

The Wine Encounter

Mondays **5 pm to 9 pm** **“1/2 off Flight Night” - from 5-9**
We've brought our 1/2 off Flight Night to Monday Nights! Start your week off right with this amazing deal (excluding champagne flights).

Tuesdays **5 pm to 11 pm** **“ Tasting Night ” - from 5-9**
Either scheduled events with wineries or special tasting flights from 5-9

Wednesdays **5 pm to 11 pm** **“ Informal Tasting Night ” - from 5-9**
Celebrate mid week with an informal tasting from 5-9! Manager picks the tasting flight and the tasting flight changes weekly.

Thursdays **5 pm to 12 am** **“ Thirsty Thursdays ” - from 5-11**
Thirsty Thursdays are back at TWE! Manager picks the wines—5 wines for only **\$8.00!!!**
Wine selections change weekly.

Fridays **5 pm to 1 am**

Saturdays **5 pm to 1 am**

Sundays **closed**

Upcoming Events

***All events listed with a start time require reservations and light appetizers are included in price.**

Tuesday, June 29th - 7:00 pm ... Cabot Vineyards
Cost is only \$16 per person! (\$13 for VIP Locker Members).

Tuesday, August 10th – 7:00 pm ... Santa Ema of Chile
Cost is only \$15 per person! (\$12 for VIP Locker Members).

Saturday, August 14th – 6:30 pm ... Goldschmidt Vineyard (Attention all Cabernet lovers!)
Cost is only \$17 per person! (\$15 for VIP Locker Members).

Tuesday, August 17th – 7:00 pm ... Gainey Vineyards
Cost is only \$15 per person! (\$12 for VIP Locker Members).

Tuesday, August 24th – 7:00 pm ... Six Sigma Winery with Winemaker, Matt Hughes
Winemaker Matt Hughes will be here hosting the event and signing bottles.

Cost is only \$17 per person! (\$15 for VIP Locker Members). We are anticipating a sell-out on this one, so please RSVP early!

Saturday, August 28th - 6:30 pm ... Il Gioiello & Morse Wines with Winemaker, Robert Morse
Winemaker Robert Morse will be here hosting the event and signing bottles.

Cost is only \$20 per person! (\$17 for VIP Locker Members). We are again, anticipating a sell-out on this one, so please RSVP early!

Happy Hour Wine

Enjoy Happy Hour Daily from 5:00 to 7:00 pm

	Glass	Bottle
White Wines		
A-Mano Pinot Grigio, 2009, Italy	\$3.00	\$10.99
River Road, 2008, Sonoma	\$4.00	\$14.99
Nobilo Sauvignon Blanc, 2009, New Zealand	\$5.00	\$17.99
Genesis Riesling, 2008, Washington	\$6.00	\$17.99
Moscato d'Asti, 2008, Italy	\$6.00	\$18.99
Ferrari-Carano Fume Blanc, 2008, Sonoma	\$6.00	\$18.99
Clayhouse Adobe White, 2008, Paso Robles	\$6.00	
Benziger Sangiacomo Chardonnay, 2007, Carneros	\$8.00	\$24.99
Red Wines		
Wisteria Cellars Merlot, 2008, California	\$4.00	\$16.99
Santa Rita Cabernet, 2008, Chile	\$5.00	\$16.99
McManis Zinfandel, 2008, California	\$5.00	\$18.99
Crush Proprietary Red, 2006, Dry Creek Valley	\$5.00	\$19.99
Lucky Star Pinot Noir, 2008, California	\$6.00	\$18.99
Marcehesi di Barolo Barbera, 2007, Italy	\$6.00	\$18.99
Terrazas Reserve Malbec, 2006, Argentina	\$7.00	\$21.99
Clautiere Syrah, 2004, Paso Robles	\$7.00	\$24.99
Primus Bordeaux Blend, 2006, Chile	\$8.00	\$25.99
Tolosa Cabernet, 2006, Paso Robles	\$9.00	

Imported Beer

Oro Di Milano	Italy	\$2.50
Tecate	Mexico	\$2.50
Corona	Mexico	\$2.50
Ayinger Hefeweizen	Germany	\$2.50

Sparkling Wine & Champagne

Rosa Regale, Brachetto D' Acqui, Italy	187ml	\$5.25
Il Mionetto Prosecco, Italy	187ml	\$5.25
Moet Chandon Imperial or Rose, France	187ml	\$13.00
Champagne Cocktail "The Roma" w/ Raspberry Sorbet		\$5.00

Happy Hour Food

Enjoy Happy Hour Daily from 5:00 to 7:00 pm

Small Artisan Meat & Cheese Board (cheese, meat, fruit, nuts, bread & crackers)	\$10	
Menage a Trois - delectable trio of spreads & dips	\$6	
Salmon Caprese - Smoked Salmon, fresh mozzarella, tomato, basil, oil & balsamic	\$10	
Artichoke & Jalapeno Dip with Tortilla Chips	\$5	
Tuscany Panini - salami, pepperoni, mortadella, provolone, red peppers, fresh basil	\$8	
Valpolicella Pizza - tomato sauce, basil, mozzarella, parmesan	\$6 (8")	\$8 (10" GF)
Verdicchio - tomato or pesto sauce, basil, artichokes, mushrooms, sweet peppers	\$8 (8")	\$10 (10" GF)
Super Tuscan - tomato sauce, basil, mozzarella, pepperoni, sausage, parmesan	\$10 (8")	\$12 (10" GF)

Gluten Free Options: Tortilla Chips, Rice Crackers, Pizza Crust, Cheesecake

Flights

Order in 3 different ways: Glass (5 oz), Bottle or Flight
A Flight is a taste (2oz) of all the wines listed in a given section

	Glass	Bottle
Sparkling Wine & Champagne Flight - \$18.00		
Rosa Regale, Brachetto D' Acqui, Italy 187ml		\$6.75
Il Mionetto Prosecco, Italy 187ml		\$7.00
Moet Chandon "Imperial" France 187ml		\$15.00
Light Whites Flight - \$13.00		
A-Mano Pinot Grigio, 2009, Italy	\$6.00	\$16.99
Paso A Paso Verdejo, 2008, Spain	\$6.00	\$16.99
Ferrari Carano Fume Blanc, 2008, Sonoma	\$8.00	\$24.99
Racy Whites Flight - \$16.00		
Nobilo Sauvignon Blanc, 2009, New Zealand	\$7.00	\$21.99
Clayhouse Adobe White, 2008, Paso Robles	\$9.00	\$26.99
Opolo Roussane, 2006, Central Coast	\$9.00	\$29.99
Sweet Whites Flight - \$16.00		
Genesis Riesling, 2008, Washington	\$7.50	\$19.99
Moscato d'Asti, 2008, Italy	\$8.00	\$24.99
Ferrari Carano "Bella Luce" White Blend, 2009, Sonoma	\$8.00	\$24.99
Chardonnay Flight - \$16.00		
River Road, 2008, Sonoma	\$6.50	\$21.99
Fat Bastard, 2008, France	\$7.50	\$20.99
Benziger "Sangiacomo Vineyards", 2007, Carneros	\$9.00	\$29.99
Pinot Noir Flight - \$17.00		
Lucky Star, 2008, California	\$7.00	\$21.99
McManis, 2008, California	\$8.00	\$24.99
Tolosa, 2007, Edna Valley	\$12.00	\$24.99
Cabernet Sauvignon Flight - \$17.00		
Santa Rita, 2008, Chile	\$7.00	\$23.99
Tolosa, 2006, Paso Robles	\$10.00	\$30.99
Stanger Reserve, 2005, Paso Robles	\$15.00	\$59.99
Meritage Flight - \$20.00		
Crush Proprietary Red 2006, Dry Creek Valley	\$8.00	\$24.99
D&S Proprietary Blend, 2006, Central Coast	\$13.00	\$39.99
Ferrari-Carano Tresor, 2006, Sonoma	\$16.00	\$63.99

Flights

Order in 3 different ways: Glass (5 oz), Bottle or Flight
A Flight is a taste (2oz) of all the wines listed in a given section

		Glass	Bottle
Big Reds	Flight - \$16.50		
Murphy Syrah, 2004, Sierra Foothills		\$8.00	\$24.99
Clautiere Syrah, 2004, Paso Robles		\$9.00	\$29.99
Primus Bordeaux Blend, 2006, Chile		\$12.00	\$34.99
World Tour	Flight - \$15.00		
Terra Andina Carmenere, 2008, Chile		\$6.50	\$20.99
Terrazas Reserve Malbec, 2006, Argentina		\$9.00	\$27.99
Marchesi di Barolo Barbera , 2008, Italy		\$8.00	\$24.99
Interesting Reds	Flight - \$15.00		
Wisteria Cellars, Merlot, 2008, California		\$6.50	\$20.99
McManis Zinfandel, 2008, California		\$7.00	\$21.99
Bora Granacha, 2006, Spain		\$9.00	\$27.99
Staff Favorites, White	Flight - \$14.00		
Genesis Riesling, 2008, Washington		\$7.50	\$19.99
Ferrari Carano Fume Blanc, 2008, Sonoma		\$8.00	\$24.99
Clayhouse Adobe White, 2008, Paso Robles		\$9.00	\$29.99
Staff Favorites, Red	Flight - \$15.00		
Crush Proprietary Red 2006, Dry Creek Valley		\$8.00	\$24.99
Marchesi di Barolo Barbera , 2008, Italy		\$8.00	\$24.99
Clautiere Syrah, 2004, Paso Robles		\$9.00	\$29.99
Premium Select	Flight - \$22.00		
Tolosa Pinot Noir, 2007, Edna Valley		\$12.00	\$24.99
Primus Bordeaux Blend, 2006, Chile		\$12.00	\$34.99
Ferrari-Carano Tresor, 2006, Sonoma		\$16.00	\$63.99

Ports & Dessert Wines

Port & Dessert Glasses 3 oz. Pour; Flights 1.5 oz.

		Glass	Bottle
Old World Ports	Flight - \$23.00		
Dow LBV 2001 Ruby, Portugal		\$8.75	\$48.99
Taylor Fladgate 10 year Tawny, Portugal		\$9.00	\$49.99
Dow 20 year Tawny, Portugal		\$17.00	\$100.00
Dessert Wines	Flight - \$26.00		
Murphy Late Harvest Sauv Blanc, Sierra Foothills	750 ml	\$9.00	\$31.99
Moscato d'Asti, 2008, Italy	750 ml	\$8.00	\$24.99
Muscat de Beauges de Venise, 2007, France	375 ml	\$13.00	\$37.00

Sparkling & Champagne

		Bottle
Rosa Regale, Brachetto D'Acqui, Italy	(187 ml.)	\$6.75
Mionetto Il Proseco, Italy	(187 ml.)	\$8.00
Moet Chandon Imperial or Rose, France	(187 ml.)	\$15.00
Montaudon Brut, France	(375 ml.)	\$15.00
Mionetto Il Proseco, Italy		\$20.00
Segura Viudas Brut, Spain		\$26.00
Gerard Bertrand Cremant De Limoux Brut, 2007, France		\$32.00
Mumm Rose, Napa		\$33.00
Gloria Ferrer Blanc de Blanc, Carneros		\$36.00
Rosa Regale, Brachetto D' Acqui, Italy		\$36.00
Ferrari Brut, Italy		\$36.00
Ferrari Rose, Italy		\$40.00
Domain Chandon Etoile Rose, Napa Valley		\$40.00
Domain Chandon Etoile Brut, Napa Valley		\$42.00
GH Mumm Brut, France		\$56.00
Taittinger Brut NV, France		\$58.00
Moet Chandon "White Star", France		\$68.00

Imported Beer

		Bottle
Tecate	Mexico	\$3.00
Amstel Light	Amsterdam	\$3.50
Ayinger Hefeweizen	Germany	\$4.25
Corona & Corona Light	Mexico	\$4.25
Gosser	Austria	\$4.25
Estrella Lager	Spain	\$4.25
Samuel Smiths Pale Ale	England	\$4.25
Samuel Smiths Oatmeal Stout	England	\$4.25
Samuel Smiths Nut Brown Ale	England	\$4.25
Fat Tire	Colorado	\$4.25
Heineken	Holland	\$4.25
Guinness Stout	Ireland	\$4.25
Oro di Milano	Italy	\$4.25

Other Beverages

Champagne Cocktails

"Roma" with Raspberry Sorbet	\$7.00
"Venetian" with Peach Sorbet	\$7.00
"Capri" with Lemon Sorbet	\$7.00
Mimosas—orange, cranberry or pineapple	\$3.00

Coffee Cordials

Irish Cream	\$5.00
Mexican Coffee Liqueur	\$5.00
Amaretto	\$5.00

Encounter Bites

*NOTE: Bread & Crackers \$2
(fee waived if ordering from this menu page)

Gluten Free Rice Crackers Available

A Cool Start

Olive Oil sampling w/ vinegar, olives, nuts	\$4
Assorted Mixed Olives	\$6
Salmon Carpaccio - <i>Smoked salmon, capers, olive oil</i>	\$10
Mediterranean Hummus with Pita Bread - <i>ask for today's varieties of hummus</i>	\$8
Menage a Trois - <i>delectable trio of spreads & dips</i>	\$8
Caprese - <i>Fresh mozzarella, tomato, basil, balsamic vinegar, olive oil</i>	
-Traditional	\$12
-Salmon	\$15
-Prosciutto	\$15

Warming Up

Artichoke & Jalapeno Dip with Tortilla Chips	\$8
Nut Crusted Brie with Fig Jam	\$8

Cheese & Charcutiere

Artisan Cheese Boards	
-Small (3 cheeses, fruit, nuts, bread & crackers)	\$8
+Add 2 kinds of meats	\$4+
-Large (5 cheeses, fruit, nuts, bread & crackers)	\$15
+Add 3 kinds of meats	\$7+
Pate (duck or truffle mousse)	\$8
Assorted Meats Board	\$8

Gluten Free Options:
Tortilla Chips
Rice Crackers
Pizza Crust
Cheesecake

Pizza from the Old Country

- choose your crust: 8" or 12" Thin -or- 10" Gluten Free

		8"	10"GF	12"
Valpolicella	tomato sauce, basil, mozzarella, parmesan	\$8	\$10	\$12
Verdicchio	tomato or pesto sauce, basil, artichokes, mushrooms, sweet peppers	\$10	\$12	\$14
Barolo	tomato sauce, basil, pepperoni, mozzarella, parmesan	\$10	\$12	\$14
Sangiovese	tomato sauce, basil, fennel sausage, mozzarella, parmesan	\$10	\$12	\$14
Super Tuscan	tomato sauce, basil, pepperoni, sausage, mozzarella, parmesan	\$12	\$14	\$16

Wine Country Panini

Napa	pesto, fresh buffalo mozzarella, tomato, fresh basil	\$8
Tuscany	salami, pepperoni, mortadella, provolone, red peppers, fresh basil	\$10
Rioja	smoked turkey, green chiles & pepper jack	\$10

A Nice Finish

Gourmet Chocolate Flight - from Dallmann Confections, San Diego	\$10
From "Sweet Cheeks Baking Co., San Diego":	
-New York Style Cheesecake	\$5
-Seasonal Cheesecake (ask for daily selections)	\$5

Coffee

Espresso	\$3
Cappuccino, Caffe Latte or Caffe Mocha	\$4

Sodas & Italian Waters

Coke, Diet Coke, 7-Up		\$1.75
Panna	small \$3.75	large \$6
Pellegrino	small \$3.75	large \$6

The Wine Encounter—Private Party Pricing

Room Charge

Standard room charge \$100

A minimum food & wine tab of \$250 plus tax and gratuity

- *VIP Wine Locker Members—No minimum food & wine tab*

If your event reaches \$600+, then the standard room charge is waived.

Wine

House White Wines (Chardonnay, Sauvignon Blanc, Pinot Grigio, et al.) \$15 / bottle

House Red Wines (Cabernet Sauvignon, Merlot, Pinot Noir, et al.) \$20 / bottle

House Sparkling Wines \$20 / bottle

Wine Bottles Selected from Menu Cost + 15% discount

Delectables

	Small (for 8-10)	Large (for 15-20)
Warm Artichoke & Jalapeno Dip with Tortilla Chips	\$20	\$35
Warm Nut Crusted Brie with Fig Jam	-	\$40
Vegetable Crudite with Hummus	\$20	\$35
Wine Country Panini Platter - Assorted Panini sandwiches with gourmet chips	\$45	\$75
Artisan Cheese Platter - Assorted Artisan Cheeses with seasonal fruit & nuts	\$45	\$75
Gourmet Meats Platter - Assorted Gourmet Meats with mixed olives & cornichons	\$50	\$80
Traditional Caprese Platter - Vine Ripened Tomatoes, Fresh Basil, Mozzarella, Extra Virgin Olive Oil, Balsamic Vinegar	\$35	\$50
Salmon Caprese Platter - Alaskan Smoked Salmon, Vine Ripened Tomatoes, Fresh Basil, Mozzarella, EVOO, Balsamic, Capers	\$75	\$120
Gourmet Dessert "Sampling" Platter - A sampling of incredible sweets such as cheesecakes, Cookies, and more from "Sweet Cheeks Baking Company"	\$45	\$90

**18% Gratuity on Parties of 6 or more*