THE HILLTOP
Restaurant & Bar

House Wines by the Glass

$6

REDS
Woodbridge Merlot
Woodbridge Pinot Noir
Woodbridge Cabernet Sauvignon
Woodbridge Red Blend

WHITES
Woodbridge Moscato
Woodbridge White Zinfandel
Woodbridge Riesling
Woodbridge Pinot Grigio
Woodbridge Chardonnay

Reds by the Bottle

Franciscan Cabernet Sauvignon, Napa Valley, CA $32
(Opulent black fruits, lengthy finish)

Ménage à Trois Midnight, St. Helena, CA $20
(Dark red blend, black cherry & berry w/ hints of mocha)

Ménage à Trois Silk, St. Helena, CA $20
(Soft red blend, black cherry notes with soft finish)

McManis Zinfandel, Lodi, CA $19
(Savory bright red fruits, supple tannins)

Noble Wines 667 Pinot Noir, Monetery, CA $20
(Full bodied, cherry w/ hints of oak, plush tannins)

Enjoy Responsibly

Hilltop Restaurant & Bar
Whites by the Bottle

Rosatello Moscato, Italy $18
(Bright and fruity, slightly effervescent)

Ava Grace Vineyards Rose, Livermore, CA $18
(Bright, floral aromas, medium-bodied, dry finish)

Villa Maria Bubbly Sauvignon Blanc, New Zealand $20
(Vibrant and crisp frizzante, melon & lime aromas)

Pomelo Sauvignon Blanc, Yountville, California $18
(Crisp citrus flavors, medium-bodied w/ grassy notes)

Merf Chardonnay, Columbia Valley, WA $19
(Rich and balanced w/ oak notes, complex finish)

Three Pears Pinot Grigio, Napa Valley, WA $18
(Pear & apple aromas, sweet & crisp finish)

Champagne by the Glass
$5
J. Roget Brut
Mimosa
Ruffino Prosecco

Local Wine by the Bottle

Shulze Tiny Bubbly, Burt, NY $24
(Floral & spicy aroma frizzante, vibrant fruitiness)

Shulze Riesling, Burt, NY $21
(Fruity & citrus aromas, semi-sweet, refreshing acidity)

Shulze Siegfried, Burt, NY $22
(Hybrid Riesling from Germany, fruity aroma)

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