

The Grub Steak Wine List

While assembling our wine list, we have paid particular attention to finding wines that will complement 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

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|--------------------------------------------------------------------------------------------------|--------|---------|------|
| N.V. Freixenet, Carta Nevada, Spain | 187ml. | \$7.25 | |
| N.V. Veuve Clicquot, Yellow Label, Reims, France | | \$58.75 | #105 |
| '09 Conundrum, Proprietary White Wine, California | | \$26.50 | |
| '05 Vincent Girardin, Rully, Burgundy, France | | \$29.25 | #106 |
| '04 King Estate, Vin Glacé, Pinot Gris, Oregon | | \$37.50 | |
| '98 Chateau Lafaurie-Peyraguey, Sauternes, Bordeaux, France <i>Robert Parker rating: "92"</i> | | \$67.50 | #102 |

Full Bottles

Champagne/Sparkling Wine

Menu Pairings: King Crab & Shrimp Martini, Shrimp Cocktail, Artichoke Chicken Skewer, Calamari, King Crab Legs, Jumbo Prawns, Ruby Trout, Salmon, Maine Lobster

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|---------------------------------------------------------|--|---------|------|
| 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 |

Light bodied, crisp, with little or no oak influence

Menu pairings: Shrimp Cocktail, Artichoke, Roasted Chicken, Calamari Chicken Skewer, King Crab & Shrimp Martini, Jumbo Prawns, King Crab Legs,

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|-------------------------------------------------------------------------|--|---------|--------|
| 'NV Pacific Rim, Dry Riesling, USA / Germany | | \$26.75 | \$7.00 |
| '09 Mad Fish, Chardonnay, Western Australia | | \$33.00 | \$8.25 |
| '06 Willm, Riesling, Alsace, France | | \$33.25 | |
| '10 Villa Maria, Sauvignon Blanc, Marlborough, Private Bin, New Zealand | | \$33.75 | \$8.50 |
| '10 Ferrari-Carano, Fumé Blanc, Sonoma County, California | | \$36.75 | |
| '09 King Estate, Signature Collection, Pinot Gris, Oregon | | \$39.25 | \$9.75 |

Medium-bodied, some oak influence

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

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|-----------------------------------------------------------------------------------|--|---------|--------|
| '09 Cupcake, Chardonnay, Central Coast, California | | \$23.75 | \$6.00 |
| '06 Willm, Gewurztraminer, Alsace, France | | \$30.75 | |
| '07 Ceago, Chardonnay, Mendocino, California <i>(Made With Organic Grapes)</i> | | \$32.75 | |
| '04 La Chablisienne, Chablis Vaillon, France | | \$29.75 | \$7.00 |

Medium to heavy-bodied with medium to heavy oak influence

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

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|------------------------------------------------------------------------------|--|---------|--------|
| '09 Columbia Crest, Chardonnay, Grand Estates, Washington | | \$32.75 | \$8.50 |
| '07 Casa Lapostolle, Alexandre Atalayas, Chardonnay Casablanca Valley, Chile | | \$44.00 | #207 |

Blush Wines/Rosé

Menu Pairings: Potato Skins, Buffalo Wings, Chicken Skewer, Roasted chicken, Meatloaf, Jumbo Prawns, Ruby Trout, Pork Ribs, Salmon

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|----------------------------------------------------|--|---------|--------|
| '09 Fetzer, White Zinfandel, Mendocino, California | | \$18.25 | \$5.25 |
| '08 Marqués de Cáceres, Rioja, Spain | | \$21.75 | \$5.75 |

Wines with Bin # Served in “Spiegelau” Glassware

Red Wines

Half Bottles

Listed from Light-bodied, to Heavy-bodied

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|--------------------------------------------------------------|---------|------|
| '08 Saintsbury, Pinot Noir, Carneros, California | \$38.75 | #107 |
| '08 Seghesio Zinfandel, Sonoma, California | \$25.25 | |
| '07 Parallel, Cabernet Sauvignon, Napa Valley, California | \$58.75 | #104 |

Full Bottles

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

Menu Pairings, Potato Skins, Buffalo Wings, Porterhouse Roasted Chicken, Meatloaf, Filet, Prime Rib, New York Steak, Salmon, Petit Top Sirloin, Grub Steak Tender Cut, Pork Ribs Lamb Chops, Beef Kabob, Butch Cassidy Burger

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| '07 Lo Brujo Roble, Garnacha, Calatayud, Aragon, Spain | \$23.75 | |
| '08 Bogle, Petite Sirah, California | \$24.25 | \$6.25 |
| '08 Pillar Box Red, Shiraz/Cabernet/Merlot Padthaway, Australia | \$27.75 | |
| '08 Beringer, Merlot, Founders Estate, California | \$29.75 | |
| '07 Paul Jaboulet Aine, Parallele 45, Côtes du Rhône, France | \$32.75 | |
| '06 Yalumba Bush Vines, Grenache, Barossa Valley, Australia | \$32.75 | |
| '08 Kings Ridge, Pinot Noir, Oregon | \$34.75 | |
| '07 Columbia Crest, Merlot, Grand Estates, Columbia Valley, Washington | \$33.75 | \$8.50 |
| '08 Nine Stones, Shiraz Barossa Valley, Australia | \$35.00 | \$8.75 |
| '09 Fleur de California, Pinot Noir, California | \$38.25 | \$9.50 |
| '09 Francis Coppola, "Claret", Cabernet Sauvignon, California | \$42.00 | \$10.50 |
| '07 Kiler Grove "Zinergy" Zinfandel, Paso Robles, California <i>Grapes Grown in Paso Robles. Wine Made at Salt Lake City's First Winery</i> | \$44.75 | |
| '07 Turley, Juvenile, Zinfandel, California | \$67.75 | #525 |
| '08 Road 31, Pinot Noir Napa Valley, California <i>Very Limited Availability</i> | \$73.25 | #502 |
| '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: Potato Skins, Buffalo Wings, ,
Baby Back Ribs, New York Steak, Baseball Cut, Filet, Porterhouse,
Hunters Mixed Grill, Beef Kabob, Butch Cassidy Burger,
Elk Sirloin, Kansas City Steak, Lamb Chops, Meatloaf
Petit Top Sirloin, Grub Steak Tender Cut, Ribeye*

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| '09 Colores del Sol, Malbec Mendoza, Argentina | \$25.75 | |
| '07 Pago de San Gabriel, Pradomayor, Navarra, Spain | \$27.75 | \$7.75 |
| '08 Sean Minor, Four Bears, Cabernet Sauvignon, Napa Valley, California | \$32.75 | \$8.00 |
| '09 Cline, Ancient Vines Zinfandel, California | \$33.25 | \$8.50 |
| '08 Penfolds, Koonunga Hill, Shiraz/Cabernet, South Australia | \$35.75 | |
| '09 Doña Paula, Estate, Malbec, Mendoza, Argentina | \$37.75 | \$9.25 |
| '09 A to Z Wineworks, Pinot Noir, Oregon | \$47.75 | \$11.75 |
| '09 Ridge, Three Valleys, Zinfandel, Sonoma County, California <i>(80% Zinfandel, 10% Petite Sirah, 5% Carignane, 5% Grenache)</i> | \$56.75 | |
| '04 Petrolo, Sangiovese, Tuscany, Italy <i>Robert Parker Rating: "91"</i> | \$84.75 | #522 |
| '05 Londer, Londer Estate Grown, Pinot Noir, Anderson Valley, California <i>Wine Spectator Rating: "92"</i> | \$89.75 | #523 |
| '05 Turnbull, Cabernet Sauvignon, Estate Grown, Napa Valley, California <i>Wine Spectator Rating: "90"</i> | \$98.75 | #524 |
| '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, Gevrey-Chambertin, Lavaux Saint-Jacques, Premier Cru, Burgundy, France <i>Robert Parker Rating: "90"</i> | \$129.75 | #512 |
| '04 Whitehall Lane, Reserve, Cabernet Sauvignon, Napa Valley, California <i>Wine Spectator Rating "91"</i> | \$144.75 | #525 |
| '00 Chateau Haut Batailley, Pauillac, Bordeaux, France <i>Wine Spectator Rating "92"</i> | \$155.75 | #509 |
| '04 Hewitt, Cabernet Sauvignon, Rutherford, California <i>Wine Spectator Rating "92"</i> | \$159.75 | #526 |

Wines with Bin # Served in "Spiegelau" Glassware

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

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

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| '08 | Castano Hecula, Monastrell (Mourvèdre), Yecla, Spain | \$29.75 | \$8.00 |
| '09 | Avalon, Cabernet Sauvignon, Napa Valley, California | \$34.75 | \$8.50 |
| '09 | Bodega Noemia De Patagonia, A Lisa Malbec, Rio Negro Valley, Argentina Wine Spectator Rating "90" | \$54.75 | #624 |
| '06 | Argiano, Non Confunditur, Tuscany, Italy (40% Cabernet Sauvignon, 20% Merlot, 20% Syrah, 20% Sangiovese) | \$54.75 | #623 |
| '07 | Obsidian Ridge, Cabernet Sauvignon Red Hills Lake County, California Wine Spectator Rating "90" | \$67.75 | #613 |
| '06 | Kilikanoon, Shiraz Covenant, Claire Valley Australia Robert Parker Rating: "92" | \$76.75 | #600 |
| '03 | Ste. Michelle, Ethos, Cabernet Sauvignon, Columbia Valley, Washington Wine Spectator Rating: "91" | \$87.75 | #622 |
| '05 | Perrin & Fils, Chateauneuf-du-Pape, Les Sinards, Southern Rhone, France Robert Parker Rating: "91" | \$93.75 | #612 |
| '00 | Chateau Malartic Lagravière, Pessac-Leognan, Bordeaux, France Robert Parker Rating: "90" | \$115.50 | #606 |
| '02 | Bodegas Alzania, Alzania Seleccion, Navarra, Spain Robert Parker Rating: "92" | \$116.75 | #604 |
| '05 | Caymus, Cabernet Sauvignon, Napa Valley, California Wine Spectator Rating "90" | \$132.75 | #619 |
| '98 | Chateau Malescot-St. Exupery, Margaux, Bordeaux, France Robert Parker Rating: "90" | \$145.75 | #608 |
| '04 | Altamura, Cabernet Sauvignon, Napa Valley, California Robert Parker Rating: "94" | \$149.50 | #621 |
| '03 | Pine Ridge, Cabernet Sauvignon, Stags Leap District, Napa Valley, California Wine Spectator Rating: "91" | \$158.75 | #615 |
| '03 | E. Guigal, Cote-Rotie, Brune Et Blonde, Northern Rhone, France Robert Parker Rating: "93" | \$167.75 | #616 |
| '98 | Chateau Montrose, St. Estèphe, Bordeaux, France Robert Parker Rating: "90" | \$187.75 | #610 |
| '03 | Elderton, Command Shiraz, Barossa Valley, Australia Robert Parker Rating: "94" | \$197.75 | #618 |

Wines with Bin # Served in "Spiegelau" Glassware

House Specialty Cocktails

The Golden Apple

*High West Rye Whisky, Drambuie, Amber Agave Nectar
Apple Juice, Served Chilled Straight Up,
With a Float of Fresh Lime Juice \$9.75*

Winner of the 2011-12 Park City Cocktail Contest

The Pommard

*Calvados, Cinnamon Simple Syrup, Apple Juice,
Lemon Juice, served chilled straight up \$10.50*

The Big Appletini

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

7000 Foot High Cosmo

Park City's Vodka 7000, Triple Sec and Cranberry Juice \$9.75

Stagecoach Margarita

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

Agave Martini

*Patron Anejo Tequila, Grand Marnier Liqueur,
Fresh Lime Juice & Amber Agave Nectar
Served Strait up with a Salted Rim \$10.75*

"Oh My!" Mai Tai

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

High West Lemonade

*Park City's High West Rye Whisky,
Orange Liqueur and Lemonade \$9.75*

Local Draft Beer

WASATCH EVOLUTION AMBER \$4.25
SQUATTERS FULL SUSPENSION PALE ALE \$4.25
SHADES OF PALE JACK WAGON WHEAT \$4.25
GRUB STEAK LAGER \$4.25

Local Bottled Beer

SQUATTERS ST PROVO GIRL \$4.50
SQUATTERS HEFERWEIZEN \$4.50
UINTA CUTTROUT PALE ALE \$4.50
WASATCH POLYGAMY PORTER \$4.50
WASATCH DEVASTATOR DOUBLE BOCK \$5.50

Bottled Beer

AMSTEL LIGHT \$4.50
BUCKLER (NON ALCOHOLIC) \$4.50
BUDWEISER & BUD LIGHT \$3.50
COORS & COORS LIGHT \$3.50
CORONA EXTRA \$4.50
HEINEKEN \$4.50
MILLER LITE \$3.50
SAM ADAMS BOSTON LAGER \$5.75
SIERRA NEVADA PALE ALE \$5.25
STELLA ARTOIS \$6.00