

WINE

T=Traditional N= Natural

BILL'S CURRENT VIBE

Our owner & pitmaster has wine obsessions like no one else, so we gave him a place to share them with you! what's his current vibe?

Chenin Blanc, Kamusha (N)

winemaker tinashe nyamudoka has such a lovely origin story: rising through the ranks of a prominent south african restaurant, starting as a dishwasher, then server, all the way to head sommelier. but he didn't stop there, he then decided to create his own wines. amazing! his chenin blanc is somehow crisp & creamy at the same time. it's ridiculously delicious with a caesar salad... hot tip: add a few slices of pastrami for an umami trifecta!

13 glass / 46 bottle

SPARKLING

Prosecco, La Bella (T) 9 / 33

pretty tiny bubbles, granny smith apple, garden flowers

Prosecco, Da Mar (N) 12 / 42

persistent bubbles, orchard minerals, zesty & crisp

Lambrusco, Denny Bini (N) 14 / 49

classic emilian purple, sweet & sour berries, bubbly & frothy, served chilled, and the most lovely after-work respite

Rosé Pét-nat, Field Recordings (N) 16 / 56

raw and energetic, spring fruits, fresh rosemary, sourdough loaves, watermelon jolly rancher, citrus mint

Pink Gold Pét-nat, Leon Gold / Super Glou (N) 58

bubbles, pink grapefruit, wild rose, hubbah-bubbah gold dust

WHITE

Pinot Grigio, Maso Canali (T) 12 / 42

someone's mom said we needed a pinot grigio, here it is

Chardonnay, Raeburn (T) 13 / 40

pear, nectarine, toasted oak, crème brûlée

Sauvignon Blanc, Haymaker (T) 13 / 46

tropical, guava, elegantly crisp... kate's fave

Muscadet, Jean Aubron (N) 13 / 46

bone dry, minerally, sea salty & beachy... get it with a po'boy

Chenin Blanc, Kumusha (N) 13 / 46

ripe peaches, juicy pineapple, somehow crisp & creamy

Pinot Gris "Johan," Maloof (N) 60

tropical, green apple laughy taffy, ripping acidity

Gewurztraminer "No Clos Radio," Maloof (N) 64

unfiltered, apricot, lychee, orange peel, bikini optional

ROSÉ and ORANGE

Edelwicker Blend, Union Sacre (N) 15 / 53

a rosé oceanside-sipper, asian pear, tangerine, lilies

Rosé Pét-nat, Field Recordings (N) 16 / 56

also listed with our sparkling wines, this pét-nat is raw and energetic, spring fruits, fresh rosemary, sourdough loaves, watermelon jolly rancher, citrus mint

Chenin Blanc Blend, Skins, Field Recordings (N) 56

skin contact yields an orange hue, crisp, summer lake house

Pinot Gris, Where ya pj's at?, Maloof (N) 56

deep orange, lip-smacking jolly rancher, funky pajama party

Pink Gold Pét-nat, Leon Gold / Super Glou (N) 58

also listed with our sparkling wines, this pét-nat has tight bubbles, pink grapefruit, wild rose, hubbah-bubbah gold dust

RED

Red Blend, Troublemaker by Austin Hope (T) 11 / 39

deep purple, dried plum, smokey sage, up to no good

Cabernet Sauvignon, Liberty School (T) 12 / 42

elegant paso cab, juicy & crushable, bill's fave for 20+ years!

Zinfandel, Cross Springs (T) 12 / 42

cherry, black pepper, cranberry, ready for a backyard firepit

Pinot Noir, Sokol Blosser Evolution (T) 14 / 49

willamette valley, juicy & silky... pulled pork's best friend

Lambrusco, Denny Bini (N) 14 / 49

also listed with our sparkling wines, classic emilian purple, sweet & sour berries, bubbly & frothy, served chilled

Montepulciano, Reserva, Pietrame (T) 15 / 53

earthy red fruit, sage, sexy lingering finish... pure pleasure

Malbec Golden Reserve, Bodega Trivento (T) 15 / 53

youthful, grippy, smokey & ripe... every cougar's fantasy

Sangiovese, Field Recordings, FREDDO (N) 15 / 53

racy, cherry italian ice, michael's broken heart, served chilled

Grenache Blend, Wax on, Wax Soif, Maloof (N) 54

juicy like a twizzler, crushable, funky aroma, served chilled

Cabernet Sauvignon, Austin Hope (T) 79

oh my, a paso robles cab singing with smokey berry & spice get this for the table, you will not regret it!

UPCOMING EVENTS

Our next Bourbon Dinner is set for **January 8th, 2026!**

Join us for one of our most popular evenings – a five-course celebration of New York State's finest bourbons and ryes, paired with dishes inspired by the Empire State's iconic flavors. Full menu and tickets available by November 15th. Save the date!

www.fletchersbbqshop.com