

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

Parties & Special Events

Wildfire Tysons Galleria

- 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 Stardust, Avalon, Buckingham, and Savoy Rooms are private rooms ideal for business dinners, family functions and pharmaceutical presentations. These private rooms can accommodate up to 120 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 three 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.

MINIMUMS

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

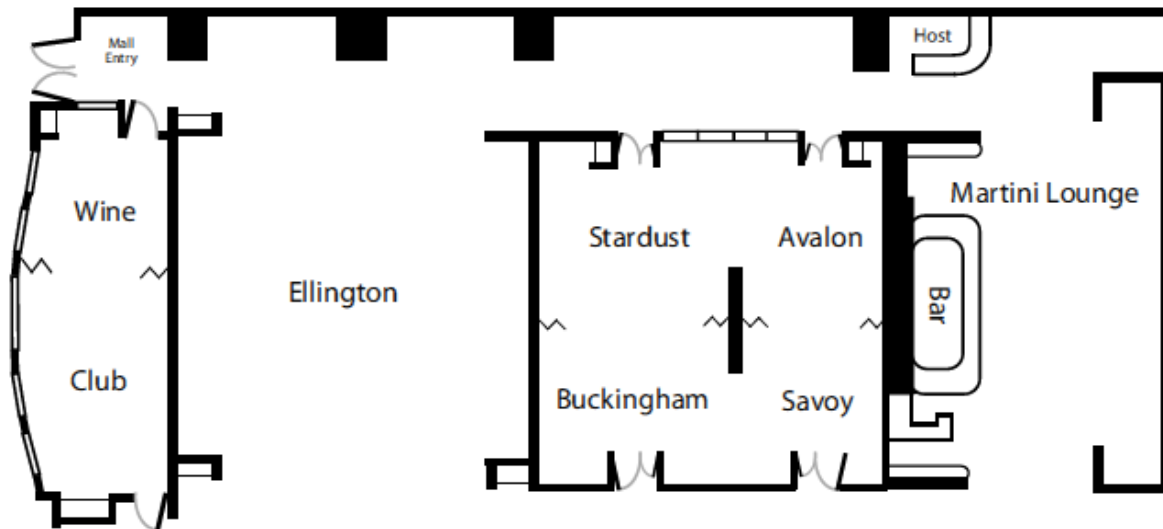
SERVICE FEE

A 20% service fee and 5% 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, and limited audio/visual equipment for an additional charge. Wildfire provides complimentary white linens for all private events and offers complimentary WiFi to keep you connected to the web.

Wildfire Tysons Galleria



Room Capacities

Room	Maximum Capacity	Maximum Capacity with Audio Visual Equipment
Stardust Room	34	N/A
Avalon Room	28	20
Buckingham Room	36	24
Savoy Room	25	15
Stardust/Avalon/Buck./Savoy	120	100
Wine Room	16	N/A
Club Room	36	28
Wine/Club	50	36

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)

Jumbo Shrimp Cocktail (\$2 per person extra)

Roasted Sea Scallop Skewers (\$2 per person extra)

Oven Roasted Lump Crab Cakes (\$3 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 • Loaded Baked 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

33.95

per person

Menu prices are subject to change.

18% service charge and 2% event planner fee will be added to all Club Menus.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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VA-11/11

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)

Jumbo Shrimp Cocktail (\$2 per person extra)

Roasted Sea Scallop Skewers (\$2 per person extra)

Oven Roasted Lump Crab Cakes (\$3 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

Oven Roasted Lump Crab Cakes

Cedar Planked Salmon*

Braised Short Ribs

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

Wood Roasted Mushroom Caps • Loaded Baked 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

44.95

per person

Maximum of 40 guests

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

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WA-11/11

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.

Elevate Your Event

Make your occasion even more memorable by adding one or more of our specialty stations to enhance your event.

Sip on Something Refreshing

• Juice Bar •

Choose three

Wildfire Fruit Fizzies

Strawberry, basil, club soda • Watermelon, mint, club soda
Cranberry, rosemary, club soda • Mango, lime, sprite • Cherry, lime, sprite

Unique Fruit Juices

Cranberry sour • Cantaloupe, honeydew juice

Twist on Teas and Lemonades

Raspberry iced tea • Strawberry lemonade
Lemonade, mint

\$4.95 per person

A Sweet Affair

• Dessert Bar •

Mini Key Lime Pies • Mini New York Cheesecakes
Mini Apple Streusel Squares • Mini Chocolate Peanut Butter Pies
Chocolate Coconut Bites • Chocolate Cupcakes • Carrot Cake Cupcakes
Triple Layer Chocolate Cake • Milk and Cookies • Fresh Berries

Choose three desserts for \$6.95 per person

Choose four desserts for \$8.95 per person

Choose five desserts for \$10.95 per person

Prices include one of each selection per person

And for the Kid in You...

• Deluxe Ice Cream Sundae Bar •

Classic Vanilla Ice Cream • Chocolate Ice Cream
Hot Fudge • Caramel Sauce • Chopped Nuts • Sprinkles
Snickers • Peanut Butter Pretzel Chunks • Marshmallows
Cherries • Fresh Berries • Fresh Whipped Cream

\$6.95 per person

*Menu items are subject to change. 18% service charge and 2% event planner fee
will be added to all Specialty Station selections.*

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

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

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

Caesar Salad

Wildfire Chopped Salad

Crispy Fried Calamari (\$2 per person extra)

Jumbo Shrimp Cocktail (\$2 per person extra)

Roasted Sea Scallop Skewers (\$2 per person extra)

Oven Roasted Lump Crab Cakes (\$3 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

21.95
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.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 · 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
House Salad Bowl with 3 dressings: red wine vinaigrette, ranch, 1000 Island
Caesar Salad
Wildfire Chopped Salad
Crispy Fried Calamari (\$2 per person extra)
Jumbo Shrimp Cocktail (\$2 per person extra)
Roasted Sea Scallop Skewers (\$2 per person extra)
Oven Roasted Lump Crab Cakes (\$3 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
Oven Roasted Lump Crab Cake
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

28.95

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.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 • 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

Jumbo Shrimp Cocktail (\$2 per person extra)

Roasted Sea Scallop Skewers (\$2 per person extra)

Oven Roasted Lump Crab Cakes (\$3 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

20.95

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

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

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wildfire's Club Brunch Menu

Perfect for large gatherings.....

Served to your table family style

Minimum party size of six.

Starter

Homemade Cornbread

Main Courses

Choose Two

Skillet Roasted Prime Rib Hash*

Eggs Benedict*

Classic French Toast

Wood Roasted Frittata

Upside-Down Apple French Toast

House Cured Salmon*

Oven Roasted Lump Crab Cakes Benedict* (\$2 per person extra)

Southwestern Skirt Steak & Eggs* (\$2 per person extra)

Side Dishes

Choose Two

Breakfast Potatoes & Onions

Brown Sugar Glazed Applewood Smoked Bacon

Turkey Sausage Patties

Fresh Seasonal Fruit

\$16.95
per person

Includes coffee, tea and soda

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

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wildfire's Executive Club Brunch Menu

Perfect for large gatherings.....

Served to your table family style

Minimum party size of six.

Starter

Homemade Cornbread

Main Courses

Individually Plated - please choose three

Skillet Roasted Prime Rib Hash*

Eggs Benedict*

Classic French Toast

Wood Roasted Frittata

Upside-Down Apple French Toast

House Cured Salmon*

Oven Roasted Lump Crab Cakes Benedict*

Southwestern Skirt Steak & Eggs*

Side Dishes

Choose Two - served family style

Breakfast Potatoes & Onions

Brown Sugar Glazed Applewood Smoked Bacon

Turkey Sausage Patties

Fresh Seasonal Fruit

\$18.95

per person

Maximum of 40 guests

Includes coffee, tea and soda

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

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

McCann's Steel Cut Irish Oatmeal

brown sugar, raisins, almonds

Homemade Granola & Yogurt

vanilla and strawberry yogurt

Seasonal Fresh Fruit

assorted berries and melons and other seasonal fruit

Bagels & Whipped Cream Cheese

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

Wildfire Cornbread

served warm

Sliced Banana Bread

fresh baked

Coffee, Tea, Milk and Orange Juice

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

\$12.95

per person

Available for private events only, Monday - Friday

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.

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
The Crossings Sauvignon Blanc, Clos Du Bois Chardonnay,
Mirassou Pinot Noir, Colby Red Blend
Soda, Juices, Coffee & Tea*

One Hour.....\$24 per person
Two Hours.....\$28 per person
Three Hours.....\$33 per person
Four Hours.....\$38 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, Estancia Chardonnay,
La Crema Pinot Noir, Terrazas Reserva Malbec, Ferrari-Carano Cabernet Sauvignon
Soda, Juices, Bottled Waters, Coffee, Cappuccino, Espresso & Tea*

One Hour.....\$29 per person
Two Hours.....\$33 per person
Three Hours.....\$38 per person
Four Hours.....\$43 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"

KORBEL BRUT - California.....	36.00
RUFFINO PROSECCO - DOC, Italy.....	37.00
PIPER SONOMA BRUT - Sonoma County.....	41.00
SEGURA VIUDAS ARIA SPARKLING PINOT NOIR "CAVA" - Penedes, Spain	30.00
DOMAINE CARNEROS BRUT CUVÉE '07 / '08 - Carneros	58.00
J VINEYARDS & WINERY CUVÉE 20 BRUT NV - Russian River Valley.....	68.00
ETOILE BRUT ROSE BY DOMAINE CHANDON - Napa / Sonoma.....	73.00
VEUVE CLICQUOT PONSARDIN, YELLOW LABEL - A Reims, France	105.00
TAITTINGER LA FRANCAISE - A Reims, France	97.00
DOM PERIGNON CHAMPAGNE '02 / '03 - Epernay, France	275.00

WHITES OF THE WORLD

CAPOSALDO PINOT GRIGIO '10 / '11 - Veneto, Italy	32.00
CAMPANILE PINOT GRIGIO '10 / '11 - Friuli, Italy	31.00
RUFFINO LUMINA PINOT GRIGIO '10 / '11 - Venezia Giulia IGT, Italy	33.00
SANTA MARGHERITA PINOT GRIGIO '10 / '11 - Alto Adige, Italy	53.00
MASO CANALI PINOT GRIGIO '10 / '11 - Trentino, Italy	44.00
SANTA RITA "120" SAUVIGNON BLANC '11 / '12 - Central Valley, Chile	26.00
THE CROSSINGS SAUVIGNON BLANC '10 / '11 - Awatere Valley, Marlborough, New Zealand	36.00
KIM CRAWFORD SAUVIGNON BLANC '10 / '11 - Marlborough, New Zealand	45.00
CRAGGY RANGE "TE MUNA ROAD" SAUVIGNON BLANC '10 / '11 - Martinborough, New Zealand..	49.00

WHITE & BLUSH WINE ALTERNATIVES

BERINGER WHITE ZINFANDEL '10 / '11 - California	24.00
LINDEMANS MOSCATO BIN 90 '10 / '11 - South Eastern Australia	24.00
CAKEBREAD CELLARS SAUVIGNON BLANC '09 / '10 - Napa Valley	58.00
KENDALL-JACKSON RIESLING '09 / '10 - Monterey County	36.00
SEAGLASS RIESLING '10 / '11 - Monterey County.....	30.00
SEVEN DAUGHTERS MOSCATO - Italy.....	36.00
CONUNDRUM "WHITE BLEND" '09 / '10 - California	40.00

WILD ABOUT CHARDONNAY

WILDFIRE CHARDONNAY '09 / '10 - California	25.00
ESTANCIA CHARDONNAY '09 / '10 - Monterey.....	37.00
CLOS DU BOIS CHARDONNAY '09 / '10 - North Coast.....	35.00
HESS SELECT CHARDONNAY '09 / '10 - Monterey.....	36.00
KENDALL-JACKSON CHARDONNAY '09 / '10 - California.....	37.00
BENZIGER FAMILY WINERY "CARNEROS" CHARDONNAY '08 / '09 - Carneros.....	40.00
CAMBRIA "KATHERINE'S VINEYARD" CHARDONNAY '08 / '09 - Santa Maria Valley	45.00
JORDAN CHARDONNAY '08 / '09 - Russian River Valley.....	59.00
STAG'S LEAP WINE CELLARS "KARIA" CHARDONNAY '08 / '09 - Napa Valley.....	60.00
CUVAISON CHARDONNAY '09 / '10 - Napa Valley / Carneros	60.00
MER SOLEIL CHARDONNAY '08 / '09 - Santa Lucia Highlands, Central Coast	76.00

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

RED WINE

GUILTY PLEASURE PINOT NOIRS

MIRASSOU PINOT NOIR '10 / '11 - California	33.00
B.V. COASTAL ESTATES PINOT NOIR '09 / '10 - California.....	34.00
ERATH PINOT NOIR '09 / '10 - Oregon	44.00
CLOS DU BOIS PINOT NOIR '08 / '09 - North Coast	40.00
DELOACH PINOT NOIR '08 / '09 - Sonoma Coast.....	52.00
LA CREMA PINOT NOIR '10 / '11 - Sonoma Coast	59.00
SIMI WINERY PINOT NOIR '09 / '10 - Sonoma County	52.00
BEARBOAT PINOT NOIR '07 / '08 - Russian River Valley.....	48.00
BYRON PINOT NOIR '09 / '10 - Santa Maria Valley	54.00
WILD HORSE PINOT NOIR '08 / '09 - Central Coast	47.00
SAINTSBURY PINOT NOIR '08 / '09 - Carneros	63.00
MACMURRAY RANCH PINOT NOIR '08 / '09 - Russian River Valley.....	72.00
ERATH ESTATE SELECTION PINOT NOIR '08 / '09 - Dundee Hills, Oregon	62.00

OLD WORLD & EMERGING GLOBAL RED WINES

FRESCOBALDI CASTIGLIONI CHIANTI '08 / '09 - Chianti DOCG	41.00
ALAMOS MALBEC '10 / '11 - Mendoza, Argentina	32.00
TRIVENTO AMADO SUR MALBEC '09 / '10 - Mendoza, Argentina.....	31.00
TERRAZAS RESERVA MALBEC '09 / '10 - Mendoza, Argentina	48.00
SANTA RITA MEDALLA REAL CABERNET SAUVIGNON '08 / '09 - Maipo Valley, Chile	40.00
RUFFINO RISERVA DUCALE ORO CHIANTI CLASSICO '05 / '06 - Tuscany, Italy.....	80.00

SPICE UP YOUR LIFE "REDS"

CLINE CELLARS ZINFANDEL '10 / '11 - California	34.00
RANCHO ZABACO "SONOMA HERITAGE VINES" ZINFANDEL '09 / '10 - Sonoma County.....	31.00
RAVENSWOOD "LODI" OLD VINE ZINFANDEL '09 / '10 - Lodi	40.00
ST. FRANCIS VINEYARDS "OLD VINES" ZINFANDEL '08 / '09 - Sonoma County	49.00
MURPHY-GOODE "LIAR'S DICE" ZINFANDEL '08 / '09 - Sonoma County.....	43.00
CLOS DU BOIS ZINFANDEL '09 / '10 - North Coast.....	40.00
FROG'S LEAP ZINFANDEL '08 / '09 - Napa Valley.....	63.00
BARBOURSVILLE VINEYARDS CABERNET FRANC '08 / '09 - Barboursville, Virginia	45.00
McWILLIAM'S HANWOOD ESTATE SHIRAZ '09 / '10 - South Eastern Australia	33.00
CHALONE VINEYARD SYRAH '08 / '09 - Chalone	63.00
ROSENBLUM CELLARS "HERITAGE CLONES" PETITE SIRAH '07 / '08 - San Francisco Bay	43.00
STAGS' LEAP WINERY PETITE SYRAH '08 / '09 - Napa Valley.....	72.00

MAD ABOUT MERLOT

GREYSTONE CELLARS MERLOT '08 / '09 - California.....	32.00
BERINGER "FOUNDERS' ESTATE" MERLOT '09 - California.....	34.00
TANGLEY OAKS MERLOT '08 / '09 - Napa Valley.....	43.00
ROBERT MONDAVI WINERY MERLOT '08 / '09 - Napa Valley.....	43.00
RUTHERFORD HILL MERLOT '06 / '07 - Napa Valley	57.00
MARKHAM VINEYARDS MERLOT '07 / '08 - Napa Valley	49.00
STERLING VINEYARDS MERLOT '06 / '07 - Napa Valley.....	46.00
FRANCISCAN "OAKVILLE ESTATE" MERLOT '07 / '08 - Napa Valley.....	45.00
TREFETHEN VINEYARDS & WINERY ESTATE MERLOT '07 / '08 - Oak Knoll District of Napa Valley....	74.00

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RED & WHITE WINE

WINE DIRECTOR'S FAVORITE FINDS

JOEL GOTT SAUVIGNON BLANC '10 / '11 - California	35.00
SERESIN SAUVIGNON BLANC '09 / '10 - Marlborough, New Zealand	49.00
BEARBOAT CHARDONNAY '10 / '11 - Russian River Valley	41.00
TERRA D'ORO ZINFANDEL '07 / '08 - Amador County	37.00
NICK GOLDSCHMIDT BOULDER BANK PINOT NOIR '09 / '10 - Marlborough, New Zealand	46.00
SOTER VINEYARDS "NORTH VALLEY" PINOT NOIR '09 / '10 - Willamette Valley, Oregon	75.00
DOÑA PAULA ESTATE MALBEC '09 / '10 - Mendoza, Argentina	35.00
CHATEAU O'BREIN TANNAT '07 / '08 - Virginia	45.00
SALENTEIN RESERVE MALBEC '09 / '10 - Mendoza, Argentina	46.00
FERRARI-CARANO SIENA (RED BLEND) '09 / '10 - Sonoma County	55.00
OBERON CABERNET SAUVIGNON '08 / '09 - Napa Valley	45.00
BENZIGER FAMILY WINERY SYRAH '06 / '07 - North Coast	37.00
NORTH STAR MERLOT '07 / '08 - Columbia Valley, Washington	69.00
BROWN ESTATE ZINFANDEL '09 / '10 - Napa Valley	76.00
CHÂTEAU DE PEZ (BORDEAUX) '06 / '07 - Saint-Estèphe, France	88.00

RED WINE

SPLENDIDLY BLENDED "REDS"

MENAGE A TROIS "RED" BY FOLIE A DEUX WINERY '09 / '10 - California	36.00
COLBY RED (RED BLEND) '09 / '10 - California	31.00
ST. FRANCIS SONOMA RED SPLASH (MERLOT, CABERNET BLEND) '07 / '08 - Sonoma County	35.00
ESTANCIA RESERVE MERITAGE '07 / '08 - Paso Robles	63.00
HESS COLLECTION MOUNT VEEDER 19 BLOCK CUVÉE '07 / '08 - Mount Veeder, Napa Valley	68.00
MAGNIFICAT BY FRANCISCAN "OAKVILLE ESTATE" '06 / '07 - Napa Valley	87.00
CLOS DU BOIS MARLSTONE '05 / '06 - Alexander Valley	100.00

LIFE IS A "CABERNET"

WILDFIRE CABERNET SAUVIGNON '08 / '09 - Central Coast	28.00
STERLING "VINTNER'S COLLECTION" CABERNET SAUVIGNON '09 / '10 - Central Coast	42.00
ESTANCIA CABERNET SAUVIGNON '09 / '10 - Paso Robles	42.00
RAYMOND SOMMELIER SELECTION CABERNET SAUVIGNON '08 / '09 - Napa, Sonoma & Lake Counties	47.00
B.V. NAPA SERIES CABERNET SAUVIGNON '08 / '09 - Napa Valley	49.00
CHATEAU STE. MICHELLE "INDIAN WELLS" CABERNET SAUVIGNON '09 / '10 - Columbia Valley, Washington	41.00
LOUIS M. MARTINI CABERNET SAUVIGNON '09 / '10 - Sonoma County	41.00
FERRARI-CARANO CABERNET SAUVIGNON '08 / '09 - Alexander Valley	54.00
BERINGER "KNIGHTS VALLEY" CABERNET SAUVIGNON '08 / '09 - Knights Valley	53.00
MOUNT VEEDER WINERY CABERNET SAUVIGNON '08 / '09 - Napa Valley	77.00
SIMI "LANDSLIDE VINEYARD" CABERNET SAUVIGNON '07 / '08 - Alexander Valley	74.00
WILLIAM HILL BENCH BLEND COLLECTION CABERNET SAUVIGNON '07 / '08 - Napa Valley	72.00

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CELLAR SELECTIONS

CAKEBREAD CELLARS CHARDONNAY '09 / '10 - Napa Valley	81.00
ETUDE PINOT NOIR '08 / '09 - Carneros	85.00
WILLIAMS SELYEM PINOT NOIR '09 / '10 - Russian River Valley	175.00
STAG'S LEAP WINE CELLARS "ARTEMIS" CABERNET SAUVIGNON '07 / '08 - Napa Valley	92.00
CUVAISON CABERNET SAUVIGNON '07 / '08 - Napa Valley, Mount Veeder	77.00
JORDAN CABERNET SAUVIGNON '07 / '08 - Alexander Valley	99.00
ZD CABERNET SAUVIGNON '08 / '09 - Napa Valley	105.00
CHIMNEY ROCK CABERNET SAUVIGNON '07 / '08 - Stags Leap District, Napa Valley	131.00
CAKEBREAD CELLARS CABERNET SAUVIGNON '07 / '08 - Napa Valley	144.00
ETUDE CABERNET SAUVIGNON '07 / '08 - Napa Valley	153.00
ROBERT MONDAVI RESERVE CABERNET SAUVIGNON '07 / '08 - Napa Valley	220.00
SILVER OAK CABERNET SAUVIGNON '06 / '07 - Alexander Valley	130.00
CAYMUS CABERNET SAUVIGNON '09 / '10 - Napa Valley	125.00
BERINGER PRIVATE RESERVE CABERNET SAUVIGNON '07 / '08 - Napa Valley	183.00
MOUNT VEEDER RESERVE (BORDEAUX BLEND) '04 / '05 - Napa Valley	135.00
FRANCISCAN STYLUS CABERNET SAUVIGNON '05 / '06 - Napa Valley	185.00
OPUS ONE '07 / '08 - Napa Valley	300.00
BENZIGER FAMILY WINERY "TRIBUTE" '05 / '06 - Sonoma Mountain Estate	160.00
JEMROSE "GLORIA'S GEM" PROPRIETARY BLEND '07 / '08 - Bennett Valley	120.00

HALF BOTTLES

SANTA MARGHERITA PINOT GRIGIO '09 / '10 - Alto Adige, Italy	27.00
KIM CRAWFORD SAUVIGNON BLANC '08 / '09 - Marlborough, New Zealand	23.00
CLOS DU BOIS CHARDONNAY '09 / '10 - North Coast	18.00
PIPER-HEIDSIECK BRUT - A Reims, France	44.00
CAKEBREAD CELLARS CHARDONNAY '09 / '10 - Napa Valley	41.00
LA CREMA PINOT NOIR '09 / '10 - Sonoma Coast	30.00
WILD HORSE PINOT NOIR '08 / '09 - Central Coast	24.00
RUTHERFORD HILL MERLOT '06 / '07 - Napa Valley	29.00
FROG'S LEAP ZINFANDEL '09 / '10 - Napa Valley	32.00
B.V. NAPA SERIES CABERNET SAUVIGNON '05 / '06 - Napa Valley	25.00
ESTANCIA RESERVE MERITAGE '06 / '07 - Paso Robles	32.00
MOUNT VEEDER WINERY CABERNET SAUVIGNON '07 / '08 - Napa Valley	39.00
MAGNIFICAT BY FRANCISCAN "OAKVILLE ESTATE" '07 / '08 - Napa Valley	44.00
CHIMNEY ROCK CABERNET SAUVIGNON '08 / '09 - Stag's Leap District, Napa Valley	66.00

Vintages are subject to change.

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