



JUNE SPECIALS

(813) 287-DOOR

SPECIAL TEA

1.⁹⁵

POSITIVELY PEACH

A house favorite, like biting into a juicy peach!

APPETIZER

9.⁹⁵

SESAME LIME SHRIMP CEVICHE

Grilled and chilled shrimp tossed with mango, grilled corn, peppers, onions, jalapeno, garlic, cilantro, sesame and fresh lime, served with crispy wontons

SOUP

Vegan

5.²⁵

SOUTHWEST SWEET POTATO

Fresh vegetables, southwest spices, coconut milk, and sweet potatoes, simmered for several hours, then pureed and finished with fresh grilled corn, topped with tortilla crisps

SALAD

Gluten Free, Vegetarian

5.⁵⁰ | 9.⁹⁵

FARMERS

Baby greens, sauteed green beans, crispy potatoes, local tomatoes, red onion, montrachet goat cheese, toasted almonds, housemade dijon vinaigrette

BISTRO

SANDWICH

11.⁹⁵

SHRIMP POBOY

Crispy shrimp, spicy remoulade, lettuce, tomato, red onion and avocado on a house baked roll, served with our housemade potato chips

PIZZA

Option: Gluten Free Crust

10.⁹⁵ | 18.⁹⁵

SAVORY

Prosciutto, roasted mushrooms, caramelized onions, goat cheese, roasted garlic, and our house cheese blend, finished with truffle oil and fresh oregano

PASTA

19.⁹⁵

SPICY LOBSTER RAVIOLI

Lobster tomato cream, crushed red pepper, roasted mushrooms, and spinach, finished with freshly shredded parmesan, fresh basil and fresh lemon

ENTRÉE

Gluten Free

19.⁹⁵

LONNIE'S TUSCAN PORK CHOP

Herb marinated grilled 12oz bone-in pork chop, sundried tomatoes, and roasted mushrooms in a creamy marsala wine reduction, finished with fresh basil, accompanied by sauteed green beans and crispy potatoes

DESSERT

5.⁹⁵

APPLE CRUMBLE PIE

warmed and topped with housemade vanilla whipped cream

*OUR NEW & IMPROVED
MOBILE ORDERING APP
IS STATE-OF-THE-ART.
DOWNLOAD IT TODAY!*

Available on the
App Store

ANDROID APP ON
Google play

*To download, click either of
the buttons above, or go to the
App Store or Google Play
store and type "Doormet"
into the search field.*



dine-in customers

Welcome! Please order and pay at the counter, and we will bring your food out to you. Because preparation times vary, some items might come out faster than others. Our goal is to bring each item out as soon as it's ready. Thank you for dining with us!

appetizers & house specialties

premium wings	<i>please allow 15 minutes for preparation</i>	7. ⁹⁵
----------------------	--	------------------

six of the largest, freshest wings available, hand-breaded to order, tossed in our housemade apricot sriracha wing sauce, served with fresh celery and creamy gorgonzola dressing

rosemary garlic breadsticks and hummus	<i>vegetarian</i>	7. ⁹⁵
---	-------------------	------------------

freshly baked breadsticks, brushed with garlic butter and sprinkled with fresh rosemary and grated parmesan, served with hummus for dipping

truffle mac 'n' cheese	<i>vegetarian</i>	7. ⁹⁵
-------------------------------	-------------------	------------------

12 ounces of rich, creamy heaven, made to order

soup

Made fresh from scratch daily. A seasonal soup option is also available.

roasted tomato bisque	<i>vegetarian</i>	<i>option: gluten free</i>	12oz	5. ²⁵	qt	15. ⁹⁵
------------------------------	-------------------	----------------------------	------	------------------	----	-------------------

slow roasted local tomatoes simmered with garlic, onions and fresh basil, finished with housemade croutons

salads

*All dressings are served on the side, except for the Caprese. **Add a salad builder, and make it a meal!** Sliced **grilled chicken breast**, served chilled, \$2.95, sliced **grilled shrimp**, served chilled, \$3.95, **crispy chicken**, \$3.95, **grilled salmon** or **grilled skirt steak**, \$8.95*

caesar	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	half	5. ²⁵	full	8. ⁹⁵
---------------	-------------------	------------------------------------	------	------------------	------	------------------

freshly chopped romaine, red onion, housemade croutons, freshly shredded parmesan, creamy caesar dressing

caprese (<i>cap • ray • say</i>)	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half	5. ⁵⁰	full	9. ⁹⁵
---	--------------------------------	----------------------	------	------------------	------	------------------

baby arugula, local tomatoes, fresh mozzarella, avocado, red onion, candied walnuts, gorgonzola, extra virgin olive oil, balsamic reduction

classic	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half	5. ⁵⁰	full	9. ⁹⁵
----------------	--------------------------------	----------------------	------	------------------	------	------------------

mixed baby greens, seasonal apple, local strawberries, grapes, candied walnuts, gorgonzola, balsamic vinaigrette

cobb	<i>gluten free</i>	<i>options: vegetarian, vegan</i>	half	5. ²⁵	full	8. ⁹⁵
-------------	--------------------	-----------------------------------	------	------------------	------	------------------

freshly chopped romaine, avocado, local tomatoes, gorgonzola, premium applewood smoked bacon, dijon vinaigrette

greek	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	half	5. ²⁵	full	8. ⁹⁵
--------------	-------------------	------------------------------------	------	------------------	------	------------------

freshly chopped romaine, local tomatoes, local cucumbers, kalamata olives, red onion, local red peppers, housemade croutons, feta, greek vinaigrette

house	<i>options: gluten free, vegan</i>	half	5. ²⁵	full	8. ⁹⁵
--------------	------------------------------------	------	------------------	------	------------------

freshly chopped romaine, local tomatoes, local cucumbers, local red peppers, red onion, premium applewood smoked bacon, housemade croutons, creamy gorgonzola dressing

spinach	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half	5. ²⁵	full	8. ⁹⁵
----------------	--------------------------------	----------------------	------	------------------	------	------------------

fresh spinach, baby arugula, seasonal apple, golden raisins, montrachet goat cheese, toasted almonds, dijon vinaigrette

deli sandwiches

Served on your choice of a freshly baked focaccia roll or multigrain bread with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2.

bavarian	half	5. ²⁵	full	8. ⁹⁵
-----------------	------	------------------	------	------------------

all natural roast beef, premium applewood smoked bacon, lettuce, local

tomatoes, spicy horseradish aioli

blt	half	5. ²⁵	full	8. ⁹⁵
------------	------	------------------	------	------------------

premium applewood smoked bacon, montrachet goat cheese, lettuce, local

tomatoes, local orange blossom honey

cali	half	5. ²⁵	full	8. ⁹⁵
-------------	------	------------------	------	------------------

roast turkey, premium applewood smoked bacon, lettuce, tomatoes, avocado, honey dijon

rustico	half	5. ²⁵	full	8. ⁹⁵
----------------	------	------------------	------	------------------

sliced grilled chicken breast, prosciutto, local tomatoes, fresh mozzarella,

fresh pesto, balsamic

soho	half	5. ²⁵	full	8. ⁹⁵
-------------	------	------------------	------	------------------

roast turkey, lettuce, local tomatoes, housemade onion jam, herb aioli

veggie	<i>vegetarian</i>	half	5. ²⁵	full	8. ⁹⁵
---------------	-------------------	------	------------------	------	------------------

roasted mushrooms, local red peppers, local tomatoes, fresh mozzarella, fresh

pesto, balsamic

bistro sandwiches

Served with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2. All burgers are grilled to a temperature of medium well only. We regret that we cannot accommodate requests for other temperatures.

backyard burger	10. ⁹⁵
------------------------	-------------------

all-natural Niman Ranch certified angus beef, thick-cut applewood smoked bacon, monterey jack, ketchup, lettuce, local tomato, red onion, challah bun

doormét burger	11. ⁹⁵
-----------------------	-------------------

all-natural Niman Ranch certified angus beef, housemade onion jam, gorgonzola, thick-cut applewood smoked bacon, provolone, lettuce, local tomato, red onion, challah bun

grilled chicken club	10. ⁹⁵
-----------------------------	-------------------

grilled chicken breast, thick-cut applewood smoked bacon, monterey jack, honey dijon, lettuce, local tomato, red onion, challah bun

grilled salmon sandwich	12. ⁹⁵
--------------------------------	-------------------

cajun spices, horseradish aioli, lettuce, tomato, red onion, challah bun

meatball parm	9. ⁹⁵
----------------------	------------------

housemade meatballs, marinara, provolone, freshly shredded parmesan, freshly baked focaccia roll

kids menu

kids chicken tenders	<i>antibiotic free</i>	7. ⁹⁵
-----------------------------	------------------------	------------------

with choice of housemade sauces: honey chipotle bbq or honey mustard

kids grilled cheese	<i>served with our housemade chips</i>	5. ⁹⁵
----------------------------	--	------------------

kids linguine	<i>in butter sauce or red sauce</i>	4. ⁹⁵
----------------------	-------------------------------------	------------------

kids mac 'n' cheese	<i>same as adult size, without truffle oil</i>	6. ⁹⁵
----------------------------	--	------------------

kids spaghetti & meatballs	6. ⁹⁵
---------------------------------------	------------------

hand tossed pizzas

*Enjoy any of our pizzas on a 10" **gluten free** crust. (add \$3) Substitute **vegan cheese** on any of our pizzas. (add \$2)*

athens	<i>vegetarian</i>	<i>option: gluten free</i>	10"	10. ⁹⁵	16"	18. ⁹⁵
---------------	-------------------	----------------------------	-----	-------------------	-----	-------------------

pesto, house cheese blend, spinach, tomatoes, roasted peppers, feta, oregano

bbq	<i>option: gluten free</i>	10"	10. ⁹⁵	16"	18. ⁹⁵
------------	----------------------------	-----	-------------------	-----	-------------------

housemade bbq sauce, house cheese blend, chicken, bacon, roasted peppers

brooklyn	<i>option: gluten free</i>	10"	10. ⁹⁵	16"	19. ⁹⁵
-----------------	----------------------------	-----	-------------------	-----	-------------------

housemade marinara, house cheese blend, pepperoni, grilled italian sausage, applewood smoked bacon, roasted mushrooms, fresh oregano

cheese	<i>vegetarian</i>	<i>option: gluten free</i>	10"	8. ⁹⁵	16"	14. ⁹⁵
---------------	-------------------	----------------------------	-----	------------------	-----	-------------------

housemade marinara, house cheese blend

fumoso	<i>option: gluten free</i>	10"	10. ⁹⁵	16"	18. ⁹⁵
---------------	----------------------------	-----	-------------------	-----	-------------------

house cheese blend, caramelized onions, roasted mushrooms, premium applewood smoked bacon, gorgonzola, fresh oregano

quattro	<i>vegetarian</i>	<i>option: gluten free</i>	10"	10. ⁹⁵	16"	18. ⁹⁵
----------------	-------------------	----------------------------	-----	-------------------	-----	-------------------

mozzarella, freshly shredded parmesan, montrachet goat cheese, gorgonzola, fresh spinach, local tomatoes, fresh pesto, balsamic

salsiccia (<i>sol • see • cha</i>)	<i>option: gluten free</i>	10"	10. ⁹⁵	16"	18. ⁹⁵
---	----------------------------	-----	-------------------	-----	-------------------

housemade marinara, house cheese blend, grilled italian sausage, roasted red peppers, caramelized onions, fresh oregano

spartan	<i>option: gluten free</i>	10"	10. ⁹⁵	16"	19. ⁹⁵
----------------	----------------------------	-----	-------------------	-----	-------------------

fresh pesto, house cheese blend, shrimp, spinach, tomatoes, feta, oregano

fitness bowls

*Available with your choice of the following: **grilled bbq chicken**, **sesame citrus glazed grilled salmon**, or **roasted tomato chimichurri grilled skirt steak***

brown rice bowl	<i>with grilled chicken</i>	14. ⁹⁵	<i>with grilled salmon</i>	16. ⁹⁵	<i>with grilled steak</i>	16. ⁹⁵
------------------------	------------------------------------	-------------------	-----------------------------------	-------------------	----------------------------------	-------------------

sauteed onions, garlic, peppers, brown rice and black beans, finished with fresh mango pico and fresh lemon

quinoa & kale bowl	<i>with grilled chicken</i>	15. ⁹⁵	<i>with grilled salmon</i>	17. ⁹⁵	<i>with grilled steak</i>	17. ⁹⁵
-------------------------------	------------------------------------	-------------------	-----------------------------------	-------------------	----------------------------------	-------------------

sauteed red quinoa, kale, roasted tomatoes, mushrooms, zucchini and fresh herbs, finished with fresh mango pico and fresh lemon

pastas

marsala	<i>option: vegetarian</i>	14. ⁹⁵
----------------	---------------------------	-------------------

rigatoni, garlic, chicken, caramelized onions, spinach, parmesan, roasted mushroom marsala sauce

scampi	<i>options: vegetarian, vegan</i>	15. ⁹⁵
---------------	-----------------------------------	-------------------

linguine, garlic, shrimp, tomatoes, parmesan, lemon, classic scampi sauce

spaghetti & meatballs	<i>options: vegetarian, vegan</i>	14. ⁹⁵
----------------------------------	-----------------------------------	-------------------

linguine, housemade meatballs, parmesan, basil, zesty marinara sauce

toscano	<i>option: vegetarian</i>	14. ⁹⁵
----------------	---------------------------	-------------------

rigatoni, garlic, grilled italian sausage, grilled chicken, roasted mushrooms, fresh spinach, freshly shredded parmesan, spicy tomato cream sauce

italian chicken classics

francesca	<i>gluten free</i>	15. ⁹⁵
grilled rosemary chicken medallions topped with a roasted mushroom marsala sauce, sauteed with crispy potatoes and green beans		
giacomo (<i>jah • ko • mo</i>)	<i>gluten free</i>	15. ⁹⁵
grilled rosemary chicken medallions, sundried tomatoes, spanish capers and roasted mushrooms sauteed in a lemon shallot butter sauce with crispy potatoes and green beans, finished with fresh basil, montrachet goat cheese, and fresh lemon		

parmesan		15. ⁹⁵
hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, housemade marinara sauce, served over linguine		

piccata		15. ⁹⁵
hand-breaded all natural chicken medallions, spanish capers, freshly shredded parmesan, fresh lemon, fresh basil, lemon shallot butter sauce, served over linguine		

saltimbocca		15. ⁹⁵
hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, roasted mushroom marsala sauce, served over linguine		

sides

fresh fruit	side 3. ⁹⁵	quart 12. ⁹⁵
fuji apples, local strawberries and red grapes, cut fresh to order		
housemade potato chips	side 2. ⁰⁰	box 6. ⁹⁵
orzo pasta salad	side 3. ⁹⁵	quart 12. ⁹⁵
local red peppers, red onion, garlic, roasted local corn, golden raisins, toasted almonds, fresh herbs, extra virgin olive oil, balsamic		

desserts

cookies <i>baked fresh daily</i>	per 1. ⁰⁰	dozen 10. ⁹⁵
chocolate chip, oatmeal raisin, peanut butter or white chocolate macadamia nut		

fountain drinks & other beverages

Fountain drinks are not available for delivery.

fountain drink		1. ⁹⁵
freshly brewed iced tea <i>sweet or unsweet</i>		1. ⁹⁵
freshly squeezed lemonade		2. ⁵⁰

bottled beverages

coke, diet coke, sprite	20oz 2. ⁵⁰	2 Liter 5. ⁵⁰
saratoga bottled water <i>still or sparkling</i>		12oz 2. ⁵⁰

coffee & espresso

black coffee or espresso shot		2. ⁰⁰
iced latte		2. ⁹⁵

catering menu & family-size items

starters & hors d'oeuvres

breadsticks & hummus	half platter (15) (<i>feeds 5-8</i>) 22. ⁹⁵	full platter (30) (<i>feeds 10-15</i>) 44. ⁹⁵
chicken tenders	half pan (25) (<i>feeds 4-5</i>) 34. ⁹⁵	full pan (50) (<i>feeds 8-10</i>) 59. ⁹⁵
meatballs in marinara	half pan (50) (<i>feeds 5-8</i>) 49. ⁹⁵	full pan (100) (<i>feeds 10-16</i>) 99. ⁹⁵
premium wings	half pan (25) (<i>feeds 4-5</i>) 34. ⁹⁵	full pan (50) (<i>feeds 8-10</i>) 59. ⁹⁵

soups, salads & sandwiches

large container of soup		32oz (<i>feeds 3-4</i>) 15. ⁹⁵
salad bowl	half bowl (<i>feeds 3-5</i>) 26. ⁹⁵	full bowl (<i>feeds 6-10</i>) 49. ⁹⁵
sandwich platter	half platter (<i>feeds 3-5</i>) 26. ⁹⁵	full platter (<i>feeds 6-10</i>) 49. ⁹⁵
half platter: up to 3 different types of deli sandwiches, cut into quarters		
full platter: up to 3 different types of deli sandwiches (2 of each type), cut into quarters		

main courses

hand tossed pizzas	16" pizza (<i>feeds 3-4</i>)	<i>See separate pizza section</i>
grilled chicken & rice	half pan (<i>feeds 5-8</i>) 54. ⁹⁵	full pan (<i>feeds 10-16</i>) 99. ⁹⁵
grilled salmon & rice	half pan (<i>feeds 5-8</i>) 59. ⁹⁵	full pan (<i>feeds 10-16</i>) 119. ⁹⁵
grilled steak & rice	half pan (<i>feeds 5-8</i>) 59. ⁹⁵	full pan (<i>feeds 10-16</i>) 119. ⁹⁵
grilled chicken, quinoa & kale	half pan (<i>feeds 5-8</i>) 59. ⁹⁵	full pan (<i>feeds 10-16</i>) 109. ⁹⁵
grilled salmon, quinoa & kale	half pan (<i>feeds 5-8</i>) 64. ⁹⁵	full pan (<i>feeds 10-16</i>) 129. ⁹⁵
grilled steak, quinoa & kale	half pan (<i>feeds 5-8</i>) 64. ⁹⁵	full pan (<i>feeds 10-16</i>) 129. ⁹⁵
italian chicken classics	half pan (<i>feeds 5-8</i>) 54. ⁹⁵	full pan (<i>feeds 10-16</i>) 99. ⁹⁵

half pan: 10 4oz cutlets, served over linguine | full pan: 20 4oz cutlets, served over linguine

pasta pan	half pan (<i>feeds 5-8</i>) 54. ⁹⁵	full pan (<i>feeds 10-16</i>) 99. ⁹⁵
------------------	---	---

sides

crispy potatoes	half pan (<i>feeds 8-10</i>) 24. ⁹⁵	full pan (<i>feeds 16-20</i>) 39. ⁹⁵
fresh fruit salad	half bowl (<i>feeds 8-10</i>) 34. ⁹⁵	full bowl (<i>feeds 16-20</i>) 54. ⁹⁵
housemade potato chips	half bowl (<i>feeds 4-5</i>) 12. ⁹⁵	full bowl (<i>feeds 8-10</i>) 19. ⁹⁵
orzo pasta salad	half bowl (<i>feeds 8-10</i>) 34. ⁹⁵	full bowl (<i>feeds 16-20</i>) 54. ⁹⁵
sauteed green beans	half pan (<i>feeds 8-10</i>) 29. ⁹⁵	full pan (<i>feeds 16-20</i>) 49. ⁹⁵
truffle mac 'n' cheese	half pan (<i>feeds 8-10</i>) 49. ⁹⁵	full pan (<i>feeds 16-20</i>) 99. ⁹⁵

desserts

cookie box <i>dozen assorted</i>		10. ⁹⁵
whole pie		36. ⁹⁵

beverages

coke, diet coke, sprite		2 Liter 5. ⁵⁰
gallon of freshly brewed iced tea <i>sweet, unsweet or special (add \$3)</i>		9. ⁹⁵
gallon of freshly squeezed lemonade		14. ⁹⁵

miscellaneous

ice <i>10 pound bag</i>		(<i>serves 10-15</i>) 5. ⁰⁰
paper goods <i>cups, plates, napkins and/or utensils, as needed</i>		per person 0. ⁵⁰

gift cards & sending food

There are times in life when we have too much on our plate, to worry about what's going to be on our plate! If a friend or loved one is going through a difficult time, send them the gift of a freshly prepared meal. Call or e-mail and let us know how we can help!



BEST IN THE BIZ
TAMPA BAY BUSINESS JOURNAL

BEST GOURMET PIZZA
TBO.COM | TAMPA TRIBUNE

BEST OF THE BAY
CREATIVE LOAFING

delivery • dine-in • take-out • catering

1155 S Dale Mabry Hwy #12
(813) 287 - DOOR (3667)

info@doormet.com | www.doormet.com

Mon - Sun | 11:00 - 9:00

33602, 33606, 33607, 33609, 33611, 33616, 33629

\$3 Fee, Minimum Order \$15, Recommended Gratuity \$5 (for orders under \$50) or 10%

33603, 33604, 33605, 33610, 33614, 33615, 33619, 33634

\$15 Fee, Minimum Order \$100, Minimum Recommended Gratuity \$15

33508, 33509, 33510, 33511, 33612, 33613, 33617

33618, 33620, 33624, 33625, 33626, 33635, 33637

\$25 Fee, Minimum Order \$100, Minimum Recommended Gratuity \$25

Our minimum recommended gratuity for all orders over \$50 is 10% of the order total

Delivery Fees & Gratuity Policy

The delivery fee is a fixed cost based on the driving distance involved. It covers our costs to provide delivery service, and is not a gratuity for the driver. Our drivers rely on tips, so a gratuity for the driver is greatly appreciated. For customers that do not add a gratuity, or add a gratuity that is deemed to be egregious relative to the order total, we reserve the right to take action on behalf of our drivers, such as refusing to accept future orders, or requiring that a gratuity be added at the time any future orders are placed. In short, please take care of our drivers. All we ask is that they receive fair and reasonable consideration for the service they provide. Thank you!

If Planning To Eat Later...

Per food safety guidelines, customers planning to consume their food later should cool it to a temperature below 40°F within four hours of receiving their order.

Please Make Us Aware Of Any Food Allergies

Our kitchen contains known allergens such as tree nuts, dairy, soy, wheat, shellfish, etc. Please make us aware of any food allergies and we will do our best to accommodate you, however please be advised that we do not warrant and cannot guarantee that any of our menu items will be completely allergen-free when served.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

About Our Gluten Free Options

Our gluten free options are not intended for customers with Celiac's disease, those that are allergic to gluten or have a gluten intolerance. Rather, our gluten free options are intended for customers that are making a dietary choice to limit the amount of gluten they consume.

Because some of the ingredients we use in our kitchen contain gluten, please be aware that our gluten free items may contain traces of gluten.



BEERS	2.95 per 12.95 six pack (mix and match)	Description	Type	Brewed In
Barley Mow "Americana" Golden Ale		<i>crisp golden ale, pairs great with food</i>	American-Style Blonde Ale	Largo, Florida
Boulevard Kolsch		<i>refreshing, easy drinking Kolsch</i>	American Kölsch	Kansas City, Missouri
Due South "Citrafied" Pale Ale		<i>crisp pale ale with moderate bitterness</i>	American Pale Ale	Boynton Beach, Florida
Founders "Centennial" IPA		<i>selected as a benchmark IPA for beer judging</i>	American-Style India Pale Ale	Grand Rapids, Michigan
Green Bench "Postcard" Pils		<i>refreshing, easy drinking pilsner</i>	Czech-Style Pilsner	St. Petersburg, Florida
Lion Stout		<i>our dark beer option</i>	Stout	Sri Lanka
Stella Artois		<i>crisp, classic lager</i>	Pale Lager	Belgium

WHITE WINES	19.95 per 49.95 three pack white sampler (choose three different white wines)	Varietal(s)	Provenance	Vintage
Davis Bynum Sauvignon Blanc Jane's Vineyard "Virginia's Block"		Sauvignon Blanc	Russian River Valley, California, USA	2014
<i>"Opens with tropical notes of citrus, pineapple and pear, and finishes with a lovely lemongrass character. A rich and complex Sauvignon Blanc, with the wonderful tropical fruit character and vibrant acidity that Virginia's Block is known for."</i>				
Domaine Paul Blanck Gewurztraminer		Gewurztraminer	France	2015
<i>"Gentle notes of Damask rose and honeysuckle shimmer teasingly above a balanced, off-dry palate that features orange peel, juicy yellow peach and nectarine. A charming, nicely balanced Gewurztraminer."</i>				
Frédéric Magnien Bourgogne Blanc		Chardonnay	France	2013
<i>"Pure and fresh, with rich citrus flavors. Grapes from Morey-Saint-Denis and Santenay make for an interesting lesson in terroir, and provide a snapshot of the beauty and complexity that the Chardonnay grape can give. Enticing and refreshing."</i>				
Hay Shed Hill Chardonnay		Chardonnay	Australia	2012
<i>"The nose exhibits aromas of fresh cut pear and honeydew melon, with some zesty citrus notes. The palate is fresh and lively, with clean, crisp acidity and vibrant, fruity flavors. The palate has very good extension, and ends clean and bright."</i>				
Laurent Cognard Montagny 1er Cru "les Bassets"		Chardonnay	France	2013
<i>"Deliciously tight and linear, very precise and intense, with fine flesh and midpalate punch. The flagship wine of the estate, it has an extraordinary degree of purity and racy fruit, leading to a soft, fruity finish. A rare offering and an amazing value!"</i>				
Presqu'île Chardonnay Santa Maria Valley		Chardonnay	Santa Maria Valley, California, USA	2013
<i>"Aromas of peach, pear, lychee, wet stone and a hint of fresh-baked brioche. Bright flavors of peach, pear, pineapple, granny smith apple, and minerality, with a hint of salinity. The lengthy finish lingers delightfully on the palate."</i>				
Vicolo Pinot Grigio		Pinot Grigio	Italy	2016
<i>"Intense citrus and apple on the nose. Dry and fruity with crisp acidity on the palate. A prototypical, fruit-driven Pinot Grigio that fans of the varietal are sure to love!"</i>				



WE DELIVER Beer & Wine

RED WINES	24.95 per 59.95 three pack mixed sampler (choose three different red or white wines)	Varietal(s)	Provenance	Vintage
Domaine Pierre Gelin Fixin		Pinot Noir	France	2013
<i>"A beautifully fresh nose features earthy aromas of various red and dark berries plus a hint of herbal tea. There is good detail to the supple flavors, which are blessed with a lovely sense of energy and a hint of minerality on the dusty finale."</i>				
Finca Sandoval Signo Bobal		Bobal	Spain	2010
<i>"This big, expressive, exuberant, fruit-driven wine offers up copious amounts of black cherry and black currant intertwined with hints of floral and forest floor notes. Ripe, rich and full-bodied, this delicious Bobal is a seriously beautiful wine."</i>				
Hahn Pinot Noir		Pinot Noir	Monterey County, California, USA	2015
<i>"Charming bouquet of cherry, blackberry, blueberry and violets, with delicious flavors of dark berry fruits and spice on the palate. A beautiful wine with supple tannins, a soft mouthfeel and a clean, balanced finish."</i>				
Isabel Mondavi Estate Pinot Noir		Pinot Noir	Carneros, California, USA	2012
<i>"Great pride is taken in the elegant, refreshing character of this Pinot Noir from Napa's famed Carneros district. Fresh violet, cherry and raspberry aromas set the stage for a juicy, food-friendly, vivacious Pinot Noir of uncommon finesse and charm."</i>				
Mas Jullien Terrasses du Larzac "Les derniers états d'âme"		Carignan, Mourvèdre, Syrah, Grenache	France	2008
<i>"Scents of grapefruit rind and iris provide an exotic accent to the luscious impression of ripe, dark berries. With ultra-fine tannins and an exhilarating sense of lift, this is a fine example of a perfectly aged wine. Truly a wine for connoisseurs."</i>				
Morgan Syrah "G17" Santa Lucia Highlands		Syrah, Grenache, Tempranillo	Santa Lucia Highlands, California, USA	2014
<i>"Wild cherry, sandalwood, truffles and mushroom aromas jump out of the glass. Shows very good energy and focus in the mouth, offering blackberry, olive, bramble and earth flavors, with a subtle touch of black pepper."</i>				

