

Monica's



Glossary of Wines We Have Available

We're carrying about 40 wines with about 16 types of wine represented. Here is a little information about each which may aid non-expert wine drinkers in selecting a wine they'll enjoy. They're presented in order of lighter to stronger, as they are on each page of our wine list.

Riesling--A German white grape, Riesling is easy to drink and pairs well with many foods. Often the first wine a new wine drinker loves.

Sauvignon Blanc--Green-skinned grapes produce a crisp, dry and refreshing white varietal wine with flavors ranging from aggressively grassy to sweetly tropical. Often pairs well with fish and cheese.

Pinot Grigio--Italian version of pinot gris, it's called grigio also in California wines because of similar style; light-bodied, with a crisp, refreshing taste.

Albarino--From Spain or Portugal, a dry varietal white wine, unusually light, with distinctive aroma, clean flavors and rich, ripe fruit.

Chardonnay--A white with many different styles, from flinty to rich to fruity. California Chardonnays are often oaky and richer. Dominant in the '90's, still hugely popular.

White Zinfandel--Off-dry to sweet, pink-colored blush wine, extremely popular for its soft taste; fruity and low-alcohol.

Pinot Noir--Light to medium in body, Parker's Wine Buying Guide says "When it's great, Pinot noir produces the most complex, hedonistic and remarkably thrilling red wine in the world."

Barbera--Medium-bodied Italian red, with deep ruby color and fruity flavor.

Chianti--A red Italian wine from Tuscany blended from several grapes including some used to make white wine. Medium-bodied and juicy, with floral notes. Very flexible for food-pairing, it goes well with most Italian dishes with red sauce.

Merlot--Medium-bodied, sometimes even fruity, often with hints of berry, plum and currant. Diverse, so pairs well with different foods, depending on the style.

Shiraz--Originally known as Syrah, Shiraz is the Australian term for this red-skinned grape, often blended, which produces powerful red wines with a wide range of flavors.

Rioja--From La Rioja region in Spain, this wine is typically blended, and can be red, white or rosé. Ours is a red, with great black fruit and a unique earthy character.

Zinfandel--Robust red wine, with relatively high alcohol content (15%) and varying berry flavors.

Malbec--Now Argentina's most popular grape, it's plusher and softer than European Malbecs, with riper tannins. Violet in color, robust.

Claret--British term originally referring to Bordeaux red wine; on our list used as a marketing label for a blended red wine from filmmaker Francis Ford Coppola.

Cabernet Sauvignon--A bold and assertive wine that can overpower some foods. Rich, high in alcohol and tannin, complex, some have a distinctive black currant aroma.

Port--Portuguese style of fortified wine, sweet red, often used as a dessert wine.



House Wines

All of our wines are priced much lower than typical restaurant pricing. Some of our House Wines that we've priced at \$5/glass or less are \$6 or \$7 at some of Iowa City's finest restaurants.

- 1. Riesling, Starling Castle, Moselj-Saar-Ruwer, Germany.** **\$6.50/\$24**
Named for the birds that live in the eaves of the castle and snack on the grapes. Pear and tropical fruit.
- 2. Chardonnay, Canyon Road, California.** **\$4.75/\$17**
Crisp apple, citrus fruit and cinnamon spice.
- 3. Pinot Grigio, Sycamore Lane Cellars, California.** **\$4.75/\$16**
Citrus fruit that goes with anything light, or by itself.
- 4. White Zinfandel, Sutter Home, California.** **\$4.75/\$17**
From the inventors of this type of wine, classic sweet strawberry.
- 5. Chianti, Ruffino, Tuscany, Italy.** **\$6/\$22**
Floral and fruit lead to spicy, earthy hazelnut.
- 6. Merlot, Le Terre, Lodi, California.** **\$5/\$18**
Dark cherry and blueberry with light herbs.
- 7. Cabernet Sauvignon, Louis M. Martini, Sonoma County, California.** **\$6.50/\$25**
Black fruit with a rich round earthy taste. Perfect with red sauce and/or red meat.

Whites and Reds Available by the Glass or Bottle

- 8. Chardonnay, William Hill Winery, Central Coast, California.** **\$7.50/\$28**
Ripe tree fruit, hints of tropical fruit with toasty vanilla accent this prestigious Napa Valley Winery.
- 9. Chardonnay, Clos du Bois, North Coast California.** **\$7/\$26**
Layered with citrus and ripe tree fruit, with just a touch of oak to give it weight and balance.
- 10. Sauvignon Blanc, Clos Du Bois, North Coast, California.** **\$8/ \$31**
Classic Sonoma citrus fruit, light and crisp, no oak.
- 11. Pinot Noir, Main Street, Napa Valley, California.** **\$7.50/\$28**
Named for the Goddess of Earth, soft, earthy, red berry fruit.
- 12. Merlot, Folie a Duex, Napa Valley, California.** **\$7.50/\$28**
French term for "Shared Fantasies", lavender, rich plum and a finish of cocoa.
- 13. Malbec, Bodega Norton, Mendoza, Argentina.** **\$6.50/\$24**
Very European style. Earthy, blueberry, blackberry, and mocha spice.
- 14. Zinfandel Blend, Francis Coppola, "Rosso", California.** **\$6.50/\$24**
Blend of Zinfandel, Syrah and Cabernet, classic California/Italy wine. Juicy plum and spicy strawberry.
- 15. Cabernet Sauvignon, Kenwood, "Jack Pondon Vinyard Reserve", Sonoma Vally, California.** **\$8/\$29**
Aromas of cassis and dried cherry with spice and classic robust tannins, from the writer's vineyards.
- 16. Zinfandel, Port, Montevina Terra d'Oro, Amador County, NV, California.** **\$8/\$29**
Fortified with distilled grape seeds, late harvest; amazing with chocolate, after-dinner wine.

Whites Available only by the Bottle

- 17. Moscato d'Asti, Risata, NV, Piedmont, Italy.** **\$32**
Amazing new sparkling sweet wine, in a beautiful blue bottle.
- 18. Riesling-Dry, Helfrich, Alsace, France.** **\$31**
A different dry style of this grape, perfect with lighter dishes.
- 19. Chardonnay, Toasted Head, Yolo County, California.** **\$34**
Named for the barrelheads that are toasted to add more butterscotch and graham cracker aromas and flavors.
- 20. Pinot Grigio, Santa Margherita, Alto Adiage, Italy.** **\$45**
The benchmark that all winemakers strive for, truly the best. Crisp, citrus fruit with a classic mineral note.
- 21. Chardonnay, Hess, Monterey County, California.** **\$29**
Pineapple, guava, and lemon zest.
- 22. Chardonnay, Folie á Deux, Napa Valley, California.** **\$29**
Rich big tropical fruit, light oak.
- 23. Chardonnay-Unoaked, Sebastiani, Russian River, California.** **\$29**
Green apple, clove spice and minerality with no oak.
- 24. Albarino, Martin Codax, Rias Baixas, Glacia, Spain.** **\$29**
Crisp like Sauvignon Blanc, refreshing like Pinot Grigio, flavors of dry Riesling, a great wine for new wine drinkers.

Happy Hour 3-6 Weekdays, \$1 off all cocktails, drinks, beer and glasses of wine.



Reds Available only by the Bottle

25. Chianti Classico, Santa Margherita, Tuscany, Italy. Italy's premier wine, dark fruit, earthy.	\$45
26. Chianti Rufina, Riserva, Marchesi di Frescobaldi, "Castello di Nipozzano", Tuscany, Italy. Award winning, "Top 100 in the world". Plum, black currant, cinnamon and clove.	\$43
27. Pinot Noir, Mac Murray Ranch, Sonoma Coast, California. Fred's Ranch with daughter Kate running the Winery, elegant red raspberry, sage and earth.	\$39
28. Barbera, Montevina, Amador County, California. Black fruit, pomegranate and earth, goes perfectly with red sauces.	\$29
29. Merlot, Raymond, "R. Collection", California. Soft and fleshy with black cherry, rich vanilla and blackberry.	\$32
30. Claret, Francis Coppola, "Black Label Diamond Series", California. Blend of Cabernet Sauvignon, Petite Verdot, Merlot, Malbec, and Cabernet Franc. Very high quality.	\$40
31. Shiraz, Penfolds, "Thomas Hyland", South Australia. Spicy blackberry and pepper, from Australia's most prestigious winery.	\$32
32. Zinfandel, Artein, California. Dark fruit basket with earthy spices.	\$29
33. Zinfandel, Ravenswood, Lodi, California. Plum and blackberry fruit with a touch of spice.	\$36
34. Zinfandel, Terra D Oro, Amador County, California. Reserve tier of Montevina Winery, Jammy, dried black cherry with variety of spice.	\$40
35. Rioja-Tempranillo, Montecillo, "Crianza", Rioja Alto, Spain. Dried cherry, cranberry, and leaf, aged in oak from a very prestigious wine region.	\$26
36. Cabernet Sauvignon, Charles Krug, Yontville, Napa Valley, California. Classic big, rich deep classic.	\$43
37. Cabernet Sauvignon, Robert Mondavi Winery, Napa Valley, California. The other half of California's great wine family drama, crème de cassis, spice box.	\$46



Cocktails

Mojito Bacardi rum and soda poured over muddled limes, mint leaves and sugar.	\$6
Strawberry Mojito Bacardi rum, club soda, strawberry puree and mint leaves.	\$6
Skinny Girl Margarita Patron and club soda over muddled oranges and limes, with a salt rim.	\$8
Pineapple Margarita Jose Cuervo, Triple Sec and pineapple puree garnished with pineapple wedges.	\$6
Mai Tai Bacardi and Myer's rums, orange juice and grenadine garnished with an orange and cherry.	\$6
Watermelon Soda 3 Olives Watermelon, Watermelon Pucker and splashes of Cointreau and lime juice, topped off with Sierra Mist.	\$5
Grape Soda 3 Olives Grape, Grape Pucker and splashes of Cointreau and lime juice, topped off with Sierra Mist.	\$5
Salty Dog Absolute and grapefruit juice with a salt rim.	\$5
Old Fashioned Canadian Club, simple syrup, bitters and a splash of club soda over muddled oranges and cherries.	\$6
Red Sangria House red wine, splash of club soda, splash of Cointreau over muddled oranges, limes, lemons and cherries.	\$5
White Sangria House white wine, splash of club soda, splash of Cointreau over muddled oranges, limes, lemons and cherries.	\$5

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Martinis

Strawberry Tini Grey Goose and strawberry puree garnished with a sugar rim.	\$8
Dirty Blue Martini Grey Goose and olive juice garnished with blue cheese stuffed olives.	\$8
Lemontini Absolute Citron, simple syrup and a splash of lemonade garnished with a lemon twist and a sugar rim.	\$7
Appletini Apple Pucker and Stoli Vanilla, garnished with cherries.	\$7
Stoli Raz Cosmo Stoli Raz, Cointreau, Chambord and a splash of lime juice, garnished with lemon and lime twists.	\$7
Classic Cosmo Absolute Citron, Cointreau and splashes of cranberry juice and lime juice garnished with a lemon twist.	\$7
Maker's Manhattan Maker's Mark, sweet vermouth and a splash of cherry juice shaken and garnished with cherries.	\$8
Blue Tanqueray Tanqueray gin, Midori, Blue Caracao and a splash of sour.	\$8
Big Red Absolute Peppar, V8 and our house blend of spices, garnished with pepperoni, a pickle and celery.	\$7

After Dinner

Key Lime Pie Martini Stoli Vanilla, Vanilla McGillicuddy's, lime juice and cream garnished with a lime and graham cracker rim.	\$7
Chocolate Tini Godiva Chocolate Liqueur, Bailey's, Vanilla Stoli and a splash of Crème de Cacao garnished with cherries in a chocolate drizzled martini glass.	\$7
Chocolate Mint Martini Godiva Chocolate Liqueur, Bailey's, Vanilla Stoli, Peppermint Schnapps and a splash of Crème de Cacao garnished with a peppermint rim in a chocolate drizzled martini glass.	\$7
Grasshopper Tini Crème de Menth, Crème de Cacao with cream and a mint leaf garnish.	\$7
Godiva Mint Coffee Godiva Chocolate Liqueur, Bailey's, Peppermint Schnapps and coffee garnished with a peppermint rim.	\$6
Irish Coffee Jameson, Bailey's and coffee topped with whipped cream.	\$6
Vanilla Cream Coffee Stoli Vanilla, half & half and coffee.	\$5
Fran's Hot Chocolate Frangelico and hot chocolate garnished with a graham cracker rim and topped with whipped cream.	\$5
Hot Todi Jim Beam with hot water, sugar and fresh squeezed lemon juice.	\$5

Desserts

Cupcakes by Erin Allen Our manager Erin comes from a famous restaurant family in Texas and her homemade cupcakes are a big hit here. She bakes them fresh almost every day and the varieties are endless! Volume discounts available from a manager.	\$2.95 each
White Chocolate Bread Pudding Many people don't know what bread pudding is, but this is fabulous! Bread baked with sugar, eggs, milk and vanilla surrounded by a white chocolate sauce makes this dish incredible, enough for 2 or 3, although I can eat one by myself.	\$5.95
Vanilla Bean Crème Brulee Scraping our own vanilla bean flavorings into the cold custard and serving it hot on top from the flame that crusts the sugar makes this a special crème brulee.	\$4.95
Hot Fudge Filled Chocolate Cake A warm chocolate cake filled with hot fudge, with vanilla bean ice cream and chocolate sauce.	\$5.95

