

# The BURLEIGH

DAILY HAPPY HOUR, 3-5pm  
DINNER NIGHTLY, 5-9pm

## WINES BY THE BOTTLE

### SPARKLING

Prosecco D.O.C. Brut Treviso, Italy	\$46
Drappier Champagne, France	\$85
Veuve Clicquot Brut, France	\$99
Lanson Brut Rose 375 ml, France	\$45

### WHITE

2016 Channing Daughters Pinot Grigio, New York	\$38
2017 Domaine Cherier et Fils Sancerre, France	\$45
<b>2016 Tangent Sauvignon Blanc, California</b>	<b>\$40</b>
2013 Seven Falls Chardonnay, Washington	\$42
2013 SA Prum "Luminance" Reisling, Germany	\$43
2014 Deusa Nai Albarino, Spain	\$40
2016 Landhaus Mayer Gruner Veltliner, Austria	\$48
2015 Grooner Gruner Veltliner, Austria	\$42
2016 Dom. du Haut Banchereau Muscadet, France	\$30
2015 Cakebread Chardonnay, California	\$80
2015 Shaya Verdejo, Spain	\$40
<b>2014 Nicolas Brunet Vouvray Sec Chenin Blanc, France</b>	<b>\$42</b>
2016 Broadbent Vinho Verde, Portugal	\$38

### RED

2015 Rotation Cabernet Sauvignon, California	\$42
2016 Nieto Senetiner Malbec, Argentina	\$38
2014 Underwood Pinot Noir, Oregon	\$42
2014 Old Vine Red Zinfandel, California	\$46
2012 Silver Oak Cabernet Sauvignon, California	\$80
2014 1000 Stories Zinfandel, California	\$50
2016 Pierre Vidal Grenache/Syrah, France	\$35
2011 Masi Amarone Classico, Italy	\$80
2013 Proximo Marques Riscal Rioja, Spain	\$50
<b>2015 Proyecto Las Compuertas Criolla Parral, Argentina</b>	<b>\$54</b>
<b>2015 Proyecto Las Compuertas Malbec, Argentina</b>	<b>\$80</b>
<b>2014 Groundwork Grenache, California</b>	<b>\$55</b>

