



Savvy Cellar Wine Bar

In order to comply with current California State ABC & Santa Clara Co. regulations, all alcohol must be served with food.

SPARKLING

ES Cava , NV Mercat Brut, Penedès	Glass	\$12
FR Rosé Pinot , NV Victorine de Chastelay, Crémant de Bourgogne		\$14
Cranberry Bellini		\$12
a lightly sweet blend of Prosecco & cranberry liqueur		

WHITE & ROSÉ

FR Picpoul , 2019 Jadix, Picpoul de Pinet, Languedoc	Glass	\$12
ZA Chenin Blanc , 2018 Joostenberg "J.", Paarl		\$12
CA Chardonnay , 2017 True Myth Paragon Vyd, Edna Valley		\$13
ES Rosé Garnacha/Cab/Merlot , 2019 Los Dos, Campo de Borja		\$12
DE Riesling , 2018 Eugen Müller Vom Basalt (Kabinett), Pfalz		\$13

RED

CA Pinot Noir , 2017 Pali Wine Co. 'Riviera', Sonoma Coast	Glass	\$15
FR Grenache/Syrah , 2019 Monte Lune, Côtes du Rhône		\$13
ZA Syrah/Mourvedre , 2018 Joostenberg 'Little J', Paarl		\$13
IT Nero d'Avola , 2013 Valle dell'Acate Il Moro, Sicily		\$13
AR Malbec , 2018 Anko, Salta		\$14
CA Cabernet Sauvignon , 2017 Mossback, Chalk Hill		\$15

Flight of the Week: \$17

"Cab, Please!"

2016 Dry Creek Vineyard, Dry Creek Valley, California
 2017 Mossback, Chalk Hill, California
 2018 Ancient Peaks Margarita Vyd, Paso Robles, California

HALF BOTTLES

375mL Bottle

FR Champagne , NV Laurent-Perrier "La Cuvée" Brut		\$40
IT Prosecco , NV Villa Sandi Fresco, Treviso		\$24
IT Rosé Pinot Noir/Chardonnay , NV Ferrari Brut, Trento DOC		\$26
FR Chard/Pinot , NV Faire La Fête Crémant de Limoux, Languedoc		\$24
IT Moscato (sweet), 2018 Massolino Moscato d'Asti, Piemonte		\$26
NZ Sauvignon Blanc , 2019 Whitehaven, Marlborough		\$24
CA Chardonnay , 2016 Bernardus, Monterey County		\$28
OR Pinot Noir , 2016 Benton Lane, Willamette Valley		\$34
AR Malbec , 2018 Amalaya, Salta		\$28
CA Cabernet , 2016 Dry Creek Vineyard, Dry Creek Valley		\$36

BEER

Bottle

CA Pilsner , NC Scrimshaw, Fort Bragg (4.5%, 12oz.)	\$6
BE Sour Ale , Brasserie Silly (5.5%, 330mL)	\$10
UT IPA , Uinta Brewing "Hop Nosh", Salt Lake City (7.3%, 12oz.)	\$6
CA Belgian Golden Ale , NC "PranQster", Fort Bragg (7.6%, 12oz.)	\$7
BE Dark Ale , Chimay Grande Réserve (9.0%, 330mL)	\$10
MI Imperial Stout , New Holland "Dragon's Milk", (11%, 12oz.)	\$8

CIDER

Bottle

FR Celtic Cider , Celt Traditionnel Cidre (4.5%, 330mL)	\$8
UK English Draft Cider , Aspall "Dry" (6.8%, 330mL)	\$11

SAKÉ

Bottle

JP Honjozo , Yuri Masamune "Beautiful Lily", Akita	\$10
<i>mellow and rustic with a nutty mild sweetness (200mL)</i>	
JP Junmai Ginjo , Kanbara "Bride of the Fox", Niigata	\$22
<i>deep with rich chocolate tones and creamy complex layers (300mL)</i>	
JP Junmai Ginjo , Yuki No Boshu "Cabin in the Snow", Akita	\$25
<i>notes of mango and strawberry with a white pepper spice (300mL)</i>	

DESSERT WINE

3 oz. Glass

PT Reserve Port , Warre's Warrior, Douro	\$11
PT Ruby Port , Croft, Douro	\$12
FR Vin Doux Naturel , 2014 Dom. de Montahuc, Minervois	\$14

HOW ABOUT SOME CHOCOLATE?

4 pieces of dark Belgian chocolate each with a different filling: <i>smooth dark chocolate, caramel, coffee, and raspberry</i>	\$7
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NON-ALCOHOLIC DRINKS

UK Fentimans Victorian Lemonade	\$5
UK Fentimans Ginger Beer	\$5
UK Fentimans Curiosity Cola	\$5
FR Perrier Sparkling Water (16.9 oz)	\$4

** 18% service fee will be automatically added to all tabs.**

Savvy Cellar WiFi: SavvyCellarCustomers / Password: savvycellar