



# WINE

AMERICANA EATERY

## BOTTLE ONLY

### RED

- CABERNET SAUVIGNON NAPA CELLARS** *california* bottle 59  
Elegant + concentrated, this Cabernet is tailor made for a Napa Valley fan. A core of lush fruit opens into notes of chocolate + spicy black pepper. A beautiful upgrade w/ any steak!
- ZINFANDEL TERRA D'ORO, "DEAVER VINEYARD"** *amador county, california* bottle 62  
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.
- CARMENERE CARMEN** *chile* bottle 68  
The lost grape of Bordeaux has found a home in Chile! Like a Merlot w/ herbaceous notes, this wine is great paired w/ spaghetti + meatballs.
- CABERNET SAUVIGNON BELLACOSA** *california* bottle 58  
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.
- RED BLEND OENODEA** *greece* bottle 34  
From the picturesque Greek region of Drama on the Aegean Sea. With lively color + smoky character, this blend of Cabernet, Syrah, + Agiorgitiko pairs well w/ any red meat.
- PINOT NOIR AMITY** *oregon* bottle 54  
Hailing from Eola-Amity Hills in Oregon, this delicate Pinot offers notes of raspberry, cherry, + coffee. A versatile wine, great w/ sesame ginger salmon.

### WHITE

- CHAMPAGNE ROEDERER BRUT PREMIER** *france* bottle 59  
This champagne is the real deal. A perfect balance between youth + maturity, acid + richness, fruit + minerality. Pair w/ special occasions.
- SAUVIGNON BLANC ECHO BAY** *new zealand* bottle 34  
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.
- SPARKLING SCHARFFENBERGER** *california* bottle 34  
Rich + creamy sparkling white from the Anderson Valley of Northern California. Excellent on its own or w/ our caesar salad!
- MUSCAT JUAN GIL** *spain* bottle 34  
A rare dry but aromatic Muscat from Jumilla in Southern Spain. Notes of fresh melon, jasmine, + kiwi make this wine great w/ any salad.

# DESSERTS

- MAIN STREET CARROT CAKE** 9  
w/ dulce de leche caramel sauce
- TEQUILA KEY LIME PIE** 9  
w/ graham cracker crust
- FLOURLESS CHOCOLATE CAKE** 10  
raspberry sauce + coffee caramel ice cream
- CHEF'S ROTATIONAL DESSERT** MP  
please inquire w/ your server about our weekly dessert special

*All prices are in USD \$ + do NOT include sales tax.*



AMERICANA EATERY

# WINE

Main Street Farmer serves a 6 oz glass of wine.

## RED BY THE GLASS

### **CABERNET SAUVIGNON PREDATOR** *california*

Juicy and bold Cabernet from Lodi, California, clean branding, pairs well with the heartier dishes on our winter menu this time of year.

glass 11 / bottle 42

### **MALBEC CONQUISTA OAK CASK** *argentina*

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.

glass 9 / bottle 34

### **PINOT NOIR DOS ALMAS** *chile*

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.

glass 8 / bottle 30

### **MERLOT BOOMTOWN** *washington*

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!

glass 10 / bottle 38

### **TEMPRANILLO BODEGAS TRIDENTE** *spain*

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!

glass 12 / bottle 46

### **BOURBON BARREL CABERNET SAUVIGNON**

#### **FOUR VIRTUES** *california*

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.

glass 13 / bottle 48

### **CÔTES-DU-RHÔNE DELAS** *syrah/grenache, france*

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.

glass 9 / bottle 34

## WHITE BY THE GLASS

### **ROSÉ CLOUD CHASER** *france*

Crisp + lively rose from the warm hills of southern France w/ notes of fresh strawberries + dried herbs

glass 10 / bottle 38

### **CHARDONNAY CAVE DE LUGNY** *france*

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.

glass 10 / bottle 38

### **CHARDONNAY NAPA CELLARS** *california*

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.

glass 12 / bottle 46

### **PINOT GRIGIO LUNA** *california*

Lush stone fruit + apple abound in this California Pinot grigio. A secret dose of Viogner gives this wine great body + finesse.

glass 8 / bottle 32

### **VERMENTINO LA MORA** *italy*

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.

glass 11 / bottle 42

### **MOSCATO CASTELLO DEL POGGIO** *italy*

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.

glass 9 / bottle 34

### **PROSECCO RIONDO** *italy*

The most popular Prosecco in Italy, this sparkling wine is so + fruity. Perfectly sized for brunch!

glass 10

### **SAUVIGNON BLANC SHAYA** *spain*

Enticing and delicate aromas of tropical fruits, wild flowers, green apple and citrus peel exude from the glass. The palate offers white peach, green melon and grapefruit complementing a crisp acidity.

glass 8 / bottle 32

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