

## BUBBLES

<b>Gelida</b>	Cava	NV	\$10
<b>Gruet</b>	New Mexico	NV	\$9
<b>Mumm</b>	Pinot Noir	NV	\$13
<b>Rosa Regale (Brachetto)</b>	Italy	2007	\$12
<b>Veuve Clicquot</b>	Champagne	NV	\$19
<b>Zardetto</b>	Prosecco	NV	\$10

## WHITE

<b>Argentina</b>			
<b>Crios</b>	Torrantes	2008	\$10

<b>Australia</b>			
<b>Penfolds K.H.</b>	Chardonnay	2006	\$7

<b>Austria</b>			
<b>Huber "Hugo"</b>	Gruener Veltliner	2007	\$9

<b>California</b>			
<b>Menage A Trois</b>	Blend	2006	\$9
<b>Chateau St. Jean</b>	Chardonnay	2007	\$9
<b>Cuvaison</b>	Chardonnay	2006	\$14
<b>Far Niente</b>	Chardonnay	2006	\$23
<b>Franciscan</b>	Chardonnay	2006	\$10
<b>Frei Brothers Reserve</b>	Chardonnay	2006	\$9
<b>Sanford</b>	Chardonnay	2007	\$13
<b>Two Rock</b>	Chardonnay	2005	\$11
<b>Ancien</b>	Pinot Gris	2006	\$14
<b>MacMurray</b>	Pinot Gris	2007	\$10
<b>Terra D'Oro</b>	Pinot Gris	2007	\$10
<b>Firestone</b>	Riesling	2006	\$8
<b>Bridlewood</b>	Vioginer	2007	\$12

<b>Chile</b>			
<b>Veramonte</b>	Sauvignon Blanc	2007	\$8

<b>France</b>			
<b>Girardin St. Vincent</b>	Burgundy	2005	\$12
<b>Pierre Sparr</b>	Gewurztraminer	2006	\$11
<b>Lucien Crochet</b>	Sancerre	2006	\$14

<b>Germany</b>			
<b>Dr. Loosen</b>	Riesling	2007	\$10
<b>Monchhof Estate</b>	Riesling	2006	\$11
<b>Selbach Piesporter</b>	Riesling	2007	\$9

<b>Italy</b>			
<b>Luccio</b>	Moscato d'Asti	2006	\$9
<b>Bottega Vinaia</b>	Pinot Grigio	2007	\$12
<b>Riff</b>	Pinot Grigio	2006	\$8
<b>La Carraia</b>	Orvieto	2007	\$9

<b>New Zealand</b>			
<b>Villa Maria Private Bin</b>	Sauvignon Blanc	2007	\$10
<b>Whitehaven</b>	Sauvignon Blanc	2007	\$10

<b>Oregon</b>			
<b>Evolution #9</b>	Meritage	NV	\$11

<b>South Africa</b>			
<b>Graham Beck</b>	Sauvignon Blanc	2006	\$9

<b>Spain</b>			
<b>Don Olegario</b>	Albarino	2006	\$13
<b>Xarmant</b>	Txakoli	2007	\$11

## ROSE

<b>California</b>			
<b>Kenwood</b>	Pinot Noir	2007	\$9
<b>Mary Elke</b>	Pinot Noir	2006	\$12
<b>Menage a Trois</b>	Merlot/Syrah/Gewurtz	2005	\$8

<b>Italy</b>			
<b>Centine</b>	Sang/Merlot/Cab	2005	\$9

## RED

<b>Argentina</b>			
<b>Budini</b>	Malbec	2007	\$8
<b>Conquista</b>	Malbec	2006	\$8
<b>Terrazas Reserva</b>	Malbec	2006	\$11

<b>Australia</b>			
<b>Greenpoint</b>	Shiraz	2005	\$12
<b>Wishing Tree</b>	Shiraz	2006	\$9

<b>California</b>			
<b>Valley of the Moon</b>	Blend	2002	\$16
<b>Angeline</b>	Cabernet Sauvignon	2006	\$11
<b>Clos du Val</b>	Cabernet Sauvignon	2005	\$15
<b>Franciscan</b>	Cabernet Sauvignon	2005	\$13
<b>Ghost Pines</b>	Cabernet Sauvignon	2005	\$11
<b>Louis Martini</b>	Cabernet Sauvignon	2005	\$8
<b>Trinchero Family</b>	Cabernet Sauvignon	2005	\$9
<b>Coppola Diamond</b>	Merlot	2006	\$11
<b>Folie a Deux</b>	Merlot	2005	\$10
<b>Sterling</b>	Merlot	2005	\$14
<b>Trinchero</b>	Merlot	2005	\$9
<b>MacMurray</b>	Pinot Noir	2006	\$10
<b>Bridlewood</b>	Syrah	2004	\$9
<b>Ravenswood Lodi</b>	Zinfandel	2004	\$9
<b>Temptation</b>	Zinfandel	2005	\$10

<b>Chile</b>			
<b>Marques de Casa</b>	Cabernet Sauvignon	2006	\$13
<b>La Mission</b>	Pinot Noir	2006	\$8

<b>France</b>			
<b>Larose-Trintaudon</b>	Bordeaux	2003	\$13
<b>M.Chapoutier</b>	Cotes du Rhone	2006	\$9
<b>Moillard Les Voilettes</b>	Cotes du Rhone	2006	\$8

<b>Germany</b>			
<b>Oberbergen Select</b>	Pinot Noir	2005	\$13

<b>Italy</b>			
<b>Cagnina de Romagna</b>	Refusco	2007	\$9
<b>Rocca del Macie</b>	Sangiovese	2005	\$10

<b>Oregon</b>			
<b>Cloudline</b>	Pinot Noir	2006	\$13
<b>Panther Creek</b>	Pinot Noir	2006	\$16
<b>Willamette Valley</b>	Pinot Noir	2006	\$14

<b>South Africa</b>			
<b>Graham Beck</b>	Pinotage	2005	\$9
<b>Fairview</b>	Pinotage	2006	\$10

<b>Spain</b>			
<b>Conde de Valdemar Reserva</b>	Tempranillo	2002	\$11
<b>Montecillo Crianza</b>	Tempranillo	2004	\$8

<b>Washington</b>			
<b>Hogue Genesis</b>	Merlot	2005	\$10

## DESSERTS & PORTS

<b>California</b>			
<b>Eberle Muscat Canelli</b>	Muscat	2007	\$10

<b>Portugal</b>			
<b>Fonseca</b>	LBV	2001	\$9
<b>Sandeman</b>	Ruby Porto		\$7

<b>Washington</b>			
<b>Terra Blanca Ice Wine</b>	Chenin Blanc	2003	\$28

- There will be a twenty dollar minimum on all credit card transactions.
- There will be a 20% gratuity added to all parties of eight or more
- ALL prices include tax

## CUISINE

**Shrimp Scampi with Goat Cheese Grits  
and Pork Sausage**  
\$12

**Escargot Vol au Vent**  
**Escargot and Field Mushrooms served in**  
**Puff Pastry with an Herbsaint Cream Sauce**  
\$11

**Wild Mushroom and**  
**Manchego Cheese Bruschetta**  
\$10

**Prosciutto and Blue Cheese Wrapped Figs**  
\$10

**New Orleans Style Barbeque Shrimp**  
**en Croute**  
\$12

**Filet Mignon Salad tossed in a Pepper Jelly**  
**Vinaigrette with Dried Berries and**  
**Spiced Nuts**  
\$14

**Corn and Shrimp Bisque garnished with**  
**Sambal Chile Sauce**  
\$9

**Charcuterie Board served with Focaccia,**  
**Kalamata Olives, Caper Berries, Cor-**  
**nichons, and Whole Grain Mustard from Di-**  
**jon**  
\$14

**Artisan Cheese Plate served with Quince**  
**Paste and Spiced Nuts**  
\$13

**Baked Brie garnished with Vanilla Honey**  
**and Balsamic Drizzle**  
\$14

**Shrimp, Blue Cheese & Chopped Nuts**  
**wrapped in Puff Pastry**  
**with a Sweet Thai Chili Sauce**  
\$12

**Oven Roasted Lamb Lollipops and Mush-**  
**room Tart. Served with a Mint Vinaigrette.**  
\$16

MANY OF OUR FOOD SELECTIONS CONTAIN  
SEAFOOD AND NUTS, PLEASE CHECK WITH US  
BEFORE MAKING YOUR SELECTION IF YOU  
HAVE ALLERGIES.

## The Wine Loft is happy to offer our...

### Staff Selections

#### Cloudline Pinot Noir \$13

This is a rich, earthy wine with odors of tobacco and dried fruits. The finish is pure dark chocolate. This wine is great with the oven-roasted lamb lollipops.

**Amy V.**

#### Mumm Sparkling Rose \$13

A sparkling rose' from Napa Valley made totally from the Pinot Noir grape. It starts with aromas of pear and toasted almonds and follows through with flavors of raspberry that last through to a crisp dry finish. This wine is perfect for any occasion and is great with the Artisan Cheese plate.

**Jessica**

#### Oberbergen Pinot Noir \$13

A light bodied pinot noir with light cherry and mild dark chocolate on the nose, with a subtle coffee finish. Paired with our filet salad or lamb lollipops you can beat back the dog days of summer while relaxing on the patio watching the summer turn to fall.

**Larry**

#### Rocca del Macie Sangiovese \$ 10

This rich dry wine is filled with bright berry flavors that tickle the palate & makes your taste buds come to life. Great paired with the Figs.

**Leigh**

#### Evolution #9 Meritage \$ 11

This delicious blend of varietals has all of the summery citrus fruits encompassed with slight hints of peach and honeysuckle. Evolution's flavors pair well with the Shrimp Puff Pastries

**Luke**

#### Sterling Merlot \$ 14

A dense, dark plum in color, the wine offers aromas of black cherry, raspberry, toasty oak, nutmeg, and cloves. Luscious flavors of blackberries, cherries, cocoa, cedar, and vanilla lead to a full, well-textured finish. Try this wine with our charcuterie board.

**Stella**

#### Whitehaven Sauvignon Blanc \$ 10

This wine is the prototype for New Zealand style Sauvignon Blanc. It is loaded with citrus aromas and taste, especially grapefruit and has a lingering crisp finish. A wonderful pairing with our Salmon special.

**Mike**

### **Wine Philosophy**

The Wine Loft offers over 50 wines by the glass and over 150 selections by the bottle. Our goal is to provide a core list of wines that allows our guests to have something familiar and comfortable while rotating in an eclectic selection that brings fresh new wines to the forefront.

### **Our New Menu**

Our newest menu features some hot new items - Baked Brie or Wild Mushroom and Manchego Cheese Bruschetta - both are perfect for sharing. Another alternative is the Proscuitto wrapped figs for lighter fare.

### **Staff Suggestions**

If you're not sure of exactly what type of wine you're looking for, please ask a member of our staff for a suggestion. Every Wine Loft employee has been trained to make recommendations based on your taste preferences... or simply ask for their favorite wine. Check out our staff's selections on the second page of this list.

### **Half Price Bottles**

Every Tuesday, The Wine Loft offers select bottles of wine, ranging from \$50 to \$150, for half off the menu price. It's the perfect time to try that exclusive vintage you've had your eye on.

### **Wine Down Wednesdays**

Each Wednesday from 5:30 to 7:30, a local wine rep will be on hand to present a complimentary wine tasting. Feel free to come by, taste some wines, and enjoy the experience.

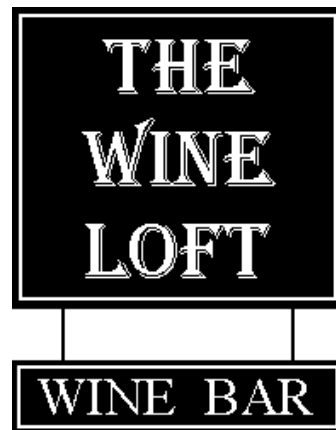
### **\$5 Dollar Thursdays**

Each Thursday The Wine Loft will offer 2 wines at \$5 a glass. The wines offered will typically be wines currently on our list. However, some will be specials that we'll be testing. These will not be "cheap" wines, so come by and enjoy fine wine at a fine price.

### **Private Parties**

The Wine Loft is available for private parties. We can host events for 20 to 200 guests. Please call The Wine Loft @ 323.8228 for information or to make arrangements. We can tailor menus and wine selections to fit most budgets.

For franchise information  
[contact@dovlerrestaurantgroup.com](mailto:contact@dovlerrestaurantgroup.com).



**Hours of Operation**  
**Opening Tuesday through Saturday**  
**5pm daily**

The Wine Loft is an upscale wine bar that offers over 50 selections by the glass and over 150 by the bottle. The Wine Loft serves light cuisine to complement its selection of wines. The atmosphere is an upscale relaxed environment that has been designed to encourage memorable social experiences. The Wine Loft has been featured in The Wall Street Journal, Maxim Magazine, and The New York Times.

For more information visit us at  
<http://www.thewineloft.net>

**Let us host your next event!**

**The Wine Loft**  
is available for  
private rentals

Thursday, November 06, 2008

**Featured Glass White**

**Frei Brothers Reserve Chardonnay  
2006 Napa Valley**

The grapes were whole cluster pressed to eliminate bitterness and maximize fresh fruit characters. To create a flavorful finish the wine underwent sur lie aging for 5 months and full malolactic fermentation, resulting in a buttery texture and deep, layered flavors. This chardonnay expresses toasty aromas and complex varietal characters of lemon and citrus fruit, which harmonize beautifully with its soft, mellow finish.

**\$10**

**Featured Bottle White**

**Jigsaw Pinot Noir  
2007 Oregon**

Winemaker Tad Seestedt used a variety of vineyards from Willamette Valley and other locations in Oregon to complete the puzzle of making a fine wine at a reasonable price. This wine has the taste and characteristics of wines more than double its price. Oregon earth, rich plum and raspberry notes fill the bouquet. Hints of spice and oak are in the background on the palate and carried very well on the brightness of the fruit with a long, dry finish.

**\$44**

**Featured Glass Rose**

**Rosa Regale Brachetto d'Acqui  
2007 Italy**

Rosa Regale Brachetto d'Acqui is a unique red sparkling wine. Sweet and appealing, Brachetto may be enjoyed as a delicious aperitif, between meals, or an after dinner sparkler.

Aromatic with a hint of rose petals and raspberries, Rosa Regale is perhaps the only wine in the world that marries well with chocolate, especially dark or bitter-sweet. Delightful, vivacious, and aromatic, it can also be enjoyed with strawberries, fruit salads and a wide range of deserts.

**\$12**

## DESSERT

**Chocolate Fondue**  
\$16

**Tiramisu**  
\$7

**Lava Cake with Ice Cream Quenelles and  
Vanilla Honey**  
\$10

## Beer

**Domestic- \$4**  
Budweiser  
Bud Light  
Michelob Ultra

**Imported- \$5**  
Amstel Light  
Newcastle  
Heineken

## Soda

Coke, Diet Coke, Vault, Sprite -\$2  
Red Bull, Red Bull Sugar Free-\$5

## Water

Voss Still, Voss Sparkling - \$5



TONIGHT'S FLIGHT FEATURES WHITE WINES FROM FRANCE. THE COST OF THE FLIGHT IS \$20.

Wine #1

**Chateau Bonnett  
2005 Bordeaux**

Chateau Bonnett has produced wines for many centuries and is the childhood home of legendary Bordeaux vintner Andre Lurton. It is situated not between two seas as Entre-Deux-Mers suggests, but between two rivers: Dordogne and Garonne. Andre inherited Chateau Bonnett in 1956 and has dedicated himself to returning the chateau to its past glory.

Wine #2

**Expression de Gneiss Domaine de l'Ecu  
2004 Muscadet**

Guy Bossard, proprietor of Domaine de l'Ecu, is well known in the region for his use of biodynamics, a practice he took up fully in 1986 after over a decade of organic viticulture. He bottles several cuvées of his Muscadet, which are terroir based.

Wine #3

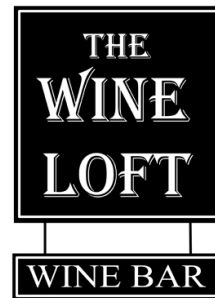
**Remy Pannier Touraine  
2003 Sauvignon Blanc**

Remy Pannier has been making and selling premium quality Loire Valley wines since 1885. Over the decades Remy Pannier has developed close working relationships with more than 500 growers throughout the Loire Valley. Working hand in hand with its affiliated growers, Remy Pannier advises on and oversees implementation in the vineyards of the latest in viticultural practices, to ensure production of the finest quality grapes.

Wine #4

**Wolfberger Cuvee 939  
2004 Pinot Blanc**

The winery was founded in 1902 when a group of wine-growers in Eguisheim decided to join forces to create one of the first cooperatives in Alsace. The cave counts 800 members today. Wolfberger combines tradition and constant innovation to elaborate high quality wines and preserve their typicity. Wolfberger is the rare example, in the wine world, of bigger actually being better.



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