



## wine by the bottle

### it's never a bad time for bubbles

#### \$75 & under sparkling

Senora's <b>House Bubbles</b> <i>rotating selection, inquire, always dry</i>	48
Sparkling <b>Pale Pink Rosé</b> of Malbec by Tapiz   ARG <i>tutti-frutti goodness, ends dry</i>	58

#### worth the occasion sparkling

<b>Small House Champagne</b> by Voirin-Jumel   FRA <i>cherry biscuit, loves croquetas</i>	105
<b>Big House Champagne</b> Grand Brut by Perrier-Jouët   FRA <i>juicy red fruits, dry</i>	95
<b>Champagne Blanc des Blancs</b> by Perrier-Jouët   FRA <i>for the Chardonnay lover</i>	125
Bouzy <b>Grand Cru Champagne</b> Les Parcelles by Paillard   FRA <i>textural Pinot bomb</i>	115

### white wines, we like & you like

#### \$75 & under: light to fuller bodied whites

<b>Albariño</b> Rosa Nautica by Bodegas Hidalgo   ESP <i>sour orange, loves crispy things</i>	60
Catalan <b>Picapoll</b> by Abadall   ESP <i>more neutral, like an un-oaked Chardonnay</i>	75
Alto Adige <b>Kerner</b> by Novacella Abbey   ITL <i>a delicious cross of Riesling x Schiava</i>	65
Sicilian <b>Grillo</b> by Masseria del Feudo   ITL <i>less fruity, more mineral, loves fish</i>	45
<b>Vernaccia di San Gimignano</b> Fiore by Montenidoli   ITL <i>beloved Tuscan estate</i>	65

#### \$100 & under: light to fuller bodied whites

Senora's <b>House Sancerre</b> <i>rotating selection, inquire, always dry</i>	84
<b>1er Cru Chablis</b> Fourchaume by Y.L. Vocoiret   FRA <i>lemon cream, sea salt dream</i>	95
Legend <b>Amalfi Coast Bianco</b> by Marisa Cuomo   ITL <i>Falaghina with Biancolella</i>	95
Sonoma <b>Chardonnay</b> Bella Vigna by Martinelli   USA <i>apple streusel, guilty pleasure</i>	85

#### worth the occasion whites: vintages please inquire

<b>Rioja Blanco</b> Flor de Muga by Muga   ESP <i>Viura with Garnacha &amp; Maturana Blanca</i>	125
<b>Pouilly-Fumé</b> Baron de L by Ladoucette   FRA <i>iconic, super mineral Sauvignon</i>	200
<b>Vouvray Sec</b> Clos Naudin by Foreau   FRA <i>bone-dry, honey pop Chenin Blanc</i>	130
<b>Bordeaux Blanc</b> by Château Carbonnieux   FRA <i>lemon fuzz, orange oak creamsicle</i>	115
<b>Châteauneuf-du-Pape Blanc</b> Renaissance by Sabon   FRA <i>almond pastry delight</i>	135

### rosé wines, simple to complex

Senora's <b>House Pink</b> <i>rotating selection, inquire, always dry</i>	55
Classic <b>Provence</b> by La Fête Wine Co.   FRA <i>owned by a local, medium body</i>	75
<b>Magnum of Bandol</b> by Trois Filles   FRA <i>that's 10 glasses, the party starts now!</i>	150

## red wines, we like & you like

### \$75 & under: light to fuller bodied reds

Senora's <b>House Red</b> <i>rotating selection, inquire, always dry</i>	50
French <b>Mondeuse</b> by Domaine Labbe   FRA <i>super light, herbal, alpine berry tang</i>	48
Catalan <b>Mandó</b> by Abadal   ESP <i>also super light, rare and native grape of Catalonia</i>	60
Oregon <b>Pinot Noir</b> by WillaJory   USA <i>forest berries, black tea, Asian spice</i>	75
California <b>Pinot Noir</b> by Brick & Mortar   USA <i>no oak, lean and pretty, loves tuna</i>	65
<b>Rioja Reserva</b> by Ondarre   ESP <i>Rioja &amp; seafood paella is match made in heaven</i>	55
Provence <b>Syrah</b> by La Fête Wine Co.   FRA <i>terroir delight, savory over fruity</i>	55
Mendoza <b>Cabernet Franc</b> by Achaval Ferrer   ARG <i>new world meets old world style</i>	62
Mendoza <b>Cabernet Franc</b> by Fabre Montmayou   ARG <i>dark berries, smoky violets</i>	75
<b>Ribera del Duero</b> by La Horra-Corimbo   ESP <i>equal fruit and earth, killer value</i>	75

### \$100 & under: light to fuller bodied reds

Burgundy <b>Mercurey Pinot Noir</b> by Domaine de la Monette   FRA <i>loves oxtail paella</i>	95
<b>Rioja Reserva</b> by Monte Real   ESP <i>dried red fruits, gimme that old-school good funk</i>	80
Enjoy Now! <b>Barolo</b> by Luigi Pira   ITL <i>not a tannic monster, refined, lifted, elegant</i>	95
"OG" <b>Brunello di Montalcino</b> by E. Tiezzi   ITL <i>super dry tannins, impressive length</i>	100
Big Tempranillo <b>Toro</b> by Maurodos Prima   ESP <i>va va va vroom, loves a good steak</i>	95
Mendoza <b>Malbec Blend</b> by Cuvelier Los Andes   ARG <i>Bordeaux blend, best in show</i>	100
Iconic California <b>Merlot</b> by Duckhorn   USA <i>sweet dark red fruits, cocoa velvet</i>	85
Napa <b>Cabernet Sauvignon</b> by RouteStock   USA <i>fruit-forward but very balanced</i>	85

### worth the occasion reds: vintages please inquire

<b>Mencía</b> Villa de Corullón by Descendants of Palacios   ESP <i>Burgundy-like, medium</i>	150
<b>Rioja Reserva</b> Viña Tondonia by López de Heredia   ESP <i>current release, a classic</i>	140

<b>Rioja Gran Reserva</b> Library Release of Viña Albina by Riojanas   ESP <i>from the 1990s</i>	150
<b>Rioja Gran Reserva</b> Prado Enea by Muga   ESP <i>perfect collision of Old World &amp; New</i>	225
<b>Barbaresco</b> by Massolino   ITL <i>a very approachable style but still super classic</i>	120
<b>Barolo</b> Library Release by Oddero   ITL <i>a beloved family-owned estate in La Morra</i>	175
<b>Big Style Tempranillo</b> Mauro   by Bodegas Mauro   ESP <i>formerly of Vega Sicila</i>	105
<b>Ribera del Duero</b> by El Canto de Alondra   ESP <i>up-and-coming star, female maker</i>	135
<b>Ribera del Duero</b> Corimbo I by La Horra-Corimbo   ESP <i>big style, dark fruits, oak</i>	175
<b>Ribera del Duero</b> Library Release of Alión by Vega Sicilia   ESP <i>need we say more?</i>	250
<b>Ribera del Duero</b> Valbuena by Vega Sicila   ESP <i>the 2019 vintage</i>	380
<b>Ribera del Duero</b> Unico by Vega Sicila   ESP <i>the 2013 vintage</i>	675
<b>Priorat</b> Gratallops by Alvaro Palacios   ESP <i>decadent and savory, Rhône-like</i>	150
<b>Priorat</b> Clos Mogador by René Barbier   ESP <i>since 1979, the legend of Priorat</i>	199
<b>Cos d'Estournel</b> Saint-Estèphe 2 <sup>nd</sup> Growth   FRA <i>rich, sensuous, age-worthy</i>	400
Chilean <b>Bordeaux Blend</b> Altaïr by San Pedro   CHL <i>Bordeaux imposter, killer value</i>	150
High Altitude <b>Salta Malbec</b> by Yacochuya   ARG <i>over-the-top, in a good way</i>	140
Napa <b>Cabernet Sauvignon</b> Caterwaul by Rivers Brown   USA <i>full-throttle, WOWzer!</i>	125
Napa <b>Cabernet Sauvignon</b> Mythical by Perliss Estate   USA <i>pure mountain fruit</i>	195
Paso <b>Grenache Blend</b> Optimus by L'Aventure   USA <i>Rhone meets Bordeaux grapes</i>	155

*\*Got a Sweet Tooth? Please ask about our dessert and fortified wine offerings.*