

BACKSTAGE TASTING ROOM

FRIENDS * WINE * FOOD

Enjoy our wines in a 3 pour flight, by the glass or share a bottle with your friends!

WHITE WINES

2oz. Taste/ 6 oz. Glass/ Bottle

Pinot Grigio, Napa Valley, Backstage 2021	\$5	/	\$14	/	\$39
<i>1,000 ft elevation w/steep well-drained soil, melon aromas, smooth, fruity, crisp & refreshing finish</i>					
Sauvignon Blanc, Napa Valley “Spotlight Vineyard” MV 2020	\$5	/	\$14	/	\$40
<i>Small California Vineyard, hints of melon and fruity aromas, crisp and refreshing</i>					
Sauvignon Blanc, French Chenin de Chavignol, “Attitude 2020	\$5	/	\$15	/	\$45
<i>Small vineyards in Loire, France. aromas of grapefruit & fresh cut grass. Great with oysters</i>					
Chardonnay, Monterey County “Tecolote Vineyard” MV 2020	\$5	/	\$15	/	\$38
<i>100% malolactic fermentation, 3 months in oak barrels, 8 months in Stainless Steel</i>					
Chardonnay, Russian River “Slippery Slope Vineyard” 2021	\$6	/	\$17	/	\$56
<i>Aged 12 months in French oak barrels, Buttery and Oaky – Russian River chardonnay.</i>					
Chardonnay, Mendocino County “Duxinaro” 2019	\$5	/	\$15	/	\$38
<i>Family owned vineyard in the hills of Mendocino County, lightly oaked with buttery aromas</i>					
Pouilly Fuisse, French Chardonnay “Louis Latour” 2019	\$6	/	\$18	/	\$60
<i>Small Vineyards in Maconnais, Southern Burgundy White Fruits, zesty, crisp and citrus aromas</i>					
Chablis, French Chardonnay “Simonnet-Febvre” 2019	\$5	/	\$18	/	\$60
<i>Small vineyards in Chablis Northern Burgandy, Crisp with green apple flavors and salinity.</i>					

ROSÉ WINES

2oz. Taste/ 6 oz. Glass/ Bottle

Rosé, California “Willow Vineyard”, MV 2020	\$5	/	\$15	/	\$40
<i>A dry Rosé made from Pinot Noir and Zinfandel grapes, crisp and delicious</i>					
Rosé, Napa “Spotlight Vineyard”, Backstage 2021	\$5	/	\$15	/	\$40
<i>A dry Rosé, fruit forward berries with a zesty finish, made from Pinot Noir</i>					
Rosé, French Style “Dans Les Sec”, 2021	\$5	/	\$15	/	\$40
<i>A dry Rosé, very light in color, crisp, fresh, French style in fermentation</i>					

RED WINES

2oz. Taste/ 6 oz. Glass/ Bottle

- Merlot, Cuyama Canyon Vineyard Santa Maria, MV 2019.....\$5 / \$15 / \$43**
Aged 12 months in French oak barrels. Aromas berries, tannin, and light red fruit flavors.
- Chianti, Italy “La Maialina” Reserva 2018.....\$5 / \$15 / \$43**
Sangiovese grapes showing light acidity, Mineral flavors
- Tempranillo, Rioja Sprain “Beronia” Reserva 2016.....\$5 / \$15 / \$44**
Tempranilla grape showing bright cherry, strawberry, liquorice & silky tannins.
- Syrah, Napa Valley, “Swing Vinyard”, Backstage 2016.....\$6 / \$16 / \$46**
Syrah Grapes, Full fragrant fruit forward, Intense Ruby Red Color, aged in French Oak Barrels
- Red Wine Blend, Napa Valley “Callback Vineyard” Backstage 2018.....\$6 / \$17 / \$64**
“Bordeaux” blend, Cabernet Sauvignon, Merlot. Aged 24 months in French oak barrels. Full-bodied.
- Red Wine Blend, Napa Valley “Showtime Vineyard” Backstage 2017.....\$6 / \$17 / \$64**
Rutherford Cabernet Sauvignon, Napa Syrah Blend. Aged 12 months in French Oak barrels.
- Zinfandel, Dry Creek “Napa Valley Reserve” Backstage 2019.....\$6 / \$17 / \$62**
Aged 20 months in French oak barrels. Bold zinfandel flavors and earthy aromas, full-bodied Red.
- Pinot Noir, Santa Maria “Live Oak Vineyard” MV 2018.....\$5 / \$15 / \$46**
Cool coastal climates create this delicate fruit. Aged 8 months in French oak barrels.
- Pinot Noir, Russian River Valley “Marquee Vineyard” Backstage 2019.....\$6 / \$17 / \$56**
Small Vineyard, hand harvested. Aged 14 months in French oak barrels. Black cherry notes
- Cabernet Sauvignon, Paso Robles “Ariel Vineyard” Backstage 2018.....\$6 / \$17 / \$52**
Small vineyard, aged for 18 months in American Oak Barrels, Full-bodied with hints of fruit
- Cabernet Sauvignon, Napa Valley “Backstage Vineyard” Backstage 2013..\$7 / \$19 / \$88**
Oakville’s finest grapes. This small, 5 acre vineyard is hand-farmed and produces very intense, well-balanced fruit.
- Cabernet Sauvignon, Napa Valley “Backstage Vineyard” Backstage 2015..\$7 / \$19 / \$100**
This small vineyard is hand-farmed and produces very intense, well-balanced fruit. 36 months in French oak barrels. Bright and luscious.
- Cabernet Sauvignon, Napa Valley “Encore Vineyard” Backstage 2015.....\$7 / \$20 / \$135**
Aged for 36 months in French oak barrels. Incredible wine from this 1 acre vineyard In Rutherford, Napa. Savory notes of currants.
- Cabernet Sauvignon, NV “Green Room Vineyard” Backstage 2015.....\$7 / \$22 / \$150**
After aging 36 months in French oak barrels, this wine is from our 1 acre vineyard in Howell Mountain

LARGE FORMAT WINES (MAGNUMS)

- 2012 Cabernet Sauvignon, Napa Valley “Backstage Vineyard” 1.5L Magnum \$200**
95 Pts. Library Selection. Oakville’s finest grapes. Very intense, well-balanced fruit, perfectly aged. Very Limited!
- 2013 Cabernet Sauvignon, Napa Valley “Backstage Vineyard” 1.5L Magnum \$160**
Oakville’s finest grapes in a larger format. Very well-balanced fruit, perfectly aged. Very Limited!

SPARKLING WINE, BEER, AND OTHER ITEMS

187ml bottle (1.5 glasses)

Cava Rosé – Segura Viudas (Spain)	\$14	(187ml)
Prosecco - Zardetto Brut (Italy)	\$15	
(187ml)		
French Sparkling Brut Blanc – Francois Montand (France)	\$17	
(187ml)		
French Sparkling Brut Rosé – Francois Montand (France)	\$17	
(187ml)		
Champagne – Laurent Perrier (France)	\$21	
(187ml)		
Brut Champagne- Carnard-Duchene (France) HALF BOTTLE	\$38	
(375ml)		

BEER AND OTHER ITEMS (Subject to Change):

BEER:

\$8

Lagunitas IPA
Trumer Pils
Sierra Nevada
Heineken
Clausthaler German (non-alcoholic)

Sparkling Water: (Perrier/San Pellegrino)	500ml	\$4
Spindrift Sparkling Water - Assorted Flavors		\$4

Want 25% off? Join the:

BACKSTAGE WINE CLUB

Take advantage of our Club Offerings

- Exclusive Wine Club Parties and Private Events
- Free Glass of your choice upon Wine Pick-up
- 25% off all Wines by the Bottle
- 25% off on all Food Items
- Large Selection of Wines

BACKSTAGE BITES

SMALL PLATES

Mixed Nuts	\$9.95
Almonds, Cashews, Pistachios, Peanuts & Brazil Nuts GF, DF	
Marinated Olives	\$10.95
Blend of three different pitted olives with tasty spices GF, DF	
Guacamole & Chips	\$13.95
Fresh avocado and tasty spices, corn tortilla chips GF, DF	
Artichoke Dip	\$14.95
Artichokes w/ a creamy mix of cheeses & herbs served with Rustic Bakery Crackers	
Chicken Mini Crispy Tacos	\$18.95
Six mini Blue Corn crispy tacos with slow roasted Chicken, tangy slaw, and Chipotle Crema GF	
Cauliflower Mini Crispy Tacos	\$16.95
Six mini Blue Corn crispy tacos with GF	
Artichoke Dip	\$14.95
Artichokes w/ a creamy mix of cheeses & herbs served with Rustic Bakery Crackers	
Sliders - Carnitas	\$17.95
Three Roasted Pork Sliders Nestled with Apple Vinegar Coleslaw and Pepper Jack Cheese on a Hawaiian Roll	

SALADS

Balsamic Roasted Beet Salad	\$15.95
Organic roasted beets, Chevre Goat Cheese, Marcona Almond, Arugula & Balsamic Glaze GF	
Burrata	\$18.95
Italian cheese drizzled with Basil oil, served with Seasonal Fruits/ or Vegetables, Arugula Salad and Assorted Crackers	
Add Prosciutto	

ARTISAN FLATBREADS

Tomato Pesto Flatbread	Half/Full
Basil Pesto sauce, fresh Mozzarella & Cherry tomatoes	\$15.95/ \$24.95
Prosciutto, Fig & Arugula Flatbread	\$16.95/ \$25.95
Fig jam, prosciutto fresh mozzarella, arugula & Balsamic Reduction	

MEAT AND CHEESE BOARDS

Veggie Board	\$19.95
Selection of vegetables paired with hummus, olives & nuts, with Pita Chips and Mary's Gourmet crackers (DF, V)	
Cheese Board	\$23.95
Selection of hard and creamy cheeses, nuts and fruit with Rustic Bakery Crackers & Bread	
French Brie, Cambozola, Gouda, Jarlsberg	
Charcuterie and Cheese Board	\$27.95
Selection of meats paired with cheeses, fruit & nuts, with Rustic Bakery Crackers & Bread	
Dry Salami, Prosciutto, Dry Coppa, Tillamook Cheddar, Goat Cheese, Manchego	

Dosa Chips are available as a Gluten Free Substitute for a **\$3.95** add-on

SWEET TREATS

Dessert of the Day – Ask your host about the delicious treat of the day	\$9.95
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