



Wagyu & Wine



Burger + Reserve Glass - \$35

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

THE CLASSIC WAGYU

Aged NY cheddar, special sauce, brioche
Recommended Wine: Pine Ridge "Travelers" Cabernet

THE ALPINE WAGYU

Raclette, cornichons, pickled onions, special sauce, brioche
Recommended Wine: Failla Pinot Noir

THE CAPRESE WAGYU

Fresh mozzarella, tomato, nut-free basil pesto, brioche
Recommended Wine: G.D. Vajra "Albe" Barolo

THE BLACK & BLUE WAGYU

Danish blue, crispy fried onions, arugula, garlic aioli, pretzel bun
Recommended Wine: Caymus California Cabernet

THE WINES

Failla Pinot Noir, Sonoma Coast
Bright red cherry, rose, touch of sandalwood

Pine Ridge "Travelers" Cabernet Sauvignon, California
Juicy black cherry, mocha, baking spice

G.D. Vajra "Albe" Barolo, Italy
A drink-now Barolo with roses, dried cherry, tobacco

Caymus California Cabernet Sauvignon
Supple & rich with warm raspberry, licorice notes

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

Cheesetique

Every Wednesday