

CRAVE ON 42nd

think bistro, dine casual

White Wines

Sparkling Wines

Gruet, Blanc de Noirs Blend, New Mexico

BTL...\$44

A lovely fruity wine with plenty of immediate charm and toasty aromas with an explosive juicy flavor of fresh raspberries.

**Great choice with our Mussels or Chicken Burger

Prosecco

Lamberti Extra Dry, Veneto, NV, Italia

GLASS...\$11 BTL...\$39

This wine has a clean flavor with little residual sugar and a light and refreshing aromatic aftertaste. A great batch of bubbles from Italy.

**Tasty by itself or with our Sassy Sea Bass

Champagne

Paul Laurent Brut, Non-Vintage

GLASS...\$24 BTL...\$81

One of the top independent growers in Champagne that actually grows grapes for Moët-Hennessy. A blend of pinot noir and chardonnay grapes that brings bright, berry fruit aromas on the pinot side and a pleasantly long, clean finish from the chardonnay fruit.

Riesling

Soil to Soul, 2007, Germany

GLASS...\$10 BTL...\$38

Features a firm acidity, with ripe kiwi, fresh peach and citrus accents. Long finish that is clean and smooth with some residual sugar.

Hogue, Columbia Valley, 2006, Washington State

BTL...\$37

On the nose, the wine has classic vanilla, apricot, orange peel and peach. Flavors on the palate are similar, with tangerine, jasmine and vanilla cream. Natural acidity balances the slight residual sweetness, making for a refreshing and balanced wine.

Pinot Blanc

Hugel, Alsace, 2005, France

GLASS...\$12 BTL...\$44

The Gentil 2005 shows pure, fresh aromas, very fruit-driven and floral, as well as expressive and flattering. On the palate, this dry wine has a lively, youthful fresh character that is refreshing, with a pleasant, scented finish.

**Drink me with our Jumbo Sea Scallops

White Wines

Chenin Blanc

Teddy Hall, Stellenbosch 2007, South Africa

GLASS....\$10 BTL...\$35

A refreshing wine with luscious tropical fruit aromas and flavors. The complex, zesty palate leads to a lingering sensation of wild honey

Sauvignon Blanc

Arido, Mendoza, 2007, Argentina

GLASS....\$9 BTL...\$31

A crisp, clean, classic sauvignon offering fresh peach and citrus fruit with just a tell tale touch of grassiness in a crisp, refreshing style.

Sancerre

Les Boucaults, Pastou, 2007, France

BTL...\$50

Full of, mineral and body. Fresh and inviting aromas of citrus fruits laced with floral notes, a truly rich mouth feel. It is terrific with seafood, fresh cheeses, or simply as a refreshing white wine to sip on its own.

**Balances nicely with the Gingered Salmon

Gruener Veltliner

Salomon Undhof, Hochterrassen, 2007, Austria

BTL...\$49

An extraordinarily aromatic wine with generous fruit and snappy structure. Bean and lentil flavors round it out on the palate.

Pinot Grigio

Vigneti del Sole, 2006, Italia

GLASS....\$9 BTL...\$39

A bouquet perfumed with fragrant acacia flowers, melon and subtle spice. Lush and smooth textured, with ripe apple and honeydew flavors forming a broad base that is accented by just a hint of minerality and crispness.

Chardonnay (s)

Heron, 2006, California

GLASS....\$10 BTL...\$36

Soulful and balanced with bright citrus and pear flavors, this wine doesn't go through malolactic fermentation and sees very little new oak, creating a wine that is crisp and refreshing.

Landmark Overlook, Kenwood, 2006, California

BTL...\$70

This chard exhibits classic tropical fruit, orange blossom, and citrus oil aromas along with a subtle whiff of oak along with excellent acidity.

Red Wines

Rioja

El Coto, Crianza, 2004 Spain

GLASS...\$10 BTL...\$40

This supple red shows berry, spice and light herbal flavors, with accents of vanilla. A nice flavorful and balanced Rioja.

Sangiovese

Bracciale, Jacopo Biondi, 2005, Tusany, Italia

BTL...\$56

This wine is gently aged for one year in French oak barriques. It is well balanced, medium bodied with aromas of red fruit. If you are a fan of Italian Reds this is a must try we met the winemaker here at Crave and we loved it so much we brought it onto our new list.

Chianti

Classico, Melini, 2006, Italia

GLASS...\$12 BTL...\$48

Bright, ruby-red. The bouquet is intense and fragrant with elegant scents of iris and raspberries and spices. The taste is dry, full and harmonious with an elegant aftertaste of toasted almonds and fruit.

Pinot Noirs

Grayson, Napa Valley, 2007, California

GLASS...\$11 BTL...\$44

Brimming with effusive aromas of black cherry and plum followed by layers toasty oak, cola and sassafras and hints of wild raspberries. The inviting palate has vibrant flavors of cherry compote and baking spices with a balanced, supple finish.

Montes, 2005, Chile

GLASS...\$10 BTL...\$39

This wine features a lovely bouquet of strawberry, raspberry, and rhubarb followed by a silky textured wine with ripe fruit and good acidity. A wonderful Chilean Pinot that really hits the spot.

King's Ridge, Newburg, 2006, Oregon

BTL...\$49

Loaded with rich dark cherry and blackberry fruit. In the mouth, the rich berry fruits are wrapped around a spicy core imparted by French oak. The acidity and tannins lend structure to this youthful wine.

Four Graces, Willamette Valley, 2006, Oregon

BTL...\$58

Fresh redcurrant and wild strawberry aromas take on darker cherry and raspberry qualities with air. Silky, sweet red berry preserve flavors are complemented by bitter chocolate and a gentle vanilla note. Finishes with good tangy lift and cut, with the red berry flavors.

Merlot

Michael Sullberg, 2005 - California

GLASS...\$10 BTL...\$37

This mouthwatering Merlot, aged in small French oak barrels, lends distinct aromatics of oak balanced with ample flavors of ripe cherries, blackberries and plum

**Works well with our savory Chicken burger

Red Rock

BTL...\$39

Lush concentrations of black cherry, plum and boysenberry are complemented by soft, rounded tannins. Body and flavor are perfectly matched and exquisitely balanced, achieving a delicate harmony and balance.

Red Wines

Primitivo

Piluna, Castello Monaci, 2006, Italia

GLASS....\$ 11 BTL...\$42

Ripe black fruit and spice aromas, with notes of pepper, toasty vanilla. On the palate, the wine has a robust, concentrated character, a firm structure, and small black fruit and licorice notes on the aftertaste.

Shiraz

Heartland , South Australia 2005

GLASS....\$12 BTL...\$42

This rich Shiraz has hints of chocolate, pepper, menthol and tobacco on the nose along with plums blackcurrant and spice that finish nicely.

**Just right with the Pan Roasted Free Range Chicken

Wishing Tree, Western Australia, 2006, Australia

BTL...\$38

The wine delivers classic Shiraz characters, and great depth of flavor, with the finesse and finish of a wine that commands a higher price. Fruit has been sourced from a number of popular growing regions, creating a wine with delicious red and black fruit characters, and enticing spice and pepper nuances.

Syrah(s)

Bonny Doon, Le Pousseur 2005 **Biodynamic Organic , California

BTL...\$45

This wine is full of spice , cassis with pepper. A real easy to drink and food friendly syrah.

**Enjoy with our Apple Wood Bacon & Spinach Salad or Smokey Rubbed Filet

Bridlewood

GLASS....\$12 BTL...\$43

Aromas of smoke and cedar give way to the rising red and dark fruit flavors framed with a hint of vanilla oak. These flavors grow in the glass and yield to a bright berry nose.

Petite Syrah

David Bruce, Central Coast, 2005, California

GLASS....\$ 13 BTL...\$53

Stewed plum , beefy cherry and wild berry fruit. It's notably smooth for a young Petite. Firms up on the finish, where the tannins show a grittier, earthier side.

Cote du Rhone

Parrallele 45, T'ain L'Hermitage, 2006, France

GLASS....\$10 BTL...\$37

Solid with fresh plum, violet and grilled herb notes, all backed by an iron-tinged finish. This is a drink me now French Red.

Cabernet Sauvignon

Heller , Caramel Valley, 2004, California

GLASS....\$13 BTL...\$53

A round, lightly tannic entry leads to a dry-yet-fruity full body of vibrant berry fruit and brown spice flavors with crisp, juicy tartness and supple tannins on the long finish. Bright ripe blackberry and cassis aromas with a touch of mocha and vanilla.

Clos du Val, Napa Valley, 2005, California

BTL...\$74

The complex flavors of currants, blackberries, cassis, olive tapenade and sweet oak make this a delicious full bodied cabernet.