

Our wine list was chosen to offer many alternatives to complement the cuisine of Executive Chef Sachin Chopra. Pairing spicy food with wine is not as tricky as it seems. But remember when in doubt, drink what you like! Our policy is if you are not satisfied with any wine let us know and we will move you on to something else! Our red wines are stored and served at cellar temperature of 57-59 degrees.

Of course Champagne and Sparkling wines are good starts. Generally the softer the champagne the more flavorful with the food. Try the Nicolas Feuillatte or the Fleury Rose; both good with our food.

These light and dry selections have a broad range of flavors. Typically they go very well with any of our seafood, vegetarian dishes, and definitely those dishes with powerful spices.

The recently added Lucia "Lucy" Rose is a brilliant bone dry "blush" wine that is great on hot nights with hot food! The Sauvignon Blancs run from very fruity to very dry. The Pomelo is a fruit bomb while the Craggy Range and Huia are a crisper style. The Didier is a particularly dry Chenin Blanc from a "cult" Loire producer.

Gruner Veltliner is a versatile Austrian grape similar to flavors and aromatics of Sauvignon Blanc and Chenin Blanc with a tad more mineral in the mouthfeel. Great with our food. They are listed in order of light to medium heavy.

The obvious choice of slightly sweet wines and aromatic varietals are listed here. German "Kabinett" Rieslings are typically the driest and least sweet but you will find a little bit

## Mantra Wine List

	<u>Glass</u>	<u>Bottle</u>
<b>Sake</b>		
Tsukinokatsura Junmai Ginjo (2 oz)	\$9	
Wakatake 'Onikoroshi' Junmai Daiginjo (2 oz)	\$9	
<b>Champagne/Sparkling Wine</b>		
Domaine de la Fontainerie, Vouvray Brut, 2002, Loire Valley	\$10	\$40
Bugey Cerdon 'Methode Ancetrale' Rose, Merignat (semi sweet)		\$45
Roederer Brut, NV, Champagne		\$80
Laurent Perrier, NV, Brut, Champagne	\$16	n/a
Nicolas Feuillatte Brut NV, Chouilly		\$58
Diebolt-Vallois Blanc de Blancs NV, Champagne (half bottle)		\$41
Audoin de Dampierre NV Brut Premier Cru, Champagne		\$62
Krug Grand Cuvee MV, Champagne		\$225
Krug 90 Vintage, Champagne		\$330
Fleury Rose Fleur de l' Europe, Champagne		\$80
Veuve Clicquot Brut, NV, Champagne (half bottle)		\$38
<b>Light and Dry</b>		
Lucia, "Lucy" Rose of Pinot Noir, Santa Lucia Highlands	\$9	\$36
Michel Brock Sancerre 'Cuvee Cecile' 2004, Loire Valley		\$45
Didier Dagueneau Blanc Fume de Pouilly 2004, Loire Valley		\$78
Sula Sauvignon Blanc 2004, Nashik, India		\$22
Huia Sauvignon Blanc 2005, Marlborough, New Zealand	\$9	\$38
Lawson's Dry Hills Sauvignon Blanc 2005, Marlborough, New Zealand		\$36
Craggy Range Sauvignon Blanc 2005, Marlborough, New Zealand		\$43
Pomelo Sauvignon Blanc 2005, California		\$30
John Anthony "Church Vineyard" Sauvignon Blanc 2005, Carneros-Napa Valley		\$40
Ojai Sauvignon Blanc "Westerly Vineyard" 2005, Santa Barbara County		\$49
Salomon Gruner Veltliner 'Hochterrassen' 2004, Kremstal	\$8	\$32
Nikolaihof Gruner Veltliner 'Hefeabzug' 2004, Wachau		\$62
Hiedler Gruner Veltliner 'Thal-Novemberlese' 2004, Kamptal		\$58
Elena Walch Pinot Grigio 2005, Alto Adige		\$34
Frog's Leap, Sauvignon Blanc 2005, Napa (half bottle)		\$20
Gini Soave Classico 2003, Veneto (half bottle)		\$19
Hugel Pinot Blanc "Cuvee les Amours" 2003, Alsace (half bottle)		\$26
<b>Aromatic Varietals</b>		
J.&H.A. Strub Riesling Kabinett 'Niersteiner' 2004, Rheinhessen	\$9	\$36
Dr. Loosen Riesling Kabinett 'Bernkasteler Lay', 2005, Auslese		\$41
Karlsmuhle Riesling Kabinett 'Kaseler Nies'chen' 2001, Ruwer		\$36
Leitz Riesling Spatlese 'Rudesheimer Magdalenenkreuz' 2004, Rheingau		\$38
Nikolaihof Riesling Smaragd 'Im Weingebirge' 2000, Wachau		\$77
Weinbach Riesling 'Schlossberg' Grand Cru 2004, Alsace		\$68
Vina Nora Albarino 2004, Albarino		\$26
Francois Chidane Montlouis 'Clos du Breuil' 2004, Loire Valley (Chenin Blanc)		\$50
Baumard Savennieres 2002, Loire Valley		\$36
Prince Poniatowski Vouvray Moelleux 1990, Loire Valley	\$8	\$32
Storrs White Riesling "Viento Vineyards", 2003 Monterey		\$34
Leon Beyer Gewurtztraminer 2004, Alsace		\$36
Fogarty Gewurtztraminer 2004, Monterey		\$30
David Noyes, Tocai Friulane, 2004, North Coast		\$22
Gregory Graham Viognier, 2002 Napa Valley		\$48
Apremont Vin de Savoie, 2005		\$26
<b>Chardonnay</b>		
Joseph Drouhin Rully Blanc 2003, Burgundy	\$11	\$44
Olivier Leflaive "Le Deux Rives" Chablis 2003, Chablis (half bottle)		\$30
Louis Michel Chablis 'Montmains' 1er 2004, Burgundy		\$60
Raveneau Chablis 'Montee de Tonnerre' 1er 2000, Burgundy		\$165
Chateau Puligny Montrachet 'Folaties' 1er 2003, Burgundy		\$130
Morey-Coffinet Batard Montrachet Grand Cru 2003, Burgundy		\$283
Esser 2004, California		\$28
Ridge 'Santa Cruz Mountains' 2004, Santa Cruz Mountains		\$60
Ambullneo Big Paw 2004, Central Coast		\$98
Dehlinger "Estate" 2003, Russian River Valley	\$14	\$56
Testarossa "Castello" 2004, Central Coast		\$64
Far Niente, 2004, Napa Valley		\$72

of sugary and honey in the first six wines listed here. The Leitz has brilliant fruit up front and finishes a tad sweet. The Nikolaihof is a treat for the senses. . The Prince Poniatowski is a wonderfully aged wine that has softened to be a wonderful food pairing. And where else can you get a 16 year old wine by the glass? The Noyes Tocai Fruilano is a very aromatic wine, slightly sweet with a little bit of fruit from the famous Pagani Ranch in Sonoma.

Our Chardonnay selection spans from France to California. The Drouhin Rully Blanc is a creamy, soft yet layered wonderful wine. The more expensive Burgundies have varying layers of complexities and for the experienced among you—they are brilliant choices. The Ridge by the glass is a "bigger" style by P. Draper(not P. Diddy) and is rich and full bodied while the Dehlinger is more "Burgundian" and crisp and clean. The Far Niente is classic Napa and the Miura is a great style from Central Cali. The Testarossa pairs up well with most of our food and is a leaner style.

Miura 'Talley Vineyard' 2000, Arroyo Grande	\$90
Ramey 2004, Russian River Valley (half bottle)	\$32
Storrs Christie Vineyard, 2005	\$52
Hawkes Alexander Valley, 2005	\$34

Red wine with spicy food is easy. Try wines without too much oak, very soft or little tannins, and not too overpowering. Spicy wines can go great with spicy food but our list is designed not to have too many "hammer" wines. But alas, our great Cabernet list is because who doesn't love a big Cabernet?

Pinots with less oak tend to match well with the food. We love our range of Pinots here. Particularly the Drouhin 2003 by the glass. Very pleasing cherry fruit with hints of sweet oak and a great food pairing wine.

The Ta Karainga is full of rich fruit as is the Russian Hill and both have nice soft finishes. The Truchard is a classic Cali wine and well balanced. The Testarossa full bottle is from great source fruit as is the Dutton Ranch from RRV. The Fogarty is Michael Martella's first Estate grown bottling and a great wine.

Try the Cabernet Francs with our food. A tad robust but yet subtle finishes. The Truchard Cab is classic Napa, The two Napa 1/2 bottles are the gold standard, the Paul Hobbs is one of the best 2003 Cabs made, and for a Bordeaux the Marlatic is straight up drinking great. The Bond is the Bond-cult wine, cult price but incredible.

We like our Rhone varietals with our food. Rich, round fruit, soft tannins, a touch of oak and we feel this is a nice array of these wines. The Brunel is wonderfully ripe fruit. The two du Papes are priced great and very different. Overripe fruit with the Ma Mere and more earth and spice on the du Vieux. The Montirius is a great food wine and has layers upon layers of interesting spices. The Bett's Grenache is rich, lusty, and a fun wine. The Nickel is bold and dark. The Russian Hill is the dark

## Pinot Noir

### Bottle

Joseph Drouhin Chorey Les Beaune 2003, Burgundy		<u>Glass</u>	\$12
\$48			
d'Angerville Volnay 'Champans' 1er 2000, Burgundy			
\$78			
Hubert Lignier Morey St. Denis 2002, Burgundy			
\$86			
L'Arlet Nuits St. George 'Clos du Forets' 1er 2003, Burgundy			\$140
L'Arlet Nuits St. George 'Clos du Forets' 1er 1998, Burgundy			\$225
Dujac Echezeaux Grand Cru 2001, Burgundy			\$295
Ta Karainga 2004, Martinborough, New Zealand			
\$39			
David Noyes 2005, Sonoma County			\$40
Testarossa "Palazzo" 2004, Central Valley		(half bottle)	
\$32			
Russian Hill 2004, Russian River Valley			\$46
Testarossa "Garys Vineyard" 2004, Santa Lucia Highlands			
\$87			
Paul Hobbs "Crossbarn" 2004, Russian River Valley			
\$56			
Truchard 2002, Carneros			
\$48			
Fogarty "Estate Grown" 2004, Santa Cruz Mountains			
\$68			
Storrs 2004, Santa Cruz			\$52
Orchard Hills San Francisco Bay 2005		\$10	
\$40			
Dutton Goldfield "Dutton Ranch" 2004, Russian River Valley			
\$68			
Patz & Hall "Hyde Vineyard" 2004, Napa Valley		(half bottle)	
\$45			
Patz & Hall "Hyde Vineyard" 2004, Napa Valley			
\$86			
Siduri 2004 Santa Lucia Highlands			\$82

## Merlot,

Havens 2001, Napa		\$10	\$40
Burgess 2003, Napa			\$60
Sirita 2002, Napa			
\$72			
Swanson 2002, Napa			\$53

## Cabernet Sauvignon, Bordeaux Varietals and Blends

Chateau De Pez 2003, St. Estephe		(half bottle)	
\$36			
Chateau Leoville Barton 2002, St. Julien			
\$95			
La Mission Haut-Brion 2001, Pessac-Leognan			
\$195			
Couly-Dutheil Chinon 'Clos de l' Echo' 2002, Loire Valley (Cabernet Franc)			
\$44			
Cuvee de Moulin Neuf St. Nicholas de Bourgueil 2004, Loire Valley (Cabernet Franc)			
\$35			
Paul Hobbs Malbec "El Felino" 2004, Mendoza Argentina			
\$46			
Karl Lawrence Cabernet Sauvignon 2003, Napa Valley		(half bottle)	
\$49			
Shafer Cabernet Sauvignon 2003, Napa Valley		(half bottle)	
\$47			
Liparita Cabernet Sauvignon 2001, Napa Valley		\$12	
\$48			
Bond 'Vecina" Cabernet Sauvignon 2001, Napa Valley			
\$275			
Truchard Cabernet Sauvignon 2002, Napa Valley			
\$56			
John Anthony Cabernet Sauvignon 2003, Napa Valley			
\$92			
Astrale e Terra Arcturus Red Wine 2001, Napa Valley		(half bottle)	
\$30			
Almvs 2000, Napa			\$82
Ladera Cabernet Sauvignon 'Lone Canyon Vineyard' 2002, Napa			
\$109			
Hawkes Alexander Valley, 2005			
\$68			

## Syrah, Grenache and Blends

Perrin Vinsobres Les Cornuds 2003, Rhone Valley (Syrah/Grenache)			
\$40			

