

## White Wines

### Chardonnay, Steele Cuvée (California)

Excellent depth of flavor, wonderful acidity and complex aromas

9.50/38

### Chardonnay, Samantha Starr (Monterey)

Superb balance of tropical fruits and fresh citrus with just a hint of toasty oak. The long, crisp finish is soft with sweet yeasty overtones.

7.75/30

### Chardonnay, Hess (Monterey)

Tropical aromas of freshly-cut pineapple and ripe pear with a hint of oak.

7.00/25

### Chardonnay, Santa Alicia Reserva (Maipo Valley, Chile)

Tropical fruits with notes of toasted oak, vanilla, and butterscotch.

7.00/25

### Chardonnay, Penfolds Rawson's (Australia)

5.00/20

### Piesporter Goldtröpfchen Riesling Spätlese (Mosel, Germany)

Peachy with slightly sweet floral notes: pairs well with spicy foods.

8.50/34

### Treana Marsanne, Viognier (Central Coast)

Vibrant floral aromas of honeysuckle, citrus blossom and jasmine followed by hints of pear, pineapple, and honey overtones.

40

### Riesling, Stump Jump, d'Arenberg (McLaren Vale, Australia)

Crisp and refreshing notes of passion fruit, limes, red apple and rose petals.

7.50/30

### Riesling, Blüfeld QbA (Mosel, Germany)

Flinty fresh fruit flavors with sweet lingering finish.

7.25/28

### Torrantes, Andeluna (Mendoza, Argentina)

Flowery and slightly spicy with tastes of apricot, and citrus.

5.25/20

### Sauvignon Blanc, Babich (Marlborough, NZ)

Refreshingly crisp citrus and tropical fruit flavors with very aromatic notes of green chilies, grass, herbs, asparagus and gooseberries.

6.50/25

### Sauvignon Blanc, Santa Alicia Reserva (Maipo Valley, Chile)

Aromas of melon and gooseberry with citrus and floral notes.

7.00/25

### Orvieto, Rocca di Tuffo (Umbria, Italy)

Crisp and balanced with lively pear and apple aromas, a hint of citrus zest, and attractive melon and pear characters on the finish.

6.50/25

### Pinot Grigio, Alverdi (Molise, Italy)

Fresh, floral nose with notes of acacia flowers. Dry and well-balanced with fruit flavors.

7.75/30

### Pinot Grigio, Hogue Cellars (Columbia V., WA)

Aromas of pear and white peach, hints of almonds, vanilla and cherries.

7.75/30

## Desert Wines

### Bracco Riella Moscato d'Asti (Piedmont, IT)

8.50/34

### Casorzo Brachetto, Ricossa (Piedmont, Italy)

7.00/27

### Moscato d'Asti, Umberto Fiore (Piedmont, Italy)

7.25/28

### Orange Muscat, Robert Hall (Paso Robles)

9.50/38

# Cafe Arazu

## Red Wines

<u>Cabernet Sauvignon, Grand Barossa Chateau Tanunda 09 (Australia)</u>	Ripe blackcurrant fruit and subtle notes of vanilla combine for an earthy, long, lingering finish.	9.5/40
<u>Cabernet Blend, Fleur de Lyeth (Sonoma County)</u>	Fruity with subtle oak. Very smooth and easy-drinking.	6.50/25
<u>Cabernet Sauvignon, Santa Alicia Reserva (Maipo Valley, Chile)</u>	Aromas of blackberry fruit with hints of mint and spice; full-bodied, concentrated and persistent flavors.	7/25
<u>Cabernet Sauvignon, Penfolds (Australia)</u>		5/20
<u>Pinot Noir, Samantha Starr (Monterey)</u>	Complex flavor featuring blackberry and toasty oak	7.75/30
<u>Pinot Noir, Masked Rider (California)</u>	The taste of cherries and blackberries with a touch of vanilla;	6/25
<u>Malbec, Amalaya (Mendoza) 9.00/38</u>	This blend includes small amounts of Cab Sav, Syrah, Bonarda and Tannat. Aged in French Oak	9/38
<u>Malbec, Terrazas Reserva (Mendoza)</u>	Black Cherries, prunes, and raisins blended with vanilla and caramel	9.5/38
<u>Malbec, Santa Alicia Reserva (Maipo V., Chile)</u>	Floral aromas with flavors of ripe plums and spice.	7/25
<u>Malbec, Elsa Bianchi (Mendoza)</u>	A Classic Malbec, ripe plum, violets, rich and silky	6.25/22
<u>Zinfandel, Ottimino 8 (Sonoma County)</u>	Intense wild berry aromas with grippy last-minute tannins	8.25/32
<u>Zinfandel, Four Vines (Paso Robles)</u>		7/25
<u>Shiraz, Santa Alicia Reserva (Maipo Va., Chile)</u>	Aromas of violets, black pepper and tobacco; dense and rich.	7/25
<u>Syrah, Marques Casa de Concha (Chile)</u>	Blackberry, plum, and red currant aromas with black pepper spice	10/40
<u>Barolo, Lecinquevigne 04 (Piedmont, Italy)</u>	Vanilla aroma, full-bodied and dry, fresh, warm, elegant	75
<u>Montepulciano d'Abruzzo, Capestrano (Italy)</u>	Aromas and flavors of black cherry, blueberry, plum and violets	5.75/22
<u>Tempranillo, Bodega Lopez Panach 05 (Castilla-La Mancha, Spain)</u>	Dark, dry, and fruity with an earthy, lingering finish	7.50/28
<u>Merlot, Santa Alicia Reserva (Maipo V., Chile)</u>	Complex aromas of prunes, figs, toffee, and spice.	7/25
<u>Carmenère, Santa Alicia Reserva (Maipo Valley, Chile)</u>	Notes of spice, balsamic, vanilla, and fresh mint.	7/25
<u>Schlinkhaus, Dornfelder Nahe (Germany)</u>		6.50/22



## Tea and Fruit Drinks

### Pot of Tea to Share

Persian, Moroccan Mint, Pomegranate, or Lemon Mint \$5.00

### Chai Tea Latte

A spiced Chai latte infused with steamed milk, topped with a thin layer of froth.

Also available iced! \$2.50

### Arazu Zinger Iced Tea

Our all natural blend of fresh apple juice and tangy, fruity hibiscus varieties balanced by cool, refreshing peppermint and the unique, earthy sweetness of wild cherry bark. \$2.75

### Fresh Fruit Smoothie \$3.00

## Coffee Drinks

### Espresso

Rich brewed espresso served as a single shot - \$2.50, Double - \$3.50

### Cappuccino

Thick rich espresso coffee mixed with the froth of hot steamed milk. \$3.75

### Latte

Espresso with steamed milk topped with a layer of foam, \$3.00

### Caramel Macchiato

A generous portion of our rich espresso, hot steamed milk espresso, vanilla and caramel syrup, topped with a caramel swirl. Also available in toffee, raspberry, chocolate, raspberry, vanilla, white chocolate, and hazelnut flavors. Available iced and topped with whipped cream

\$3.75

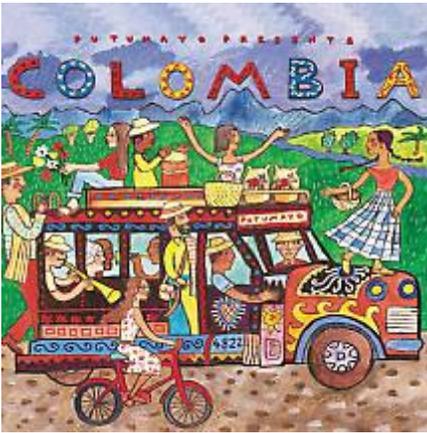
### Café Mocha

Single or double shot of espresso with chocolate syrup and steamed milk, topped with a layer of foamed milk and a chocolate swirl on top \$3.75

### French Press Coffee for Two

Our special house blend, made with 100% Arabica fresh ground beans \$4.95

### House Brewed 100% Arabica Coffee \$1.99



At Café Arazu we want you to relax, unwind, and be happy, and we offer PUTAMAYO WORLD MUSIC with their famous “feel good guarantee” to help put you in the mood! (Check out our gift shop shelves if you want to take some of that “feel good” music home with you) From that first glass of wine to that last cup of espresso or Persian tea, we do not rush you through your dinner with the aim of getting another diner through our door. In fact, Café Arazu proudly embraces the *slow food tradition*. That is to say, we are NOT fast food. So...relax, enjoy, be happy, you are on Arazu time.