

# FUSION

## Wine Selection

### Whites

<b>1: Chardonnay, Centelleo – Spain</b>	<b>12.95</b>
<b>2: Colombard/Reisling/Sauvignon – Australia</b>	<b>13.95</b>
<b>3: Chenin Blanc, McGregor – South Africa</b>	<b>14.95</b>
<b>4: Pinot Grigio, Bella Modella – Italy</b>	<b>15.95</b>
<b>5: Sauvignon Blanc, Nostros – Chile</b>	<b>16.50</b>
<b>6: Vinho Verde – Portugal</b>	<b>17.95</b>
<b>7: Kerner Kabinett(medium) – Germany</b>	<b>17.95</b>
<b>8: Reisling – New Zealand</b>	<b>19.95</b>
<b>9: Semillon/Sauvignon – Australia</b>	<b>21.95</b>
<b>10: Chablis – France</b>	<b>26.95</b>
<b>11: Sancerre Blanc – France</b>	<b>27.95</b>

### Reds

<b>12: Tempranillo, Centelleo – Spain</b>	<b>12.95</b>
<b>13: Shiraz/Cabernet/Merlot – Australia</b>	<b>13.95</b>
<b>14: Pinotage – South Africa</b>	<b>14.95</b>
<b>15: Cabernet Sauvignon – Chile</b>	<b>15.95</b>
<b>16: Zinfandel, Redtree – California</b>	<b>16.95</b>
<b>17: Merlot Gran Reserva – Chile</b>	<b>17.95</b>
<b>18: “Q” Malbec – Argentina</b>	<b>18.95</b>
<b>19: Rioja, Luis Canas – Spain</b>	<b>21.95</b>
<b>20: Shiraz, Stella Bella – Australia</b>	<b>23.95</b>
<b>21: Chianti Classico Docg – Italy</b>	<b>26.95</b>
<b>22: Chateauneuf Du Pape – France</b>	<b>36.50</b>

### Rose

<b>23: Rosado – Spain</b>	<b>12.95</b>
<b>24: Pinot Grigio Blush – Italy</b>	<b>15.95</b>
<b>25: Shiraz/Merlot Rose – Australia</b>	<b>17.95</b>

**Dessert Wine**

***26: Cadillac AOC, Chateau Haut Roquefort – France 12.90***

**Sparkling Wine (Also served by glass )**

***27: Pinot Grigio Blush – Italy 18.95***

***28: Prosecco “Passaparola” 19.95***

**Champagne**

***29: Royer Pere Et Fils “Cuvee Reserve” Brut N/V France 36.95***

***30: Bollinger “Special Cuvee” France 50.00***

***31: Pommery, Brut Rose – France 49.95***