



JUNE SPECIALS

(813) 287-DOOR

SPECIAL TEA

1.⁹⁵

POSITIVELY PEACH

A house favorite, like biting into a juicy peach!

APPETIZER

9.⁹⁵

SESAME LIME SHRIMP CEVICHE

Grilled and chilled shrimp tossed with mango, grilled corn, peppers, onions, jalapeno, garlic, cilantro, sesame and fresh lime, served with crispy wontons

SOUP

Vegan

5.²⁵

SOUTHWEST SWEET POTATO

Fresh vegetables, southwest spices, coconut milk, and sweet potatoes, simmered for several hours, then pureed and finished with fresh grilled corn, topped with tortilla crisps

SALAD

Gluten Free, Vegetarian

5.⁵⁰ | 9.⁹⁵

FARMERS

Baby greens, sauteed green beans, crispy potatoes, local tomatoes, red onion, montrachet goat cheese, toasted almonds, housemade dijon vinaigrette

BISTRO

SANDWICH

11.⁹⁵

SHRIMP POBOY

Crispy shrimp, spicy remoulade, lettuce, tomato, red onion and avocado on a house baked roll, served with our housemade potato chips

PIZZA

Option: Gluten Free Crust

10.⁹⁵ | 18.⁹⁵

SAVORY

Prosciutto, roasted mushrooms, caramelized onions, goat cheese, roasted garlic, and our house cheese blend, finished with truffle oil and fresh oregano

PASTA

19.⁹⁵

SPICY LOBSTER RAVIOLI

Lobster tomato cream, crushed red pepper, roasted mushrooms, and spinach, finished with freshly shredded parmesan, fresh basil and fresh lemon

ENTRÉE

Gluten Free

19.⁹⁵

LONNIE'S TUSCAN PORK CHOP

Herb marinated grilled 12oz bone-in pork chop, sundried tomatoes, and roasted mushrooms in a creamy marsala wine reduction, finished with fresh basil, accompanied by sauteed green beans and crispy potatoes

DESSERT

5.⁹⁵

APPLE CRUMBLE PIE

warmed and topped with housemade vanilla whipped cream

dine-in customers

Welcome! Please order and pay at the counter, and we will bring your food out to you. Because preparation times vary, some items might come out faster than others. Our goal is to bring each item out as soon as it's ready. Thank you for dining with us!

appetizers & house specialties

premium wings	<i>please allow 15 minutes for preparation</i>	7. ⁹⁵
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six of the largest, freshest wings available, hand-breaded to order, tossed in our housemade apricot sriracha wing sauce, served with fresh celery and creamy gorgonzola dressing

rosemary garlic breadsticks and hummus	<i>vegetarian</i>	7. ⁹⁵
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freshly baked breadsticks, brushed with garlic butter and sprinkled with fresh rosemary and grated parmesan, served with hummus for dipping

truffle mac 'n' cheese	<i>vegetarian</i>	7. ⁹⁵
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12 ounces of rich, creamy heaven, made to order

soup

Made fresh from scratch daily. A seasonal soup option is also available.

roasted tomato bisque	<i>vegetarian</i>	<i>option: gluten free</i>	12oz 5. ²⁵	qt 15. ⁹⁵
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slow roasted local tomatoes simmered with garlic, onions and fresh basil, finished with housemade croutons

salads

*All dressings are served on the side, except for the Caprese. **Add a salad builder, and make it a meal!** Sliced **grilled chicken breast**, served chilled, \$2.95, sliced **grilled shrimp**, served chilled, \$3.95, **crispy chicken**, \$3.95, **grilled salmon** or **grilled steak**, \$8.95*

caesar	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	half 5. ²⁵	full 8. ⁹⁵
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freshly chopped romaine, red onion, housemade croutons, freshly shredded parmesan, creamy caesar dressing

caprese (<i>cap • ray • say</i>)	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half 5. ⁵⁰	full 9. ⁹⁵
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baby arugula, local tomatoes, fresh mozzarella, avocado, red onion, candied walnuts, gorgonzola, extra virgin olive oil, balsamic reduction

classic	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half 5. ⁵⁰	full 9. ⁹⁵
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mixed baby greens, seasonal apple, local strawberries, grapes, candied walnuts, gorgonzola, balsamic vinaigrette

cobb	<i>gluten free</i>	<i>options: vegetarian, vegan</i>	half 5. ²⁵	full 8. ⁹⁵
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freshly chopped romaine, avocado, local tomatoes, gorgonzola, premium cherrywood smoked bacon, dijon vinaigrette

greek	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	half 5. ²⁵	full 8. ⁹⁵
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freshly chopped romaine, local tomatoes, local cucumbers, kalamata olives, red onion, local red peppers, housemade croutons, feta, greek vinaigrette

house	<i>options: gluten free, vegan</i>	half 5. ²⁵	full 8. ⁹⁵
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freshly chopped romaine, local tomatoes, local cucumbers, local red peppers, red onion, premium cherrywood smoked bacon, housemade croutons, creamy gorgonzola dressing

spinach	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half 5. ²⁵	full 8. ⁹⁵
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fresh spinach, baby arugula, seasonal apple, golden raisins, montrachet goat cheese, toasted almonds, dijon vinaigrette

deli sandwiches

Served on your choice of a freshly baked focaccia roll or multigrain bread with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2.50.

bavarian	half 5. ²⁵	full 8. ⁹⁵
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all natural roast beef, premium cherrywood smoked bacon, lettuce, local

tomatoes, spicy horseradish aioli

blt	half 5. ²⁵	full 8. ⁹⁵
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premium cherrywood smoked bacon, montrachet goat cheese, lettuce, local

tomatoes, local orange blossom honey

cali	half 5. ²⁵	full 8. ⁹⁵
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roast turkey, premium cherrywood smoked bacon, lettuce, tomatoes, avocado, honey dijon

rustico	half 5. ²⁵	full 8. ⁹⁵
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sliced grilled chicken breast, prosciutto, local tomatoes, fresh mozzarella,

fresh pesto, balsamic

soho	half 5. ²⁵	full 8. ⁹⁵
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roast turkey, lettuce, local tomatoes, housemade onion jam, herb aioli

veggie	<i>vegetarian</i>	half 5. ²⁵	full 8. ⁹⁵
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roasted mushrooms, local red peppers, local tomatoes, fresh mozzarella, fresh

pesto, balsamic

bistro sandwiches

Served with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2.50. All burgers are grilled to a temperature of medium well only. We regret that we cannot accommodate requests for other temperatures.

backyard burger	11. ⁹⁵
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certified angus beef, thick-cut cherrywood smoked bacon, monterey jack,

ketchup, lettuce, local tomato, red onion, challah bun

doormét burger	11. ⁹⁵
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certified angus beef, housemade onion jam, gorgonzola, thick-cut cherrywood

smoked bacon, provolone, lettuce, local tomato, red onion, challah bun

grilled chicken club	10. ⁹⁵
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grilled chicken breast, thick-cut cherrywood smoked bacon, monterey jack,

honey dijon, lettuce, local tomato, red onion, challah bun

grilled salmon sandwich	13. ⁹⁵
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cajun spices, horseradish aioli, lettuce, tomato, red onion, challah bun

meatball parm	9. ⁹⁵
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housemade meatballs, marinara, provolone, freshly shredded parmesan, freshly

baked focaccia roll

kids menu

kids chicken tenders	<i>antibiotic free</i>	7. ⁹⁵
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with choice of housemade sauces: honey chipotle bbq or honey mustard

kids grilled cheese	5. ⁹⁵
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served with our housemade chips

kids linguine	<i>in butter sauce or red sauce</i>	4. ⁹⁵
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kids mac 'n' cheese	<i>same as adult size, without truffle oil</i>	6. ⁹⁵
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kids spaghetti & meatballs	6. ⁹⁵
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hand tossed pizzas

*Enjoy any of our pizzas on a 10" **gluten free** crust. (add \$3)*

*Substitute **vegan cheese** on any of our pizzas. (add \$2)*

athens	<i>vegetarian</i>	<i>option: gluten free</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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pesto, house cheese blend, spinach, tomatoes, roasted peppers, feta, oregano

bbq	<i>option: gluten free</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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housemade bbq sauce, house cheese blend, chicken, bacon, roasted peppers

brooklyn	<i>option: gluten free</i>	10" 10. ⁹⁵	16" 19. ⁹⁵
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housemade marinara, house cheese blend, pepperoni, grilled italian sausage,

cherrywood smoked bacon, roasted mushrooms, fresh oregano

cheese	<i>vegetarian</i>	<i>option: gluten free</i>	10" 8. ⁹⁵	16" 14. ⁹⁵
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housemade marinara, house cheese blend

fumoso	<i>option: gluten free</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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house cheese blend, caramelized onions, roasted mushrooms, premium

cherrywood smoked bacon, gorgonzola, fresh oregano

quattro	<i>vegetarian</i>	<i>option: gluten free</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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mozzarella, freshly shredded parmesan, montrachet goat cheese, gorgonzola,

fresh spinach, local tomatoes, fresh pesto, balsamic

salsiccia (<i>sol • see • cha</i>)	<i>option: gluten free</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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housemade marinara, house cheese blend, grilled italian sausage, roasted red

peppers, caramelized onions, fresh oregano

spartan	<i>option: gluten free</i>	10" 11. ⁹⁵	16" 21. ⁹⁵
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fresh pesto, house cheese blend, shrimp, spinach, tomatoes, feta, oregano

fitness bowls

*Available with your choice of the following: **grilled bbq chicken**, **sesame citrus glazed grilled salmon**, or **roasted tomato chimichurri grilled steak***

brown rice	<i>gluten and dairy free</i>	<i>with chicken</i> 14. ⁹⁵	<i>with salmon</i> 16. ⁹⁵	<i>with steak</i> 16. ⁹⁵
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sauteed onions, garlic, peppers, brown rice and black beans, finished with fresh mango pico and fresh lemon

quinoa & kale	<i>gluten and dairy free</i>	<i>with chicken</i> 15. ⁹⁵	<i>with salmon</i> 17. ⁹⁵	<i>with steak</i> 17. ⁹⁵
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sauteed quinoa, kale, roasted tomatoes, red peppers, zucchini, and mushrooms, fresh herbs, finished with fresh mango pico and fresh lemon

pastas

marsala	<i>option: vegetarian</i>	14. ⁹⁵
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rigatoni, garlic, chicken, caramelized onions, spinach, parmesan, roasted mushroom marsala sauce

scampi	<i>options: vegetarian, vegan</i>	15. ⁹⁵
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linguine, garlic, shrimp, tomatoes, parmesan, lemon, classic scampi sauce

spaghetti & meatballs	<i>options: vegetarian, vegan</i>	14. ⁹⁵
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linguine, housemade meatballs, parmesan, basil, zesty marinara sauce

toscano	<i>option: vegetarian</i>	14. ⁹⁵
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rigatoni, garlic, grilled italian sausage, grilled chicken, roasted mushrooms, fresh spinach, freshly shredded parmesan, spicy tomato cream sauce

italian chicken classics

francesca *gluten free* 15.⁹⁵
 grilled rosemary chicken medallions topped with a roasted mushroom marsala sauce, sauteed with crispy potatoes and green beans

giacomo (*jah • ko • mo*) *gluten free* 15.⁹⁵
 grilled rosemary chicken medallions, oven-roasted tomatoes, spanish capers and roasted mushrooms sauteed in a lemon shallot butter sauce with crispy potatoes and green beans, finished with fresh basil, montrachet goat cheese, and fresh lemon

parmesan 15.⁹⁵
 hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, housemade marinara sauce, served over linguine

piccata 15.⁹⁵
 hand-breaded all natural chicken medallions, spanish capers, freshly shredded parmesan, fresh lemon, fresh basil, lemon shallot butter sauce, served over linguine

saltimbocca 15.⁹⁵
 hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, roasted mushroom marsala sauce, served over linguine

sides

fresh fruit side 3.⁹⁵ quart 14.⁹⁵
 fuji apples, local strawberries and red grapes, cut fresh to order

housemade potato chips side 2.⁰⁰ box 6.⁹⁵

orzo pasta salad side 3.⁹⁵ quart 14.⁹⁵
 local red peppers, red onion, garlic, roasted local corn, golden raisins, toasted almonds, fresh herbs, extra virgin olive oil, balsamic

desserts

cookies *baked fresh daily* per 1.⁰⁰ dozen 10.⁹⁵
 chocolate chip, oatmeal raisin, peanut butter or white chocolate macadamia nut

fountain drinks & other beverages

Fountain drinks are not available for delivery.

fountain drink 1.⁹⁵
freshly brewed iced tea *sweet or unsweet* 1.⁹⁵
freshly squeezed lemonade 2.⁵⁰

bottled beverages

coke, diet coke, sprite 20oz 2.⁵⁰ 2 Liter 5.⁵⁰
saratoga bottled water *still or sparkling* 12oz 2.⁵⁰

coffee & espresso

black coffee or espresso shot 2.⁰⁰
iced latte 2.⁹⁵

catering menu & family-size items

starters & hors d'oeuvres

breadsticks & hummus half platter (15) (*feeds 5-8*) 24.⁹⁵ full platter (30) (*feeds 10-15*) 49.⁹⁵

chicken tenders half pan (25) (*feeds 4-5*) 39.⁹⁵ full pan (50) (*feeds 8-10*) 68.⁹⁵

meatballs in marinara half pan (50) (*feeds 5-8*) 49.⁹⁵ full pan (100) (*feeds 10-16*) 99.⁹⁵

premium wings half pan (25) (*feeds 4-5*) 39.⁹⁵ full pan (50) (*feeds 8-10*) 68.⁹⁵

soups, salads & sandwiches

large container of soup 32oz (*feeds 3-4*) 15.⁹⁵

salad bowl half bowl (*feeds 3-5*) 26.⁹⁵ full bowl (*feeds 6-10*) 49.⁹⁵

sandwich platter half platter (*feeds 3-5*) 26.⁹⁵ full platter (*feeds 6-10*) 49.⁹⁵

half platter: up to 3 different types of deli sandwiches, cut into quarters
 full platter: up to 3 different types of deli sandwiches (2 of each type), cut into quarters

main courses

16" pizza (*feeds 3-4*) *See separate pizza section*

half pan (*feeds 5-8*) 54.⁹⁵ full pan (*feeds 10-16*) 99.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 119.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 119.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 109.⁹⁵

half pan (*feeds 5-8*) 64.⁹⁵ full pan (*feeds 10-16*) 129.⁹⁵

half pan (*feeds 5-8*) 64.⁹⁵ full pan (*feeds 10-16*) 129.⁹⁵

half pan (*feeds 5-8*) 54.⁹⁵ full pan (*feeds 10-16*) 99.⁹⁵

half pan: 10 4oz cutlets, served over linguine | full pan: 20 4oz cutlets, served over linguine

pasta pan half pan (*feeds 5-8*) 54.⁹⁵ full pan (*feeds 10-16*) 99.⁹⁵

sides

half pan (*feeds 8-10*) 24.⁹⁵ full pan (*feeds 16-20*) 39.⁹⁵

half bowl (*feeds 8-10*) 34.⁹⁵ full bowl (*feeds 16-20*) 59.⁹⁵

half bowl (*feeds 4-5*) 14.⁹⁵ full bowl (*feeds 8-10*) 22.⁹⁵

half bowl (*feeds 8-10*) 34.⁹⁵ full bowl (*feeds 16-20*) 59.⁹⁵

half pan (*feeds 8-10*) 29.⁹⁵ full pan (*feeds 16-20*) 49.⁹⁵

half pan (*feeds 8-10*) 49.⁹⁵ full pan (*feeds 16-20*) 99.⁹⁵

desserts

cookie box *dozen assorted* 10.⁹⁵

whole pie 36.⁹⁵

beverages

coke, diet coke, sprite 2 Liter 5.⁵⁰

gallon of freshly brewed iced tea *sweet, unsweet or special (add \$3)* 9.⁹⁵

gallon of freshly squeezed lemonade 14.⁹⁵

miscellaneous

ice *10 pound bag (serves 10-15)* 5.⁰⁰

paper goods *cups, plates, napkins and/or utensils, as needed* per person 0.⁵⁰

gift cards & sending food

There are times in life when we have too much on our plate, to worry about what's going to be on our plate! If a friend or loved one is going through a difficult time, send them the gift of a freshly prepared meal. Call or e-mail and let us know how we can help!



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33602, 33606, 33607, 33609, 33611, 33616, 33629

\$3 Fee, Minimum Order \$15, Recommended Minimum Gratuity \$5 (for orders under \$50) or 10%

33603, 33604, 33605, 33610, 33614, 33615, 33619, 33634

\$15 Fee, Minimum Order \$100, Required Minimum Gratuity \$15 (will be automatically added if less)

33508, 33509, 33510, 33511, 33612, 33613, 33617

33618, 33620, 33624, 33625, 33626, 33635, 33637

\$25 Fee, Minimum Order \$100, Required Minimum Gratuity \$25 (will be automatically added if less)

Our minimum recommended gratuity for all orders over \$50 is 10% of the order total

Delivery Fees & Gratuity Policy

The delivery fee is a fixed cost based on the driving distance involved. It covers our costs to provide delivery service, and is not a gratuity for the driver. Our drivers rely on tips, so a gratuity for the driver is greatly appreciated. For customers that do not add a gratuity, or add a gratuity that is deemed to be egregious relative to the order total, we reserve the right to take action on behalf of our drivers, such as refusing to accept future orders, or requiring that a gratuity be added at the time any future orders are placed. In short, please take care of our drivers. All we ask is that they receive fair and reasonable consideration for the service they provide. Thank you!

If Planning To Eat Later...

Per food safety guidelines, customers planning to consume their food later should cool it to a temperature below 40°F within four hours of receiving their order.

Please Make Us Aware Of Any Food Allergies

Our kitchen contains known allergens such as tree nuts, dairy, soy, wheat, shellfish, etc. Please make us aware of any food allergies and we will do our best to accommodate you, however please be advised that we do not warrant and cannot guarantee that any of our menu items will be completely allergen-free when served.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

About Our Gluten Free Options

Our gluten free options are not intended for customers with Celiac's disease, those that are allergic to gluten or have a gluten intolerance. Rather, our gluten free options are intended for customers that are making a dietary choice to limit the amount of gluten they consume.

Because some of the ingredients we use in our kitchen contain gluten, please be aware that our gluten free items may contain traces of gluten.



WE DELIVER Beer & Wine



BEERS 2.95 per | 12.95 six pack (mix and match)

	Description	Type	Brewed In
Anderson Valley Hop Hyzer Ale	<i>Juicy pale ale with tropical fruit aromas and citrus</i>	American Pale Ale	Boonville, California
Bavik Super Pils	<i>Unique Belgian pilsner made in German style</i>	German-Style Pilsner	Belgium
Darwin Pirata Pils	<i>Crisp and easy drinking pilsner</i>	German-Style Pilsner	Bradenton, Florida
Due South Citrafiend Pale Ale	<i>Smooth, crushable pale ale</i>	American Pale Ale	Boynton Beach, Florida
Full Sail Session EZ IPA	<i>Session IPA brewed with Equinox, Citra & Cascade hops</i>	American India Pale Ale	Hood River, Oregon
Funky Buddha Floridian	<i>Unfiltered, refreshing German-style wheat beer</i>	German-Style Hefeweizen	Oakland Park, Florida
Proof Mango Wit	<i>Belgian Wit brewed with ripe mangoes</i>	Belgian-Style Pale Ale (Witbier)	Tallahassee, Florida
Stella Artois	<i>Crisp, classic European lager</i>	Pale Lager	Belgium
Sweetwater Hop Hash Easy IPA	<i>Session IPA with tropical citrus fruit flavors</i>	American India Pale Ale	Atlanta, Georgia
Uinta Baba Black Lager	<i>Smoky flavors of coffee and dark chocolate</i>	Black Lager	Salt Lake City, Utah

WHITE WINES 19.95 per | 49.95 three pack white sampler (choose three different white wines)

	Varietal(s)	Provenance	Vintage
Buil & Giné Priorat Blanc "Joan Giné" <i>"This expressive white offers floral and tropical notes, framing a core of pear, peach and blanched almond flavors. Lively acidity and light tannins impart grip. Features a rich texture but remains fresh and delicate through the spicy finish."</i>	Garnacha Blanc, Macabeo, Viognier, Pedro Ximenez	Spain	2013
Domaine Zind-Humbrecht Pinot Gris <i>"Rich, nutty nose with exotic fruits. The palate is concentrated but harmonious and smooth. Almost hard to believe it is bone dry. Good length, very youthful, this wine is easy to like."</i>	Pinot Gris	France	2014
Refugio Ranch Sauvignon Blanc "Tiradora" <i>"Aromatics of lemongrass and white pepper, with smoky hints of flint and sea salt. Direct, focused, layered and complex, this Sauvignon Blanc will keep you intrigued with each sip!"</i>	Sauvignon Blanc, Semillon	Santa Ynez Valley, California, USA	2016
Reinhartshausen Riesling Rheingau <i>"Fresh, medium-dry in style, and full of zesty citrus aromas and green apple flavors, with exciting minerality. Mouthwatering and delicious, with layers of salty and semi-sweet tropical fruit flavors."</i>	Riesling	Germany	2014
Schieferkopf Silvaner <i>"Aromatic, floral bouquet of acacia flowers, quince and fresh peaches. Broad and supple upon entry, the palate shows excellent balance and structure, as stunning white fruit flavors are presented with incredible freshness."</i>	Silvaner	Germany	2016
Viña Cobos Chardonnay "Felino" <i>"Tropical aromas of white flowers, nectarine, passion fruit and a touch of grilled pineapple. The palate is healthy and bold, with flavors of popcorn, white bread, butter, honeydew and banana, which complement the vibrant aromatic profile."</i>	Wine Spectator Top 100 Wines of 2016 Chardonnay	Argentina	2015

RED WINES 24.95 per | 59.95 three pack mixed sampler (choose three different red or white wines)

	Varietal(s)	Provenance	Vintage
Craggy Range "Te Kahu" Gimblett Gravels Vineyard <i>"Fresh and focused with a fine mineral edge to the lovely expressive red and black fruits. Assured and harmonious, this is a rich wine with an abundance of black fruit flavors and a long, structured finish."</i>	Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec	New Zealand	2015
Georges Descombes Régnié Vieilles Vignes <i>"A beautiful Cru Beaujolais with ample aromas of ripe red berry fruit including cranberries, red currants and strawberries, with some flowery notes. Explosively fruity, velvety and robust, with good concentration and weight on the palate."</i>	Gamay	France	2013
Lawson's Dry Hills Pinot Noir Reserve <i>"Cherry, raspberry and enticing floral aromas are offset by French oak characters that provide sweet vanilla, char and spice. The wonderfully generous palate possesses a rich core of red berry fruit, nicely balanced acidity, and supple tannins."</i>	Pinot Noir	New Zealand	2013
Olema Cabernet Sauvignon Sonoma County <i>"Aromas of cassis, ripe plum, black cherry, blackberry and a hint of vanilla. Full bodied with a dense mouthfeel and juicy dark fruit flavors of cranberries and grilled plums. Dark chocolate and herbal notes of thyme and mint on the long finish."</i>	Cabernet Sauvignon	Sonoma County, California, USA	2016