



WELCOMES YOU!



*One full tasting fee credit applied per two bottle purchase

STARFIELD STUNNERS \$10

These wines are showstoppers! Highly acclaimed and delicious.

GLASS/BOTTLE

2019 ROUSSANNE

9/28

90% Roussanne, 10% Vermentino Aromas of cantaloupe, caramel apple, & limoncello lead into a well-structured palate of Meyer lemon, Asian pear, & peach ring. 91 pts. from Wine Enthusiast

2020 HOPE RISING 10/32

45% Marsanne, 35% Viognier, 20% Vermentino Lush stone fruits, balanced with fresh pops of vivacious acidity. White peach coats the palate, complemented by notes of fresh lemon curd & tropical lychee.

2019 THE MINER'S INCH 11/34

29% Grenache, 15% Roussanne, 15% Tempranillo, 12% Mourvèdre, 12% Petite Sirah, 10% Counoise, 7% Cinsaut

Bold aromas of Baker's chocolate, cedar, and roasted coffee burst from the glass. The palate is bright yet delicate, with red cherry, cranberry, black pepper, and Christmas spices.

2019 MOURVÈDRE 12/40

100% Mourvèdre

Boldly aromatic, yet deceptively elegant. Delicate aromas of gardenia & rosewater, & a palate of blueberry, raspberry, & cinnamon.

2019 BARBERA 13/42

95% Barbera, 5% Grenache

Bright blueberry, rich vanilla, allspice, & juniper berry draw you in, while tart cranberry & baking spices fill the palate.

92 pts. from Wine Enthusiast

LIGHT FLIGHT \$10

Enjoy a selection from the lighter side of Starfield!

GLASS/BOTTLE

2019 ROUSSANNE

9/28

90% Roussanne, 10% Vermentino Aromas of cantaloupe, caramel apple, & limoncello lead into a well-structured palate of Meyer lemon, Asian pear, & peach ring. 91 pts. from Wine Enthusiast

2020 VERMENTINO 10/30

100% Vermentino

Aromas of gardenia, green apple, & jasmine and a palate rich with lemon curd and crystalized ginger.

90 pts. from Wine Enthusiast

2020 HOPE RISING 10/32

45% Marsanne, 35% Viognier, 20% Vermentino Lush stone fruits, balanced with fresh pops of vivacious acidity. White peach coats the palate, complemented by notes of fresh lemon curd & tropical lychee.

2018 CHE MOSCATO 9/28

100% Muscat of Alexandria

Crafted to be semi-sweet with notes of lychee, nectarine & honey suckle.

2018 SPIRIT OF THE GODS 15/30

100% Muscat of Alexandria

Decadent yet balanced, this passito-style wine shines with flavors of honey-soaked apricot & candied almond.

House Favorites \$15

A flight of staff favorites! Drink 'em before the staff does!

GLASS/BOTTLE

2020 FIANO

10/30

100% Fiano

Concentrated aromas of lemongrass, chamomile tea & vanilla balance a palate composed of bright citrus, ripe peach & subtle honey notes, with a hint of minerality.

2020 CINSAUT ROSÉ

10/30

93% Cinsaut, 7% Grenache

Flavors of strawberry, blood orange, & banana draw you in, while clean minerality & bright acidity lead into a long, lingering finish.

2019 AGLIANICO 14/45

100% Aglianico

Layered & complex with cinnamon spice, smokey cedar, star anise, cola nut, Maraschino cherry, & thyme.

2018 THE BIG CANYON 14/45

45% Syrah, 20% Grenache, 19% Mourvèdre, 12% Petite Sirah, 4% Viognier

Vibrant aromatics of chocolate, raspberry, coffee & toasted oak. The palate leads with flavors of blueberry, dried fig & dark cherry. 90 pts. from Wine Enthusiast

2019 JACKS ARE WILD 14/45

47% Petite Sirah, 20% Grenache, 14% Tempranillo, 12% Aglianico, 7% Counoise

The palate entices with a depth of dark fruits, blackberry, black currant, & black cherry, with delicate notes of quince & fig.

WINE CLUB EXCLUSIVES

*Available to Wine Club members and their guests for tasting.
*Non-members are welcome to purchase these wines by the bottle!

GLASS/BOTTLE

2019 BLANC DE BLANCS

12/38

53% Marsanne, 47% Viognier Aromas of gardenia, green apple, & jasmine and a palate rich with lemon curd & crystalized ginger.

2018 JACKS ARE WILD 13/42

48% Petite Sirah, 29% Cinsaut, 10% Counoise, 8% Aglianico, 5% Viognier

Aromas of caramel, black mission fig & chocolate, with hints of thyme & oregano. On the palate is black currant, clove & vanilla. 93 pts. from Wine Enthusiast

2012 JACKS ARE WILD

16/55

60% Cabernet Sauvignon, 37% Merlot, 3% Malbec Rich notes of fig & caramel are supported by dried oregano, smoke & eucalyptus.

GRAZING PLATES RETAIL \$/CLUB\$

CHEESE PLATE \$26/\$24

An array of artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, cornichons, honey, fruit preserves, house-marinated olives, house-pickled grapes & crackers.

CHARCUTERIE PLATE \$24/\$22

A savory assortment of cured meats! The charcuterie is paired with a rotating selection of cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers.