

Sparkling, White and Rosé Wine

Prosecco, Zardetto 'Private Cuvee', Italy <i>dry, peach, flower & fruit aromas</i>	NV	8
Cava, Campo Viejo Brut Reserva, Spain <i>pleasing citrus and ripe apple, invigorating finish</i>	NV	8

Rosé, Seaglass, Monterey County, California	2017	8
Rosé, Summer Water, Central Coast, California	2017	11
Rosé, Whispering Angel 'The Palm', Provence, France	2017	13

**Summer
of Rosé!**

Riesling, Chateau Ste. Michelle 'Harvest Select', Washington <i>ripe peaches, apricot, balanced by crisp acidity.</i>	2015	7
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Moscato, Canyon Road, California <i>cantaloupe, orange blossom, creamy sweetness</i>	2016	7
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Sauvignon Blanc, Lobster Reef, Marlborough, New Zealand <i>passionfruit and stonefruit firm acidity, pear and a hint of herbs</i>	2018	8
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Pinot Grigio, Mark West, California <i>honeydew, stone fruit, and citrus with a subtle, clean, lingering finish</i>	2015	7
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Pinot Grigio, Ruffino 'Il Ducale', Friuli, Italy <i>pineapple, white peach, tropical fruit, white flowers and sage</i>	2016	9
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Furmint, Evolucio, Tokaj, Hungary <i>apricot, green apple, floral, mineral notes</i>	2016	8
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Chardonnay, Alta Maria, Santa Barbara, California House White	2014	6
<i>pear, apple, tropical fruit, and touch of citrus</i>		

Chardonnay, Folie a Deux, Russian River Valley, California <i>honey, green apple, tropical fruits, vanilla, baking bread</i>	2016	9
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Chardonnay, Mer Soleil Reserve, Santa Lucia Highlands, California <i>citrus blossom, smooth vanilla, mix of oak, butter and fruit characteristics</i>	2016	13
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White Blend, Conundrum, California <i>fragrant, juicy, honeysuckle, peach, apple, and lemon verbena</i>	2015	14
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Surprise White - Take a chance! After all, wine is about discovery		9
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Red Wine

Pinot Noir, Firesteed, Willamette Valley, Oregon <i>strawberry rhubarb, spiced cherry, mocha, dusty easy tannins</i>	2014	8
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Pinot Noir, Stangeways, California <i>ripe cherries, strawberry preserves, floral notes of roses, earthiness, and a touch of oak</i>	2016	10
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Pinot Noir, Elouan, Oregon Coast <i>cherry, blackberry, boysenberry and smoked bacon, superb depth and concentration</i>	2016	13
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Merlot, Emma Pearl, California <i>dark cherry, plum, red berry, round texture and lingering finish</i>	2012	7
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Red Blend, Leese-Fitch 'Firehouse Red Blend', California <i>fresh cherry, blackberry jam, milk chocolate, vanilla cream</i>	2015	9
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Cabernet Sauvignon, Century Cellars, California House Red <i>lush plum, black currant, chocolate, spice and cedar notes</i>	2015	6
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Cabernet Sauvignon, Sweet Spot, Alexander Valley, California <i>ripe blackberries, blueberries and mulberries with herbs and soft tannins</i>	2012	10
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Cabernet Sauvignon, Decoy by Duckhorn, Sonoma, California <i>currant and black cherry balanced by smooth, rich tannins and lovely layers of spice</i>	2016	13
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Cabernet Sauvignon, Quilt by Caymus , Napa Valley, California <i>new project from the family behind Caymus - creme de cassis, hazelnut, cocoa, blackberry preserves</i>	2016	17
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Red Blend, Slo Down Wines 'Sexual Chocolate', California <i>ripe dark fruit, mocha, hedonistic and smooth finish</i>	2015	13
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Garnacha, Zestos Old Vine, Madrid, Spain <i>juicy black raspberry and cherry, gentle mineral nuance with a touch of white pepper</i>	2016	8
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Malbec, Tilia, Mendoza, Argentina <i>plums, cherries, hints of truffle and vanilla, smooth, full finish</i>	2016	7
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Zinfandel, Harlow Ridge, Lodi, California <i>dark berry fruit, black currant, gentle tannins</i>	2015	8
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Surprise Red - Take a chance! You will be pleasantly surprised!		9
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Cellar Door Specialty Cocktails

Sangria - Choice of Red or White

A refreshing and fruity drink made with red or white wine and fresh fruit

6

Mimosa

A blend of sparkling wine & orange juice

6

Tincho

Sparkling white wine on ice served with a garnish of lemon & lime, a Buenos Aires favorite

8

Beers by the Bottle/Can

Domestic

\$3.50

Budweiser

Bud Light

Coors Light

Miller Lite

PBR Tall Boy (16oz. Can) **\$2.75**

Imports

\$4.50

Modelo

Fosters (25.4 fl oz can)

Guinness Draught Can

Non-Alcoholic

Clausthaler Beer

\$3.50

Pure Leaf

\$2.50

Unsweetened Iced Tea

Perrier Sparkling

\$1.50

La Croix

\$1.50

Lemon or Berry

Soft drinks

\$1.50

Coke, Diet Coke, Sprite

Coffee

\$2.50

Craft Bottles and Cans

Selection Subject to Changes and Availability

Metropolitan Flywheel Lager

\$4.50

Two Brothers Prairie Path

\$4.50

Two Brothers Domaine Dupage

\$4.50

Alaskan Amber Ale

\$4.50

Lost Coast Tangerine Wheat

\$5.00

Stiegl Grapefruit Radler

\$6.00

Half Acre Daisy Cutter

\$5.50

Lagunitas IPA

\$5.00

Bell's Two Hearted Ale

\$5.00

Pipeworks Rotating Can

\$6.00

Three Floyds Rotating Bottle

\$5.00

Left Hand Milk Stout Nitro

\$5.00

New Holland Dragon's Milk

\$6.50

Surprise Craft Beer

\$5.00

Goose Island Matilda

\$6.00

Not Your Father's Root Beer

\$5.00

Craft Cider

Stem Cider Off-Dry

\$5.00

Vandermill Blueberry Cider

\$6.00

Naperville's Two Fools Rotating

\$6.00

Rotating Seasonal Cider

\$5.00

Additional large format beer bottles are available, retail price + \$4 corkage fee. Ask your server for current selection

Our 12 Rotating Tap Beers Can Be Found On The Next Page

Coravin Wine Program

Interested in trying reserve wines without having to purchase a whole bottle? This is a great opportunity to try some of the greatest wines with a fresh pour for every glass. A Coravin allows us to pour wine from the bottle without opening the cork to guarantee perfect quality with every glass no matter if it's the first or last pour from the bottle.

2016 Merry Edwards Sauv Blanc



Merry Edwards
Winery

Bursting with more citrus and stone fruits and showing a bit of the minerality, fresh grapefruit

2oz \$12 | 5oz \$24

2016 Rombauer Chardonnay



Enticing aromas of vanilla, melon and mango with apricot, creme brulee, and butter. Rich palate with peach, pie crust and baking spices.

2oz \$14 | 5oz \$28

2016 Belle Glos 'Clark & Telephone' Pinot Noir



The wine is fresh and exuberant in the mouth with sumptuous strawberry jam, ripe black cherry, cranberry and warm gingerbread.

2oz \$14 | 5oz \$28

2015 Paraduxx Red Blend



Inviting layers of black raspberry and blackberry pie, along with notes of cinnamon stick, vanilla bean and a touch of brown sugar.

2oz \$14 | 5oz \$28

2015 Orin Swift Palermo Cabernet

Deep and luring aromas of raspberry and ripe cherry are intermingled with accents of star anise, five spice and freshly steeped black tea.



2oz \$14 | 5oz \$28

2015 Darioush Signature Cabernet Sauvignon



Impressive on entry, the wine is brimming with dark fruits— black cherry, savory blueberry, and cola are wrapped in an earthy ribbon of bittersweet cocoa, espresso and hints of vanilla.

2oz \$24 | 5oz \$48

**Do you know that you can pick any bottle off the shelf
and we will open it for you?**

You pay the retail price plus \$10 corkage.

So if you pick a \$40 bottle, it will be $\$40 + \$10 = \$50$. Yes that is it! At a typical restaurant a similar wine would be priced between \$80 - \$100.

So go ahead and pick a bottle from a selection of hundreds of wines at the Cellar Door. Be adventurous, experiment, try new labels and varietals. Most importantly, have fun.

Please note you are paying retail price for the wine, and not a restaurant price, therefore there is no exceptions to the corkage fee of \$10.

September Food Specials

Mushroom Madness Hummus - 11

roasted cremini hummus with fried hen of the woods topping and white truffle oil served with warm pita & fresh vegetables +\$1 to sub pita for all vegetables

End of Summer Salad - 10

dressed mixed greens, dried strawberries, blueberries, cranberries, figs, fresh grapes and roasted pecans add chicken: \$3

Rotating Tacos Special - 12

*three per order, look at our limited specials board or ask your server for current selection
ask your server about our limited food specials*

Flights of Cheese and Charcuterie

Each flight comes with market portioned servings, bread, crackers, and choice of three condiments.

Flight Price: 3 for \$13 4 for \$16 5 for \$19 7 for \$22

	Cheese	Charcuterie Cured Meats	Condiments (Pick 3) <i>Additional condiments can be added for \$2 each</i>
Soft	Délice de Bourgogne Cow/France/triple cream/rich Goat Cheese Goat/U.S.A./creamy/tart Brie Cow/France/soft/creamy Roth Buttermilk Blue Raw Cow/Wisconsin/blue/bold	Prosciutto di Parma salt cured pork thigh/Italy Duck Rillettes course duck pâté/U.S.A Molinari & Sons Sopressata pork salami/U.S.A Columbus Felino sherry pork salami/U.S.A *NEW Molinari Finocchiona fennel seed pork salami/U.S.A Columbus Calabrese red pepper pork salami/U.S.A 'Nduja Butter spreadable spicy salami/Chicago	Dried Cranberries Marcona Almonds Apples Seasonal Fresh Fruit
Semi-Soft	White Stilton w/ Mango & Ginger Cow/UK/sweet/fruity Drunken Goat Goat/Spain/wine aged/smooth Cypress Grove Humboldt Fog Goat/CA/tangy/creamy Carr Valley Mobay ½ Goat ½ Sheep w/ ash line	Premium Options (+\$2 each) Benton's Farm Bacon ultra hickory smoked/TN Elk Sausage apple, pear, and port wine Smoked Salmon	Jalapeño Jelly Fig Jam Honey Violet Mustard Horseradish Mustard
Hard	Aged Cheddar Cow/Ireland/sharp/rich Pittig Gouda Cow/Netherlands/savory/nutty Manchego Sheep/Spain/fruity/nutty Red Devil Cow/Wales/ chili & crushed pepper		Olive Tapenade House Pickles Cornichons Spicy Pickled Garden Vegetables

Shareables

Baked Goat Cheese Pomodoro - served with toasted artisan sourdough bread	9
Baked Spinach and Artichoke - served with toasted artisan sourdough bread	9
Bruschetta - roma tomatoes, basil, garlic and olive oil, fresh mozzarella, balsamic glaze	9
Cellar's Nachos - all corn tortilla chips, queso fresco, pico de gallo, avocado, lime crema, and scallions. add chicken: \$3 add rotating taco protein: \$mkt	10
Smoked Salmon Tartare - diced smoked salmon, capers, red onion, and dill mixture on bed of spring mix with lemon dill crema, Tobiko caviar, olive oil, balsamic glaze and toast	14
Stuffed Mushrooms - with cream cheese, ricotta, prosciutto, salami sunflower basil pesto	10
Bacon Wrapped Dates - goat cheese stuffed dates wrapped in hickory smoked bacon served with roasted red pepper and garlic coulis	11

Salads *add chicken to any salad for \$3*

Beet and Goat Cheese Salad - spring greens, beets, goat cheese, walnuts, balsamic glaze	10
Apple & Gorgonzola Salad - spring greens, apples, blue cheese, cranberries, walnuts, glaze	10
Caprese - spring greens, fresh mozzarella, roma tomatoes, basil, olive oil, balsamic glaze	10

Pressed Sandwiches *served with your choice of a side salad, or potato chips*

BLT - add chicken \$3 - hickory smoked bacon, lettuce, tomato, chipotle mayo on Tuscan focaccia	11
Smoked Salmon - smoked salmon, red onion, mixed greens, dill mayo on Tuscan focaccia	12
Jalapeño Jelly Bacon Grilled Cheese - house made jalapeño jelly, hickory smoked bacon and a mix of sharp and aged Irish cheddars on sourdough	10
Classic Turkey with a Twist - boars head oven gold turkey, brie, green apples, honey mustard on Tuscan focaccia	10
Truffled Mushroom Grilled Cheese - fontina cheese, white truffle oil reduced mushrooms, red wine caramelized onions, dijon mustard on Tuscan focaccia	10
California Turkey Club - boars head oven gold turkey, hickory smoked bacon, tomatoes, avocado, chipotle mayo on sourdough	12

Flatbread Pizzas

Margherita - roma tomatoes, fresh mozzarella, olive oil and basil	11
Pepperoni and Soppressata - pomodoro sauce, pepperoni and soppressata, mozzarella	13
Sunflower Pesto Bruschetta - house made sunflower basil pesto, bruschetta mix, goat cheese, balsamic glaze	13

Desserts

Tiramisu	5
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