

White Wine

| | <u>glass</u> | <u>bottle</u> |
|---|-------------------|---------------|
| 2009 No. 6 White <i>unique off-dry fruitiness of apricot and bananas</i> | \$6. ⁵ | \$24 |
| 2009 Chardonnay <i>fruit notes of poached pear and bright quince</i> | \$7. ⁵ | \$28 |
| 2009 Viognier <i>warm oak undertones with a long creamy finish</i> | \$7. ⁵ | \$28 |
| 2009 L'Artiste Viognier <i>crisp and fruity with a hint of tangerine and melon</i> | \$8. ⁵ | \$32 |
| 2009 Syrah Rosé <i>lovely strawberry aromas with a twist of lime</i> | \$7 | \$26 |

Red Wine

| | <u>glass</u> | <u>bottle</u> |
|---|--------------------|---------------|
| 2008 No. 6 Red <i>dark fruit flavors of cherry, plum, and blueberry</i> | \$7. ⁵ | \$28 |
| 2008 Cloud Nine <i>classic Syrah aromas with a soft, elegant palate</i> | \$8 | \$30 |
| 2008 "Mo" Mourvèdre <i>exciting flavors of rhubarb, red grapefruit & herbs</i> | \$8. ⁷⁵ | \$33 |
| 2008 Syrah <i>bold and balanced with deep yet bright fruit notes</i> | \$9 | \$34 |
| 2007 Cabernet Sauvignon <i>deep and rich with flavors of cassis and black tea</i> | \$9. ⁵ | \$36 |
| 2006 BDX <i>well balanced from dusky start to smooth finish</i> | \$10 | \$38 |
| 2006 Envy <i>big aromas of ripe cherry with deep smoky spices</i> | \$10 | \$38 |
| 2006 Stillwater Creek Vineyard Syrah <i>rich dark berry scents with truffles and raspberry</i> | \$11 | \$42 |
| 2007 Boushey Vineyard Syrah <i>silky smooth with an elegant palate and long finish</i> | \$11 | \$42 |
| 2007 Alder Ridge Vineyard Syrah <i>velvety mouthfeel with deep lingering finish</i> | \$12 | \$46 |
| 2006 Opulence <i>spicy notes of vanilla, cinnamon, and orange peel</i> | \$12 | \$46 |
| 2008 Syrah Dessert Wine <i>lush flavors of pie cherry, raspberry, and chocolate</i> | \$7. ⁷⁵ | \$30 |

Beer

| | |
|------------------------|-------------------|
| BUD LIGHT | \$3. ⁵ |
| STELLA ARTOIS | \$4 |
| WIDMER Hefeweizen | \$4 |
| REDHOOK Longhammer IPA | \$4 |
| O'DOULS | \$4 |
| ROTATING SELECTION | \$4 |

Other

| | |
|--------------------------------|-------------------|
| PERRIER SPARKLING WATER | \$2 |
| SODA (Coke, Diet Coke, Sprite) | \$1. ⁵ |
| COFFEE (refills \$0.50) | \$1. ⁵ |
| TEA (green, herbal, and black) | \$1 |

Wine Tastings

STANDARD TASTING \$6

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RESERVE TASTING \$10

Wine tastings of six Coeur d'Alene Cellars wines are available each day until 6:00 PM.

Featured Flights

WHITE FLIGHT \$10

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RED FLIGHT \$12

Ask your server about today's featured wine flights. Available all day.

MAGNUM MENU

White Wine

| | 1.5 L EQUAL TO 2 BOTTLES | 3.0 L EQUAL TO 4 BOTTLES |
|-------------------------|--------------------------------|--------------------------------|
| 2007 Chardonnay | \$60 | \$120 |
| 2007 Viognier | \$60 | \$120 |
| 2007 L'Artiste Viognier | \$72 | \$144 |

Red Wine

| | 1.5 L EQUAL TO 2 BOTTLES | 3.0 L EQUAL TO 4 BOTTLES |
|---------------------------------|--------------------------------|--------------------------------|
| 2003 Syrah | \$84 | \$168 |
| 2003 Opulence | \$120 | \$240 |
| 2004 Cabernet Sauvignon | \$84 | \$168 |
| 2004 Boushey Vineyard Syrah | \$108 | \$216 |
| 2005 Sara Lee Syrah | \$108 | \$216 |
| 2005 Alder Ridge Vineyard Syrah | \$120 | \$240 |

ABOUT COEUR D'ALENE CELLARS WINERY:

Named WinePress Northwest's 2010 Idaho Winery of the Year, Coeur d'Alene Cellars is a small, family-owned winery located in the beautiful inland northwest dedicated to the fine art of wine. Coeur d'Alene Cellars was founded to create the best quality Rhone varietal wines from the best quality fruit found in the Columbia Valley of Washington State.

Visit the winery at 3890 N. Schreiber Way in Coeur d'Alene for wine tastings of world-class wine and tours of a state-of-the-art facility, open Tuesday through Saturday from 11:00 AM to 5:00 PM, or by appointment. Call 208.664.2336 or visit www.cdacellars.com for more information.

Gourmet Cheeses

3-Cheese Plate – Choice of three gourmet cheeses with demi-baguettes, olive oil and balsamic vinegar for dipping. \$11.²⁵

5-Cheese Plate – Choice of five gourmet cheeses with demi-baguettes, olive oil and balsamic vinegar for dipping. \$15.²⁵

CHOOSE FROM THE FOLLOWING CHEESES:

| | |
|----------------------------------|----------------------|
| Blue Stilton | Havarti |
| Boursin Gournay | Havarti with Dill |
| Brie | Parmesan |
| Chèvre Goat | Rosemary Herbed Goat |
| Flagship White Cheddar | Smoked Cheddar |
| Gruyère | Smoked Gouda |
| "No Woman" Jerk Seasoned Cheddar | |
| White Cheddar with Horseradish | |

**Add salami, kalamata olives, or hummus for \$2*

Small Plates

Hummus and Crackers – Authentic hummus served with lavasch crackers and sundried tomatoes. \$5

Spinach and Artichoke Dip – Warm and delightful, a bubbly dish of spinach artichoke dip with demi-baguettes. \$7.⁵

Brie and Fruit Teaser – Warmed brie served with demi-baguettes, Sarah Gates' orchard honey, and seasonal fruit. \$9

Mediterranean Plate – Authentic hummus served alongside crumbled feta, fresh seasonal peppers, cucumber slices, kalamata olives, sun-dried tomatoes and warmed pita slices. \$12

Antipasto Platter – A generous helping of Italian goods! Blue Stilton and Parmesan cheeses, Genoa salami, kalamata olives, stuffed olives, pickled asparagus spears, banana peppers, all served with demi-baguettes. \$12.⁵

**Substitute gluten-free crackers for \$1*

Salads

Cranberry Spinach Salad – Fresh spinach, dried cranberries, candied pecans, and goat cheese served with blush vinaigrette. \$8

House Salad – Mixed greens, cucumber slices, tomatoes, and crumbled feta, served with your choice of ranch, Italian, or house herb-balsamic vinaigrette. \$7.⁵

Sandwich and Salad Combo – Your choice of a half panini served with a small salad. \$6

Paninis

Caprese Panini – Fresh mozzarella, basil, and tomatoes served with house herb-balsamic vinaigrette. \$9

· Suggested wine pairing: 2009 Viognier

Mio Amore – Italian salami, havarti, house tapenade, fresh basil, and herb-balsamic vinaigrette. \$9

· Suggested wine pairing: 2008 Syrah

Pesto Turkey – Oven-roasted turkey breast, fresh basil pesto, sun-dried tomatoes, and feta. \$9

· Suggested wine pairing: 2009 No.6 White

**Paninis are served with lightly salted Kettle Chips and seasonal fruit*

Dessert

Molten Chocolate Cake – Served warm a'la mode. \$6

Chocolate Flight – Locally made, handcrafted chocolate flight by Chocolate Myacles. Includes dark, milk, and Mexican chocolates. \$5

Fresh Sorbet – Our favorite palate cleanser – enjoy a scoop of pomegranate raspberry sorbet. \$3



Coeur d'Alene Cellars Wine Club

Member Benefits:

- 20% discount at Coeur d'Alene Cellars Winery and Barrel Room No.6
- Complimentary wine tastings in the tasting room of Coeur d'Alene Cellars Winery
- Invitations to quarterly Wine Club Pickup Parties, as well as other events held at Coeur d'Alene Cellars Winery and Barrel Room No.6
- Advance notice on exclusive member-only sales, newly-released wines, scores, and last call for wines that are selling out
- Invitation to attend a complimentary wine pairing lunch at the winery with the winemaker and artist