

WAGYU & WINE

\$38 PER PAIRING

Three Wagyu Burgers. Four Exceptional Wines.
Your Pairing Journey Awaits.

WAGYU BURGERS

served with Sea Salt Fries
(Select One)

The Grille's Wagyu Cheeseburger*
with Grilled Onions, Steak Sauce and Vermont White Cheddar
SUGGESTED PAIRING: Faust, Cabernet Sauvignon

Wagyu Blue Cheese and Black Truffle Burger*
with Cabernet-Braised Red Onions
SUGGESTED PAIRING: Leviathan, Red Blend or
Moët & Chandon, Impérial Brut

Wagyu Mushroom and Swiss Burger*
with Sautéed Shiitake and Cremini Mushrooms, Jarlsberg Cheese and Truffle Aioli
SUGGESTED PAIRINGS: Flowers, Pinot Noir

CHIPS & CAVIAR

Caramelized Onion and Caviar Dip*
served with Housemade Chips
In place of fries, \$20

WINE BY THE GLASS

(Select One)

Faust, Cabernet Sauvignon | \$31

Anchored by Coombsville's volcanic soils and cool-climate influence, this Cabernet balances freshness, richness and remarkable complexity.

TASTING NOTES: Blueberry compote, dark cocoa, Luxardo cherry, oak spice and bay laurel with fine tannins and lingering minerality.

Leviathan, Red Blend | \$29

Sourced from notable vineyards across Northern California, Leviathan balances power and finesse in a bold, layered expression shaped by site and vintage.

TASTING NOTES: Ripe plum, currant and Luxardo cherry mingle with baking spice, sweet tobacco, black tea and fine, chalky tannins.

Flowers, Pinot Noir | \$28

From the banks of the Russian River, this Pinot Noir reflects a true sense of place, shaped by sunlit days, coastal fog, forested landscapes and organically farmed vineyards.

TASTING NOTES: Spiced cherry, cedar and earthy undertones are framed by bright acidity and an elegant finish.

Moët & Chandon, Impérial Brut | \$30

Blended from more than 100 wines across the Champagne region, this signature cuvée reflects a harmonious balance of consistency, complexity and elegance.

TASTING NOTES: Pear, peach and apple are complemented by bright citrus, gooseberry and fine, persistent bubbles.