peaches + tropical fruit.
Fresh + pleasantly sweet, this white is a great pairing w/ any spicy dish.
- ECHO BAY SUV BLANC** 17
Lively herbal + lime zest flavors define this New Zealand white. Crisp + fresh,
a glass of this is a great match w/ the fried rice avocado bowl.
- JUAN GIL MUSCAT** 17
A rare dry but aromatic Muscat from Jumilla in Southern Spain.
Notes of fresh melon, jasmine, + kiwi make this wine great w/ any salad.



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REDS

PREDATOR CABERNET	21
Juicy and bold Cabernet from Lodi, California, clean branding, pairs well with the heartier dishes on our winter menu this time of year.	
CONQUISTA MALBEC	18
Conquista oak cask malbec offers plum + dark cherry fruit characteristics w/ hints of blackberries + blueberries. The lingering finish has silky tannins, great finesse, + layers of vanilla, mocha + spices.	
DOS ALMAS PINOT NOIR	18
Light + delicate Pinot Noir from the burgeoning region of Central Chile. Great acidity+ fruit make this wine a great pairing w/ any fish or roasted poultry.	
BOOMTOWN MERLOT	21
Bold + full flavored, this Merlot is filled w/ notes of cherry + malted chocolate. Boomtown packs more punch than the typical Merlot, so don't be afraid to have a glass w/ your bone on pork chop!	
TRIDENTE TEMPRANILLO	21
Old Tempranillo vines from the Zamora region of central Spain give this wine an inky color and robust texture. Aged in French oak barrels for 15 months, this wine is powerful enough to stand up to any meaty entree. If you are a Cabernet fan, this is a great wine to try!	
4 VIRTUES BARREL-AGED CABERNET	24
An intense, full-bodied wine with flavors of dark berries, sweet oak and spice. A smoky finish with firm, yet refined tannins. Aged in white oak barrels typically designed for Bourbon production.	
DELAS COTES DU RHONE RED BLEND	19
Its deep color has a dark, plum-like hue. The nose is classically Syrah, with berry fruit, violet, liquorice. It has a full, rounded palate with delicate tannins, making it unique in the "Côtes-du-Rhône" category.	
NAPA CELLARS CABERNET	40
Elegant + concentrated, this Cabernet is tailor made for a Napa Valley fan. A core of lushfruit opens into notes of chocolate + spicy black pepper. A beautiful upgrade w/ any steak!	
TERRA D'ORO	39
This Zinfandel is made from some of the oldest grape vines in the United States, at over 130 years old. Planted during the gold rush, these ancient plants produce concentrated, beautiful fruit. However, they won't be around much longer, so try this wine while you still can! Excellent with any of our pastas.	
BELLACOSA CABERNET	30
Selected from different vineyard sites in Sonoma + Napa, this Cab is bold + complex. Try w/ the beef tenderloin, though it is smooth + silky enough to drink on its own.	
AMITY PINOT NOIR	28
Hailing from Eola-Amity Hills in Oregon, this delicate Pinot offers notes of raspberry, cherry + coffee. A versatile wine, great w/ sesame ginger salmon.	