

DEER CREEK

A COASTAL GRILL

SPARKLING

La Marca Prosecco, Veneto, Italy	9.5	34
Segura Viudas Rose	9.5	34
Veuve Clicquot Brut Yellow Label		62

PINOT GRIGIO & PINOT GRIS

T.L.C Private Label, Rutherford, CA	7.5	24
Maso Canali, Trentino, Italy	12.5	46
Santa Margherita Pinot Gris, CA	16	49

SAUVIGNON BLANC & FUMÉ BLANC

T.L.C Private Label, Rutherford, CA	7.5	24
Stoneleigh, New Zealand	9.5	34
Holloran, Willamette Valley, OR	12.5	46
Ferrari Carano Fume Blanc Sonoma County, CA	12.5	46

CHARDONNAY

T.L.C Private Label, Rutherford, CA	7.5	24
Kendall Jackson "Vintner's Reserve", CA	9.5	34
Sonoma-Cutrer, Sonoma, CA	12.5	46
Fess Parker, Santa Barbara, CA	12.5	46
Duckhorn, Napa, CA		59

ADDITIONAL WHITES & ROSÉ

Bauer Haus Riesling, Germany	9.5	34
Bellerusche Cotes-de-Rhone Rose, France	12.5	46

PINOT NOIR

Chateau Souverain, CA	7.5	24
Big Fire, Oregon	12.5	46
Meiomi, CA	12.5	46
Fess Parker, Santa Rita Hills, CA	19	70

MERLOT

T.L.C Private Label, Rutherford, CA	7.5	24
Sterling, Napa, CA		34
Parcel 41, Napa, CA		46

CABERNET SAUVIGNON

T.L.C Private Label, Rutherford, CA	7.5	24
Twenty Bench, Napa, CA	12.5	46
Austin Hope, CA	17	65
Quilt, Napa Valley, California		59

ADDITIONAL REDS

T.L.C Private Label Blend, Rutherford, CA	7.5	24
Cigar Box, Malbec, Argentina	9.5	34
7 Deadly Zins, Michael David Winery	9.5	34
Chateau Fonfroide, Bordeaux, France	9.5	34

NON-ALCOHOLIC

Geisen Sauvignon Blanc	9.5	34
Ariel Cabernet Sauvignon	9.5	34
Freixenet Sparkling	9.5	34

Tammy's Top Pairings

Santa Margarita- Opens with a nose of citrus and floral. It is dry with light citrus and acidity. Flavors of green apple, pear, melon, citrus and honey. Pairs perfectly with Baked Jumbo Lump Crab Cakes, Georgia Trout, or Herb baked Pork tenderloin.

Holloran Sauvignon Blanc- Apricot extravaganza! Blends well with our Low Country Oysters Rockefeller, Steamed Mussels, or Scallops.

Sonoma Cutrer- Aromas and flavors of apple crisp, citrus and vanilla wafers. It's soft, crisp, dry medium bodied pairs great with our Jumbo Crab and Asparagus Salad and Sous Vide Bone-in Chicken.

Big Fire   Ripe plum flavors with a smooth and silky finish. Pairs nicely with Manhattan clam chowder and Grilled Scottish Salmon or Grilled Tuna.

Parcel 41- Ruby red, with notes of big blackberry and mocha flavored burst through, this full-bodied wine pairs well with Burrata and Fig Salad, Beef Tips a la Gorgonzola and Grilled Shrimp.

Quilt-Aromas of Crème De Cassis, hazelnut, cocoa, and blackberry preserve. Pairs well with our Grilled Filet of Beef.