

# SH Cranes

## Wine & Beer Menu

<b>White Wine</b>	Per Bottle	Per Glass
<b>Chardonnay</b>		
Albertoni CA 2015	NA	\$3.75
Rued Sonoma CA 2018	\$23	\$5.00
<b>Pinot Grigio</b>		
Albertoni CA 2015	NA	\$3.75
Gnarly Head CA 2017	\$15	\$3.75
Grand Cru Napa CA 2017	\$15	\$3.75
<b>Riesling</b>		
Chateau St. Michelle WA. 2017	\$16	\$3.75
<b>Sauvignon Blanc</b>		
Sting Ray New Zealand 2020	\$16	\$3.75
<b>White Zinfandel</b>		
Sutter Home Napa CA 2017	\$14	\$3.75
<b>Red Wine</b>		
<b>Cabernet Sauvignon</b>		
Grand Cru Napa CA 2019	\$14	\$3.75
Blackburn Pasa Robles CA	\$22	\$3.75
<b>Cabernet Merlot</b>		
Albertoni CA	NA	\$3.75
<b>Chianti</b>		
Ruffino Tuscany, Italy 2017	\$16	\$3.75
<b>Malbec</b>		
Don Gernaro Mendoza, Argentina	\$17	\$3.75
<b>Pinot Noir</b>		
Woodbridge CA	\$19	\$3.75
Coelho Willamette Valley OR	\$23	\$5.00
<b>Other Reds</b>		
Sangue di Giuda (Fizzy Red) Italy	\$17	\$3.75
Eppa Organic Sangria CA	\$17	\$3.75
<b>Sparkling Wine</b>		
Parvolini Prosecco xx dry 200ml	\$4.50	NA
Yellowtail "Bubbles" Australia	\$15	\$15
NA Martinelli Sparkling Cider	\$7	\$2

## **Beer**

Yuengling	\$3.75
Stella Artois	\$3.75
Miller Light	\$3.25
Bud Light	\$3.25
Michelob Amberbock	\$3.25
Heineken	\$3.75
Bass Ale	\$3.75
Beck's NA	\$3.75

Monday-Saturday 12 p.m. – 7 p.m.

Sundays & Holidays 12 p.m. - 5 p.m.

**Ask Your Server About Available Chef's Table Wines**