



Café **NOLA**

**WINE
& BEER
SELECTIONS**



Featured Wine Selections

The wines on this Progressive Wine Menu are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Premium White Wine Selections

Sweet White Wines

Listed from sweetest to least sweet

	Glass	Bottle
Barefoot Moscato (California) <i>Full of juicy peach and ripe apricot flavors, with citrusy hints of lemon and orange and a bright, crisp finish.</i>	5.75	19.50
Beringer White Zinfandel (California) <i>Vibrant, fresh strawberry, honeydew and citrus aromas and flavors.</i>	5.25	19.00
Relax Riesling (Germany) <i>Intense flavors of apples and peaches with just a hint of citrus. A wonderful match for Crawfish Étouffée!</i>	6.00	22.00

Dry Light Intensity White Wines

Listed from milder to stronger

Ecco Domani Pinot Grigio (Italy) <i>Light citrus and floral aromas with hints of tropical fruit flavors. Enjoy this refreshing white wine with the Chicken Pecan Salad!</i>	7.00	26.00
Matua Sauvignon Blanc (New Zealand) <i>Fresh and zingy with intense ripe citrus and passion fruit characters.</i>	7.00	26.00

Dry Medium Intensity White Wines

Listed from milder to stronger

Mirassou Chardonnay (California) <i>Intense flavors of peaches and nectarines with pear and vanilla notes. Great with Alligator Bites!</i>	6.25	22.00
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Premium Red Wine Selections

Dry Light Intensity Red Wines

Listed from milder to stronger

Canyon Road Pinot Noir (California)

A silky blend of dark cherry and hints of raspberry complement the aromas of brown spices.

Pairs well with Catfish Étouffée!

Glass Bottle
6.00 22.00

Dry Medium Intensity Red Wines

Listed from milder to stronger

Colores del Sol Malbec (Argentina)

Aromas and robust flavors of dark cherry, juicy blackberry, and delicate rose petals. Sweet oak and mocha notes, with hints of smoke.

7.00 26.00

Red Rock Merlot (California)

Lush concentrations of ripe cherry, strawberry, raspberry, and slight vanilla aromas with flavors of briery blackberry and raspberry.

7.00 26.00

Kenwood Vineyards "Yulupa"

Cabernet Sauvignon (California)

Cassis and blackberry aromas followed by complex notes of dark chocolate and olives. Medium-bodied with an excellent finish.

7.00 26.00

Concha y Toro Carménère

"Casillero del Diablo Reserve" (Central Valley, Chile)

Notes of plums, black fruit, chocolate and spice on the nose. Well-balanced and round, with firm tannins.

An excellent match with Gumbo!

7.00 26.00

Apothic Red "Winemaker's Blend"

Merlot-Syrah-Zinfandel (California)

Intense fruit aromas and flavors of blackberry and dark cherry layered with hints of mocha, chocolate and brown spice.

This red wine blend goes great with Red Beans and Rice!

7.00 26.00

Penfolds "Koonunga Hill" Shiraz (Australia)

Deep, dark fruit on the palate with plum, blueberry and dark cherry flavors followed by dark chocolate notes.

7.00 26.00



Beer Selections

Louisiana Specialty Beers

Dixie Blackened Voodoo Lager	4.75
<i>Voodoo is... dark, mysterious, and richly flavorful! A perfect match with Étouffée!</i>	
Dixie Lager	4.75
<i>Enjoy this traditional New Orleans brew with Fried Oysters!</i>	
Abita "Purple Haze" Raspberry Wheat	4.75
<i>American style wheat beer with raspberry purée added after filtration. Great compliment to the Chicken Pecan Salad!</i>	
Abita Turbodog	4.75
<i>A dark brown ale brewed with Willamette hops and a combination of pale, crystal and chocolate malts. Pairs well with Crawfish Jambalaya!</i>	

Domestic & Imported Bottled Beers

Magic Hat #9 "Not Quite Pale Ale" (Vermont)	4.25
Saranac India Pale Ale (New York)	4.25
Yuengling Traditional Lager (Pennsylvania)	4.25
Corona Extra (Mexico)	3.75
Coors Light (Golden, Colorado)	3.75
Bud Light (St. Louis, Missouri)	3.75