

# 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
'04 Conundrum, Proprietary White Wine California		\$26.50	
'05 Vincent Girardin, Rully, Burgundy, France		\$29.25	
'04 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: Crab Martini, Shrimp Cocktail, Steamed Clams, Artichoke, Chicken Breast, Chicken Kabob, Calamari, King Crab Legs, Jumbo Prawns, Mahi Mahi, Red Trout, Ahi Tuna, Salmon, Maine Lobster

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

Wines with Bin # Served in "Spiegelau" Glassware

### White Wines

#### Light bodied, crisp, with little or no oak influence

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

'05 Pacific Rim, Dry Riesling, Washington State & Middle Mosel,	\$26.75	\$7.00	
'07 Villa Maria, Sauvignon Blanc, Marlborough, Private Bin, New Zealand	\$30.75	\$7.75	
'06 Kris, Pinot Grigio, Franz Haas, Trentino, Alto Adige, Italy	\$32.50	\$8.00	
'05 Mad Fish, Chardonnay Western Australia	\$33.00	\$8.25	
'06 Ferrari-Carano, Fumé Blanc, Sonoma County, California	\$36.75		
'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, Red Trout, Mahi Mahi, Jumbo Prawns, Halibut King Crab Legs, Lobster, French Onion Soup

'04 Gramona-Gessami, Gramona, Penedes, Spain	\$27.75	\$7.00	
<i>(Muscat de Alexandria, Sauvignon Blanc, Muscat de Fontignac)</i>			
'05 Columbia Crest, Chardonnay, Grand Estates, Washington	\$29.75	\$7.75	
'04 Willm, Gewurztraminer, Alsace, France	\$30.75	\$7.75	
'05 Ceago, Chardonnay, Mendocino, California	\$32.75	\$8.25	
<i>(Made With Organic Grapes)</i>			
'05 Alois Lageder, Pinot Bianco, Alto Adige, Italy	\$33.75		
'05 Bodegas Pazo Pondal, Albarino Rias Baixas, Galicia, Spain	\$35.25	\$9.00	
'01 Domaine Weinbach, Riesling, Reserve Personelle, Alsace, France	\$60.75		#202
<i>Wine Spectator Rating: "90"</i>			

#### Medium to heavy-bodied with medium to heavy oak influence

Menu Pairings: Crab Martini, Portabello Mushroom, 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	
'05 Perrin, Cotes du Rhone, Rosé, Rhone, France	\$22.25	\$5.75	

## Red Wines

### Half Bottles

Listed from *Light-bodied, to Heavy-bodied*

'05 Seghesio Zinfandel, Sonoma, California	\$25.25	
'04 Saintsbury, Pinot Noir, Carneros, California	\$38.75	
'04 Frog's Leap, Merlot, Napa Valley, California	\$46.50	#103
'05 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, Chopped Game Sirloin, Pork Ribs, Beef Kabob, Butch Cassidy Burger, Ahi Tuna, French Onion Soup*

'06 Panarroz Jumilla, Spain <i>(58% Mourvedre, 26% Grenache, 16% Syrah)</i>	\$22.75	
'05 Veramonte, Cabernet Sauvignon, Maipo Valley, Chile	\$23.75	\$6.00
'05 Heron, Pinot Noir, California	\$24.25	\$6.25
'05 Bogle, Petite Sirah, California	\$24.25	\$6.25
'06 Castle Rock, Pinot Noir Monterey, California	\$26.50	\$6.50
'03 Christian Moueix, Merlot, Bordeaux, France	\$28.75	
'05 Rosemount Estate, Cabernet Sauvignon, Australia	\$29.50	\$7.50
'04 Beringer, Merlot, Founders Estate, Valley, California	\$29.75	
'04 E. Guigal, Côtes du Rhône Rouge Côtes du Rhône, France	\$32.75	\$8.50
'05 Columbia Crest, Merlot, Grand Estates, Columbia Valley, Washington	\$32.75	\$8.50
'04 Rancho Zabaco, Zinfandel, Heritage Vines, Sonoma, California	\$33.25	\$8.50
'05 Georges Duboeuf, Brouilly, Nervers Beaujolais, France	\$33.75	\$8.75
'06 Fleur de California, Pinot Noir, Carneros, California	\$38.25	\$9.50
'05 Francis Coppola, "Claret" Cabernet Sauvignon, California	\$42.00	\$10.50
'04 Chateau Ste. Michelle, Merlot, Columbia Valley, Washington	\$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, Ahi Tuna, Chopped Game Sirloin, Kansas City Steak, Porterhouse, Top Sirloin, Grub Steak Tender Cut, Ribeye*

'06 Pillar Box Red, Proprietary Blend Padthaway, Australia <i>(57% Cabernet Sauvignon, 32% Shiraz, 11% Merlot)</i>	\$22.75	\$5.75
'03 Lenda Pondal, Monterrei, Spain	\$31.00	\$7.75
'04 Peter Lehmann, Clancy's Barossa Valley, Australia <i>(43% Shiraz, 42% Cabernet Sauvignon, 15% Merlot)</i>	\$35.25	\$9.50
'04 Tablas Creek, Côtes de Tablas Paso Robles, California <i>(64% Grenache, 16% Syrah, 13% Counoise, 7% Mourvedre)</i>	\$42.75	
'03 Querceto, Chianti Classico Riserva, Italy	\$47.75	
'05 Catena, Malbec, Mendoza, Argentina	\$47.75	\$12.25
'05 Green and Red, Zinfandel, Chile Canyon, Napa Valley, California	\$52.75	
'01 Chateau D'Arche, Haut Medoc, Bordeaux, France	\$58.25	
'05 Rosenblum, Rockpile, Zinfandel, Sonoma, California <i>Wine Spectator Rating: "91"</i>	\$74.75	#517
'05 Green Truck, Pinot Noir, Napa Valley, California <i>Only 600 Cases Produced. Very Limited Availability.</i>	\$79.75	#502
'05 Belle Glos, Las Alturas Vineyard, Pinot Noir, Santa Lucia Highlands, California	\$93.75	#501
'02 Clos du Bois, Cabernet Sauvignon, Briarcrest, Alexander Valley, California <i>Wine Spectator Rating: "90"</i>	\$98.75	#505
'99 Chateau La Tour-Haut-Brion, Pessac-Leognan, Bordeaux, France <i>Robert Parker Rating: "90"</i>	\$105.75	#506
'03 Fisher, Cabernet Sauvignon, Coach Insignia, Napa Valley, California <i>Wine Spectator Rating: "93"</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

Wines with Bin # Served in "Spiegelau" Glassware

Wines with Bin # Served in "Spiegelau" Glassware

**Red Wines Medium to full-bodied Continued**

'99 Chateau Pape Clement, Pessac-Leognan, Bordeaux, France <i>Robert Parker Rating: "91"</i>	\$148.75	#514
'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
<b>Full-bodied, big oak influence, intense flavors and textures</b>		
<i>Menu Pairings: Dry aged Top Sirloin, Kansas City Steak, Baseball Cut, New York Steak, Hunters Mixed Grill, Ribeye, Top Sirloin, Porterhouse, Elk Sirloin</i>		
'06 Cline, Mourvèdre, Ancient Vines Contra Costa County, California	\$33.25	\$8.50
'05 Kilikanon, Shiraz Covenant, Claire Valley Australia <i>Robert Parker Rating: "92"</i>	\$76.75	#600
'04 Roger Sabon et Fils, Chateauneuf-du-Pape, Cuvée Prestige, Southern Rhone, France <i>Wine Spectator Rating: "94"</i>	\$109.75	#601
'03 Ruffino, Chianti Classico, Riserva Ducale Oro, Tuscany Italy <i>Robert Parker Rating: "90"</i>	\$113.75	#603
'99 Altamura, Cabernet Sauvignon, Napa Valley, California <i>Wine Spectator Rating: "90"</i>	\$114.75	#605
'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*

**House Specialty Cocktails**

**"Real World" Cosmopolitan**

*Grey Goose Vodka, Orange Vodka,  
Triple Sec and Cranberry Juice shaken over ice  
and served" up" with an orange twist \$8.25*

**Tropical Timpanogos**

*This "Emerald Lake" Martini consists of Captain Morgan Spiced  
Rum, Malibu Coconut Rum, Blue Curacao and Pineapple Juice  
on the Rocks \$7.75*

**Park City Punch**

*Malibu, Peach Schnapps, Midori, Orange Juice and Sweet and Sour,  
On the Rocks \$7.25*

**Stagecoach Margarita**

*Jose Cuervo Traditional, Jose Cuervo Gold, Grand Marnier,  
Lime juice and Sweet and Sour mix  
Frozen or on the Rocks \$8.50*

**Wild Mountain Berry Cosmo**

*House Made Huckleberry Puree, Grey Goose Vodka and Raspberry  
Liquor, Chilled and Served Straight Up \$9.50*

**The Big Appletini**

*Kettle One Vodka, Apple Smirnoff, Sour Pucker, Sweet and Sour,  
served chilled straight up \$9.00*

**The Perfect Bloody Mary**

*Traditional Bloody Mary made with Absolute Vodka and Absolute  
Peppar, Tomato Juice, and all the Spices \$8.25*

**Blueberry Mojito**

*The winner of the Park City cocktail contest! Light and Dark Rum,  
Fresh Mint, Blueberries, Served on the Rocks \$10.50*

**The Jupiter Cosmo**

*Orange Smirnoff, Raspberry Liquor, Smirnoff, With a Splash of  
Pomegranate and Orange juice \$7.75*

**"Oh My!" Mai Tai**

*Myers Dark Rum, Captain Morgan Spiced Rum,  
Pineapple Juice and a dash of Cherry Juice  
Served on the Rocks \$6.25*

**Calvados Sidecar**

*Calvados Apple Brandy, Cointreau, with a touch of  
Sweet and Sour, Shaken and Served  
Straight up with a Sugar Cinnamon Rim \$10.25*

**Espresso Martini**

*Stoli, Kahlua, and a Shot of Espresso  
Chilled, Shaken and Served Straight up \$7.25*

**Bottled Water**

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