

The Grub Steak Wine List

While assembling our wine list, we have paid particular attention to finding wines that will compliment our food and thus enhance your dining experience. We consciously try not to present you with an overwhelming choice of wines. Rather we are making a continuous effort to present you with a few choice options that will make your wine selection easy and pleasant. Please do not hesitate to ask your server or a manager to assist you with the choice of an appropriate wine for your appetizer, entrée or dessert. For your convenience we have included suggested Menu pairings to each category of the wine list.

We are pleased to serve our Reserve wines in "Spiegelau" Glassware imported from Germany. These wines have been specially selected by the Owner and Managers of the Grub Steak, and are marked with the wine cellar bin number at the end of the listing.

#100

Some of these wines are available in very limited quantities. Some have been carefully cellared by us for the last few years and are being released at the peak of their drinkability. Availability and vintages are subject to change

White Wines

Half Bottles

Listed from Light-bodied, to Heavy-bodied

N.V. Freixenet, Brut, Spain	187ml.	\$7.25	
N.V. Taittinger, Brut, La Francaise, France		\$53.75	#101
N.V. Veuve Clicquot, Yellow Label, Reims, France		\$58.75	#105
'05 Conundrum, Proprietary White Wine, California		\$26.50	
'05 Vincent Girardin, Rully, Burgundy, France		\$29.25	#106
'07 Sonoma-Cutrer, Chardonnay, Russian River Valley, California		\$22.75	
'05 Quady Essensia, Muscat, California		\$30.75	
'04 King Estate, Vin Glacé, Pinot Gris, Oregon		\$37.50	
'98 Chateau Lafaurie-Peyraguey, Sauternes, Bordeaux, France		\$67.50	#102
<i>Robert Parker rating: "92"</i>			

Full Bottles

Champagne/Sparkling Wine

Menu Pairings: King Crab Martini, Shrimp Cocktail, Artichoke Chicken Breast, Chicken Kabob, Calamari, King Crab Legs, Jumbo Prawns, Red Trout, Salmon, Maine Lobster

N.V. Segura Viudas, Brut Reserva, Spain		\$22.75	
N.V. Roederer Estate, Brut, Anderson Valley, California		\$45.75	#302
N.V. Veuve Clicquot, Yellow Label, Reims, France		\$99.75	#301

White Wines

Light bodied, crisp, with little or no oak influence

Menu pairings: Shrimp Cocktail, Artichoke, Chicken Breast, Calamari Chicken Kabob, King Crab Martini, Jumbo Prawns, King Crab Legs,

'05 Pacific Rim, Dry Riesling, USA / Germany		\$26.75	\$7.00
'07 Mad Fish, Chardonnay, Western Australia		\$33.00	\$8.25
'08 Villa Maria, Sauvignon Blanc, Marlborough, Private Bin, New Zealand		\$33.75	\$8.50
'07 Ferrari-Carano, Fumé Blanc, Sonoma County, California		\$36.75	
'07 King Estate, Signature Collection, Pinot Gris, Oregon		\$39.25	\$9.75
'04 La Chablisienne, Chablis Vaillon, France		\$53.75	
'05 Caymus, Mer Soleil, Silver, Unoaked Chardonnay Santa Lucia Highlands, California		\$64.75	#201
<i>Wine Spectator Rating: "92"</i>			

Medium-bodied, some oak influence

Menu Pairings: Shrimp Cocktail, King Crab Martini, Red Trout, Jumbo Prawns, Halibut, King Crab Legs, Lobster, French Onion Soup

'07 Gramona-Gessami, Gramona, Penedes, Spain		\$27.75	\$7.00
<i>(Muscat de Alexandria, Sauvignon Blanc, Muscat de Fontignac)</i>			
'07 Huber Hugo, Gruner Veltliner, Austria		\$28.75	
'04 Willm, Gewurztraminer, Alsace, France		\$30.75	
'07 Columbia Crest, Chardonnay, Grand Estates, Washington		\$32.75	\$8.50
'06 Ceago, Chardonnay, Mendocino, California		\$32.75	
<i>(Made With Organic Grapes)</i>			
'05 Bodegas Pazo Pondal, Albarino, Rias Baixas, Galicia, Spain		\$35.25	

Medium to heavy-bodied with medium to heavy oak influence

Menu Pairings: Salmon, King Crab Legs, Chicken Breast, Halibut, Lobster

'05 Casa Lapostolle, Alexandre Atalayas, Chardonnay Casablanca Valley, Chile		\$44.00	
'05 Landmark, Overlook, Chardonnay, Sonoma-Monterey, California		\$58.25	#203
<i>Robert Parker rating: "90"</i>			

Blush Wines/Rosé

Menu Pairings: Potato Skins, Buffalo Wings, Chicken Kabob, Chicken Breast, Jumbo Prawns, Red Trout, Pork Ribs, Salmon

'06 Fetzer, White Zinfandel, Mendocino, California		\$18.25	\$5.25
'08 Crios de Susana Balbo, Rosé of Malbec, Mendoza, Argentina		\$24.25	\$6.25

Wines with Bin # Served in "Spiegelau" Glassware

Red Wines

Half Bottles

Listed from Light-bodied, to Heavy-bodied

'06 Seghesio Zinfandel, Sonoma, California	\$25.25	
'04 Elderton, Barossa, Shiraz, Australia	\$35.75	#108
'06 Saintsbury, Pinot Noir, Carneros, California	\$38.75	#107
'06 Parallel, Cabernet Sauvignon, Napa Valley, California <i>Philippe Melka "Winemaker of the Year – 2005"</i> <i>Food and Wine Magazine</i>	\$58.75	#104

Full Bottles

Light to Medium-bodied, very little to mild oak influence, medium to strong flavors

Menu Pairings: Dry aged Top Sirloin, Filet, Prime Rib, New York Steak, Salmon, Top Sirloin, Grub Steak Tender Cut, Pork Ribs, Lamb Chops, Beef Kabob, Butch Cassidy Burger, French Onion Soup

'07 Veramonte, Cabernet Sauvignon, Maipo Valley, Chile	\$23.75	\$6.00
'06 Bogle, Petite Sirah, California	\$24.25	\$6.25
'03 Christian Mouiex, Merlot, Bordeaux, France	\$28.75	
'05 Rosemount Estate, Cabernet Sauvignon, Australia	\$29.50	\$7.50
'05 Beringer, Merlot, Founders Estate, California	\$29.75	
'06 Yalumba Bush Vines, Grenache, Barossa Valley, Australia	\$32.75	
'05 E. Guigal, Côtes du Rhône Rouge, Côtes du Rhône, France	\$32.75	
'06 Rancho Zabaco, Zinfandel, Heritage Vines, Sonoma, California	\$33.25	\$8.50
'07 Kings Ridge, Pinot Noir, Oregon	\$34.75	
'06 Columbia Crest, Merlot, Grand Estates, Columbia Valley, Washington	\$33.75	\$8.50
'05 Georges Duboeuf, Carquelin, Moulin A Vent, Beaujolais, France	\$38.25	
'06 Fleur de California, Pinot Noir, California	\$38.25	\$9.50
'06 Francis Coppola, "Claret", Cabernet Sauvignon, California	\$42.00	\$10.50
'01 Chateau La Grave à Pomerol, Pomerol, Bordeaux, France <i>Wine Spectator Rating "90"</i>	\$104.75	#402

Medium to full-bodied,
stronger oak influences, more intense flavors

Menu Pairings: Dry aged Top Sirloin, New York Steak, Baseball Cut, Filet, Hunters Mixed Grill, Beef Kabob, Butch Cassidy Burger, Elk Sirloin, Kansas City Steak, Lamb Chops, Top Sirloin, Grub Steak Tender Cut, Ribeye

'03 Lo Brujo Roble, Garnacha, Calatayud, Aragon, Spain	\$23.75	\$6.00
'07 Alamos, Malbec, Mendoza, Argentina	\$24.50	
'07 Nine Stones, Shiraz Barossa Valley, Australia	\$35.00	\$8.75
'06 Penfolds, Koonunga Hill, Shiraz/Cabernet, South Australia	\$35.75	\$8.75
'07 Doña Paula, Estate, Malbec, Mendoza, Argentina	\$37.75	\$9.25
'03 Querceto, Chianti Classico Riserva, Italy	\$47.75	
'07 A to Z Wineworks, Pinot Noir, Oregon	\$47.75	\$11.75
'06 Ridge, Three Valleys, Zinfandel, Sonoma County, California <i>(80% Zinfandel, 10% Petite Sirah, 5% Carignane, 5% Grenache)</i>	\$56.75	
'06 Road 31, Pinot Noir, Napa Valley, California <i>Only 700 Cases Produced. Very Limited Availability.</i>	\$73.25	#502
'06 Rosenblum, Rockpile, Zinfandel, Sonoma, California <i>Wine Spectator Rating: "91"</i>	\$74.75	#517
'04 Provenance, Rutherford, Cabernet Sauvignon, Napa, California <i>Wine Spectator Rating: "91"</i>	\$84.75	#518
'05 Belle Glos, Las Alturas Vineyard, Pinot Noir, Santa Lucia Highlands, California <i>Robert Parker Rating: "92"</i>	\$93.75	#501
'04 Fisher, Coach Insignia, Cabernet Sauvignon, Napa Valley, California <i>Wine Spectator Rating: "91"</i>	\$118.75	#507
'01 Marquis d'Angerville, Volnay Champans, Burgundy, France <i>Wine Spectator Rating: "93"</i>	\$118.75	#508
'02 Louis Jadot, Nuits-Saint-Georges, Les Boudots, Premier Cru, Burgundy, France <i>Robert Parker Rating: "90"</i>	\$129.75	#512
'97 Beringer, Merlot, Howell Mountain, Napa Valley, California <i>Wine Spectator Rating: "93"</i>	\$135.75	#513
'04 Shafer, Cabernet Sauvignon, 1.5, Stag's Leap District, California, <i>Wine Spectator Rating: "93"</i>	\$149.50	#510
'00 Chateau Haut Batailly, Pauillac, Bordeaux, France <i>Wine Spectator Rating: "92"</i>	\$155.75	#509

**Full-bodied, big oak influence,
intense flavors and textures**

*Menu Pairings: Dry aged Top Sirloin, Kansas City Steak,
Baseball Cut, Lamb Chops, New York Steak, Hunters Mixed Grill,
Ribeye, Top Sirloin, Elk Sirloin*

'05 Castano Hecula, Mourvèdre, Yecla, Spain	\$29.75	\$8.00
'06 Cline, Mourvèdre, Ancient Vines, Contra Costa County, California	\$33.25	
'06 Tablas Creek, Côtes de Tablas, Paso Robles, California <i>(64% Grenache, 16% Syrah, 13% Cunoise, 7% Mourvedre)</i>	\$46.75	
'05 Obsidian Ridge, Cabernet Sauvignon Red Hills Lake County, California <i>Wine Spectator Rating "90"</i>	\$67.75	#613
'05 Kilikanon, Shiraz Covenant, Claire Valley Australia <i>Robert Parker Rating: "92"</i>	\$76.75	#600
'05 Perrin & Fils, Chateauneuf-du-Pape, Les Sinards, Southern Rhone, France <i>Robert Parker Rating: "91"</i>	\$93.75	#612
'01 Ruffino, Chianti Classico, Riserva Ducale Oro, Tuscany Italy <i>Robert Parker Rating: "92"</i>	\$113.75	#603
'00 Chateau Malartic Lagravière, Pessac-Leognan, Bordeaux, France <i>Robert Parker Rating: "90"</i>	\$115.50	#606
'02 Bodegas Alzania, Alzania Seleccion, Navarra, Spain <i>Robert Parker Rating: "92"</i>	\$116.75	#604
'98 Chateau Malescot-St. Exupery, Margaux, Bordeaux, France <i>Robert Parker Rating: "90"</i>	\$145.75	#608
'95 Chateau Leoville Poyferre, Saint Julien, Bordeaux, France <i>Wine Spectator Rating "93"</i>	\$179.75	#609
'98 Chateau Montrose, St. Estèphe, Bordeaux, France <i>Robert Parker Rating: "90"</i>	\$187.75	#610
'99 Hartwell, Cabernet Sauvignon, Stags Leap District Estate, Napa Valley, California <i>Wine Spectator Rating: "96"</i>	\$194.75	#611

Wines with Bin # Served in "Spiegelau" Glassware

Bottled Water

Perrier "Sparkling Mineral Water"	330ml	\$2.75
Fiji "Natural Artesian Water"	1000ml	\$4.75
San Pellegrino "Sparkling Mineral Water"	1000ml	\$5.75

House Specialty Cocktails

Crisp Pear Martini

Winner of the 2008 Park City Cocktail Contest

*Grey Goose Le' Poire Vodka, Peach Schnapps and a Splash
of Pineapple ,Topped with Brut Champagne \$8.50*

Park City Punch

*Malibu, Peach Schnapps, Midori, Orange Juice and
Sweet and Sour, On the Rocks \$7.75*

Monks Manhattan

*B & B Liquor, Martini & Rossi Sweet Vermouth &
Disaronno Amaretto, Shaken hard and served up \$9.50*

The Big Appletini

*Apple Smirnoff, Sour Pucker and Sweet and Sour.
served chilled straight up \$7.50*

Grey Goose Cosmopolitan

Grey Goose Vodka, Triple Sec and Cranberry Juice \$9.75

Tropical Timpanogos

*This "Emerald Lake" Martini consists of Captain Morgan
Spiced Rum, Malibu Coconut Rum, Blue Curacao
and Pineapple Juice, on the Rocks \$8.50*

Stagecoach Margarita

*Jose Cuervo Tradicional, Cointreau, Fresh Lime juic
and Sweet and Sour with a Salted Rim \$10.50*

Dry Sapphire Martini

*Bombay Sapphire Dry Gin, Martini & Rossi
Extra Dry Vermouth Chilled over Ice and
served strait up with A Caper Berry garnish \$8.75*

Wild Mountain Berry Cosmo

*House Made Huckleberry Puree,
Park City Distilled Vodka 7000' and
Raspberry Liqueur, Chilled and Served Up \$10.75*

The Perfect Bloody Mary

*Traditional Bloody Mary made with Absolute
Peppar, Tomato Juice, and all the Spices \$9.00*

The Jupiter Cosmo

*Orange Smirnoff & Raspberry Liqueur. With a Splash of
Pomegranate and Orange juice \$8.00*

Park City Passion

*Park City Distilled Vodka 7000', Absolute Mandrin,
Cointreau, and Passion fruit Juice \$10.75*

Agave Martini

*Patron Anejo Tequila, Grand Marnier Liqueur,
Fresh Lime Juice & Amber Agave Nectar
Served Strait up with a Salted Rim \$12.75*

"Oh My!" Mai Tai

*Myers Dark Rum, Captain Morgan Spiced Rum,
Pineapple Juice and a dash of Cherry Juice \$8.25*

Calvados Sidecar

*Calvados Apple Brandy, Cointreau, with a touch of
Sweet and Sour, Shaken and Served
Straight up with a Sugar Cinnamon Rim \$10.75*

High West Lemonade

*Park City's High West Rye Whisky,
Orange Liqueur and Lemonade \$12.75*