

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
'07 Conundrum, Proprietary White Wine, California		\$26.50	
'05 Vincent Girardin, Rully, Burgundy, France		\$29.25	#106
'08 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, Ruby 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

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,

'NV Pacific Rim, Dry Riesling, USA / Germany		\$26.75	\$7.00
'07 Mad Fish, Chardonnay, Western Australia		\$33.00	\$8.25
'06 Willm, Riesling, Alsace, France		\$33.25	
'09 Villa Maria, Sauvignon Blanc, Marlborough, Private Bin, New Zealand		\$33.75	\$8.50
'08 Ferrari-Carano, Fumé Blanc, Sonoma County, California		\$36.75	
'08 King Estate, Signature Collection, Pinot Gris, Oregon		\$39.25	\$9.75
'04 La Chablisienne, Chablis Vaillon, France		\$53.75	

Medium-bodied, some oak influence

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

'08 Cupcake, Chardonnay, Central Coast, California		\$23.75	\$6.00
'07 Huber Hugo, Grüner Veltliner, Austria		\$28.75	
'04 Willm, Gewurztraminer, Alsace, France		\$30.75	
'08 Columbia Crest, Chardonnay, Grand Estates, Washington		\$32.75	\$8.50
'07 Ceago, Chardonnay, Mendocino, California <i>(Made With Organic Grapes)</i>		\$32.75	
'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	
'07 La Crema, Chardonnay, Sonoma Coast, California <i>Robert Parker rating: “90”</i>		\$48.75	#204

Blush Wines/Rosé

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

'08 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

'07 Saintsbury, Pinot Noir, Carneros, California	\$38.75	#107
'08 Seghesio Zinfandel, Sonoma, California	\$25.25	
'04 Elderton, Barossa, Shiraz, Australia	\$35.75	#108
'06 Parallel, Cabernet Sauvignon, Napa Valley, California <i>Philippe Melka "Winemaker of the Year – 2005" 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: Ahi Tuna, Porterhouse, Cap sirloin of Kobe Beef, 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 Lo Brujo Roble, Garnacha, Calatayud, Aragon, Spain	\$23.75	\$6.00
'07 Veramonte, Cabernet Sauvignon, Maipo Valley, Chile	\$23.75	\$6.00
'07 Bogle, Petite Sirah, California	\$24.25	\$6.25
'07 Pillar Box Red, Shiraz/Cabernet/Merlot Padthaway, Australia	\$27.75	
'06 Beringer, Merlot, Founders Estate, California	\$29.75	
'06 Yalumba Bush Vines, Grenache, Barossa Valley, Australia	\$32.75	
'07 Rancho Zabaco, Zinfandel, Heritage Vines, Sonoma, California	\$33.25	\$8.50
'08 Kings Ridge, Pinot Noir, Oregon	\$34.75	
'06 Columbia Crest, Merlot, Grand Estates, Columbia Valley, Washington	\$33.75	\$8.50
'07 Nine Stones, Shiraz Barossa Valley, Australia	\$35.00	\$8.75
'07 Fleur de California, Pinot Noir, California	\$38.25	\$9.50
'08 Georges Duboeuf, Domaine Du Riaz, Cote-De-Brouilly, Beaujolais, France	\$38.25	
'07 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: Ahi Tuna, Porterhouse, Cap sirloin of Kobe Beef, 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

'09 Bodega Norton, Malbec, Mendoza, Argentina		\$25.75
'06 E. Guigal, Côtes du Rhône Rouge, Côtes du Rhône, France		\$32.75
'07 Avalon, Cabernet Sauvignon, Napa Valley, California	\$34.75	\$8.50
'07 Penfolds, Koonunga Hill, Shiraz/Cabernet, South Australia	\$35.75	\$8.75
'08 Doña Paula, Estate, Malbec, Mendoza, Argentina	\$37.75	\$9.25
'03 Querceto, Chianti Classico Riserva, Italy	\$47.75	
'08 A to Z Wineworks, Pinot Noir, Oregon	\$47.75	\$11.75
'07 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>Rockpile Road Vineyard</i>	\$74.75	#517
'04 Turnbull, Cabernet Sauvignon, Napa, California <i>Wine Spectator Rating: "92"</i>	\$98.75	#521
'05 Belle Glos, Las Alturas Vineyard, Pinot Noir, Santa Lucia Highlands, California <i>Robert Parker Rating: "92"</i>	\$93.75	#501
'05 Parallel, Cabernet Sauvignon Napa Valley, California <i>Winery owned by Park City Locals</i>	\$95.75	#520
'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
'04 Caymus, Cabernet Sauvignon, Napa Valley, California <i>Wine Spectator Rating: "92"</i>	\$134.75	#519
'04 Shafer, Cabernet Sauvignon, 1.5, Stag's Leap District, California, <i>Wine Spectator Rating: "93"</i>	\$149.50	#510
'00 Chateau Haut Batailley, Pauillac, Bordeaux, France <i>Wine Spectator Rating: "92"</i>	\$155.75	#509

Wines with Bin # Served in "Spiegelau" Glassware

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

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

'05 Castano Hecula, Monastrell (Mourvèdre), Yecla, Spain	\$29.75	\$8.00
'08 Cline, Mourvèdre, Ancient Vines, Contra Costa County, California	\$33.25	
'05 Obsidian Ridge, Cabernet Sauvignon Red Hills Lake County, California <i>Wine Spectator Rating "90"</i>	\$67.75	#613
'05 Kilikanoon, 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
'03 Bodegas El Nido, Clio, Jumilla, Spain <i>(70% old vine Mourvedre, 30% Cabernet Sauvignon Robert Parker Rating: "96"</i>	\$96.75	#614
'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 "92"</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

Acai Sour

Winner of the 2010 Park City Cocktail Contest

*Absolut Berri Açai Vodka, Splash of Blue Curacao
and Sweet and Sour served up \$8.00*

Crisp Pear Martini

*Grey Goose La 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*

Park City 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*

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*

The Perfect Bloody Mary

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

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 Liquor and Lemonade \$9.75*

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
MOAB BREWERY DEAD HORSE ALE	\$4.50
PARK CITY BREWING BAJA ESPECIAL	\$4.50
SAM ADAMS BOSTON LAGER	\$5.75
SIERRA NEVADA PALE ALE	\$5.25
STELLA ARTOIS	\$6.00
SQUATTERS ST PROVO GIRL	\$4.50
WASATCH FIRST AMENDMENT LAGER	\$4.50
WASATCH POLYGAMY PORTER	\$4.50

Draft Beer

WASATCH EVOLUTION AMBER	\$4.25
SQUATTERS FULL SUSPENSION PALE ALE	\$4.25
SQUATTERS HEFEWEIZEN	\$4.25
SHOCK TOP	\$4.25