

# *The Wine Encounter*

**Mondays**                      **5 pm to 9 pm**                      **“1/2 off Flight Night” - from 5-9**

Come watch the big games and enjoy great wine flights at 1/2 the price!  
(excluding champagne flights).

**Tuesdays**                      **5 pm to 11 pm**                      **“ Tasting Night ” - from 5-9**

Either scheduled events with wineries or special tasting flights from 5-9. Bar opens to public at 9.

**Wednesdays**                      **5 pm to 11 pm**                      **“ Informal Tasting Night ” - all night**

Celebrate mid week with an informal tasting from 5-9! Manager picks the tasting flight and the tasting flight changes weekly.

**Thursdays**                      **5 pm to 12 am**                      **“ Thirsty Thursdays ” - all night**

Thirsty Thursdays are back at TWE! Manager picks the wines—5 wines for only **\$8.00!!!**  
Wine selections change weekly.

**Fridays**                      **5 pm to 1 am**                      **“ Spanish Fridays “ - all night**

Add a little spice to your week by joining us for Spanish Fridays. Complete with Tapas, Sangria, Spanish Wine Specials and Great Music!

**Saturdays**                      **5 pm to 1 am**

**Sundays**                      **10 am to 5 pm**                      **“ Football Sundays “ - all day**

For Football Season, we'll be open for incredible food and drink specials. Watch the games on our 2 flat screens. Gooooo Team!

## *Upcoming Events*

**\*All events listed with a start time require reservations and light appetizers are included in price.**

**Tuesday, October 5th – 7:00 pm ... *Domaine Chandon* ... \$19 / \$ 16 VIP Members**

**Tuesday, October 12th - 7:00 pm ... *Zinfandels with Z-52 & Haywood* ... \$16 / \$14 VIP Members**

**Saturday, October 16th - 7:00 pm ... *Indigene Cellars w/ Winemaker Raymond Smith* ... \$ 15 / \$12**

**Tuesday, October 19th - 7:00 pm ... *Banfi Vineyards w/ Pasta & Meatballs* ... \$17 / \$15 VIP**

**Saturday, October 23rd - 7:00 pm ... *Archery Summit & Chamisal***

**Tuesday, October 26th - 7:00 pm ... *Opolo of Paso Robles* ... \$15 / \$13 VIP**

# Happy Hour Wine

Enjoy Happy Hour Daily from 5:00 to 7:00 pm

	Glass	Bottle
<b>White Wines</b>		
Ca" Donini Pinot Grigio, 2009, Italy	\$3.00	\$10.99
Santa Ema RSV, 2007, Chile	\$5.00	\$15.99
Robert Mondavi Fume Blanc, 2008, Napa Valley	\$5.00	\$17.99
Jekel Riesling, 2009, Monterey	\$6.00	\$17.99
Moscato d' Asti, 2008, Italy	\$6.00	\$18.99
Zenadia, ZC White, Chard, Viognier 2009, Paso Robles	\$6.00	\$18.99
Sofia Riesling, 2008, Monterey County	\$6.00	
Ferrari-Carano "Tre Terre" Chardonnay, 2007, Sonoma	\$10.00	\$24.99

<b>Red Wines</b>		
Wisteria Cellars Merlot, 2008, California	\$4.00	\$16.99
Terra Andina Carmenera, 2008, Chile	\$5.00	\$16.99
Santa Rita Cabernet, 2008, Chile	\$5.00	\$16.99
McManis, Zinfandel, 2008, California	\$5.00	\$18.99
Robert Morse, Mourvedre 2006, Amador County	\$6.00	\$23.99
Lucky Star Pinot Noir, 2008, California	\$6.00	\$18.99
Fortant Malbec, 2008, France	\$7.00	\$21.99
Fedriani Laffitte Syrah , 2009, Spain	\$7.00	\$24.99
Primus Bordeaux Blend, 2006, Chile	\$8.00	\$25.99
Robert Mondavi Cabernet, 2007 Napa	\$8.00	\$29.99

<b>Imported Beer</b>		
Oro Di Milano	Italy	\$2.50
Tecate	Mexico	\$2.50
Corona	Mexico	\$2.50
Ayinger Hefeweizen	Germany	\$2.50

<b>Sparkling Wine &amp; Champagne</b>		
Rosa Regale, Brachetto D' Acqui, Italy	187ml	\$5.25
Freixenet Blanc de Blanc Cava, Spain	187ml	\$5.00
Moet Chandon <i>Imperial</i> , France	187ml	\$13.00
Champagne Cocktail "The Roma" w/ Raspberry Sorbet		\$5.00

# Happy Hour Food

Enjoy Happy Hour Daily from 5:00 to 7:00 pm

Small Artisan Meat & Cheese Board ( <i>cheese, meat, fruit, nuts, bread &amp; crackers</i> )	\$10	
Menage a Trois – <i>delectable trio of spreads &amp; dips</i>	\$6	
Salmon Caprese - <i>Smoked Salmon, fresh mozzarella, tomato, basil, oil &amp; balsamic</i>	\$10	
Artichoke & Jalapeno Dip with Tortilla Chips	\$5	
Tuscany Panini - <i>salami, pepperoni, mortadella, provolone, red peppers, fresh basil</i>	\$8	
Valpolicella Pizza - <i>tomato sauce, basil, mozzarella, parmesan</i>	\$6 (8")	\$8 (10" GF)
Verdicchio - <i>tomato or pesto sauce, basil, artichokes, mushrooms, sweet peppers</i>	\$8 (8")	\$10(10" GF)
Super Tuscan - <i>tomato sauce, basil, mozzarella, pepperoni, sausage, parmesan</i>	\$10 (8")	\$12 (10" GF)

**Gluten Free Options:** Tortilla Chips, Rice Crackers, Pizza Crust, Cheesecake

# *Flights*

Order in 3 different ways: Glass (5 oz), Bottle or Flight  
A Flight is a taste (2oz) of all the wines listed in a given section

	Glass	Bottle
<b>Sparkling Wine &amp; Champagne Flight - \$19.00</b>		
Rosa Regale, Brachetto D' Acqui, Italy 187ml		\$6.75
Freixenet blanc de Blanc Cava, Spain 187ml		\$5.75
Moet Chandon "Imperial" France 187ml		\$15.00
<b>Light Whites Flight - \$13.00</b>		
Ca' Donini Pinot Grigio, 2009, Italy	\$6.00	\$16.99
Estancia Sauvignon Blanc, 2008, Monterey	\$7.00	\$21.99
Zenadia, ZC White, Chard, Viognier 2009, Paso Robles	\$8.00	\$26.99
<b>Racy Whites Flight - \$16.00</b>		
Robert Mondavi Fume Blanc, 2008, Napa Valley	\$7.00	\$21.99
Sofia Riesling, 2008, Monterey County	\$9.00	\$29.99
Opolo Roussane, 2006, Central Coast	\$9.00	\$29.99
<b>Sweet Whites Flight - \$16.00</b>		
Jekel Riesling, 2009, Monterey	\$7.00	\$18.99
Moscato d'Asti, 2008, Italy	\$8.00	\$24.99
Ferrari Carano "Bella Luce" White Blend, 2009, Sonoma	\$8.00	\$24.99
<b>Chardonnay Flight - \$16.00</b>		
Santa Ema Reserve, 2009, Chile	\$6.50	\$21.99
Bianchi, 2008, Santa Barbara County	\$8.50	\$26.99
Ferrari-Carano "Tre Terre", 2007, Sonoma	\$10.00	\$34.99
<b>Pinot Noir Flight - \$17.00</b>		
Lucky Star, 2008, California	\$7.00	\$21.99
Tolosa, 2006, Edna Ranch, Edna Valley 1/2 Bottle	\$7.50	\$16.99
Ponzi Tavola, 2008, Willamette Valley, Oregon	\$12.00	\$37.99
<b>Cabernet Sauvignon Flight - \$18.00</b>		
Santa Rita, 2008, Chile	\$7.00	\$21.99
Robert Mondavi, 2007, Napa Valley	\$10.00	\$32.99
Simi "Landslide" 2006, Alexander Valley	\$14.00	\$56.99
<b>Meritage Flight - \$19.00</b>		
Santa Ema, "60/40 Reserve", Cab, Merlot, 2007 Chile	\$7.00	\$20.99
Six Sigma Pique Nique Bordeaux Blend, 2007, Lake County	\$11.00	\$33.99
Stags Leap Wine Cellars, "Hands Of Time" , 2008, Napa	\$16.00	\$60.99

# Flights

Order in 3 different ways: Glass (5 oz), Bottle or Flight  
A Flight is a taste (2oz) of all the wines listed in a given section

		Glass	Bottle
<b>Big Reds</b>	<b>Flight - \$16.50</b>		
Robert Morse, Mourvedre 2006, Amador County		\$7.00	\$25.99
Il Gioiello Sangiovese, 2007, Paso Robles		\$10.00	\$31.99
Primus Bordeaux Blend, 2006, Chile		\$12.00	\$34.99
<b>World Tour</b>	<b>Flight - \$15.00</b>		
Terra Andina Carmenere, 2008, Chile		\$6.50	\$20.99
Fedriani Laffitte Syrah , 2009, Spain		\$8.00	\$24.99
Fortant Malbec, 2008, France		\$8.00	\$24.99
<b>Interesting Reds</b>	<b>Flight - \$15.00</b>		
Wisteria Cellars, Merlot, 2008, California		\$6.50	\$20.99
McManis Zinfandel, 2008, California		\$7.00	\$21.99
Bora Granacha, 2006, Spain		\$9.00	\$27.99
<b>Staff Favorites, White</b>	<b>Flight - \$15.00</b>		
Jekel Riesling, 2009, Monterey		\$7.00	\$18.99
Zenadia ZC White, Chard, Viognier 2008, Paso Robles		\$8.00	\$26.99
Ferrari-Carano "Tre Terre", 2007, Sonoma		\$10.00	\$34.99
<b>Staff Favorites, Red</b>	<b>Flight - \$15.00</b>		
McManis Zinfandel, 2008, California		\$7.00	\$21.99
Fedriani Laffitte Syrah , 2009, Spain		\$8.00	\$24.99
Six Sigma Pique Nique Bordeaux Blend, 2006, Lake County		\$11.00	\$33.99
<b>Premium Select</b>	<b>Flight - \$22.00</b>		
Ponzi Tavola Pinot Noir, 2008, Willamette Valley, Oregon		\$12.00	\$37.99
Primus Bordeaux Blend, 2006, Chile		\$12.00	\$34.99
Stags Leap Wine Cellars, "Hands Of Time" ,2008,Napa		\$16.00	\$60.99

## Ports & Dessert Wines

Port & Dessert Glasses 3 oz. Pour; Flights 1.5 oz.

		Glass	Bottle
<b>Old World Ports</b>	<b>Flight - \$23.00</b>		
Dow LBV 2001 Ruby, Portugal		\$8.75	\$48.99
Taylor Fladgate 10 year Tawny, Portugal		\$9.00	\$49.99
Dow 20 year Tawny, Portugal		\$17.00	\$100.00
<b>Dessert Wines</b>	<b>Flight - \$26.00</b>		
Murphy Late Harvest Sauv Blanc, Sierra Foothills	750 ml	\$9.00	\$31.99
Moscato d'Asti, 2008, Italy	750 ml	\$8.00	\$24.99
Muscat de Beaumes de Venise, 2007, France	375 ml	\$13.00	\$37.00

## Sparkling & Champagne

		<b>Bottle</b>
Rosa Regale, Brachetto D'Acqui, Italy	(187 ml.)	\$6.75
Mionetto Il Proseco, Italy	(187 ml.)	\$8.00
Moet Chandon Imperial or Rose, France	(187 ml.)	\$15.00
Elyssia Cava, Spain		\$28.00
Segura Viudas Brut, Spain		\$26.00
Gerard Bertrand Cremant De Limoux Brut, 2007, France		\$32.00
Mumm Rose, Napa		\$33.00
Gloria Ferrer Brut, Carneros		\$36.00
Rosa Regale, Brachetto D' Acqui, Italy		\$36.00
Schramsberg Mirabelle Brut, North Coast		\$37.00
Ferrari Brut, Italy		\$36.00
Ferrari Rose, Italy		\$40.00
Domain Chandon Blanc de Noirs, Napa Valley		\$32.00
Domain Chandon Etoile Rose, Napa Valley		\$40.00
GH Mumm Brut, France		\$56.00
Moet Chandon "White Star", France		\$68.00

## Imported Beer

		<b>Bottle</b>
Tecate	Mexico	\$3.00
Amstel Light	Amsterdam	\$3.50
Ayinger Hefeweizen	Germany	\$4.25
Corona & Corona Light	Mexico	\$4.25
Gosser	Austria	\$4.25
Estrella Lager	Spain	\$4.25
Samuel Smiths Pale Ale	England	\$4.25
Samuel Smiths Oatmeal Stout	England	\$4.25
Samuel Smiths Nut Brown Ale	England	\$4.25
Fat Tire	Colorado	\$4.25
Heineken	Holland	\$4.25
Guinness Stout	Ireland	\$4.25
Oro di Milano	Italy	\$4.25

## Other Beverages

### **Champagne Cocktails**

"Roma" with Raspberry Sorbet	\$7.00
"Venetian" with Peach Sorbet	\$7.00
"Capri" with Lemon Sorbet	\$7.00
Mimosas—orange, cranberry or pineapple	\$3.00

### **Coffee Cordials**

Irish Cream	\$5.00
Mexican Coffee Liqueur	\$5.00
Amaretto	\$5.00

# Encounter Bites

\*NOTE: Bread & Crackers \$2  
(fee waived if ordering from this menu page)

**Gluten Free Rice Crackers Available**

## A Cool Start

Olive Oil sampling w/ vinegar, olives, nuts	\$4
Assorted Mixed Olives	\$6
Salmon Carpaccio - <i>Smoked salmon, capers, olive oil</i>	\$10
Mediterranean Hummus with Pita Bread - <i>ask for today's varieties of hummus</i>	\$8
Menage a Trois - <i>delectable trio of spreads &amp; dips</i>	\$8
Caprese - <i>Fresh mozzarella, tomato, basil, balsamic vinegar, olive oil</i>	
-Traditional	\$12
-Salmon	\$15
-Prosciutto	\$15

## Warming Up

Artichoke & Jalapeno Dip with Tortilla Chips	\$8
Nut Crusted Brie with Fig Jam	\$8

## Cheese & Charcutiere

Artisan Cheese Boards	
-Small (3 cheeses, fruit, nuts, bread & crackers)	\$8
+Add 2 kinds of meats	\$4+
-Large (5 cheeses, fruit, nuts, bread & crackers)	\$15
+Add 3 kinds of meats	\$7+
Pate (duck or truffle mousse)	\$8
Assorted Meats Board	\$8

**Gluten Free Options:**  
Tortilla Chips  
Rice Crackers  
Pizza Crust  
Cheesecake

## Pizza from the Old Country

- choose your crust: 8" or 12" Thin -or- 10" Gluten Free

		8"	10"GF	12"
Valpolicella	tomato sauce, basil, mozzarella, parmesan	\$8	\$10	\$12
Verdicchio	tomato or pesto sauce, basil, artichokes, mushrooms, sweet peppers	\$10	\$12	\$14
Barolo	tomato sauce, basil, pepperoni, mozzarella, parmesan	\$10	\$12	\$14
Sangiovese	tomato sauce, basil, fennel sausage, mozzarella, parmesan	\$10	\$12	\$14
Super Tuscan	tomato sauce, basil, pepperoni, sausage, mozzarella, parmesan	\$12	\$14	\$16

## Wine Country Panini

Napa	pesto, fresh buffalo mozzarella, tomato, fresh basil	\$8
Tuscany	salami, pepperoni, mortadella, provolone, red peppers, fresh basil	\$10
Rioja	smoked turkey, green chiles & pepper jack	\$10

## A Nice Finish

Gourmet Chocolate Flight - from Dallmann Confections, San Diego	\$10
From "Sweet Cheeks Baking Co., San Diego":	
-New York Style Cheesecake	\$5
-Seasonal Cheesecake (ask for daily selections)	\$5

## Coffee

Espresso	\$3
Cappuccino, Caffe Latte or Caffe Mocha	\$4

## Sodas & Italian Waters

Coke, Diet Coke, 7-Up		\$1.75
Panna	small \$3.75	large \$6
Pellegrino	small \$3.75	large \$6

# *The Wine Encounter—Private Party Pricing*

## *Room Charge*

Standard room charge \$100

A minimum food & wine tab of \$250 plus tax and gratuity

- *VIP Wine Locker Members—No minimum food & wine tab*

If your event reaches \$600+, then the standard room charge is waived.

## *Wine*

House White Wines (Chardonnay, Sauvignon Blanc, Pinot Grigio, et al.) \$15 / bottle

House Red Wines (Cabernet Sauvignon, Merlot, Pinot Noir, et al.) \$20 / bottle

House Sparkling Wines \$20 / bottle

Wine Bottles Selected from Menu Cost + 15% discount

## *Delectables*

	<b>Small</b> (for 8-10)	<b>Large</b> (for 15-20)
Warm Artichoke & Jalapeno Dip with Tortilla Chips	\$20	\$35
Warm Nut Crusted Brie with Fig Jam	-	\$40
Vegetable Crudite with Hummus	\$20	\$35
Wine Country Panini Platter - Assorted Panini sandwiches with gourmet chips	\$45	\$75
Artisan Cheese Platter - Assorted Artisan Cheeses with seasonal fruit & nuts	\$45	\$75
Gourmet Meats Platter - Assorted Gourmet Meats with mixed olives & cornichons	\$50	\$80
Traditional Caprese Platter - Vine Ripened Tomatoes, Fresh Basil, Mozzarella, Extra Virgin Olive Oil, Balsamic Vinegar	\$35	\$50
Salmon Caprese Platter - Alaskan Smoked Salmon, Vine Ripened Tomatoes, Fresh Basil, Mozzarella, EVOO, Balsamic, Capers	\$75	\$120
Gourmet Dessert "Sampling" Platter - A sampling of incredible sweets such as cheesecakes, Cookies, and more from "Sweet Cheeks Baking Company"	\$45	\$90

\*18% Gratuity on Parties of 6 or more