WILDFIRE®

STEAKS, CHOPS & SEAFOOD

Parties & Special Events

Wildfire Glenview

• Fact Sheet • Floor Plan •

• Menu Options • Beverage Options •

WILDFIRE®
STEAKS, CHOPS & SEAFOOD

Step back in time 60 years to when going out for dinner meant something really special. Step into Wildfire, a steak and chop house with the aura of a 1940's dinner club. From the décor to the jazz music, Wildfire has the style and warmth that make it perfect for an evening out.

Let us host your next party! Our private and semi-private dining spaces offer a variety of options for any social or corporate event. The Patriot, Avalon, Stardust, Club and Wine Room are private rooms ideal for business dinners, family functions and pharmaceutical presentations. The Savoy room is a semi-private area that provides the ambiance of the main dining room yet intimacy for any gathering. These private rooms can accommodate up to 105 people for lunch or dinner events.

It's all waiting for you at Wildfire. Our Club Supper menu, served family style, is the perfect way for everyone to share your favorite Wildfire Signature Dishes. Some menu favorites include our signature Horseradish-Crusted Filet Mignon, Macadamia Nut Crusted Halibut, Wildfire Chopped Salad, Roasted Prime Rib of Beef, Cedar Planked Salmon, Homemade Key Lime Pie, and Triple Layer Chocolate Cake.

FACTS

CONFIRMATION
A signed reservation form, or contract, major credit card and reservation fee are required to confirm a party reservation or private function.

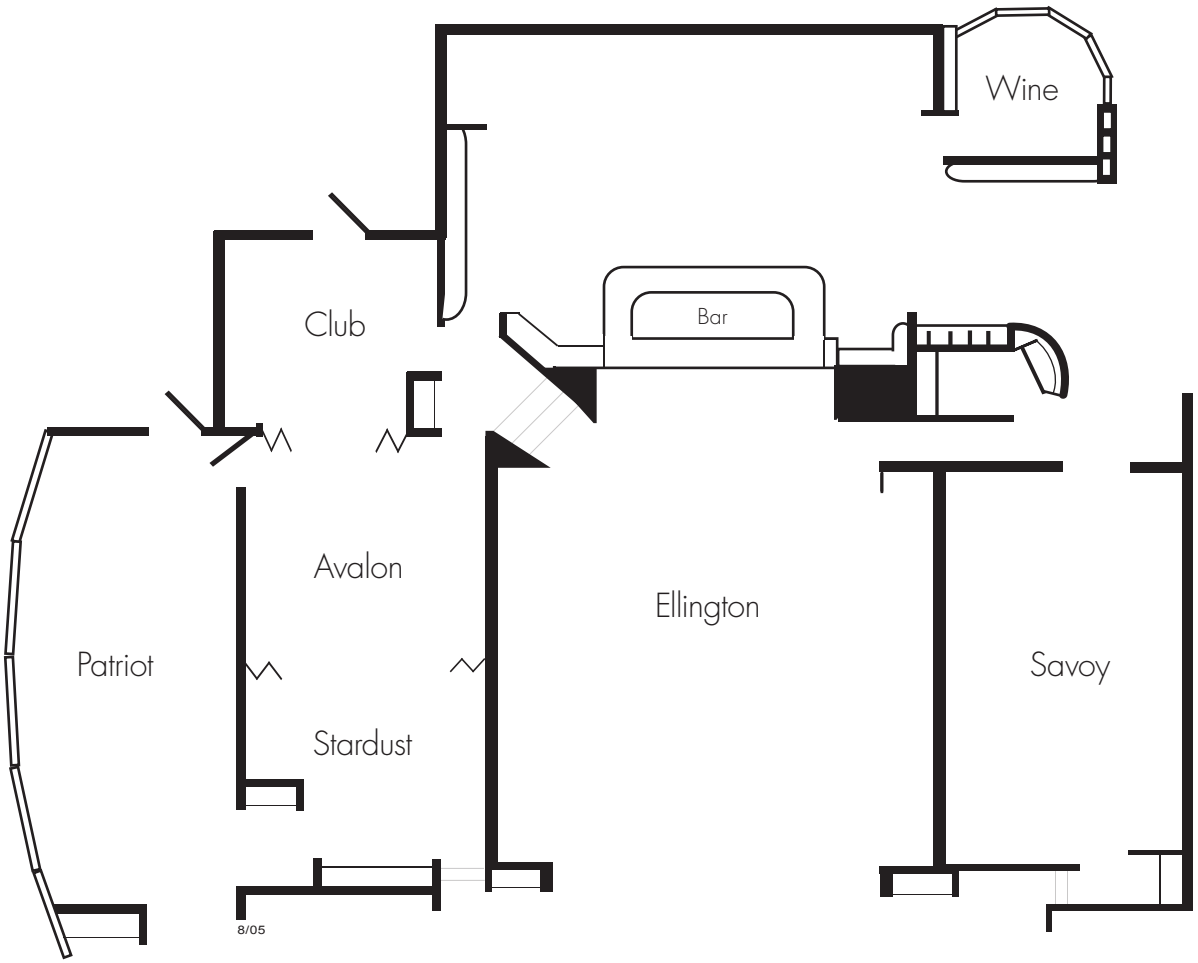
GUARANTEE
A final guaranteed guest count is required two business days prior to the event. This number is the minimum number you will be charged for on the day of the event. Cancellation less than 48 hours from the start time of the event will result in a $15.00 per person fee charged to the guaranteed credit card. Any reservation fee given is non-refundable less than two weeks from the day of the function.

MINIMUMS
Food and beverage minimums will apply to all parties utilizing a private room. Minimums do not include tax, gratuity, and any additional services provided. Gratuities are calculated based on the food and beverage minimum.

SERVICE FEE
A 20% service fee and 9% sales tax are added to all food and beverage prices. Please note the 20% service fee consists of an 18% service charge and a 2% event planner fee.

ADDITIONAL SERVICES
Wildfire can provide specialty linen, centerpieces, audiovisual equipment, and valet parking for an additional charge. Wildfire offers complimentary white linens for all private events and complimentary WiFi to keep you connected to the web.

Wildfire Glenview



Room Capacities

Room	Maximum Capacity
Patriot	60
Club	25
Avalon	50
Stardust	25
Club / Avalon / Stardust	100
Wine	12

Wildfire's Club Supper Menu

Perfect for large gatherings…

Served to your table family style

Minimum party size of six.

Starters

Choose Two

Spinach & Artichoke Fondue

Baked Goat Cheese · Chicken & Portobello Mushroom Skewers

Fresh Mozzarella, Tomato and Basil Pizza · Classic Mushroom Pizza

Chipotle Chicken Sausage, Roasted Peppers & Onions and Jalapeño Jack Cheese Pizza

Crispy Fried Calamari ($2 per person extra)

Oven Roasted Crab Cakes ($2 per person extra)

Jumbo Shrimp Cocktail ($2 per person extra)

Roasted Sea Scallop Skewers ($2 per person extra)

Salads

Choose Two

House Salad Bowl with 3 dressings: red wine vinaigrette, ranch, 1000 island

Greek Salad · Caesar Salad · Spinach Salad

Wildfire Chopped Salad

Main Courses

Choose Two

Spit Roasted Herb Chicken · Barbecued Chicken

Penne and Wood Roasted Vegetables · Baby Back Ribs · Chicken Breast Moreno

Lemon Pepper Chicken Breast · Swordfish "London Broil" · Cedar Planked Salmon

Roumanian Skirt Steak · Basil Hayden's® Bourbon Tenderloin Tips · Mushroom Crusted Pork Chops

Fresh Fish of the Day ($3 per person extra)

Roasted Prime Rib of Beef ($3 per person extra)

New York Strip Steak ($4 per person extra)

Filet Mignon ($4 per person extra)

Horseradish Crusted Filet Mignon ($5 per person extra)

Side Dishes

Choose Two

Redskin Mashed Potatoes · Balsamic Roasted Vegetables

Fresh Vegetable of the Day · Wild Rice

Creamed Spinach · Steamed Broccoli with Herb Butter

Wood Roasted Mushroom Caps · Wildfire Cheddar Double Stuffed Potato

Desserts

Choose Two

Triple Layer Chocolate Cake · Wildfire Ice Cream Sandwich

Seasonal Berry Crisp with Ice Cream · Homemade Key Lime Pie

Baked Apple Skillet Pie · Chocolate Peanut Butter Pie · Fresh Baked Seasonal Pie

Classic N.Y. Style Cheesecake choose 1 topping: mixed berries, hot fudge or snickers

32.95
per person

Menu prices are subject to change.
18% service charge and 2% event planner fee will be added to all Club Menus.

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Wildfire's Executive Club Supper Menu

Perfect for large gatherings…

Served to your table family style

Minimum party size of six.

Starters

Choose Two - served family style

Spinach & Artichoke Fondue · Baked Goat Cheese

Chicken & Portobello Mushroom Skewers

Fresh Mozzarella, Tomato and Basil Pizza · Classic Mushroom Pizza

Chipotle Chicken Sausage, Roasted Peppers & Onions and Jalapeño Jack Cheese Pizza

Crispy Fried Calamari ($2 per person extra)

Oven Roasted Crab Cakes ($2 per person extra)

Jumbo Shrimp Cocktail ($2 per person extra)

Roasted Sea Scallop Skewers ($2 per person extra)

Salads

Choose Two - served family style

House Salad Bowl with 3 dressings: red wine vinaigrette, ranch, 1000 island

Greek Salad · Caesar Salad · Spinach Salad · Wildfire Chopped Salad

Main Courses

Individually Plated Dinners - please choose three

Filet Mignon

Spit Roasted Herb Chicken

Lemon Pepper Chicken Breast

Chicken Breast Moreno

Swordfish "London Broil"

Cedar Planked Salmon

Roasted Prime Rib of Beef 16 oz

Petite Filet Mignon & Grilled Shrimp Skewer

Fresh Fish of the Day

Side Dishes

Choose Two - served family style

Redskin Mashed Potatoes · Balsamic Roasted Vegetables

Fresh Vegetable of the Day · Wild Rice

Creamed Spinach · Steamed Broccoli with Herb Butter

Wildfire Cheddar Double Stuffed Potato

Desserts

Choose Two - served family style

Triple Layer Chocolate Cake · Wildfire Ice Cream Sandwich

Seasonal Berry Crisp with Ice Cream · Homemade Key Lime Pie

Baked Apple Skillet Pie · Chocolate Peanut Butter Pie · Fresh Baked Seasonal Pie

Classic N.Y. Style Cheesecake choose 1 topping: mixed berries, hot fudge or snickers

43.95
per person

Maximum of 40 guests

Menu prices are subject to change.18% service charge and 2% event planner fee will be added to all Club Menus.

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Wildfire's Passed Appetizer & Mini Dessert Menu

All of the Items below are Priced Per Dozen
Three Dozen Minimum Per Item
Three Day Notice Required

Seafood

	Hot & Crispy Shrimp	24.00
	Mini Crab Cakes	24.00
	Hickory Smoked Salmon on Toast Points	24.00
	Crab and Avocado Crisps	28.00
NEW!	Tuna Tartar on Herb Crackers	28.00
NEW!	Shrimp & Crab Bisque	28.00
NEW!	Peppercorn Sea Scallop on Puff Pastry	30.00

Chicken & Beef

	Chicken Wellington	18.00
	Teriyaki Glazed Chicken and Pineapple Skewers	18.00
	Pulled Barbecue Pork on Toast Points	24.00
	Mini Hickory Burgers	24.00
	Mini Turkey Burgers	24.00
	Beef Tenderloin on Barbecue Potato Chips	26.00
	Steak Rumaki - Tenderloin Wrapped in Bacon	26.00
NEW!	Short Ribs on Toast Points	26.00

Vegetable

NEW!	Roasted Vegetable Quesadillas	16.00
NEW!	Fried Mozzarella Bites	18.00
	Goat Cheese Stuffed Mushrooms	18.00
	Tomato, Basil & Mozzarella Panini	18.00
	Artichoke Toast	18.00

Desserts

	Key Lime Pies	16.00
NEW!	New York Cheesecakes	18.00
NEW!	Apple Streusel Squares	18.00
	Chocolate Peanut Butter Pies	18.00
	Chocolate Cupcakes	18.00
	Carrot Cake Cupcakes	18.00
	Chocolate Coconut Bites	18.00

Platters

All of the Items below are Priced Per Platter
All Platters Serve 10 to 12 people

NEW!	Seasonal Fresh Fruit	30.00
NEW!	Vegetables and Three Dips	35.00
NEW!	Cheese Platter	45.00

*Menu items are subject to change.

Wildfire's Club Lunch Menu

Perfect for large gatherings…

Served to your table family style
Minimum party size of six.

Starters

Choose Two

Spinach & Artichoke Fondue
Chicken & Portobello Mushroom Skewers
Baked Goat Cheese
Fresh Mozzarella, Tomato and Basil Pizza
Classic Mushroom Pizza
Chipotle Chicken Sausage, Roasted Peppers & Onions and Jalapeño Jack Cheese Pizza
House Salad Bowl with 3 dressings: red wine vinaigrette, ranch, 1000 island
Caesar Salad
Wildfire Chopped Salad
Crispy Fried Calamari ($2 per person extra)
Oven Roasted Crab Cakes ($2 per person extra)
Jumbo Shrimp Cocktail ($2 per person extra)
Roasted Sea Scallop Skewers ($2 per person extra)

Main Courses

Choose Two

Penne and Wood Roasted Vegetables · Spit Roasted Herb Chicken
Barbecued Chicken · Baby Back Ribs · Chicken Breast Moreno
Lemon Pepper Chicken Breast · Roumanian Skirt Steak
Basil Hayden's® Bourbon Tenderloin Tips · Mushroom Crusted Pork Chops
Swordfish "London Broil" · Cedar Planked Salmon
Fresh Fish of the Day ($2 per person extra)
Roasted Prime Rib of Beef ($2 per person extra)
Filet Mignon ($3 per person extra)
Horseradish Crusted Filet Mignon ($4 per person extra)

Side Dishes

Choose Two

Redskin Mashed Potatoes · Balsamic Roasted Vegetables
Steamed Broccoli with Herb Butter · Creamed Spinach
Fresh Vegetable of the Day · Wild Rice

Coffee, tea and soda

20.95
per person

Desserts ($3 per person extra)

Choose Two

Triple Layer Chocolate Cake · Wildfire Ice Cream Sandwich
Seasonal Berry Crisp with Ice Cream · Homemade Key Lime Pie
Baked Apple Skillet Pie · Chocolate Peanut Butter Pie · Fresh Baked Seasonal Pie
Classic N.Y. Style Cheesecake choose 1 topping: mixed berries, hot fudge or snickers

Menu prices are subject to change.
18% service charge and 2% event planner fee will be added to all Club Menus.

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Wildfire's Executive Club Lunch Menu

Perfect for large gatherings…

Served to your table family style
Minimum party size of six.

Starters

Choose Two - served family style

Spinach & Artichoke Fondue · Chicken & Portobello Mushroom Skewers
Baked Goat Cheese · Fresh Mozzarella, Tomato and Basil Pizza
Classic Mushroom Pizza
Chipotle Chicken Sausage, Roasted Peppers & Onions and Jalapeño Jack Cheese Pizza
House Salad Bowl with 3 dressings: red wine vinaigrette, ranch, 1000 island
Caesar Salad
Wildfire Chopped Salad
Crispy Fried Calamari ($2 per person extra)
Oven Roasted Crab Cakes ($2 per person extra)
Jumbo Shrimp Cocktail ($2 per person extra)
Roasted Sea Scallop Skewers ($2 per person extra)

Main Courses

Individually Plated Lunches - please choose three

Penne and Wood Roasted Vegetables
Spit Roasted Herb Chicken
Lemon Pepper Chicken Breast
Chicken Breast Moreno
Roasted Prime Rib of Beef 10 oz
Filet Mignon
Cedar Planked Salmon
Petite Filet Mignon & Grilled Shrimp Skewer
Fresh Fish of the Day

Side Dishes

Choose Two - served family style

Redskin Mashed Potatoes · Balsamic Roasted Vegetables
Steamed Broccoli with Herb Butter · Creamed Spinach
Fresh Vegetable of the Day · Wild Rice

Coffee, tea and soda

27.95
per person

Desserts *($3 per person extra)*

Choose Two - served family style

Triple Layer Chocolate Cake · Wildfire Ice Cream Sandwich
Seasonal Berry Crisp with Ice Cream · Homemade Key Lime Pie
Baked Apple Skillet Pie · Chocolate Peanut Butter Pie · Fresh Baked Seasonal Pie
Classic N.Y. Style Cheesecake choose 1 topping: mixed berries, hot fudge or snickers

Maximum of 40 guests

Menu prices are subject to change. 18% service charge and 2% event planner fee will be added to all Club Menus.

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Wildfire's Lite Club Lunch Menu

Perfect for large gatherings…

Served to your table family style

Minimum party size of six.

Starters

Choose One - served family style

Spinach & Artichoke Fondue

Fresh Mozzarella, Tomato and Basil Pizza · Classic Mushroom Pizza

Chipotle Chicken Sausage, Roasted Peppers & Onions and Jalapeño Jack Cheese Pizza

Chicken & Portobello Mushroom Skewers · Baked Goat Cheese

Oven Roasted Crab Cakes ($2 per person extra)

Jumbo Shrimp Cocktail ($2 per person extra)

Roasted Sea Scallop Skewers ($2 per person extra)

Main Courses

Individually Plated Lunches - please choose one

Caesar Salad
guest's choice of cedar planked salmon, grilled chicken breast or crispy fried calamari

Wood Roasted Vegetables and Field Green Salad
guest's choice of cedar planked salmon, grilled chicken breast or sliced tenderloin

Cedar Planked Salmon
balsamic roasted vegetables

Chicken Breast Moreno
artichokes, tomatoes, basil, arugula

Coffee, tea and soda

19.95
per person

Desserts ($3 per person extra)

Choose Two - served family style

Triple Layer Chocolate Cake · Wildfire Ice Cream Sandwich

Seasonal Berry Crisp with Ice Cream · Homemade Key Lime Pie

Baked Apple Skillet Pie · Chocolate Peanut Butter Pie · Fresh Baked Seasonal Pie

Classic N.Y. Style Cheesecake choose 1 topping: mixed berries, hot fudge or snickers

Maximum of 60 guests

Menu prices subject to change. 18% service charge and 2% event planner fee will be added to all Lite Lunch Menus.

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Wildfire's Continental Breakfast Menu

Perfect for business meetings…

Everyone in your party can enjoy a variety of breakfast items
when you order the Continental Breakfast Menu.

Served buffet style.

Assorted Mini Pastries and Croissants

cinnamon rolls, apple danish, chocolate croissants

Assorted Yogurt and Granola

assorted flavors of yogurt,
homemade granola

Seasonal Fresh Fruit

assorted berries and melons and other seasonal fruits

Bagels and Cream Cheese

assortment of plain, onion, cinnamon raisin, sesame or poppy seed bagels

Jellies and Butter

strawberry and apricot jam and whipped butter

Coffee, Tea, Milk and Orange Juice

regular and decaf coffee,
assortment of hot and iced tea
fresh squeezed orange juice

Smoked Salmon

salmon served with cucumber, tomato and red onion ($3.00 extra per person)

12.95
per person

Available for private events only.
Monday through Friday until 10:30 A.M.

All Continental Breakfasts are served buffet style. Menu prices are subject to change.
18% service charge and 2% event planner fee will be added to all Continental Breakfast Menus.

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Wildfire Bar Packages

Beer & Wine

Imported and Domestic Draught & Bottled Beers
Wildfire Chardonnay, Wildfire Cabernet Sauvignon
Soda, Juices, Coffee & Tea

One Hour……...$15 per person
Two Hours……$18 per person
Three Hours……$23 per person
Four Hours……$28 per person

House Brands

Featuring House Brand Liquors
Imported and Domestic Draught & Bottled Beers
Wildfire Chardonnay, Wildfire Cabernet Sauvignon
Soda, Juices, Coffee & Tea

One Hour……...$19 per person
Two Hours……$23 per person
Three Hours……...$28 per person
Four Hours……$33 per person

Call Brands

Featuring Call Brand Liquors
Wildfire Specialty Martinis & Classic Cocktails
Imported and Domestic Draught & Bottled Beers
Groom Sauvignon Blanc, Estancia Chardonnay,
Mirassou Pinot Noir, Colby Red Blend
Soda, Juices, Coffee & Tea

One Hour……...$23 per person
Two Hours……$27 per person
Three Hours……...$32 per person
Four Hours……$37 per person

Premium Brands

Featuring Premium Brand Liquors
Wildfire Specialty Martinis & Classic Cocktails
Imported and Domestic Draught & Bottled Beers
Maso Canali Pinot Grigio, Kim Crawford Sauvignon Blanc, Clos Du Bois Chardonnay,
La Crema Pinot Noir, Terrazas Reserva Malbec, Ferrari-Carano Cabernet Sauvignon
Soda, Juices, Coffee & Tea

One Hour……...$28 per person
Two Hours……$32 per person
Three Hours……...$37 per person
Four Hours……$42 per person

**For a list of our House Brand Liquors, Call Brand Liquors & Premium Brand Liquors included in our packages, please ask our Parties & Special Events Manager. Bar Packages available for private events only.*

WHITE & SPARKLING WINE

START YOUR DAY OR NIGHT OFF WITH "BUBBLES"

RUFFINO PROSECCO DOC - *Italy* 35.00
KORBEL BRUT - *California* 44.00
PIPER SONOMA BRUT - *Sonoma County* 38.00
J VINEYARDS & WINERY CUVEE 20 - *Russian River Valley* 55.00
DOMAINE CARNEROS BRUT CUVEE '07 / '08 - *Carneros* 55.00
VEUVE CLICQUOT PONSARDIN, YELLOW LABEL - *A Reims, France* 110.00
ETOILE BRUT ROSE BY DOMAINE CHANDON - *Napa / Sonoma* 77.00
TAITTINGER LA FRANCAISE - *A Reims, France* 93.00
BOLLINGER SPECIAL CUVEE - *Ay, France* 130.00
DOM PERIGNON CHAMPAGNE '01 / '02 - *Epernay, France* 275.00

WHITES OF THE WORLD

CAPOSALDO PINOT GRIGIO '10 - *Veneto, Italy* 30.00
RUFFINO LUMINA PINOT GRIGIO '10 - *Venezia Giulia IGT, Italy* 32.00
MASO CANALI PINOT GRIGIO '10 - *Trentino, Italy* 43.00
SANTA MARGHERITA PINOT GRIGIO '10 - *Alto Adige, Italy* 55.00
THE CROSSINGS SAUVIGNON BLANC '10 - *Awatere Valley, Marlborough, New Zealand* 36.00
GROOM SAUVIGNON BLANC '10 - *Adelaide Hills, Australia* 36.00
KIM CRAWFORD SAUVIGNON BLANC '10 - *Marlborough, New Zealand* 45.00
ESSENCE (S.A. PRÜM) RIESLING '09 / '10 - *Mosel, Germany* 38.00
CRAGGY RANGE "TE MUNA ROAD" SAUVIGNON BLANC '10 - *Martinborough, New Zealand* 48.00

WHITE & BLUSH WINE ALTERNATIVES

BERINGER WHITE ZINFANDEL '10 - *California* 25.00
CAKEBREAD CELLARS SAUVIGNON BLANC '10 - *Napa Valley* 58.00
SEAGLASS RIESLING '10 - *Monterey County* 30.00
KENDALL-JACKSON RIESLING '10 - *California* 36.00
SEVEN DAUGHTERS MOSCATO - *Italy* 36.00
CONUNDRUM "WHITE BLEND" '09 - *California* 41.00

WILD ABOUT CHARDONNAY

WILDFIRE CHARDONNAY '09 - *California* 24.00
HESS SELECT CHARDONNAY '09 - *Monterey* 32.00
ESTANCIA CHARDONNAY '09 - *Monterey* 37.00
CLOS DU BOIS CHARDONNAY '09 - *North Coast* 38.00
KENDALL-JACKSON CHARDONNAY '09 - *California* 41.00
CAMBRIA "KATHERINE'S VINEYARD" CHARDONNAY '08 / '09 - *Santa Maria Valley* 39.00
BENZIGER FAMILY WINERY "CARNEROS" CHARDONNAY '08 / '09 - *Carneros* 37.00
SONOMA CUTRER CARNEROS CHARDONNAY '08 - *Sonoma Coast* 46.00
BEARBOAT CHARDONNAY '08 - *Russian River Valley* 42.00
JORDAN CHARDONNAY '08 / '09 - *Russian River Valley* 68.00
CUVAISON CHARDONNAY '08 / '09 - *Napa Valley / Carneros* 63.00
STAG'S LEAP WINE CELLARS "KARIA" CHARDONNAY '08 / '09 - *Napa Valley* 60.00
MER SOLEIL CHARDONNAY '08 / '09 - *Santa Lucia Highlands,Central Coast* 68.00

For your convenience, wines are listed from light to full body within each category

RED WINE

GUILTY PLEASURE PINOT NOIRS

MIRASSOU PINOT NOIR '09 - *California* 33.00
B.V. COASTAL ESTATES PINOT NOIR '09 - *California* 32.00
ERATH PINOT NOIR '09 - *Oregon* 45.00
DELOACH PINOT NOIR '09 - *Sonoma Coast* 53.00
LA CREMA PINOT NOIR '09 - *Sonoma Coast* 55.00
CLOS DU BOIS PINOT NOIR '09 - *North Coast* 42.00
GOLDSCHMIDT VINEYARDS BOULDER BANK PINOT NOIR '09 / '10 - *Marlborough, New Zealand* 45.00
SIMI WINERY PINOT NOIR '08 / '09 - *Sonoma County* 56.00
SAINTSBURY PINOT NOIR '08 / '09 - *Carneros* 60.00
BEARBOAT PINOT NOIR '07 / '08 - *Russian River Valley* 48.00
WILD HORSE PINOT NOIR '09 - *Central Coast* 49.00
MACMURRAY RANCH PINOT NOIR '08 / '09 - *Russian River Valley* 69.00
DOMAINE CARNEROS PINOT NOIR '08 / '09 - *Carneros* 64.00

OLD WORLD & EMERGING GLOBAL RED WINES

ALAMOS MALBEC '10 - *Mendoza, Argentina* 31.00
TRIVENTO AMADO SUR MALBEC '09 / '10 - *Mendoza, Argentina* 34.00
SALENTEIN RESERVE MALBEC '09 / '10 - *Mendoza, Argentina* 42.00
TERRAZAS RESERVA MALBEC '09 / '10 - *Mendoza, Argentina* 47.00
RUFFINO RISERVA DUCALE ORO CHIANTI CLASSICO '06 / '07 - *Tuscany, Italy* 84.00

SPICE UP YOUR LIFE "REDS"

CLINE CELLARS ZINFANDEL '10 - *California* 31.00
RANCHO ZABACO "SONOMA HERITAGE VINES" ZINFANDEL '09 - *Sonoma County* 32.00
RAVENSWOOD "LODI" OLD VINE ZINFANDEL '08 / '09 - *Lodi* 43.00
ST. FRANCIS VINEYARDS "OLD VINES" ZINFANDEL '07 / '08 - *Sonoma County* 47.00
RODNEY STRONG "KNOTTY VINES" ZINFANDEL '08 / '09 - *Sonoma County* 49.00
CLOS DU BOIS ZINFANDEL '08 / '09 - *North Coast* 42.00
FROG'S LEAP ZINFANDEL '08 / '09 - *Napa Valley* 59.00
McWILLIAM'S HANWOOD ESTATE SHIRAZ '09 - *South Eastern Australia* 31.00
BENZIGER FAMILY WINERY SYRAH '07 / '08 - *North Coast* 38.00
GROOM SHIRAZ '08 / '09 - *Barossa Valley, Australia* 69.00
BOGLE VINEYARDS PETITE SIRAH '08 / '09 - *California* 27.00
SPELLBOUND PETITE SIRAH '08 / '09 - *California* 36.00
ROSENBLUM CELLARS "HERITAGE CLONES" PETITE SIRAH '08 - *San Francisco Bay* 46.00
JEMROSE "FOGGY KNOLL" GRENACHE '07 / '08 - *Bennett Valley* 80.00
TWO HANDS "ANGELS' SHARE" SHIRAZ '09 - *McLaren Vale, Australia* 77.00
JEMROSE "CARDIAC HILL" SYRAH '07 / '08 - *Bennett Valley* 58.00
STAGS' LEAP WINERY PETITE SYRAH '08 - *Napa Valley* 77.00

MAD ABOUT MERLOT

BERINGER "FOUNDERS' ESTATE" MERLOT '09 - *California* 31.00
GREYSTONE CELLARS MERLOT '08 / '09 - *California* 32.00
TANGLEY OAKS MERLOT '08 - *Napa Valley* 44.00
MARKHAM VINEYARDS MERLOT '07 / '08 - *Napa Valley* 54.00
STERLING VINEYARDS MERLOT '07 / '08 - *Napa Valley* 52.00
ROBERT MONDAVI WINERY MERLOT '08 - *Napa Valley* 49.00
RUTHERFORD HILL MERLOT '07 / '08 - *Napa Valley* 57.00
FRANCISCAN "OAKVILLE ESTATE" MERLOT '07 / '08 - *Napa Valley* 51.00
TREFETHEN VINEYARDS & WINERY ESTATE MERLOT '07 / '08 - *Oak Knoll District of Napa Valley* 75.00
PRIDE MOUNTAIN VINEYARDS MERLOT '08 / '09 - *Napa / Sonoma* 67.00

For your convenience, wines are listed from light to full body within each category

RED & WHITE WINE

WINE DIRECTOR'S FAVORITE FINDS

VERA VINHO VERDE '10 - *Vinho Verde DOC, Portugal* 30.00
LINDEMANS MOSCATO BIN 90 '10 - *South Eastern, Australia* 26.00
CAMPANILE PINOT GRIGIO '10 - *Friuli, Italy* 27.00
JOEL GOTT SAUVIGNON BLANC '10 - *California* 30.00
BRASSFIELD ESTATE WINERY SERENITY (WHITE BLEND) '08 / '09 - *High Valley* 30.00
TERRA D'ORO ZINFANDEL '08 / '09 - *Amador County* 33.00
MURPHY-GOODE "LIAR'S DICE" ZINFANDEL '08 / '09 - *Sonoma County* 44.00
FERRARI-CARANO SIENA '08 / '09 - *Sonoma County* 55.00
DONA PAULA ESTATE MALBEC '09 / '10 - *Mendoza, Argentina* 35.00
BRASSFIELD ESTATE WINERY ERUPTION (SYRAH BLEND) '07 / '08 - *High Valley* 41.00
SANTA RITA MEDALLA REAL CABERNET SAUVIGNON '08 / '09 - *Maipo Valley, Chile* 40.00

RED WINE

SPLENDIDLY BLENDED "REDS"

COLBY RED (RED BLEND) '09 / '10 - *California* 31.00
MENAGE A TROIS "RED" BY FOLIE A DEUX WINERY '09 / '10 - *California* 37.00
ST. FRANCIS SONOMA RED SPLASH (MERLOT, CABERNET BLEND) '07 / '08 - *Sonoma County* 35.00
BERNARDUS ESTATE "MARINUS" (BORDEAUX BLEND) '05 / '07 - *Carmel Valley* 46.00
ESTANCIA MERITAGE '07 / '08 - *Paso Robles* 67.00
SAWYER CELLARS ESTATE BRADFORD MERITAGE '05 / '06 - *Napa Valley* 50.00
HESS COLLECTION MOUNT VEEDER 19 BLOCK CUVEE '08 - *Mount Veeder, Napa Valley* 70.00
MAGNIFICAT BY FRANCISCAN "OAKVILLE ESTATE" '07 / '08 - *Napa Valley* 93.00

LIFE IS A "CABERNET"

WILDFIRE CABERNET SAUVIGNON '08 / '09 - *Central Coast* 26.00
STERLING "VINTNER'S COLLECTION" CABERNET SAUVIGNON '09 - *Central Coast* 37.00
ESTANCIA CABERNET SAUVIGNON '09 - *Paso Robles* 43.00
RAYMOND SOMMELIER SELECTION CABERNET SAUVIGNON '08 / '09 - *Napa, Sonoma & Lake Counties* . 38.00
OBERON CABERNET SAUVIGNON '08 / '09 - *Napa Valley* 44.00
SIMI "LANDSLIDE VINEYARD" CABERNET SAUVIGNON '07 / '08 - *Alexander Valley* 75.00
B.V. NAPA SERIES CABERNET SAUVIGNON '08 - *Napa Valley* 53.00
BONANNO CABERNET SAUVIGNON '08 - *Napa Valley* 46.00
LOUIS M. MARTINI CABERNET SAUVIGNON '07 / '08 - *Sonoma County* 40.00
BERINGER "KNIGHTS VALLEY" CABERNET SAUVIGNON '08 - *Knights Valley* 53.00
FERRARI-CARANO CABERNET SAUVIGNON '08 - Alexander Valley 54.00
WILLIAM HILL BENCH BLEND COLLECTION CABERNET SAUVIGNON '07 / '08 - *Napa Valley* 60.00
STELTZNER VINEYARDS "STAGS LEAP DISTRICT" CABERNET SAUVIGNON '07 / '08 - *Napa Valley* .. 76.00

For your convenience, wines are listed from light to full body within each category

CELLAR SELECTIONS

CAKEBREAD CELLARS CHARDONNAY '09 - *Napa Valley* 87.00
ETUDE PINOT NOIR '08 / '09 - *Carneros* 82.00
STAG'S LEAP WINE CELLARS "ARTEMIS" CABERNET SAUVIGNON '08 / '09 - *Napa Valley* 107.00
JORDAN CABERNET SAUVIGNON '07 / '08 - *Alexander Valley* 110.00
ZD CABERNET SAUVIGNON '07 / '08 - *Napa Valley* 110.00
MOUNT VEEDER WINERY CABERNET SAUVIGNON '07 / '08 - *Napa Valley* 77.00
CHIMNEY ROCK CABERNET SAUVIGNON '07 / '08 - *Stags Leap District, Napa Valley* 111.00
CAKEBREAD CELLARS CABERNET SAUVIGNON '08 / '09 - *Napa Valley* 139.00
CUVAISON CABERNET SAUVIGNON '07 / '08 - *Napa Valley, Mount Veeder* 78.00
FAR NIENTE CABERNET SAUVIGNON '08 - *Napa Valley, Oakville* 205.00
BERINGER PRIVATE RESERVE CABERNET SAUVIGNON '05 / '06 - *Napa Valley* 175.00
BENZIGER FAMILY WINERY "TRIBUTE" '07 / '08 - *Sonoma Mountain Estate* 150.00
OPUS ONE '07 / '08 - *Napa Valley* 310.00
FRANCISCAN STYLUS '07 - *Napa Valley* 160.00
JEMROSE "GLORIA'S GEM" PROPRIETARY BLEND '08 - *Bennett Valley* 120.00

HALF BOTTLES

SANTA MARGHERITA PINOT GRIGIO '09 - *Alto Adige, Italy* 28.00
KIM CRAWFORD SAUVIGNON BLANC '10 - *Marlborough, New Zealand* 23.00
CLOS DU BOIS CHARDONNAY '09 - *North Coast* 19.00
PIPER-HEIDSIECK - *A Reims, France* 55.00
CAKEBREAD CELLARS CHARDONNAY '09 - *Napa Valley* 44.00
LA CREMA PINOT NOIR '08 / '09 - *Sonoma Coast* 28.00
RUTHERFORD HILL MERLOT '07 / '08 - *Napa Valley* 29.00
B.V. NAPA SERIES CABERNET SAUVIGNON '07 / '08 - *Napa Valley* 27.00
FROG'S LEAP ZINFANDEL '09 - *Napa Valley* 30.00
ESTANCIA MERITAGE '07 / '08 - *Paso Robles* 34.00
MOUNT VEEDER WINERY CABERNET SAUVIGNON '07 / '08 - *Napa Valley* 39.00
MAGNIFICAT BY FRANCISCAN "OAKVILLE ESTATE" '07 / '08 - *Napa Valley* 47.00
CHIMNEY ROCK CABERNET SAUVIGNON '07 / '08 - *Napa Valley* 56.00

Vintages are subject to change.

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Wildfire's wine list has been created by our Wine Director, Brad Wermager.

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