

# Buckeye Hall of Fame Cafe



## Wine List

<i>White Wines</i>	<i>Glass</i>	<i>Bottle</i>
<b>Champagne.....Cook's California Brut</b> Sparkling Wine, Very Bubbly! Fruity blend of yellow bartlett pear and firm green anjou pear, very crisp, medium dry.		\$14.99
<b>Chardonnay, Fetzer</b> Aromas of tropical fruit like mango, pineapple, banana and honeydew melon alongside notes of vanilla bean and lemongrass with hints of hazelnut and cloves.	\$ 5.25	\$14.99
<b>Chardonnay, Five Rivers</b> Aromas of lemon-lime and lemon drop, with a taste medley of passion fruit, sweet jasmine, melon and some butter topped with licorice.	\$ 7.50	\$18.99
<b>Chardonnay, Kendall-Jackson</b> Medium-bodied, with rich tropical fruit and a hint of oak.	\$10.00	\$29.99
<b>Pinot Grigio, Ecco Domani, delle Venezie</b> Clear, straw yellow color, with light golden reflections with pleasant floral and tropical fruit aromas in a refreshingly golden blend.	\$6.75	\$17.99
<b>Sauvignon Blanc, Kendall-Jackson</b> A crisp and delightful rich combination of pungent ripe Kiwi, tangy citrus and fresh apple.	\$9.00	\$27.99
<b>Riesling, Chateau Ste. Michelle</b> Dry, crisp, refreshing, with delicate beautiful forward fruit flavors and an elegant finish.	\$6.50	\$19.99
<b>White Zinfandel, Beringer</b> Sweet flavors of fresh melon and strawberry with a crisp, floral aroma.	\$5.25	\$14.99

***Please review the Terms and Conditions page for catering details.***

*Menu prices subject to change. All Banquet Items will be charged an 18% Service Charge and Applicable Sales Tax.  
Prices Valid thru 1/31/2010*