



THE WOODBURY

Don't Forget... You Can Take It With You... Go Ahead... Get the Bottle.

Wines by the Glass

WHITE WINE

Proverb, Sauv Blanc, California	8/32
Whitehaven Sauv Blanc, New Zealand	10/40
Proverb, Chardonnay, California	8/32
Joel Gott, Chardonnay, California	10/40
Chat.Ste. Michelle Riesling, Columbia Valley	8/32
Caposaldo Pinot Grigio, Italy	9/36
Bièler Pere & Fils Rosé, France	9/36
Tera 'D Oro, Moscato, Sierra Foothills	10/40

RED WINE

Proverb, Cabernet, California	8/32
William Hill Cabernet, Central Coast	10/40
Joel Gott '815' Cabernet, Napa	12/46
A by Acaia Pinot Noir, California	9/36
La Crema Pinot Noir, Monterey	12/46
Proverb Merlot, California	8/32
Terrazas "Altos del Plata" Malbec, Argentina	9/36
Castello di Albola, Chianti Classico, Tuscany	9/36

SPARKLING

Duckhorn Seltzer, Cherry-Rose	7/gl
Duckhorn Seltzer, Clementine Chardonnay	7/gl
Bellafina* Frizzante, Prosecco, Italy	9/gl
Segura Viudas Cava Brut Rose, Spain	9/36

Limited/Feature Wines



Duckhorn Cabernet, Napa 16⁴⁹/66



Nickle & Nickle, Napa Chard	65
Trefethan Oak Knoll Cabernet	50
Sonoma Cutrer Chardonnay	13/50
St. Francis Sonoma Cabernet	13/50
Kermit Lynch Fonsainte Rose	9/30
Reata California Chardonnay	40

Weekly Specials / Select Hours

MEATLESS
MONDAY'S

TACO
TUESDAY'S

WINE-DOWN
WEDNESDAY'S

THIRSTY
THURSDAY'S

HIGH CLASS SERVICE IS ALWAYS INCLUDED. YOUR GRATUITY IS NOT*. DONT FORGET TO SHOW YOUR APPRECIATION

* **Because Why Not?** Don't be afraid to try our favorite "twist" selections, that were carfully crafted and endorsed by our Chef
^ Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies you may have.

*Parties of 8+ will include 18% service charge



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Wines by the Bottle

CHARDONNAY

Oberon, California	42
Sonoma Cutrer Russian River	50
Stag's Leap "Karia", Napa	64
Cakebread, Napa	89
Nickel & Nickel Truchard	65
Far Niente, Napa	85

SAUVIGNON BLANC

Charles Krug St Helena, Napa	33
Kim Crawford, Marlborough	38
Cloudy Bay, New Zealand	60

RIESLING/MOSCATO

Schmitt Söhne Riesling, Germany	39
Tera 'D Oro, Moscato, California	40

PINOT GRIGIO/GRIS

Antinori "Santa Cristina", Italy	36
Acrobat, Oregon	39
Maso Canali, Trentino, Italy	45

ROSE

Josh Cellars Rose, California	35
Meiomi, California	50

SPARKLING

Veuve Clicquot Brut, Champagne	80
Perrier-Jouët Champagne	85
Canard-Duchêne Brut Rose Champagne	88
Dom Perignon, Champagne, France	175

CABERNET SAUVIGNON

Josh Cellars "Craftsman", California	38
Joseph Carr, Paso Robles	47
St. Francis, Sonoma	50
Oberon, Napa	69
Mount Veeder, Napa	89
Jordan Winery, Alexander Valley	99
Orin Swift Cellars Palermo, Napa	100
Groth, Napa	109

BLENDS

'The Prisoner', California	82
Orin Swift Cellars Machete, California	88

PINOT NOIR

Line 39, California	30
Leese Fitch, California	32
Erath, Dundee, Oregon	40
Davis Bynum, Russian River Valley	49

ZINFANDEL

Cosentino Winery "The Zin", Lodi	39
Saldo by The Prisoner Wine Co.	68

MERLOT

Charles Krug, Napa	52
Duckhorn, Napa	84

MALBEC

Susana Balbo, Valle de Uco	60
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ITALIAN REDS

Baron Ricasoli 'Brolio' Chiantii	42
Ruffino Riserva 'Oro' Chianti	48
Rodano 2015 Riserva, Italy	52

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