

Red Wines

by the glass

Castle Rock, Pinot Noir...California, 2007

Balanced red fruit & spice, plum, cherry & oak with a long finish...\$8/\$26

Terra Nostra, Chianti...Italy, 2006

Traditional Italian-style, dry & soft, pairs well with all foods...\$7/\$26

Argento, Malbec...Argentina, 2008

Black fruit, sweet pice, with ripe velvety tannins...\$7/\$26

Oak Vineyard, Merlot...California, 2007

Rich & mellow with black cherry, a long smooth finish...\$5/\$18

Santa Ema Reserve, Merlot...Chile, 2007

Coffee, mocha, and cherry lead into a wine with no hard edeges and pleny of character...\$8/\$30

99 Vines, Cabernet...California, 2006

Lite-bodied & jammy, easy to drink & pairs with the lighter fare...\$6/\$22

Home Grown Farms, Family Harves Red...California, 2007

An organic blend of syrah, Barbera, & Petit Syrah. LP's fave...\$8/\$30

J.Lohr Seven Oaks, Cabernet...California, 2007

Red fruit with lite pepper & spice, with just a hint of oak...\$7/\$26

Temptra Tantrum Tempranillo/Shiraz...Spain, 2006

Exciting flavor, ripe fruit & a sizzling long finish...\$6/\$22

Earth, Zin, and Fire Zinfandel...Lodi, 2006

Far out with subtle hints of chocolate & blackberry fields forever...\$7/\$26

by the bottle

Wild Horse, Merlot...California, 2006

Rich & ripe fruit, balanced by bright acidity...\$35

Dancing Coyote, Petite Syrah...California, 2006

Full bodied and BIG on flavor & color! Blackberry, smoky, tame tannins, with a surprisingly smooth finish...\$34

****We also have off menu selections available, just ask your server****

Join us for an evening of Beer & Wine

1st Thursday of the Month!

Date: June 3rd

Time: 6-8 PM

Featuring: Brian Roberts with Classic

Location: CPW's Private Dining or Bistro

There is no charge

Reservations are not required, but if you'd like to join us for Prime Rib, we'd be happy to reserve a table for you!

Attention Artists!!!

Interested in displaying your work?
We're interested in being your venue!

Contact Serena or Lorrie