

OVERSTUFFED EMPANADAS

BEEF

CLASSIC BEEF *Beef, Tomato and Peppers in a Traditional Savory Sauce*

THAI MEATBALL *Meatball infused with Sweet Chili Sauce Cilantro And Monterrey Jack*

BEEF A LA WELLINGTON *Braised Beef Creamy Mushroom Infused with Foie gras & Caramelized Onion Gruyere Cheese*

GRILL PARRILLADA *Smokey steak, chorizo, spinach and cannellini beans pickled onion escabeche*

CHICKEN, TURKEY & DUCK

BUFFALO CHICKEN *Pulled Chicken Infused with Buffalo Sauce Blue Cheese and Monterrey Jack pickled onion escabeche*

CHICKEN – THAI *Sweet Chili & Mango Chicken with Cilantro, Tropical Cheese*

AUNT DIANE CHICKEN KORMA *chicken infused with creamy curry & coconut and raisin pickled onion escabeche*

TURKEY APPLE BLT *apple bacon cheddar turkey fried arugula monterrey jack cheese*

DUCK CONFIT *with figs, caramelized onion, prosciutto, mozzarella, blue cheese and almonds aged balsamic vinegar*

SEAFOOD

CAJUN LOBSTER MAC & CHEESE LOBSTER *Mac & Cheese with Creamy Cayenne, Paprika and Monterrey Jack Cheese*

PORK

Viva Espana *Chorizo (Spanish Sausage) Onion Escabeche & Monterrey Jack Cheese*

BIG JOE *Pull Pork, Peach, Chipotle BBQ Rice & Beans with Monterrey Jack*

LECHON PORK A LA HAWAINA *Roast Pork with Onion Escabeche, Pineapple, Monterrey Jack Cheese with jalapeno cilantro*

applewood smoked thick bacon

VEGETARIAN

GREEK *Spinach, Feta, Monterrey Jack and Tropical Cheese*

SAMOSA *Creamy Potato, Peas, Curry & Caramelized onion*

TRUFFLED MUSHROOM MAC *Creamy Mac & Cheese with Monterrey Jack infused with White Truffle oil*

A LA WALLDORF *apples, pears mozzarellas & gorgonzola cheeses with caramelized mix nuts*

Cooked empanadas

12 empanadas.....\$35

24 empanadas..... \$59

Frozen empanadas

12 empanadas.....\$28

24 empanadas..... \$52

DESSERT

*FRIED OREOS

*3 LEGNES EMPANADA

*DULCE DE LECHE & CHEESECAKE EMPANADA

*PECAN PIE EMPANADA 3.75

*CHURROS

*RESEES PEACES EMPANADAS

*APPLE PIE EMPANADA

**HALF TRAY FEEDS APPROX 10 PEOPLE
FULL TRAY FEEDS APPROX 20 PEOPLE**

LARGE SALADS

HALF TRAY /FULL TRAY

SUPER MIX GREEN SALAD..... \$28/40

*Mesclun Salad Tossed with Fresh Cheese
Tomatoes Pickled Onion Escabeche
Balsamic Dressing topped with Crispy
Sweet Potatoes Shoestring.*

INSPIRED BY UNCLE HECTOR SALAD.....\$ 37/62

*Sliced Tomato, Olive Oil Topped with
mixed greens, Feta & Goat Cheese, Pesto,
avocado, caramelized Onions
(there is nuts in the pesto sauce)*

THAI CHICKEN SALAD \$ 42/66

*Chicken Breast, mix green tomatoes,
peppers cilantro cashews wonton strips
with our citrus sesame peanuts dressing*

CHIPOTLE BBQ RANCH CHICKEN SALAD\$ 43/67

*Avocado, Tomato, Corn, Black Beans,
peppers and mix green All Tossed with
Our Barbeque Ranch Dressing. Topped
with Crispy Fried Onion rings.*

CHOPPED SALAD\$ 43/67

*Chicken Breast, Bacon, Tomato, Blue
Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette*

COMBO TAPAS & BOWLS

HALF TRAY /FULL TRAY

CRISPY PATATAS & ONION RING S35/60

*Roasted Potatoes & Fried Onion Rings
Dusted With Smokey Paprika Served With
Red Chili Pepper Aioli*

VEGETABLES SPRING ROLLS & FALAFELS 10.75\$34/54

*Served With Yellow chilli Creamy Sauce and our traditional
sweet chili sauce Cilantro Aioli*

CRISPY MOZZARELLA & ZUCCHINIS\$34/54

Served With Yellow chili Creamy Sauce And Cilantro aioli

CLASSIC CEVICHE\$43/67

*Fresh Catch of the Day, Tiger's Milk (Citrus Lime Juice)
Red Onion, Celery, Wakame and Cilantro Topped
with Shoestring Sweet Potato Crisps.*

**HALF TRAY FEEDS APPROX 10 PEOPLE
FULL TRAY FEEDS APPROX 20 PEOPLE**

CONTINUE FROM COMBO

TAPAS & BOWLS

HALF TRAY /FULL TRAY

GRILL STEAK & LOBSTER ROLL \$40/75

*Lobster Mac & Cheese Roll Topped with
Grill Steak Pickled Onion And Red Chilli Pepper Aioli*

MANGO CHICKEN THAI SUSHIDILLA ROLL\$35/55

***SUSHI-DILLA (IT LOOKS LIKE MAKI ROLL
BUT THEY ARE QUESADILLA)***

*6 Rolls Stuffed With Mango, Cilantro & Sweet
Chilli Sauce Pulled Chicken and Onion Escabeche
Topped With Mango Salsa & Cilantro Aioli .*

MEATBALL & BACON LOLLIPOPS\$35/55

*Meatballs Pearced With Bacon Tossed With Cilantro,
Chipotle, Peach & Bbq Sauce Bang Bang Aioli*

BALINESE CRISPY CHICKEN, BACON & SPRING ROLL

PINTXOS(SKEWERS) \$40/75

*4 crispy spring rolls pierced with bacon, fried chicken
topped with spicy peanut, coconut, cilantro & chilli sauce,
topped with mango salsa & fresh cilantro*

SMOKE SALMON, BACON, AVOCADO & PEACH CHEESE CAKE NIGIRI \$50/60

*tempura avocado topped with smoked salmon With
Cream Cheese Infused With Peach, Crispy Bacon & Wakame*

CAFÉ CON LECHE MUNCHKINS BURGER\$35/55

*4 Munchkins Doughnut Stuffed With Crispy Bacon Blue Cheese Burger
Infused With Smokey Coffee Bbq & Caramelized Onion*

SINGAPORE STYLE CHILLI CRAB CAKE STUFFED WITH SHIMP GUACAMOLE\$50/90

*Crab Cake Stuffed With guacamole & shrimp al adobo, served over
Singapore Style Chilli Sauce & topped with Bang Bang Aioli*

THE THEORY OF THE REESE'S PIECES (SHRIMP & MEATBALL)\$50/90

*2 large Meatballs Infused With Spicy Hazelnut Chocolate Mole Style Sauce &
Stuffed With Shrimp Cooked Spicy Peanut, Coconut, Cilantro & Chilli Sauce,
Topped With Pickle Onions*

LA CORDON BLEU LATINE & THE CHILLIS LOLLIPOP\$40/75

*Fried Chicken Topped Melted Provolone, lechon (Roasted Pork) No Ham
Adobo Sauce cilantro & yellow chilli sauce Pickled Onion*

FIGS, PROSCIUTTO AND MOZZARELLA PINTXOS \$40/75

*6 Figs and prosciutto and mozzarella pierced together Finished With creamy
truffle infused sauce A Drizzle Of Fig Glaze*

**HALF TRAY FEEDS APPROX 10 PEOPLE
FULL TRAY FEEDS APPROX 20 PEOPLE**

TACOS

HALF TRAY /FULL TRAY

(2 units per person)

VINOCO'S CLASSIC TEMPURA FISH TACOS\$50/90

Pickled Onions, Cilantro Chimichurri, Mixed Greens and Cilantro Aioli

YOU ARE A PIG TACOS!!\$50/90

Roasted pork topped with crispy calamari infused with chilli sauce and bang bang aioli

MEDITERREANEAN\$40/70

Falafel stuffed with goat cheese & feta cheese yellow creamy Chili Sauce, pickled Onion over Corn Tortillas

SHRIMP & STEAK AL WASABI\$55/100

Mix Green with Shrimp Tempura Avocado Grill Steak Pickled Onion and Creamy Light Wasabi Sauce

FRITO MISTO ACEVICHADO (MIX FRIED SEAFOOD)\$55/100

Crispy Calamari, Shrimp and Fish Tempura with Pickled Onion acevichado Aioli

KOREAN STYLE FRIED CHICKEN\$50/90

Korean BBQ infused fried chicken with pickled onions n bang bang aioli crispy shoe string sweet potatoes

CRAB CAKE BLT\$55/100

Crispy lettuce Crab Cake with smokey apple Wood Bacon infused bang bang aioli finished with pickled onion

STEAK\$55/100

Sautee steak, onion escabeche and bbq aioli

Fish And Shrimp A La Keeve\$.55/100

Fish Tempura & Shrimp Topped With Pickled Onion And Keeve Aioli(Garlic Parsley And Lemon Aioli)

FRIED CALAMARI & BACON AVOCADO\$50/90

crispy calamary with slice of fresh avocado pickled onion and acevichado aioli (lime, garlic & cilantro)

THAI CHICKEN & AVOCADO\$50/90

Fried Chicken Infused with Spicy Mango, Cilantro & Sweet Chilli Sauce Bang Nang Aioli Topped with Crispy Bacon

GRAND MA FROM TRINIDAD IS HERE\$55/100

Crab Cake with Shrimp Mango Curry Aioli and Pickled Onion

HALF TRAY FEEDS APPROX 10 PEOPLE
FULL TRAY FEEDS APPROX 20 PEOPLE

Choose Your Style Between:

FLAT BREAD (PIZZA)

HALF TRAY /FULL TRAY

OR QUESADILLA

***TRUFFLED MUSHROOM WITH FIG GLAZED..... \$40/70**

*Monterrey Jack Cheese Sautee Mushroom
truffle oil Fig Glaze*

***A LA MARGARITA WITH PESTO\$34/54**

*grilled tomato olive oil touch of pesto
Mozarella(there is nuts in pesto)*

***FIGS,& PROSCIUTTO\$50/90**

*Monterrey Jack Topped With Prosciutto
Almonds And Figs With Our Special
Figs Reduction.*

PORK, PEACH & PEPPERONI BBQ FLAT BREAD\$50/90

*24 Hours Marinated with Our Chipotle
Bbq Sauce, Infused with Peach And Grilled
To Perfection Served On Topped Of
Flat Bread With Pepperoni, Peach &
Melted Mozzarella*

PHILLY STEAK FLAT BREAD\$55/100

*steak Sautee With Mushroom Onions
and Peppers with Monterrey Jack*

BBQ CHICKEN, BACON & AVOCADO\$50/90

Melted Monterrey Jack And Ranch Sauce

PASTAS

SMOKEY MEATLOVER A LA NAPOLETANA\$50/90

*chorizo, Pepperoni, Meatball, Mushrooms
, Peppers, Bacon, Onions and Garlic in
Tomato ragu. Served Over creamy Rigatoni
parmesan pasta.*

SPAGUETTI POMODORO\$35/50

*Spaghetti Tossed with our home-made
Marinara Sauce, mozzarella and Basil.*

TRUFFLED MUSHROOM MAC & CHEESE..\$40/70

*Porcini Mushroom infused with White
Truffle Oil & Monterrey Jack Cheese*

**HALF TRAY FEEDS APPROX 10 PEOPLE
FULL TRAY FEEDS APPROX 20 PEOPLE**

THE MAIN

HALF TRAY /FULL TRAY

CHICKEN KORMA.....\$ 70/130

*Tender Pieces of Chicken Cooked with
Coconut-Curry Sauce & Cashews. Served
With saffron Rice. We can substitute this
dish with vegetables of the day ask your server*

PORK OSSOBUCO AL CILANTRO\$ 60/110

*Braised Pork with Cilantro Green Peas
Served Over Creamy Cannellini Beans
Pickled Onions and Yellow Creamy Sauce*

ROPA VIEJA BEEF SHEREDED\$ 70/130

*Slowly Braised And Pulled Prime Black
Angus Beef In Garlic, Tomato, Onion, Pepper
Sauce Served With Saffron Rice*

STEAK STIR FRY\$80/150

*Steak Sauté with Aged Balsamic Vinegar Light
Soy Sauce, Onions, Tomatoes and Cilantro
Served With coconut & cilantro saffron rice*

FROM THE GRILL

HALF TRAY /FULL TRAY

MIXED SKEWERS.....\$70/130

CHICKEN SKEWERS & STEAK SKEWERS 24-Hour
*Marinated Spicy Chili (Anticucho) and
Black Olive Aioli*

PAELLAS

HALF TRAY /FULL TRAY

(FOR 2 PP)

SEAFOOD\$70/130

*Saffron Rice/ Green Peas, Peppers, Clams, Mussels,
Calamari, Shrimp & Chorizo*

CHICKEN & CHORIZO\$60/110

*Saffron Rice, Green Peas, Peppers, Chicken
& Chorizo*

VEGETARIAN.....\$50/90

*Saffron Rice, Raisins, Caramelized Onions,
Peppers, Green Peas, Mushrooms, and
Crispy Falafel*



House red

\$7/\$28

- *Merlot
- *Pinot noir
- *Cabernet
- *Malbec
- *MONTEPULCIANO
- *TEMPRANILLO

House white

\$7/\$28

- *Sparkling
- *Rose
- *Pinot grigio
- *Sauvignon blanc
- *Chardonnay
- *RIESLING

12 oz VINOCO HOUSE SANGRIA & PITCHERS

Pitcher Serves 4 Glasses TO GO

GLASS /PITCHER

*HOUSE WHITE (PEACH) **1.75/29**
Peach, Brandy, Triple sec, Sauvignon Blanc
 *HOUSE RED (BLUE CORN) **1.75/29**
Infused with Blue Corn Syrup Brandy & Triple sec
MIX SANGRIA COCKTAILS 12 OZ

SANGRITA (MEXICO) **\$8.75/30**
Riesling wine with Blanco tequila, lime, organic agave, no salt on the rim
 MOJITO (CUBA) no mint garnish **\$8.75/30**
Riesling Wine With Flor De Caña Rum, Mint, Lime
 TRANSFUSION **\$7.75/29**
75% White Sangria 25% Red Sangria

WHITE WINE SPARKLING

- LA FORLAN PROSECCO CUVÉE BEATRICE (VENETO-ITALY)35**
 Citrus, lime, white flower and nectarine open the bouquet
- CAMPANETA LAMBRUSCO (EMILIA DE LA ROMAGNA-ITALY)30** refreshing sparkling red wine sings a story of ripe strawberry, raspberry, dark plum and violet notes and wears a handsome purple hue
- CONDE DE CARALT CAVA (PENEDES-SPAIN).....39**
 A citrusy mouthfeel isn't overly bubbly, while pithy lime and tangerine flavors finish mild, with tangy acidity and a cleansing quality.
- JAUME SERRA CRISTALINO ROSE (CATALUNIA-SPAIN).....35** Beautiful scents of raspberry and cherry on the nose with fresh, clean strawberry and berry flavors in the mouth.
- SAINT REINE BLANC DE BLANC (FRANCE).....48**
 . Fruit forward on the palate with notes of peach, grapefruit and lemon lingering through the finish.
- MUM NAPA BRUT PRESTIGE(NAPA-CALIFORNIA).....54**
 aromas of apple, fresh ginger and rubber that lead to crisp and layered flavors of raspberry and spice
- MOET CHANDON (CHAMPAGNE -FRANCE).....95**
 smoky note that blends with flavors of dried pineapple, biscuit, salted almond and white peach.

ROSE

OREE DES ROSES (LANGUEDOC-FRANCE).....34
 This pleasant Rose has aromas of red fruit, such as ripe raspberries, wild strawberries, and a reflection of tropical fruit.

LIGHT & CRISPY WHITES

- BOLLA SOAVE 2015(VENETO-ITALY)32**
 soft floral bouquet and clean pear and lemon flavors with delicate almond aftertaste.
- BLANKA VINHO VERDE 2018 (PORTUGAL).....33**
 zesty aromas of lemon and lime with notes of green apple and minerality with juicy citrus and apple flavors and a crisp finish.
- MONTE CLAVIJO VIURA-WHITE TEMPRANILLO 2018 (RIOJA SPAIN).....38**
 Burnt hay, grapefruit and waxy apple aromas lead to a palate with briny citrus flavors. Pithy grapefruit and orange flavors carry the finish.
- BELVINO PINOT GRIGIO (VENETO-ITALY) 2018.....34**
 Fresh ripe apple and pear aromas and flavors, with a hint of peach in the middle and of elderflower on the finish.
- M.A.N CHENIN BLANC (COASTAL REGION SOUTH AFRICA)35**
 Vibrant aromas of baked apples and quinces. On the palate, grapefruit and bold citrus flavours are backed by refreshing acidity and minerality.
- TREBBIANO D'ABRUZZO (ITALY)201736**
 Soft, floral and pleasantly dry with crisp, fresh citrus flavors & Delicate with a savory appeal
- TRIMBACH PINOT BLANC 2016 (ALSACE FRANCE)44**
 Pale yellow with pears, green reflections and rich concentrated aromas of white flower and apricot notes supported by fresh lemon.

JUICY, AROMATIC WHITES

- ROCHE DES LUMIERES SANCERRE (SAUVIGNON BLANC LOIRE VALLEY FRANCE).....46**
bracingly acidic, and has pungent aromas of gooseberries, grass, nettles, and a hint of stony minerality
- BIOKULT OTERREICH GRUNER VELTLINER 2017 (AUSTRIA).....38**
aromatic nose suggests arugula, lime and ripe lemon. The palate is juicy and easy, with lots of pear fruit and more fresh lemon
- RAMON BILBAO ALBARINO 2017 (RIAS BAIXAS -SAPAIN) 36**
Straw-yellow in color with bright green accents the color of Granny Smith apples. On the nose, fresh aromas and a salty touch which mingle with nuances of apricots
- SANTA ANA TORRONTES 2018 (MENDOZA-ARGENTINA)34**
Fragrant **white flower and rose** aromas lead to a fresh, crisp and smooth palette with hints of white peach flavors and a well-balanced finish
- Vouvray chenin blanc ROCHE DES LUMIERES 2016 (LOIRE VALLEY-FRANCE).....33**
delicate, exhibiting a nutty, floral, honeyed character whose rich flavor is balanced by palpable acidity and bracing minerality
- FRITZ WINDISCH RIESLING (RHEINHESSEN- GERMANY)36**
A gorgeous **floral** aroma with peaches and good body. It is a kabinett so expect more brightness, more acidity
- SPIER SAUVIGNON BLANC 2019 STELLENBOSCH – SOUTH AFRICA36**
citrus fruits with herbal essences shine through on both the nose and palate, Well-balanced with a clean, refreshing and lengthy finish
- MARQUES DE RISCAL RUEDA VERDEJO 2018 SPAIN35**
High aromatic intensity, with tropical fruit and hints of fennel and fresh grass. In the mouth it is both syrupy smooth and refreshing,"
- MOUTON CADET BARON PHILIPPE DE ROTHSCHILD 2018 (SAUVIGNON BLANC BODEAUX FRANCE)38**
citrus notes combined with the elegant Characteristic Sauvignon Blanc aromas emerge with airing, gradually becoming more prominent in the bouquet
- FERRARI -CARANO SAUVIGNON BLANC 2017 (SONOMA-CALIFORNIA)..... 44**
This possesses zesty flavors and aromas of tropical fruit such as kiwi, gooseberry, pineapples and mangos with a hint of grassiness, which are complemented by creamy citrus notes
- COTTES BROOK SAUVIGNON BLANC 2019 MALBOROUGH NEW ZEALAND ...38**
well-balanced and full with a long, crisp finish and fruity flavors. The magnificent bouquet combines intense aromas of gooseberry and citrus.

FULL OPULENT WHITES

- CLOS DU BOIS CHARDONNAY 2017 (SONOMA-CALIFORNIA).....38**
ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel. Partial malolactic fermentation adds a rich texture and buttery component.
- JOSEPH DROUHIN CHARDONNAY (MACON-VILAGES (BURGUNDY FRANCE)..... 40**
A clean, crisp, very dry styled Chardonnay, with nice acidity balanced by a fresh fruit palate filled with crisp pear and granny smith apple flavors
- SANTA ANA CHARDONNAY (ARGENTINA) 201835**
warm tropical fruit and a touch of oak. Aromas of ripe citrus, nectarine and passionfruit drive this style
- HESS SELECT CHARDONNAY 2017 (MONTEREY COUNTY CALIFORNIA)..... 39**
Aromas of pear, citrus, and tropical fruit. On the palate offers a refreshing, fruit forward style that is woven together with subtle oak and a balancing acidity.
- CHABLIS LA PIERREEE 2011 CHARDONNAY (BURGUNDY FRANCE)56**
long aromatic persistence. lively feel in the mouth along with some fattiness. A fine combination of acidity and minerals. An outstanding balance with good density.

RED WINE

FRUITY, LIVELY REDS

GIULIANO ROSATI VALPOLICELLA RIPASSO 2016 (VENETO -ITALY).....45

complex and ripe, with rich flavors of black cherry, plum and chocolate. also reveals on the nose, a pleasing balsamic note provides a contrast to bold flavors of black cherry, plum and raspberry liqueur.

**GEORGES DUBCEUF -BEAUJOLAIS VILLAGES 2016
(BUGUNDY -FRANCE).....34**

ruby-purple color, red berry perfume and floral bouquet, this wine bursts on the palate with gobs of dark cherry and cassis fruit.

FIREBRAND MERLOT 2017 (CALIFORNIA).....37

A concentrated merlot that is soft and smooth with garnet color and flavors of black cherry on the palate

**LOUIS JADOT COUVENT DES JACOBINS PINOT NOIR 2017
(BURGUNDY-FRANCE).....44**

Pale, transparent cranberry red color Nicely balanced simple wine with flavors of raspberry, cranberry and mushroom

**ESTANCIA VINEYARDS PINOT NOIR 2017
(MONTEREY COUNTY CALIFORNIA)..... 40**

Possesses luscious flavors of berries, baking spices, and cherries. The finish is soft and silky with no hard edges while still having enough crispness to balance the upfront fruit

**CORVALLIS CELLARS PINOT NOIR 201852
(WILLAMETTE VALLEY OREGON)**

This silky fruit-forward, wine features aromas of raspberries and florals followed by flavors of black cherry and spice. This wine is rich, layered and oaky.

RIPE, SMOOTH

CHIANTI CLASSICO 2017 BANFI SANGIOVESE (TUSCANY- ITALY).....40

Ruby red in color, this Chianti Classico features intense notes of cherries, plums, and violets. Rich flavors of cherry and leather fill the palate, while supple tannins balance out the pleasant acidity.

MONASTERIO DE YUSO 2016 TEMPRANILLO (RIOJA SPAIN)..... 38

these wines are steeped in tradition. The style covers a broad spectrum of flavor profiles, but tend to be elegant and structured . Earthy, Bell Pepper, Tobacco, Cassis & Cedar Structure

NATURA 2016 CARMENARE VALLE DE COLCHAGUA CHILE.....35

Bright lively ruby color with aromas of ripe, red and black berries and a touch of chocolate.

VILLA POZZI NERO D'AVOLA 2017 (SICILY ITALY).....34

Reveals a gorgeous perfume of blackberry liqueur, white flowers, vanilla, and a hint of figs delivered in a leather basket.

RICH, DENSE REDS

- LAS ROCAS GARNACHA 2016 (CALATAYUD-SPAIN).....34**
Delicious, spicy, cherry and berry fruit flavors are nuanced with notes of anise.
- FLEUR PAUILLAC 2013 (BORDEAUX -FRANCE)60**
Beautiful, brilliant hue with garnet and crimson tints. Profound nose showing lovely black fruit and an elegant spicy oak touch
- GIULIANO ROSATI AMARONE DE LA VALPOLICELLA 2015 (VENETO ITALY).....70**
Dark, garnet-edged ruby; scents of wild cherry, dried rose petals, and cocoa powder with syrupy richness in the mouth, sweet smoke overtones and aromas of bacon, cola, leather and dried fruit
- TORO TEMPRANILLO 2016 (CASTILLA & LEON SPAIN)40**
Dark fruit and ripe tannins The nose and palate display blackberry and plum framed with a hint of soft spice which ends in a long finish.
- ELIA PALAZZESI BRUNELLO DI MONTALCINO SANGIOVESE 2013 (TUSCANY-ITALY).....89**
Very intense fragrances, of tobacco and lavender, typical of a prime Sangiovese. Soft and rich at the start with very good structure, generous and lingering, very persistent finish

Continue *RICH, DENSE REDS*

- VALDE HERMOSO ROBLE TEMPRANILLO 2013 (RIBERA DEL DUERO -SPAIN).....46**
Abrasive aromas of cherry and red plum. This feels clamped and severely tannic. Foxy berry and buttery oak flavors finish choppy, with prodding acidity.
- Val di Giuffrè COLLEZIONE DEL FONDATORE BAROLO NEBIOLO 2014 (PIEDMONT-ITALY)69**
flowery aromas of dried roses and violets; fruity of raspberries and wild strawberries for the younger wines; of jam, marmalade and nutmeg, that with the passing of time are enriched with notes of black pepper, truffle, licorice, tobacco, leather, smoke and tar.
- ARC DE PIEDRA GARNACHA & CARIGNAN (PRIORAT -CALALUNIA SPAIN).....39**
Dark ruby red color. Red fruits aroma with a twist of spice. Full-bodied, concentrated, velvety palate, reminiscent of preserves and cocoa. Long aftertaste.
- FORTESCO (SUPER TUSCAN) 2014 BLEND CABERNET, SANGIOVESE(TUSCANY-ITALY)40**
Blend with complex aromas of crushed berries, cherries and hints of tobacco. Full-bodied, with round tannins and a long finish.
- FAMILLE PERRIN COTES DU RHONE RESERVE 2016 (RHONE VALLEY -FRANCE)36**
Blackberry and some strawberry notes meld with a little tea leaf and cola, with some lightly earthy character on the finish. Simple but quite refreshing
- BODEGAS JUAN GIL. MONASTRELL 2015 (JUMILLA MURCIA -SPAIN)46**
this Monastrell (Mourvede) based wine offers smooth red berry and plum flavors. With gobs of fresh, juicy fruit and soft tannins adding structure

- BODEGAS JUAN GIL. MONASTRELL 2015 (JUMILLA MURCIA -SPAIN)46**
this Monastrell (Mourvede) based wine offers smooth red berry and plum flavors. With gobs of fresh, juicy fruit and soft tannins adding structure

- COLLEZIONE DEL FONDATORE BARBARESCO NEBIOLO 2014 (PIEDMONT-ITALY).....64**
Ripe cherry, strawberry, floral and tar flavors, this red is graceful and detailed, with the fruit intensity persisting on the finish. This is well-integrated, and just needs time for the tannins to soften.
- RAVENS WOOD ZINFANDEL 2017 (SONOMA- CALIFORNIA)36**
A reliable blend, this offers bright cherry and berry flavors.

- BARTON & GUESTIER CHATEAUNEUF- DU-PAPE 2017 LES ROCHES NOIRES (RHONE- FRANCE)89**
This wine consisted of pushing the extraction to the extreme on the Grenache. The Syrah gave richness, flavors (spices, cherry) and structure. with intense color, very aromatic with good structure

- CLOS DU BOIS CABERNET SAUVIGNON (SONOMA-CALIFORNIA).....36**
Vibrant aromas of ripe blackberry, spice and cassis mingle with notes of vanilla and toasted oak on the nose. Full-bodied and velvety on the palate.

- VINO NOBILE DI MONTEPULCIANO SANGIOVESE BLEND 2015 (TUSCANY ITALY).....68**
This show some good freshness with raspberries, red currants, citrus and some tar. Medium to full body, ripe and round tannins and a chewy finish."

- CHATEAU BELLEVUE 2018 (BORDEAUX-FRANCE).....39**
Rich red fruit flows on and on in this charming little wine. The ripe tannins make it a great wine

- ESTANCIA RESERVE MERITAGE 2016 (PASO ROBLES CALIFORNIA).....68**
Complex aromatics lead to plush black cherry and dark fruits, which mingle with spicy and chocolate notes. Mostly Cabernet

- DISENO OLD VINE MALBEC 2018 (MENDOZA ARGENTINA).....37**
A rich and lively Malbec with simple spiced cherry aromas and tangy raspberry fruit flavors

- CARSON RIDGE 2017 CABERNET (PASO ROBLES- CALIFORNIA).....42**
This medium to full-bodied Cabernet is balanced and richly colored, with just a touch of oak to complement the ripe berry aromas

