

CLASSIC WINE TASTING \$6

White Wine

	glass	to-go bottle*
2009 No. 6 White <i>unique off-dry fruitiness of apricot and bananas</i>	\$6.5	\$16
2009 Chardonnay <i>fruit notes of poached pear and bright quince</i>	\$7.5	\$20
2009 Viognier <i>warm oak undertones with a long creamy finish</i>	\$7.5	\$20
2009 L'Artiste Viognier <i>crisp and fruity with a hint of tangerine and melon</i>	\$8.5	\$24

Red Wine

	glass	to-go bottle*
2008 No. 6 Red <i>dark fruit flavors of cherry, plum, and blueberry</i>	\$7.5	\$20
2008 Cloud Nine <i>classic Syrah aromas with a soft, elegant palate</i>	\$8	\$22
NV Switchback Red <i>rocking blend with juicy fruit flavors and elegant structure</i>	\$8.5	\$25
2008 "Mo" Mourvèdre <i>exciting flavors of rhubarb, red grapefruit & herbs</i>	\$9	\$28
2008 Syrah <i>bold and balanced with deep yet bright fruit notes</i>	\$9	\$28
2008 Cabernet Sauvignon <i>deep and rich with flavors of cassis and black tea</i>	\$9.5	\$28
2007 BDX <i>well balanced from dusky start to smooth finish</i>	\$10	\$32
2006 Envy <i>big aromas of ripe cherry with deep smoky spices</i>	\$10	\$32
2006 Stillwater Creek Vineyard Syrah <i>rich dark berry scents with truffles and raspberry</i>	\$11	\$36
2007 Boushey Vineyard Syrah <i>silky smooth with an elegant palate and long finish</i>	\$11	\$36
2007 Alder Ridge Vineyard Syrah <i>velvety mouthfeel with deep lingering finish</i>	\$12	\$40
2007 Opulence <i>spicy notes of vanilla, cinnamon, and orange peel</i>	\$12	\$40
2008 Syrah Dessert Wine <i>lush flavors of pie cherry, raspberry, and chocolate</i>	\$7.75	\$25

*Bottles are available for on-premise consumption for an \$8/bottle corkage fee.

Ask about our large format bottles.

Beer

BUD LIGHT	\$3.5
STELLA ARTOIS	\$4
WIDMER Hefeweizen	\$4
ROTATING SELECTION	\$4

Other

PERRIER SPARKLING WATER	\$2
SODA (Coke, Diet Coke, Sprite)	\$1.5
COFFEE (refills \$0.50)	\$1.5
TEA (green, herbal, and black)	\$1

Gourmet Cheeses

3-Cheese Plate – Choice of three gourmet cheeses with demi-baguette, olive oil and balsamic vinegar for dipping. \$11.25

5-Cheese Plate – Choice of five gourmet cheeses with demi-baguette, olive oil and balsamic vinegar for dipping. \$15.25

CHOOSE FROM THE FOLLOWING CHEESES:

Buttermilk Blue	Havarti
Brie	Havarti with Dill
Chèvre Goat	Parmesan
Flagship White Cheddar	Rosemary Herbed Goat
Gruyère	Smoked Gouda
"No Woman" Jerk Seasoned Cheddar	
White Cheddar with Horseradish	

*Add salami, kalamata olives, or hummus for \$2

Small Plates

Hummus and Crackers – Authentic hummus served with lavasch crackers and sundried tomatoes. \$5

Spinach and Artichoke Dip – Warm and delightful, a bubbly dish of spinach artichoke dip with demi-baguette. \$7.5

Brie and Fruit Teaser – Warmed brie served with demi-baguette, Sarah Gates' orchard honey, and seasonal fruit. \$9

Mediterranean Plate – Authentic hummus served alongside crumbled feta, fresh seasonal peppers, cucumber slices, kalamata olives, sun-dried tomatoes and warmed pita slices. \$12

Antipasto Platter – A generous helping of Italian goods! Blue Stilton and Parmesan cheeses, Genoa salami, kalamata olives, stuffed olives, pickled asparagus spears, banana peppers, all served with demi-baguette. \$12.5

*Substitute gluten-free crackers for \$1

Dessert

Chocolate Flight – Locally made, handcrafted chocolate flight by Chocolate Myracles. Includes dark, milk, and Mexican chocolates. \$5

COEUR D'ALENE
CELLARS

Visit Coeur d'Alene Cellars Winery at 3890 N. Schreiber Way in Coeur d'Alene for wine tastings of world-class wine and tours of a state-of-the-art facility, open Tuesday through Saturday from 11:00 AM to 5:00 PM, or by appointment. Call 208.664.2336 or visit www.cdacellars.com for more information.