

Beer

Bottled Beer 6

Mythos Greek Lager (Greece)
Stella Artois Lager (Belgium)
Peroni Lager (Italy)
Modelo Pilsner Style Lager (Mexico)

Draft Beer Glass 6 | Pitcher 22

Golden Road Brewery Ride on 10 Hop Hazy IPA
(Los Angeles, California)
Mojave Brewery Mojave Sunrise Blood Orange
Wheat Beer (Henderson, Nevada)
Four Peaks Brewery Kilt Lifter Amber Ale
(Tempe, Arizona)
Michelob Ultra (St. Louis, Missouri)
Golden Road Brewery Mango Cart
(Los Angeles, California)
Kona Big Wave Golden Ale (Kailua-Kona, Hawaii)

White Wine

Canyon Road Chardonnay (California)

Glass 8 | Bottle 30

Charm Acres Chardonnay (California)

Notes of granny smith apple, honeysuckle, white peach, & beeswax, with a subtle hint of brioche. Pairs well with White Fish Scallopini.
Glass 10 | Bottle 38

Ecco Domani Pinot Grigio (Italy)

Light citrus & delicate floral aromas, tropical fruit flavors, & a crisp, refreshing finish. Pairs well with the Pasta Stefano. Glass 10 | Bottle 38

LaMarca Prosecco Rosé (Italy)

Classic notes of fresh-picked citrus, honeysuckle, peach, & pear, blended beautifully with hints of ripe red cherry, raspberry, & wild strawberry. Pairs well with the Salmon Skewers.
Splits 9

Canyon Road Sauvignon Blanc (California)

Glass 8 | Bottle 30

Spinelli Pecorino (Italy)

Pale yellow with golden hues. Aroma of fresh yellow & mature fruit, delicate balsamic, & floral notes, with good structure & long length. Pairs well with Shrimp Skewers.
Glass 10 | Bottle 38

Risata Moscato (Italy)

Fresh, fragrant, & frizzante with vibrant, flavors, & aromas of ripe stone fruit, tangerines, & honey. The wine is concentrated & flavorful, but not overly rich or heavy; sweet, yet balanced. Pairs well with the Lukas Lemon Butter Cake. Splits 9

Juggernaut Sauvignon Blanc (New Zealand)

This “killer” Sauvignon Blanc enters with bright, vibrant acidity, accompanied by aromas of fresh cut grass & gooseberry. Notes of zesty grapefruit, lemon, & passionfruit carry through the palate for an elegant finish. Pairs well with Mamma Mia’s Chicken. Glass 10 | Bottle 38

Pieropan Soave Classico (Italy)

Brilliant straw yellow colour with greenish hints. The delicate nose is reminiscent of almond blossoms & marzipan. Good depth of fruit on the palate, nicely balanced by a zingy acidity that enhances its long length. Pairs well with Pasta Stefano with Shrimp.
Glass 10 | Bottle 38

Wine Flights

Red Wine Flight 17

William Hill Merlot (California)
Carnivor Cabernet (California)
Prophecy Red Blend (California)

White Wine Flight 17

Charm Acres Chardonnay (California)
Ecco Domani Pinot Grigio (Italy)
Juggernaut Sauvignon Blanc (New Zealand)

Sangria

Pierro’s Sangria

This homemade drink is a blend of seasonal & citrus fruits & spices. Available in a choice of red or white. Glass 10 | Pitcher 38

Specialty Drinks

Sparkling Hibiscus 10

Champagne with an edible hibiscus flower

Santorini Sunrise 8

Champagne & mango juice

Venetian Spritz 8

Italian Aperitif made with Prosecco & Select bitters garnished with an orange slice

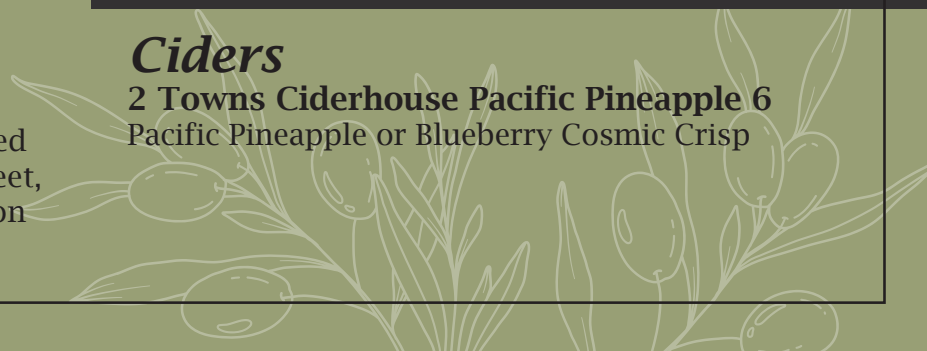
Evening in Roma 10

Espresso Martini

Ciders

2 Towns Ciderhouse Pacific Pineapple 6

Pacific Pineapple or Blueberry Cosmic Crisp



Red Wine

Canyon Road Pinot Noir (California)

Glass 8 | Bottle 30

Hahn Pinot Noir (California)

This wine's bouquet charms with scents of bright cherry, blackberry, blueberry, & violet tones. On the palate, soft mouth feel complements flavors recalling dark berry fruits & spice. Supple tannins & a dash of acidity end in a beautifully balanced, clean finish. Pairs well with Baked Ziti.

Glass 10 | Bottle 38

Canyon Road Merlot (California)

Glass 8 | Bottle 30

William Hill Merlot (California)

A bold, full bodied red wine with rich aromas & a substantial mouthfeel. Notes of blackberry & toasty oak set the stage for a palate of decadent black cherry, pepper, & chocolate. Pairs well with Filet Skewers.

Glass 10 | Bottle 38

Canyon Road Cabernet (California)

Glass 8 | Bottle 38

Carnivor Cabernet (California)

Big & bold in flavor, this wine has rich tannins with layers of dark fruit, toasted oak, & a hint of espresso. Pairs well with the Lamb Chops. Glass 11 | Bottle 42

Prophecy Red Blend (California)

This wine is silky & medium bodied, with layers of red fruit complemented by aromas of spice & vanilla leading to a long silky finish. Pairs well with Lasagna. Glass 10 | Bottle 38

Allegrini Valpolicella Red Blend (Italy)

Fragrant fruit with prominent notes of dark cherries are echoed by fresher hints of pepper & aromatic herbs. Pairs well with the Lamb Roast Cabernet. Glass 11 | Bottle 42

Davinci Chianti Riserva (Italy)

Ruby red with rich chromatic nuances.

The bouquet is distinctly fruity with cherry overtones that are balanced with hints of vanilla & cinnamon. On the palate the flavor reflects the spicy undertones while the fruit of the bouquet is well supported by balanced tannins. Pairs well with Spaghetti and Meatballs.

Glass 12 | Bottle 46

Happy Hour Sun-Thurs 4pm-7pm

Saganaki 10 | Hummus sm 5 lg 8

Satziki sm 5 lg 8 | Babaganoush sm 5 lg 8

Tabouli sm 5 lg 8 | Greek Fries 10

Platos Potatoes 5 | Draft/Bottled Beer 4.5

House Wine 5.5 | \$10 off any Bottled Wine

Entertainment Schedule

Live Entertainment

Thursday | Friday | Saturday

5:30pm - 8:30pm

Visit www.marketgrillecafe.com
for upcoming events.

