

Water Falls Restaurant

Wine Menu

Wines by the glass

Merlot... Cabernet Sauvignon... Pinot Noir... Chianti... White Zinfandel... Pinot Grigio... Chardonnay... Sangria

Italian Whites

Pinot Grigio, Cavit

(Trentino) 30

Dry, light and crisp white wine with a bright straw color and appealing fruit flavors. Americas #1 selling Pinot Grigio!
(Poultry, fish and cream sauces)

Pinot Grigio, Santa Margherita

(Trentino) 42

Light, crisp and refreshing Pinot Grigio with exceptional consistency. Clean, smooth finish makes this wine an elegant choice!
(Poultry, fish and cream sauces)

Pinot Grigio, Santa Marina

(Provincia Di Pavia) 28

One of the most popular wines produced from the northern region of Italy, this light, crisp Pinot Grigio is a perfect casual table wine!
(Poultry, fish, hearty pasta dishes and veal entrée)

Pinot Grigio, Banfi San Angelo

(Toscana) 45

Crisp and refreshing Pinot Grigio is distinguished by its softer and delectable taste due to the southern Tuscan climate.
(Light pasta dishes, pork and fish)

Pinot Grigio, Ruffino Lumina

(Venezia Giulia) 40

Smooth, crisp and delightful, this Pinot Grigio displays hints of vanilla and apricot with a deep clean finish.
(Poultry, fish and cream sauces)

Pinot Grigio & Sauvignon Blanc blend, Bertani "Due Vite"

(Veneto) 40

A blend of Pinot Grigio and Sauvignon Blanc grapes well defined and assertive with nuances of elderflower combined with hints of peach and apricot
(Poultry, fish and mixed salads)

Chardonnay, Ruffino Libao

(Tuscany) 30

Medium straw in color with an aroma, this Chardonnay suggests flavors of green apples, lemon, nuts and pineapples
(Poultry, fish, mixed salads, vegetables and pasta sauces)

Chardonnay, Ruffino "La Solatia Estate"

(Tuscany) 42

Loaded with vanilla character and cream, this well – worked, full – bodied wine has plenty of apple fruit flavor for a medium smooth finish
(Poultry, fish and white sauces)

Falanghina, Feudi San Gregorio

(Campania) 40

Medium – to full – bodied white wine with aromas of lemon, melon and honey with a long fruity
aftertaste (Poultry, fish and white sauces)

California Whites

Chardonnay, Ravenswood

(Sonoma) 26

This spicy, toasty oak and vanilla flavor wine also suggests notes of tropical fruit and citrus flavors.
This medium- bodied wine has a long lingering finish that picks up honey
(Poultry and cream sauces)

Chardonnay, Geyser Peak

(Sonoma) 30

Generous ripe flavors of rich pear, figs, melon and anise make this medium-bodied Chardonnay
intense and lively (Poultry, fish and cream sauces)

Chardonnay, Kendall-Jackson

(Santa Rosa) 38

This Chardonnay is bursting with tropical flavors such as pineapple, mango and papaya along with
exploding citrus notes. Crisp green apple flavors provides a smooth, creamy texture (Fish and Meats)

Chardonnay, B.V. Coastal

(Napa Valley) 32

Medium-bodied wine with green pear, almond, honey and apple aromas also hint vanilla oak
character for a lengthy fruity finish (Poultry, fish, meat or vegetable sauces)

Chardonnay, Sterling Vineyards

(Napa Valley) 30

Fresh floral, ripe fruit and citrus scents are intense and lively, simple pear and apple-laced flavors
produce a clean finish (Poultry, fish and cream sauces)

Chardonnay, Clos Du Bois

(North Coast) 40

A tasteful explosive display of ripe apples and green pears with hints of butter, toasty oak and spice
(Poultry, fish and hearty pasta)

Chardonnay, Charles Krug

(Carneros) 40

This Chardonnay expands to aromas of brown sugar and butterscotch then segues into flavors of
lemon zest, guava and apricot. Finely balanced with firm crisp finish
(Poultry, fish and cream sauce)

Fume Blanc, Ferrari Carano

(Sonoma) 36

Zesty flavors of tropical fruit, apricot, and lemon zest with a light hint of grass complimented by
creamy vanilla notes (Poultry, fish, salad, vegetables and cream sauces)

Riesling, Kendall-Jackson

(Monterey County) 27

Stone fruit flavors of apricot and peach deliciously mingle with hints of Anjou pear and bursts of
jasmine. (Poultry fish and light cream sauces)

Pinot Grigio, Francis Coppola "Bianco"

(Napa Valley) 33

Intense floral aromas mingle with cool melon and tropical fruit leading to other flavors such as peach, pear and pink grapefruit (Poultry, fish and cream sauces)

Sauvignon Blanc, B.V. Coastal

(Napa Valley) 32

Herbal aromas with a hint of melon and crisp jalapeno compliment the zesty lime- citrus and lemon zest flavors that makes this fruit- forward wine approachable (Poultry, fish and white sauces)

Sauvignon Blanc, Coppola Diamond Collection

(Sonoma) 35

Alive with aromas of fig, apricot and pink grapefruit with enticing flavors of pear, citrus and summer melon and a finish that hints crisp apples (Poultry, fish, salads and white sauces)

White Zinfandel, Beringer

(North Coast) 28

Flavorful, sweet and delightfully refreshing, this fruity bright wine features decent of cherry and wild berries (Poultry, fish and cream sauces)

Washington State Whites

Riesling, Chateau Ste Michelle

(Colombia Valley) 28

Fresh, crisp and balanced style, flavors of ripe peach and juicy pear are underscored with racy acidity. Medium- bodied wine with sweet citrus finish (Poultry, fish and mixed salad)

Chardonnay, Chateau Ste Michelle

(Colombia Valley) 30

An elegant refined wine with aromas of crisp apple and green pear that has a long citrus flavored, easy finish. (Poultry, fish and vegetables)

Pinot Gris, Chateau Ste Michelle

(Colombia Valley) 28

Aromas of ripe melons, peaches, talc and lime blossoms with small hints of truffles, honey and floral notes (Poultry, fish and white sauces)

Italian Reds

Chianti Classico, Ruffino Aziano

(Tuscany) 45

This well crafted Chianti is loaded with lovely fruit and vanilla flavors, fine tannins, lovely acidity and great balance (Steaks, chops and red sauces)

Chianti, Ruffino Doog

(Tuscany) 30

An exuberant wine delivering ripe cherry and plum flavors with spicy and smoky accents. Moderate tannins and a bright acidity (Red meats and red sauces)

Chianti Classico Reserva, Ruffino Tan Label

(Tuscany) 49

This medium- bodied wine is grapy in character, with crushed berries and a hint of grass, light tannins and a fruity finish
(Red meats and red sauces)

Chianti Classico Reserva, Ruffino Gold Label

(Tuscany) 78

Aged in oak casks for over 24 months, this distinct structured wine is silky with deep cherry, blackberry fruit overlaid with rich earthy tones
(Red meats and red sauces)

Chianti Classico, Peppoli Antinori

(Tuscany) 42

Rich in aromas of mature fruit and hints of vanilla, this well-balanced and elegant wine has a good strong structure
(Red meats and red sauces)

Chianti Classico, Santa Margherita

(Trentino) 50

The ideal Tuscan Chianti, elegant, with tannic austerity and complex aromas of dark mixed berries make this traditional wine an exemplary representation
(Red meats and red sauces)

Chianti Classico, Da Vinci

(Tuscany) 40

Expertly crafted, this crimson red Chianti has intense aromas of ripe fruit and flavors of strawberry and plum
(Appetizers, pasta and red meats)

Chianti Classico, Da Vinci Reserva

(Tuscany) 65

Tantalizing aromas of dark fruit and spice, velvety chewy tannins and a long succulent finish with hints of smoky oak
(Red meats and red sauces)

Pinot Noir, Bolla

(Provincia di Pavia) 30

Well balanced and fruit – forward with a light ruby color and jammy flavors of black cherry and raspberry
(Red meats and hearty red sauces)

Lodola Nuova, Ruffino Vino Nobile Di Montalcino

(Tuscany) 42

This medium – bodied wine has a very ripe plum and berry character with a hint of new wood, soft tannins and a long delicious finish
(Red meats and red sauces)

Modus, Ruffino (Sangiovese, Merlot and Cabernet grapes)

(Tuscany) 50

Dark crimson in color, with very ripe, almost pruny aromas along with coffee, sweet tobacco and chocolate and a powerful finish
(Red meats and hearty red sauces)

Sangiovese, Castello Banfi Rosso di Montalcino

Montalcino) 49

Aged in French oak barrique, this wine is complex with hints of cherry, licorice and cedar and possesses a velvety finish
(Red meats and hearty red sauces)

Rubrato, Feudi di San Gregorio

(Campania) 38

Pretty nose of crushed flowers and raspberry follow through a medium – to – full - bodied palate,

Lagrein Trentino, Bottega Vinaia

(Trentino) 40

Clean and smooth with fresh forest fruits and a hint of vanilla. Medium – bodied with light fruity tannins and a fresh, crisp finish
(Red meats and red sauces)

Toscana, Banfi “Col di Sasso” (Cabernet & Sangiovese

grapes) (Tuscany) 35

Ruby red in color, this soft and full balanced wine has hints of fresh blackberries and raspberry flavors and spicy finish
(Fried appetizers, poultry and hearty red sauces)

Cum Laude, Banfi (Cabernet, Merlot, Sangiovese, Syrah grapes)

(Montalcino) 60

Full – bodied, complex blend with blackberry notes, plum jam, cherries and licorice with hints of black olives and tobacco
(Soups, grilled meats and cheese sauces)

Fonte Del Sol, Ruffino (Sangiovese and Merlot grapes)

(Tuscany) 40

Medium – bodied, ruby red wine has a fragrant bouquet of blackberries and a pleasing, harmonious taste of ripe fruit
(Red meats and red sauces)

Baby Amorone, Secco Bertani

(Tuscany) 45

Superbly, well crafted wine with lots of lovely fruit, berry and vanilla flavors. Fine tannins, lovely acidity and great balance
(Red meats, chops and hearty red sauces)

Amorone Classico, Costasera Masi

(Vendemmia) 85

This unique wine expresses a particular majesty and complexity, very grapy character with vanilla and cherry flavors
(Red meats, veal, poultry, cheese or red sauces)

Amorone, Bertani

(Tuscany) 180

Rich and well rounded with great texture and loads of vanilla and dried cherry flavors with a nice leathery and gamey finish
(Red meats and red sauces)

Brunello di Montalcino, Castello Banfi

(Montalcino) 125

Full – bodied, soft, velvety and intense aromas with sensations of licorice, spices and cherry notes in a long, smooth finish
(Red meats, veal, poultry, cheese or red sauces)

Brunello di Montalcino, Ruffino “Il Greppone” Maggi

(Tuscany) 125

Extremely bright and floral, with blackberry, plum, cedar and just a hint of fresh porcini mushroom. Full – bodied yet refined tannins and caressing finish
(Red meats and cheese or red sauces)

Brunello di Montalcino, La Fortuna

(Montalcino) 120

This rich full – bodied wine reveals flavors of licorice, spice and dark cherry aromas with a caressing finish
(Red meats and red sauces)

Romitorio di Santerdame, Ruffino Tenimenti

(Tuscany) 180

This extraordinary and complex red wine is aged for 18 months in oak barrels to achieve the perfect balance of richness combined with hints of vibrant spice (Red meats and heavy red sauces)

California Reds

Shiraz, Clos du Bois

(Napa) 42

This peppery spice shiraz tastes of wild raspberry and blackberries with expressive layers of pepper and licorice makes this an approachable wine (Roasted meats and grilled meats)

Red Zinfandel, Ravenswood

(Sonoma) 42

Bright and lively, with lots of spicy cherry, raspberry, plum and currant notes and an elegant, supple texture with light, toasty oak shadings (Steaks, chops and red sauces)

Cabernet Sauvignon, Clos Du Bois

(North Coast) 35

This full – bodied Cabernet expresses aromas and flavors of blackberry and plum balanced with toasted oak, vanilla and hints of spice (Red meats and red sauces)

Cabernet Sauvignon, B. V. Coastal

(Napa) 32

Medium – bodied wine with plenty of oak and a rich concentration of ripe, spicy cherry and plum fruit with a somewhat dry finish (Beef, veal and red sauces)

Cabernet Sauvignon, Atlas Peak

(Napa) 60

Smooth and rich, with complex layers of herb, currant and black cherry, picking up a dash of earthiness and anise on the finish (Steaks, chops and red sauces)

Cabernet Sauvignon, Francis Coppola Diamond Collection

(Sonoma) 50

Full – bodied structure that boasts flavors of plums and black cherries, accented by notes of anise, clove and vanilla wrapped in silky tannins and toasty oak (Red meats and hearty red sauces)

Cabernet Sauvignon, Louis M. Martini

(Sonoma) 40

This Cabernet showcases fresh, ripe flavors of black cherry, currant, and spice. Rich, complex and beautifully structured wine (Beef, lamb and cheese or red sauces)

Cabernet Sauvignon, Kunde Estate

(Sonoma) 40

Deftly balanced, rich and intense, with plush complex black cherry, currant, plum and wild berry fruit finish (Red meats and red sauces)

Cabernet Sauvignon, Provenance "Rutherford"

(Napa) 75

Elegant, voluptuous wine, modest tannins picking up cherry like notes, rich concentration of plum fruits with a dry finish (Steaks, veal, chops and red sauces)

Cabernet Sauvignon, Geyser Peak "Reserve"

(Alexander Valley) 85

Outstanding complexity and balance will result in an intense, impeccably bouquet of blackberries and cassis, with sweet vanilla notes (Red meats and red sauces)

Cabernet Sauvignon, Wente Vineyards

(Livermore Valley) 35

This beautifully balanced wine has lush berry flavors, soft tannins, subtle oak undertones and a hint of spice. Distinct character, depth and intensity (Red meats and red sauces)

Cabernet Sauvignon, Sterling Vineyards

(Napa) 55

Berry – like fruit aromas with cedar overtones highlight the dense, ripe fruit flavors and elegant finish of this wine (Cheese, lamb and roasted chicken)

Cabernet Sauvignon, Sterling Vineyards Reserve

(Napa) 110

Ripe, smooth and harmonious showing layers of currant, plum and dark chocolate framed by spicy vanilla oak character and a rich lingering finish (Steaks, veal, chops and red sauces)

Merlot, B. V. Coastal

(Napa) 35

Smooth and silky, this Merlot unfolds delicious layers of ripe cherry, plum and mocha, with hints of vanilla oak and a nice easy finish (Steak, pork, veal, chops or grilled chicken)

Merlot, Francis Coppola Collection

(Sonoma) 45

Supple and elegant, with a juicy core of ripe black cherry, plum and currant flavors that pick up nuances of spice and herb (Red meats and red sauces)

Merlot, Kendall Jackson Vinters Reserve

(Sonoma) 45

This Merlot features black cherry and santa rosa plum flavors, a hint of spice and anise complemented by currant and wild berry (Red meats and red sauce)

Merlot, Clos Du Bois

(North Coast) 40

This rich and velvety Merlot showcases aromas of black cherry, cassis and cocoa complemented by toasty oak, brown sugar and spice (Steaks, veal, chops or roasted chicken)

Merlot, Sterling "3 Psalms" Reserve

(Napa) 85

A stylish if understated Merlot, with rich cedary currants and cherry notes, picking up mineral anise and herb flavors (Steaks, veal, chops and roasted or grilled chicken)

Pinot Noir, Francis Coppola Collection

(Sonoma) 45

Straightforward plum and black cherry, cinnamon and nutmeg notes are tasty and finishes with a smooth woody flavor (Red meats, red sauces and salads)

Pinot Noir, B. V. Coastal

(Napa) 35

Fruit – forward, approachable wine, silky ripe cherry, plum and spice flavors

Pinot Noir, MacMurray Ranch

(Central Coast) 35

This Pinot Noir showcases elegant aromas and flavors of red cherry, cola and briar that are complemented by nuances of sweet vanilla (Red meats, roasts or red sauces)

Pinot Noir, Sterling Vintners Collection

(Central Coast) 35

In this Pinot Noir you will find silky raspberry and cherry flavors and a hint of vanilla leads to a fresh, bright and fruit – forward taste (Salmon – pork, chicken, lamb or veal)

Pinot Noir, Charles Krug

(Carneros) 50

Well balanced and sharply focused, with a tight core of cherry and plum flavors, firm tannins and toasty oak notes add dimension and echoes on the finish (Red meats and red sauces)

Washington State Wines

Cabernet Sauvignon, Chateau Ste Michelle

(Columbia Valley) 40

Rich flavors of cherry, blackberry and spice for a vibrant finish (Red meats and red sauces)

Merlot, Chateau Ste Michelle

(Columbia Valley) 40

Displays rich aromas and soft flavors of black cherry and spice (Red meats and red sauces)

Merlot, Chateau Ste Michelle Ethos

(Columbia Valley) 50

Ripe, rich blueberry, plum and spice flavors with a fruit – centered finish (Red meats and lamb)

International Red Wines

Malbec, Terrazas de Los Andes

(Argentina) 70

Supple, rich full – bodied wine that dance with dark berries and plums, together with leathery smoke and chocolate with a hint of tar (Steaks, lamb and chops)

Shiraz, Greenpoint

(Australia) 45

Pungent cherry and cassis aromas are complemented by fresh violet, licorice, and graphite finishing with notes of blackberry and black currant (Red meats and red sauces)

Shiraz, Jacobs Creek Reserve

(Australia) 65

Rich, spicy and complex, this wines generous plum and red cherry flavors cradled in a nest of sweet cinnamon, nutmeg, vanilla and roasted nuts (Red meats and red sauces)

Shiraz, Tintara "McLaren Vale Reserve"

(Australia) 65

Plump, generous and beautifully supple, glowing with plum, blueberry and sweet spice aromas and flavors. with a touch of earth on the aamev finish (Red meats and liakt red sauces)

Cabernet Sauvignon, Santa Rita 120 Collection

(Chile) 40

This medium – bodied Cabernet has rich aromas of berries, clove and vanilla delivering flavors of ripe black fruit and earthy undertones (Red meats, poultry, lamb, veal and red sauces)

Carmenere, Concha Y Toro "Casillero Del Diablo"

(Chile) 40

Pretty plum and cassis fruit, with light tannins and a round, smoky finish that lets the fruit flavors linger nicely (Red meats and light red sauces)