

## WHY THE NAME **BRIX** & MORTAR?

A winemaker measures the sugar content of juice before it becomes wine in degrees brix (°Bx). This helps estimate the potential level of alcohol and sweetness of a finished wine.

## WHITE



<b>DRY WHITE   CALIFORNIA</b> <i>APPLE, HONEYDEW, LEMON</i>	7	28
<b>2018 PINOT GRIS   WASHINGTON</b> <i>GRAPEFRUIT, NECTARINE, PEAR</i>	8	32
<b>2017 CHARDONNAY   WASHINGTON</b> <i>LEMONGRASS, PEAR, APPLE</i>	8	32
<b>SWEET WHITE   CALIFORNIA</b> <i>PINEAPPLE, MELON, PEACH</i>	7	28

## PINK

<b>2018 DRY BLUSH   CALIFORNIA</b> <i>APPLE, LEMON, CHERRY</i>	7	28
<b>2018 DRY ROSE   WASHINGTON</b> <i>PEACH, STRAWBERRY, PINEAPPLE</i>	8	32
<b>SWEET BLUSH   CALIFORNIA</b> <i>APPLE, LEMON, CHERRY</i>	7	28

<b>WINE FLIGHT</b> <i>CHOOSE ANY 5 WINES</i>	15
<b>CHARCUTERIE BOARD</b> <i>CHEESES, MEATS, PICKLES, OLIVES</i>	12
<b>WINE SLUSHIE</b> <i>FLAVOR OF THE DAY</i>	7
<b>PERRIER</b>	2

# WINE | MENU

## RED



<b>DRY RED   CALIFORNIA</b> <i>STRAWBERRY, CHERRY, OAK</i>	7	28
<b>2016 MERLOT   WASHINGTON</b> <i>PLUM, BLACKBERRY, CHERRY</i>	9	36
<b>2017 SYRAH   WASHINGTON</b> <i>BLUEBERRY, PLUM, PEPPER</i>	9	36
<b>MERLOT/CABERNET BLEND   WASHINGTON</b> <i>CHERRY, BLACKBERRY, BLACK CURRANT</i>	9	36
<b>2017 CABERNET SAUVIGNON   WASHINGTON</b> <i>BLACK CURRANT, CHERRY, ANISE</i>	9	36
<b>SWEET RED   CALIFORNIA</b> <i>CRANBERRY, PLUM, SPICE</i>	7	28
<b>SANGRIA   CALIFORNIA</b> <i>ORANGE, LEMON, LIME</i>	7	28
<b>SPICED   CALIFORNIA</b> <i>CINNAMON, CLOVE, CITRUS</i>	7	28

## FRUIT

<b>RASPBERRY   NEW YORK</b> <i>RASPBERRY, WILDFLOWERS, JAM</i>	8	32
<b>BLUEBERRY   NEW YORK</b> <i>BLUEBERRY, PLUM, PEPPERS</i>	8	32
<b>BLACKBERRY   NEW YORK</b> <i>BLACKBERRY, HONEYSUCKLE, LEMON</i>	8	32

