



# Wagyu & Wine



## Burger + Reserve Glass • \$35

### THE CLASSIC WAGYU

Aged NY cheddar, special sauce, brioche paired with **Pine Ridge "Travelers" Cabernet Sauvignon from California**. Juicy black cherry, mocha, baking spice.

Tannins handle the Wagyu; fruit handles the Cheddar. Pine Ridge has been a serious contender in Stags Leap for forty-plus years.

### THE ALPINE WAGYU

Raclette, cornichons, pickled onions, special sauce, brioche paired with **Failla Pinot Noir from Sonoma Coast**. Bright red cherry, rose, a touch of sandalwood.

The acidity is perfect for the raclette and pickles; the silkiness picks up where the cheese leaves off.

### THE BLACK & BLUE WAGYU

Danish blue, crispy fried onions, peppery arugula, garlic aioli, pretzel bun paired with **G.D. Vajra Barolo "Albe" from Italy**. A drink-now Barolo from a family that's farmed these slopes since the 1880s.

Roses, dried cherry, tobacco — silky tannins that handle the blue's funk without flinching.

Choice of **fries**, **tots**, or **side Caesar**  
Add a slice of any **cheesecake** for \$7

*Our goal is an elevated weekday experience at a great price.  
Mix & match wines & burgers and find your favorite pairing!*  
— Jill

Cheesetique

Every Wednesday