

Beer

Bottle Beer 6

Mythos Greek Lager (Greece)
Stella Artois Lager (Belgium)
Peroni Lager (Italy)
Modelo Pilsner Style Lager (Mexico)

Beer of Draft Glass 6 | Pitcher 22

Golden Road Brewery Ride on 10 Hop Hazy IPA
(Los Angeles, California)
Lovelady Brewery Golden Nites Pilsner
(Henderson, Nevada)
Mojave Brewery Mojave Sunrise Blood Orange
Wheat Beer (Henderson, Nevada)
Four Peaks Brewery Kilt Lifter Amber Ale
(Tempe, Arizona)

White Wine

Canyon Road Chardonnay (California)

Glass 8 | Bottle 30

Storypoint Chardonnay (California)

The aroma opens with hints of ripe apple and honeysuckle while notes of white peach, Asian pear and ginger deliver a deliciously refreshing taste. With accents of vanilla and caramel, each glass is rich on the palate. Pairs well with White Fish Scallopini. Glass 10 | Bottle 38

Ecco Domani Pinot Grigio (Italy)

Light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish. Pairs well with the Pasta Angelo. Glass 10 | Bottle 38

Oko Pinot Grigio (Italy)

Aromas of green herbs, citrus fruits and green pepper. Bone-dry and refreshing on the palate with a sprightly acidity and a short yet clean finish. Pairs well with Pasta Stefano. Glass 10 | Bottle 38

Canyon Road Sauvignon Blanc (California)

Glass 8 | Bottle 30

Ancient Peaks Sauvignon Blanc (California)

Lively aromas of white peach, grapefruit and guava. A clean, punchy texture delivers bright flavors of white grape, apricot, melon, lime zest and tropical fruit. Tangy acidity and hints of stony minerality add lift to a quenching, energetic finish. Pairs well with the Mamma Mia's Chicken. Glass 10 | Bottle 38

Risata Moscato (Italy)

Fresh, fragrant, and frizzante with vibrant, flavors and aromas of ripe stone fruit, tangerines, and honey. The wine is concentrated and flavorful, but not overly rich or heavy; sweet, yet balanced. Pairs well with the Lukas Lemon Butter Cake. Splits 9

LaMarca Prosecco Rosé (Italy)

Classic notes of fresh-picked citrus, honeysuckle, peach and pear, blended beautifully with hints of ripe red cherry, raspberry and wild strawberry. Pairs well with the Salmon Skewers. Splits 9

Wine Flights

Red Wine Flight 17

- Chateau Souverain Merlot (California)
- Carnivore Cabernet (California)
- Prophecy Red Blend (California)

White Wine Flight 17

- Storypoint Chardonnay (California)
- Oko Pinot Grigio (Italy)
- Ancient Peaks Sauvignon Blanc (California)

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 10 | Pitcher 38

Specialty Drinks

Sparkling Hibiscus 10

Champagne with an edible hibiscus flower

Santorini Sunrise 8

Champagne & Mango Juice

Venetian Spritz 8

Italian Aperitif made with Prosecco & Select bitters garnished with an orange slice

Evening in Roma 10

Espresso Martini

Ciders

2 Towns Ciderhouse Pacific Pineapple 6
Pacific Pineapple or Blueberry Cosmic Crisp



Red Wine

Canyon Road Pinot Noir (California)

Glass 8 | Bottle 30

A to Z Pinot Noir (Oregon)

Flavors of blackberry, black cherry, and pomegranate at the forefront. The oak profile adds complexity with hints of sandalwood, mesquite, vanilla, sweet spices, coffee, and chocolate. Pairs well with Baked Ziti. Glass 10 | Bottle 38

Canyon Road Merlot (California)

Glass 8 | Bottle 30

Chateau Souverain Merlot (California)

This wine opens with dark red fruit aromas reminiscent of black cherry, plum, and fresh blueberries complemented by hints of brown spice and baking chocolate. This Merlot finishes with soft acidity and a fruit-driven balance that gives the wine a polished sense of elegance. Pairs well with the Meatball Pizza. Glass 10 | Bottle 38

Canyon Road Cabernet (California)

Glass 8 | Bottle 30

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 the Lamb Chops. Glass 11 | Bottle 42

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 10 | Bottle 38

Allegrini Valpolicella Red Blend (Italy)

Fragrant fruit with prominent notes of dark cherries are echoed by fresher hints of pepper and aromatic herbs. Pairs well with the Lamb Roast Cabernet. Glass 11 | Bottle 42

Orin Swift Abstract Red Blend (California)

An opaque purple core with a glowing mauve rim, aromas of muddled blue and blackberries with a frame of dark chocolate brownie and seasoned leather. The wine enters with class, being soft and lush, with notes of ripe plum and boysenberry. Grippy, chewy tannins, the wine closes with pleasing sarsaparilla and blackcurrant. Pairs well with the Filet Skewers. Glass 20 | Bottle 78

Vignamaggio Chianti (Italy)

Intense red colour, fresh, fruity bouquet on the nose, notes of red fruits typical of the variety on the palate, lingering blueberry and prune with slight hints of vanilla. Pairs Well with Spaghetti & Meatballs. Glass 12 | Bottle 46

Happy Hour Sun - Thurs 4PM - 7PM

Saganaki 10 • Hummus sm 5 lg 8

Satziki sm 5 lg 8 • Babaganoush sm 5 lg 8

Tabouli sm 5 lg 8 • Greek Fries 10

Platos Potatoes 5 • Draft or Bottled Beer 4.5

House Wine 5.5 • \$10 OFF any Bottled Wine

Entertainment Schedule

Live Entertainment

Thursday • Friday • Saturday

5:30PM -8:30PM

Visit www.marketgrillecafe.com for upcoming events.

