

## Sparkling

Mionetto. Prosecco. Treviso. \$10/\$36

Champagne. Veuve Cliquot. \$72

## Whites

Gewurtztraminer. Valckenberg. Pfalz, 2009. \$9/\$32  
*complex. fruity upfront-finishes drier. exotic*

White Burgundy. St. Veran. Burgundy. 2010. \$12/\$40

Pinot Grigio. Tiefenbrunner. Alto-Adige. 2010. \$11/\$39

Viognier. Stags Leap. Napa. 2010. \$18/\$50  
*dry. elegant. classic*

Chardonnay. Creme de Lys. Monterey. 2010. \$12/\$40  
*buttery. creamy. full bodied*

Assirtiko. Argyros Estate. Santorini. 2009. \$11/\$39  
*dry easy drinking white. a must try.*

Sauvignon Blanc. Villa Maria Private Bin. Marlborough. 2009. \$12/\$39 *WS 92 pts*

Verdicchio. Fontezoppa. Marches. 2010. \$10/\$38  
*clean, crisp white. green apple hints*

Chardonnay. Recanati. Galilee. 2009. \$13/\$44  
*WS 91 pts*

Chenin Blanc. Pascal Janvier Jasnieres. Loire. 2010. \$14/44  
*bright fruit. hint of carmel counterpoint. clean finish. rare*

Dry Riesling. Ravines. North Fork-NY. 2009. \$10/\$38  
*one of New York's highest rated wines*

Txakolina. Ulacia. Getaria (Spain). 2001. \$12/ \$44  
*the perfect aperitif. dry. refreshing. hint of effervescence*

Viognier. Rosenblum. Alameda. 2009. \$17/\$52  
*apricots and peaches gently kissed with vanilla and cinnamon*

Gruner-Veltliner. Groiss. Austria. 2009. \$9/\$32  
*a sommelier favorite. delicate fruit. racy acidity*

Sauvignon Blanc. Kim Crawford. Marlborough. 2010. \$44

Fume Blanc. Grgich Hills. Napa. 2009. \$68  
*the classic*

Conundrum. Caymus. Napa. \$18/\$54  
*the only white wine made by legendary Caymus*

**Corkage Fee: \$20**

## Reds

Pinot Noir. Nobile. Marlborough. 2008. \$12/\$34  
*unbelievable value. rich. mouth filling.*  
*WS 90 pts*

Malbec. Budini. Mendoza. 2009. \$12/\$40  
*jammy. spice. sandalwood. fun and easy.*

Cabernet Sauvignon. Kendall-Jackson Grand Reserve. Sonoma. 2007. \$15/\$58  
*this is a serious cabernet. depth of varietal character.*

Zinfandel. Seghesio. Sonoma. 2010. \$14/\$52  
*wild berry/briar patch. kiss of spiciness. structured. WS 93 pts.*

Alentejo. Ramos Loios. Alentejano. 2009. \$11/\$36  
*fruit forward. off dry. perfect with Kalbi.*

Merlot. Avalon. Napa. 2009. \$10/\$32  
*Sideways got it wrong. this one is amazing. a must try.*

Chianti Riserva. Frescobaldi "Nippozzano". 2007. \$12/\$46  
*Wine Enthusiast - "#1 wine of 2011" WS 94 pts.*

Shiraz-Grenache. Razor's Edge. McLaren Vale. 2008. \$10/\$30  
*blackberry. plum. dry. polished tannins. WS 91pts*

Pinot Noir. Rodney Strong Estate. Russian River. 2009. \$16/\$54  
*supple fruit. medium body. perfectly balanced. drink with salmon or tuna for a complimentary experience*

Shiraz. Hugo. McLaren Vale. 2004. \$12/\$42  
*black fruit. spices. chocolate. smooth*

Haute Medoc. Château Bernadotte. Bordeaux. 2008. \$16/\$58  
*sumptuous nose. roasted nuts. cedar. figs. ...hedonistic.*

Cabernet Sauvignon. Guenoc. Lake County. 2009. \$10/\$36  
*black cherry. herb de province. soft tannins.*

Cotes-du-Rhone. Dionysos. RhoneValley. 2009. \$10/\$38  
*terrific value. supple. classic cotes-du-Rhone.*

Pinot Noir. Alessia. San Mateo. 2006. \$78

Les Terrasses. Alvaro Palacios. Priorat. 2007. \$78  
*carignan. grenache. syrah.*

Patriota. Tikal. Mendoza. 2008. \$56  
*bonarda. malbec.*

Pinot Noir. Ojai. Santa Barbara. 2009. \$72

Cabernet Sauvignon. Stags Leap. Napa. 2007. \$108

## Red Card Reserve List

### Sparkling

Champagne. Perrier Jouet Flower Bottle. \$260

### White

Chardonnay. Stags Leap. Napa. 2009. \$62

Evolution. Sokol Blosser. Oregon. \$48

Chardonnay. Aubert "Ritchie". \$280  
*the most sought after chardonnay in the world-no more to be found*

Vermentino-Grenache. Chateau L'Hospitalet. Languedoc 2008  
\$14/\$45

### Red

Cabernet Sauvignon. Silver Oak. Alexander Valley. 2006. \$146

Cabernet Sauvignon (375ml). Joseph Phelps. Napa. 2006. \$70

Cabernet Sauvignon (375ml). Grgich Hills. Napa. 2006. \$68

Meritage. Dancing Hares. Napa. 2007. \$325

Meritage. Robert Foley "The Griffin". Napa. 2009. \$72

Grenache. God Only Knows. Cayuse. Walla-Walla. 2008. \$1150

Brunello di Montalcino-375 ml. Capanna. Tuscany. 2006. \$88

Bordeaux Superieur. Chateau de Macard. Bordeaux. 2009. \$74

Bordeaux Blend. Hestan-Stephanie. Napa. 2006. \$120

Meritage. Leviathan. Napa. 2008. \$130

Proprietary Red. Opus One. Napa. 2007. \$445

The Creator. K Vintners. Walla-Walla 2009. \$140

Meritage. Dominus-Napanook. Napa 2007. \$120

Cabernet Sauvignon. Burly. Napa. 2007. \$125

Cabernet Sauvignon. CRU. Napa. 2007. \$125

Cabernet Sauvignon. Jordan. Napa. 2007. \$110

Proprietary Red. Saxum-James Berry. 2007. \$398  
*Wine Spectator - Wine of the Year 2010. WS 99 pts*

## Cocktails

Michiko \$12  
*vodka. ginger liqueur. asian pear & lime*

Tequila Mockingbird \$14  
*patron. watermelon. basil. lime. agave. jalapeño*

Marco Polo \$12  
*spiced rum. pomegranate. cinnamon. cardamom*

Daisy Buchanan \$12  
*champagne. elderberry flower liqueur. lemon granita*

Van Gogh's Ear \$14  
*absinthe. yellow chartreuse. apricot*

Anna Karenina \$12  
*vodka. beet. horseradish*

Walden Pond \$14  
*bacon infused bourbon. maple syrup. orange zest. bitters*

Braveheart's Pyre \$16  
*laphroaig scotch. sweet vermouth. bitters. **cherry smoke***

World Cup \$14  
*cachaca. amaro. roasted pineapple. sage. lime*

Ides of March \$12  
*vodka. limoncello. blood orange. lime*

## Beers

Lager. Stella Artois \$7

Lager. Grolsch (15.2 oz) \$12

Belgium White. Blue Moon \$7

Milk Stout. Keegan Ale's Mothers Milk \$7

India Pale Ale. Southhampton IPA \$7

Ale. Peak Nut Brown Ale \$7

Ale. Peak Organic Amber \$7

Amber. Pacifico \$7

Dunkel. St. Paulie Girl Special Dark \$7

Light Pilsner. Amstel Light. \$7

**Corkage Fee: \$20**

**Myong Gourmet** is proud to present our Red Card Reserve List, a collection of fine, rare, and cult wines. This list is constantly evolving to reflect your needs and desires. Buying a Reserve bottle entitles you to Myong's Red Card (one per table please) for daily savings or giveaways.

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