

CAFÉ CATURRA

Fresh Food + Boutique Wines



AROMATIC, FLORAL WHITES

- 1 Riesling, Heinz Eifel Kabinett, Mosel, Germany
- 2 Torrontés, Santa Julia [+], Mendoza, Argentina
- 3 Pinot Gris, Paul Blanck, Alsace, France
- 4 White blend, Torres Viña Esmeralda, Penedès, Spain

CRISP, REFRESHING WHITES

- 5 Muscadet, Claude Branger “Le Fils des Gras Moutons”, Loire, France
- 6 Soave, Annalisa, Veneto, Italy
- 7 Sauvignon Blanc, Lawson’s Dry Hills, Marlborough, New Zealand
- 8 Sauvignon/Sémillon, Chateau Haut-La Pereyre, Bordeaux, France
- 9 Viognier blend, St. Cosme “Little James Basket Press”, France
- 10 Grüner-Veltliner, Broadbent, Niederosterreich, Austria

BRIGHT, FRUIT-DRIVEN WHITES

- 11 Albariño, Morgadio “Legado del Conde”, Rias Baixas, Spain
- 12 Pinot Grigio, Wilhelm Walch “Prendo”, Alto Adige, Italy
- 13 Chardonnay, Joseph Drouhin LaForêt, Burgundy, France
- 14 Chardonnay, MacRostie, Sonoma, California

RICH, MULTI-LAYERED WHITES

- 15 White Blend, “Wolftrap”, Western Cape, South Africa
- 16 Chardonnay, Annabella, Napa, California
- 17 Viognier, Jefferson Vineyards, Monticello, Virginia

SAVORY, VERSATILE REDS

- 18 Pinot Noir, Cono Sur “Visión”, Colchagua, Chile
- 19 Nebbiolo blend, G.D. Vajra Rosso Langhe, Piemonte, Italy
- 20 Chianti Colli Fiorentini, Lucignano, Tuscany, Italy
- 21 Rioja, Bodegas Beronia Crianza, Rioja, Spain
- 22 Red Blend, Côtes-du-Ventoux, Ch. Unang, Rhône Valley, France
- 23 Amarone, La Giarretta, Veneto, Italy

PLUSH, FRUIT-DRIVEN REDS

- 24 Carmenère, Terra Andina, Central Valley, Chile
- 25 Primitivo, San Marzano, Apulia, Italy
- 26 Montepulciano d’Abruzzo, Cirelli, Abruzzo, Italy
- 27 Malbec, Santa Julia Reserva, Mendoza, Argentina
- 28 Cabernet Sauvignon, Sopenia Reserve, Mendoza, Argentina
- 29 Pinotage, Fairview, Paarl, South Africa

BOLD, ROBUST REDS

- 30 Zinfandel Blend, Laurel Glen “REDS”, Lodi, California
- 31 Petite Sirah, Farther, Mendocino, California
- 32 Chateau de Caladroy “Cuvée les Schistes”, Côtes-du-Roussillon, France
- 33 Monastrell/Syrah/Cabernet, Carchelo “C”, Jumilla, Spain
- 34 Petit Verdot, Jefferson Vineyards, Monticello, Virginia
- 35 Cabernet Sauvignon, Frog’s Leap, Napa, California (half-bottle)
- 36 Cabernet Sauvignon, Turnbull, Napa, California

SPARKLING

- 37 Moscato, Annalisa, Veneto, Italy
- 38 Prosecco, Montelliana, Veneto, Italy
- 39 Santa Julia Brut Rosé, Mendoza, Argentina
- 40 Cava, Dibon, Penedès, Spain
- 41 Gruet Blanc de Noirs, New Mexico

DESSERT

- 42 Quady “Essensia” Orange Muscat, Madera, California

BOTTLED BEER

- Scrimshaw Pilsner, California
- Big Boss Hell’s Belle, North Carolina
- New Belgium Ranger IPA, Colorado
- Heavy Seas Seasonal Selection, Maryland
- Uinta Wyld Extra Pale Ale, Utah
- Blue Paw Wild Blueberry, Maine
- Bad Penny Brown Ale, North Carolina
- New Belgium 1554 Black, Colorado
- Bud Light
- Seasonal Craft Selections

- Big Boss Angry Angel, North Carolina
- New Belgium Fat Tire, Colorado
- Heavy Seas Loose Cannon, Maryland
- Erdinger Hefeweizen, Germany
- Uinta Baba Black Lager, Utah
- Highland Gaelic Ale, North Carolina
- Old Brown Dog Ale, New Hampshire
- Flying Dog Road Dog Porter, Maryland
- Michelob Ultra

Café Caturra imports boutique wines from celebrated regions throughout the world; because many of these artisanal wines are in limited supply, current selections may vary.