

Wine List

Red Wines

Cabernet Sauvignon, Wente glass 10 bottle 32
 Full bodied wine, on the palate ripe plum and berries with a smooth finish. Pairs well with Ribeye, Churrasco, and Burgers.

Pinot Noir, Rodney Strong Russian River 13 38
 Flavors of cherry tart and raspberry, with hints of nutmeg, medium grained tannins and fresh acidity. Chocolate, spice and cream details emerge on the rich finish. Pairs well with seafood and chicken dishes.

Cabernet Sauvignon, Kendall Jackson 11 35
 Sonoma County mountain and hillside vineyards add black cherry flavors and superb wine structure. Pairs well with seafood and chicken dishes.

Pinot Noir, Snap Dragon 6 28
 The palate is silky and long, delivering equal amounts fruit and spice. Flavors maintain their jewel-like vibrancy as they smoothly glide through the mouth into a long, juicy finish.

Merlot, Kendall Jackson 12 36
 Merlot with a touch of Malbec and a splash of Cabernet Sauvignon provide plum and black cherry flavors.

Interesting Reds

Upshot Red Blend, Sonoma, California 10 36
 Full bodied wine, on the palate blackberries, black cherry, and spices rounded with tannins and a long finish. Pairs well with the Ribeye, St. Louis Ribs, Filet Tips and Burgers

Cabernet Sauvignon Blend, Prisoner 75
 Napa, California Deliciously smooth with flavors of blueberry, dark cherry, and cocoa. Pairs well with any Meat Dish.

Shiraz, Coppola 10 32
 Full bodied, on the palate, dark cherries, ripe dark juicy plums and blackberries with a hint of mocha and a smooth finish. Pairs well with Churrasco, Filet Tips and Mediterranean Grouper.

Malbec, Terrazas 7 26
 Aromas of plums and berries in harmony with toasted hints and spicy notes of white pepper. Fruity and fresh profile. Presence of a slight toasted touch due to its barrel aging. Pairs well with a Churrasco or Filet tips.

Sparkling Water

San Benedetto Liter 6
 Perrier 6oz 3

Please Drink Responsibly

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Champagne

Veuve Cliquot bottle 85
 Fresh aromas of green apple, buttery brioche and gooseberry. Slightly sweet balanced with clean acidity and finish is lingering with a honey biscuit sweetness. Pair with a Blacken Seafood or Tuna Nachos.

Moet Imperial 70
 Golden yellow with aromas of hazelnut, peach, soft fruity finish. Enjoy with seafood or for a celebration.

Enza Prosecco 25
 The bouquet bursts with fruity scents of pear and green apples with a light floral and citrus note. Pair with Pilot House salad or conch fritters to start your meal.

Lunetta Split 8
 Aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish. Pairs well with Ceviche or Catch of the day.

White Wines

Chardonnay, Smoke Tree glass 12 bottle 40
 Vibrant and balanced, aromas of stony mineral, pear and honeysuckle. The palate is clean and mineral-driven with tones of pear and white nectarine. The finish is long with firm mineral tension.

Chardonnay, Kendall Jackson 10 32
 Tropical flavors such as pineapple, mango and papaya, with citrus notes, intertwine with aromas of vanilla and honey. A hint of toasted oak and butter rounds out the long, lingering finish. Pairs well with Chicken Bowl or Grilled Lobster tail.

Chardonnay, Rodney Strong 8 28
 Medium bodied wine with a creamy yellow apple, honeydew melon, lime and starfruit palate. Pairs well with Mahi Tacos, Seafood Pasta.

Pinot Grigio, Ecco Domani 7 24
 Light citrus and delicate floral aromas with tropical fruit flavors with a crisp, refreshing finish. Pair with oysters, seafood or salad.

Sauvignon Blanc, Oyster Bay 8 30
 Earthy, herbal, lemony aroma with hints of tropical fruit, gooseberry, and coconut. Medium to full bodied with herbal, citrus and ripe peach flavors with a slightly creamy, pleasing mouthfeel. Pairs well with grilled octopus or conch fritters.

Sauvignon Blanc, Cloudy Bay 60
 Fragrant with tropical aromas of peach, passion fruit, mango and citrus. Enjoy with scallops, fish and oysters.

Interesting Whites

Riesling, Relax 7 28
 Intense flavors of apples and peaches with a hint of citrus. Refreshingly crisp and balanced. Pair with Tuna Tataki.

Pinot Gris, Joel Gott 11 35
 Medium bodied wine with bright acidity, melon on the palate, with the light sweetness of stone fruit on the finish. Pairs well with fresh Clams, Oysters and a Fish Sandwich.

White Blend, Upshot 11 35
 Fullbodied wine, with flavors of melon, peach and wet stone minerality. Pairs well with Mahi Mahi Sandwich, Pan Seared Scallops, and St. Louis Ribs.

Sauvignon Semillon Blend, Cape Mentelle 11 35
 Notes of citrus, white nectarine, biscotti and cashew butter. Finished with a delicate minerality and balanced acidity.

Rose, Cape Mentelle 10 35
 Full of melon rind, fresh strawberries and watermelon intertwined with white peaches. A pronounced minerality is driven by accents of wet sharpening stone and lifted white blossoms.

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