

#322598



Beer

Bottle 6

Mythos Greek Lager, Guinness Draught, Guinness Blonde Lager, Bud Light, Four Peaks Kilt Lifter, Stella Artois

Draft 5 | Pitcher 20

Shock Top, Michelob Ultra, Budweiser

White Wine

Canyon Road Chardonnay (California)

Glass 6 | Bottle 24

Canyon Road White Zinfandel (California)

Glass 6 | Bottle 24

Bogle Sauvignon Blanc (California)

Aromas of heavily scented fig with citrus blossoms and Meyer lemon zest that are crisp and bright with acidity at first sip. Pairs well with Pasta Stefano.

Glass 9 | Bottle 36

Risata Moscato d'Asti (Italy)

Seductively sweet, boasting juicy stone fruit, tart citrus and floral honey flavors. Pairs well with Aphrodite's Cheesecake.

Split 8

Bogle Chardonnay (California)

Green apples and juicy pears give way to elegant hints of lemon with a soft finish of toasty notes of oak. Pairs well with Salmon Skewers.

Glass 9 | Bottle 36

Edna Valley Chardonnay (California)

Layers of white peach, ripe pineapple, melon and hints of apricot.

Glass 8.5 | Bottle 34

Ecco Domani Pinot Grigio (Italy)

Crisp and refreshing, this wine has the perfect combination of floral aromas and tropical fruit flavors. Pairs well with Spanakopita.

Glass 9 | Bottle 36

Hermon White Blend (Israel)

Produced from Chardonnay and Sauvignon Blanc grown in the Golan Heights. Aromas of citrus, tropical fruit and flowers. Pairs well with Pasta Giovanni.

Glass 9.5 | Bottle 38

Kosher Wine

Sileni Sauvignon Blanc (New Zealand)

In ancient Greece, Sileni was companion of Dionysus, the God of wine. Intense aromatics of passion and tropical fruits. Pairs well with Shrimp Skewers.

Glass 10 | Bottle 40

Maso Canali Pinot Grigio (Italy)

Enticing flavors of lemon and fresh apple, with floral notes.

Glass 10 | Bottle 40

Pasqua Passimento Bianco (Italy)

On the nose, citrus notes and overtones of apricot and peach.

On the palate, it is well balanced with an enduring finish.

Pairs well with White Fish Scallopini.

Glass 11.5 | Bottle 46

Red Wine

Canyon Road Cabernet (California)

Glass 6 | Bottle 24

Canyon Road Merlot (California)

Glass 6 | Bottle 24

Luccio Chianti (Italy)

Aromas of dark fruit and licorice, with rounded tannins and flavors of black cherry and plum. Primarily Sangiovese. Pairs well with Eggplant Parmesan.

Glass 8 | Bottle 32

Prophecy Red Blend (California)

This wine is silky and medium bodied, with layers of red fruit complemented by aromas of spice and vanilla leading to a long silky finish. Pairs well with Lasagna.

Glass 8 | Bottle 32

Bogle Pinot Noir (California)

Floral notes of violets, fragrant strawberries and layers of cherry fruit resonate, while touches of green tea add an extra layer of flavor. Pairs well with Keftedes.

Glass 9 | Bottle 36

Edna Valley Merlot (California)

Delicious, gentle flavors of red cherry, vanilla and caramel which are carried by soft and silky tannins to a rich and supple finish. Pairs well with Filet Skewers.

Glass 9 | Bottle 36

Hermon Red Blend (Israel)

A rich, full fruit flavored red wine with bright raspberry, blackberry, cherry and wild berry characters with hints of herbs.

Glass 9.5 | Bottle 38

Carnivor Cabernet (California)

Big and bold in flavor, this wine has rich tannins with layers of dark fruit, toasted oak and a hint of espresso. Pairs well with Lamb Roast Cabernet.

Glass 10 | Bottle 40

Doña Paula Estate Malbec (Argentina)

Intense violet color. In the nose, aromas of black fruits, violets and spices. Mineral and graphite notes. Great balance and freshness in the mouth, with good concentration and medium structure. Soft tannins and persistent finish.

Glass 10 | Bottle 34

MacMurray Pinot Noir (California)

Delicate aromas and flavors of cherry, raspberry and pomegranate, accented by hints of vanilla and toast with a silky mouthfeel. Pairs well with Papous Pasta.

Glass 10.5 | Bottle 42

Pasqua Chianti Classico (Italy)

Fruity fragrance, hint of violet, cherry and wild red berries. Full-bodied, dry and traditional. Primarily Sangiovese grapes from the most ancient Chianti area. Pairs well with Spaghetti and Meatballs.

Glass 11.5 | Bottle 46

Klinkerbrick Brickmason Red Blend (California)

This blend is comprised of 80% Zinfandel, 10% Syrah, 5% Cabernet Sauvignon and 5% Petite Sirah. Deep red fruit aromas lead into notes of dark cherry with soft tannins and a velvet finish.

Glass 12 | Bottle 48

Conquista Malbec (Argentina)

Bold and fruity with plum and red fruit. Velvety chocolate and dark plum finish. Pairs well with Mousaka.

Glass 12 | Bottle 48

Juggernaut Hillside Cabernet (California)

Aged in new French Oak barrels. Dense and velvety, with vanilla and ripe black currants.

Glass 12 | Bottle 48

Wine Flights

Mixed Wine Flight \$13

Hermon White Blend
Canyon Road White Zinfandel
Luccio Chianti

White Wine Flight \$14

Sileni Sauvignon Blanc
Ecco Domani Pinot Grigio
Bogle Chardonnay

Red Wine Flight \$15

Edna Valley Merlot
Klinker Brick Brickmason Red Blend
MacMurray Pinot Noir

Sangria

Pierro's Sangria

This homemade drink is a blend of seasonal and citrus fruits and spices.
Available in a choice of red or white.

Glass 8 | Pitcher 34

Happy Hour

Sun - Thurs 4PM - 7PM

Saganaki \$8

Hummus sm \$4 lg \$7

Satziki sm \$4 lg \$7

Babaganoush sm \$4 lg \$7

Tabouli sm \$4 lg \$7

Greek Fries \$6

Italian Fries \$6

Platoes Potatoes \$4

Draft or Bottled Beer \$4

House Wine \$4

\$10 OFF any Bottled Wine

Entertainment Schedule

Monthly Entertainment schedule available at
www.marketgrillecafe.com