

BEER, PLUM WINELIST, SAKE

BEER

SAPPORO.....	\$7.75
SAPPORO LIGHT.....	\$5.25
KIRIN ICHIBAN.....	\$7.75
ASAHI.....	\$7.75
ORION.....	\$7.75
KIRIN LIGHT.....	\$5.25
HEINEKEN.....	\$5.25
ROLLING ROCK.....	\$4.75
MICHELOB LITE.....	\$4.75
MICHELOB.....	\$4.75
BUDWEISER.....	\$4.75
BUD LIGHT.....	\$4.75
CORONA.....	\$5.25
AMSTEL LITE.....	\$5.25

JAPANESE UME PLUM WINE

CHOYA PLUM WINE.....	\$15.....	\$40
FUKI PLUM WINE.....	\$15.....	\$40

MOMOKAWA

RUBY\$15\$40
A LUSH ENTRY LEADS TO A WEIGHTY FULL BODY PALATE WITH A VISCOUS TEXTURE.

DIAMOND\$15\$40
MEDIUM BODIED PALATE WITH A FIRM TEXTURE AND A DRYING FINISH

SILVER\$15\$40
NICELY TEXTURED WITH A MILD LINGERING FLAVOR THROUGH THE FINISH.

PEARL (UNFILTERED)\$20\$45
A RICH ENTRY LEADS TO A MILKY FULL BODIED PALATE WITH LOTS OF FLAVOR.

SHOCHU

SAKURAFUBUKI\$15
CHERRY BLOSSOM SHOCHU, LYCHEE LIQUEUR, WHITE CRANBERRY JUICE, SPLASH OF SODA, SERVED ON THE ROCKS.

BAKUHATSU\$14
SUDACHI SHOCHU, VAN GOGH RASPBERRY VODKA, SPLASH OF WHITE CRANBERRY JUICE, REDBULL, SERVED ON THE ROCKS.

HINDONE\$14
ITOMO SHOCHU, GRAND MARNIER, COMPARE, FRESH ORANGE JUICE, SERVED ON THE ROCKS.

SENZO NO KATANA\$15
KAPPA SHOCHU, DRAMBUI, SERVED ON THE ROCKS.

HAKUCHUMU\$14
KANNOKO SHOCHU, CHARDONNAY, SERVED UP.

SEPPUKU\$15
KAPPA SHOCHU, JAGERMEISTER, SERVED UP.

JONETSU\$15
ITOMO SHOCHU, PLUM WINE, PEACH SCHNAPPS, SODA, SERVED ON THE ROCKS.

RYO-YAKU
KAPPA SHOCHU, SHISHO LEAF, SERVED ON THE ROCKS. \$15

UMI-NO-SACHI
\$12
SATSUMA GODAI SHOCHU, SHAVED BONITO, SERVED WARM.

DASHI \$12
SATSUMA GODAI SHOCHU, KOMBU, SERVED WARM.

HOUSE DRINK

CHOCOLATE TSUNAMI \$12
VAN GOGH VANILLA VODKA, GODIVA DARK CHOCOLATE, GODIVA WHITE CHOCOLATE, SERVED UP.

BLACK PEARL\$16
ULTIMATE BLACK CHERRY VODKA, PEARL SAKE, SERVED UP.

DRAGON'S BREATH.....\$12
PATRON SILVER TEQUILA, MIDORI MELON LIQUEUR, FRESH GRAPEFRUIT JUICE, ON THE ROCKS.



BUCKHEAD

SAKE

- VOLCANO**\$12
CORAZON BLANCO TEQUILA, GRAND MARNIER, COMPARI, FRESH ORANGE JUICE, SERVED ON THE ROCKS.
- ROYAL EMPEROR**.....\$12
CROWN ROYAL, SAKE, CHAMBORD, WHITE CRANBERRY JUICE, SERVED UP.
- AMBASSADOR**.....\$12
MAKER'S MARK, SAKE, POMEGRANATE LIQUEUR, CRANBERRY JUICE, SERVED UP.
- SUNSTROKE**\$12
BOMBAY SAPPHIRE GIN, COINTREAU, PINEAPPLE JUICE, GRENADINE, SERVED ON THE ROCKS.
- THE WARRIOR**\$12
INFERNO VODKA, TOMATO JUICE, GROUND WASABI ROOT, LIME JUICE,
- SAYONARA**.....\$14
VAN GOGH CHOCOLATE VODKA, VAN GOGH RASPBERRY VODKA, GRAND MARINER, HOT WATER, SERVED IN A SNIFTER.

SHO CHIKUBAI SAKE

- GINJO SAKE**\$25
SILKY SMOOTH, DELICATE, FRUITY FLAVOR, FLOWERY BOUQUET.
- ORGANIC SAKE**
THIS SAKE IS VERY SMOOTH AND NATURAL.\$25

- NIGORI SAKE (UNFILTERED)**.....\$30
RICH, FULL, BOLD FLAVOR AND SWEET WITH A MILKY WHITE APPEARANCE
- SIERRA COLD SAKE**\$25
RICH, EXTREMELY SMOOTH, AROMA OFTEN COMPARED TO DELICIOUS APPLES.

OZEKI SAKE

- OZEKI SAKE (HOT)**\$10\$15
A RICH ENTRY, MEDIUM BODIED, SEMI-DRY PALATE WITH A LIGHT FINISH
- HANA SAKE**
RASPBERRY\$14
FUJI APPLE.....\$14
LYCHEE.....\$14
PLUM.....\$14

JUNMAI GINJYO

- KAIUN**\$15.....\$40
IT IS A MELLOW SAKE WITH A CONSISTENT AROMA AND TASTE.
- KAKUJO**.....\$15.....\$40
IT IS SLOWLY FERMENTED AT LOW TEMPERATURES TO DEVELOP A SAKE WITH A LIGHT TASTE AND AROMA.
- KIKUSUI**\$17.....\$44
A SWEET AROMA OF ROSE AND MANDARIN ORANGE WITH A CLEAN AND SPICY FINISH.
- KOSHI NO TOHSETSUKA**\$16.....\$42
USING HIGHLY POLISHED RICE. MIXED WITH CLEAR WATER IN NATURAL VATS COVERED WITH SNOW. THIS SAKE HAS A DISTINCT AROMA AND GINJO TASTE.
- KUDOKI JYOZU**\$16.....\$42
THIS SAKE IS A LIGHT AND BALANCED SAKE THAT IS ACTUALLY QUITE DISTINCT. THE FLAVOR IS CLEAN, WITH A SOFT FRUITINESS. THE NOSE AS WELL IS QUITE FRUITY AND FLOWERY, OFTEN WITH A SOLID ESSENCE OF THE APPLES, ESPECIALLY IN THE FINISH. THE BALANCE, HOWEVER, IS NOT SACRIFICED.
- MAI SAKE**\$15.....\$40
A NECTARINE AROMA LEADS TO A LIVELY TASTE THAT FINISHES WITH A CRISP SWEETNESS.
- YAMAHAI TAMANO HIKARI**\$18.....\$45
THE FULL-BODIED TASTE GIVES A DISTINCTIVE IMPACT LIKE BOURBON WHISKY.
- INABAZURU**\$18.....\$45
RAZOR-SHARP SMOOTHNESS, COMBINED WITH A HIDDEN SWEETNESS OF STRONG GRAINS.



BUCKHEAD

SAKE

HANATOMOE.....\$18\$45
IMMEDIATE AND INCREDIBLE BOUQUET OF ALCOHOL GRAVITY AND YEAST MASH SWEETNESS. FULL-BODIED, LICORICE SWEETNESS ACCOMPANIED BY A HINT OF SPICY DRYNESS.

HAKURYU.....\$18\$45
DIGNIFIED AROMA OF REFINED RICE & ALCOHOL GRAVITY WHICH FADES AWAY INTO DEEP, EARTHY SWEETNESS. REFLECTING ITS AROMA, THE IMMEDIATE FLAVOR IS THAT OF RAZOR-SHARP DRYNESS, WHICH IS SLOWLY FOLLOWED BY DEEP, SPICY WARMTH.

DASSAI\$75
GRACEFUL AROMA AND A WELL-ROUNDED FLAVOR.

SATO NO HOMARE.....\$75
A PLEASANTLY LIGHT AND FRUITY NOSE, LACED WITH LYCHEE FRUITS. RICH FLAVOR WITH A CRISP FINISH.

URA\$90
HAS A STRONGER NOSE AND FLAVOR AT FIRST, GRADUALLY GIVING WAY TO A SOOTHING AROMA OF RICE GRAINS AND A MILD AFTERTASTE.

CHI-SUI-KA-FU \$90
HAS AN INITIAL BOUQUET OF SUPER SMOOTH DRYNESS BLENDED WITH A HINT OF SWEETNESS, WHICH BLOSSOMS INTO A MORE COMPLETE FRUITINESS UPON EXPOSURE TO AIR. FLAVOR REFLECTS THIS, WITH IMMEDIATE SENSE OF SUPER DRYNESS WHICH IS QUICKLY FOLLOWED BY FRUITY, YET SPICY SWEETNESS.

JUNMAI GINJYO (CONTINUED)

SETSUGETSU BIJIN\$75
DELICATE, DRY AND SILKY SMOOTH WITH A PLEASANT GINJO AROMA. GREAT WITH SEAFOOD AND LIGHTLY GRILLED MEATS. SERVE CHILLED.

PLAVA DRAKE\$120
THE RICE IS CULTIVATED WITH A UNIQUE LOCAL METHOD WHERE STALKS ARE PROTECTED FROM PESTS BY DRAKES THAT EAT THEM. PURE AND CRYSTAL LIGHT IN FLAVOR.

TENRYO HIDAHOMARE.....\$90
ELEGANT AROMA AND MILD FLAVOR HAS LESS ACIDITY.

TOKUBETSU JUNMAI

AKITA HOMARO.....\$15.....\$40
DISTINCT FLORAL AROMA AND A MELLOW TASTE OF RICE.

CHIYOMUSUBI.....\$75
SAKE WITH ELEGANT AROMA OF FRUITS, WELL-BALANCED FLAVOR OF SWEETNESS AND ACIDITY, AND A HINT OF SPICES.

KOMA.....\$98
THE FLAVOR SPREADS THROUGHOUT YOUR PALLET UPON CONTACT, YET DISAPPEARS IMMEDIATELY, LEAVING BEHIND ONLY THE SWEET SCENT OF GRAIN SWEETNESS.

YAMAHAI\$98
DELIGHTFUL AROMA OF RAZOR-SMOOTH, SUPER DRY, PREMIUM YEAST MASH SOURNESS, WHICH GIVES WAY TO PLEASANT AND MILD SWEETNESS AFTER EXPOSURE TO AIR. OLD MOUNTAIN DELIVERS A PLEASANT AND SWEET AFTERTASTE

KOJI SAKE\$15\$40
NATURAL TASTING SAKE WITH A WELL BALANCED TOUCH THAT IS DRY TO THE PALATE AND GOES DOWN WITH A DISTINCTIVE SHARPNESS.

MAIHIME KARAKUCHI.....\$15.....\$40
A DRY, RICH AROMA AND LEAVES A SLIGHT TART AFTERTASTE.

MARUTO YAMAHAI\$15.....\$40
FULL-BODIED AND EARTHY, YET LIGHT. IT IS EXQUISITELY BALANCED AND MASTERFULLY BREWED AS THE ALMIGHTY SAKE.

NANBUTOJI\$15.....\$40
THIS SAKE HAS A MILD AROMA AND A DELIGHTFUL SWEET TASTE.

NIWA NO UGUISU.....\$15\$40
SLOWLY FERMENTED AT LOW TEMPERATURES TO CREATE THIS CLEAR SHARP-TASTING SAKE.

SESSHU OTOKOYAMA\$15\$40
PLEASANT AROMA AND DELICIOUS DRY TASTE.



BUCKHEAD

SAKE

SUIGEI.....\$16\$42
FENNEL, HOPS AND UNRIPE STRAWBERRY FLAVOR WITH A HINT OF ROSE ON THE NOSE.

SHIRAKABEGURA\$15.....\$40
FENNEL, HOPS AND UNRIPE STRAWBERRY FLAVOR WITH A HINT OF ROSE ON THE NOSE.

TAKAISAMI\$15\$40
SOFT, CLEAR REFRESHING TASTE AND A RICH AROMA. AN OUTSTANDING SAKE IN CLASS.

TSUKINOWA MOON RING\$16\$42
SMOOTH AND REFRESHING, MOON RING IS A PERFECT ACCOMPANIMENT FOR GRILLED FISH OR LEAN MEATS.

TOKUBETSU JUNMAI (CONTINUED)

TUKUBA\$16.....\$42
MIGHTY PEAK GIVES OFF A FLOWERY, CANDY-LIKE AROMA ACCOMPANIED BY A SWEET MASH DRYNESS. IT DELIVERS AN IMMEDIATE FLAVOR OF SPICY SWEETNESS, LIKE PEPPERED LICORICE. THE SWEETNESS REMAINS LONG AFTER THE LAST GULP.

YOIZURU\$16.....\$42
ONLY USES RICE STALKS SPECIFICALLY BRED FOR SAKE MAKING. IT DELIVERS A SOLID, FULL-BODIED FLAVOR WITH DISTINCT MOROMI AROMA; MILD DRYNESS WITH A HINT OF SPICY SWEETNESS IN THE BACKGROUND.

BISHONEN.....\$17\$43
DRY, FLORAL AROMA & BRIGHT ACIDITY ARE WELL BALANCED INTO RICH FLAVOR.

HARUSHIKA\$15 \$40
EXTRA DRY, LIGHT AND SMOOTH LIGHT TOUCH

ICHINOKURA\$16\$42
DRY, VERY REFRESHING WITH CLEAN FLAVOR.

HOUSUI\$16\$42
OFFERS AN IRRESISTIBLE AROMA OF SOURNESS FROM YEAST MASH BLENDED WITH GRAIN SWEETNESS. PLEASANT AND HARDY AFTERTASTE, WITH THE SWEET AND SOUR COMBINATION HANGING ONTO YOUR TONGUE.

TORYU\$18\$45
GIVES OFF IMMEDIATE SCENT OF WILD AND FLOURISHING SWEET MASH WITH A HINT OF DRYNESS. SOFT AND MILD INITIAL TASTE IS FOLLOWED BY A FLARE OF SPICY SWEETNESS TAKING OVER THE PALLET.

ZEN SAKE.....\$15\$40
REFRESHING MEDIUM-DRY SAKE.

JUNMAI

KAISHU.....\$15\$40
SIMPLE AND COMPACT. WELL-BALANCED MEDIUM DRY.

TAKENO TSUYU\$75
SLIGHTLY EARTHY AROMA WITH LICORICE, CINNAMON AND LEMON PEEL FLAVORS.

OTOKOYAMA\$15.....\$40
EXTRA DRY, IT HAS CREAMY GRAIN AROMA

OHYAMA\$15.....\$40
SOFT AND GENTLY SWEET YET, SIMPLE AND STRAIGHTFORWARD. IT IS INCREDIBLY VERSATILE.

KARIHO NAMAHAJE.....\$15 \$40
EXTREMELY DRY, RICH AND SMOOTH.

TSUKASA BOTAN ,.....\$15.....\$40
DRY, RICH TYPE

KITAYA.....\$15.....\$40
THIS SAKE HAS A TRADITIONAL MELLOW TASTE AND A DISTINCTIVE FLAVOR WHICH IS VERY ENJOYABLE.

KOYUKI SAKE.....\$15.....\$40
A CAREFULLY CRAFTED AND EVENLY BREWED SAKE. IT HAS A LIGHT TASTE AND AN AROMA THAT SPREADS WHEN HELD ON THE PALATE.

KOSHI NO SASAMEYUKI.....\$15.....\$40
THIS SAKE HAS A SUPERLATIVE MELLOW TASTE. A ENTICING AROMA AND A DELICATE FLAVOR. IT IS PARTICULARLY TASTY WHEN SERVED COLD.

KURA NO UTA.....\$15.....\$40
IT IS AN UNFAILINGLY DRY, MASCULINE SAKE WITH AN IDEAL BALANCE BETWEEN SWEETNESS, SOURNESS, AND PUNGENCY. FULL OF BODY AND TEXTURE.

KISSUI MIYANDYUKI\$15.....\$40
EXCELLENT OF MEDIUM BODY AND TRADITIONAL STYLE SAKE. LIGHT, SMOOTH & WELL BALANCED. HARD AND CRISP TEXTURE WITH MILD AROMA.

SAWANOI DAIKARAKUCHI.....\$15\$40
AN EXTRA DRY TASTE, THE BODY OF THIS HIGHLY POLISHED RICE CREATES A WELL-BALANCED FLAVOR.



BUCKHEAD

SAKE

GOURIKI\$16.....\$42
TASTE THE SWEET SMOOTHNESS IN PERFECT BALANCE WITH A HINT OF GRAIN ALCOHOL. SOLID AND FULL-BODIED.

MASUMI KARAKUCHI\$15\$40
DRY, LIGHT AND SMOOTH VELVETY FLAVOR

KOMEDAKE\$16.....\$42
PURE GRAIN DELIVERS A SOLID, FULL-BODIED FLAVOR WITH DISTINCT MOROMI AROMA; MILD DRYNESS WITH A HINT OF SPICY SWEETNESS IN THE BACKGROUND.

TAIKO-NO-TEKI\$18\$45
JUNMAI CLASS SAKE MADE FROM A 500-YEAR OLD RECIPE OF A \NEAR-BY TEMPLE. DISTINCT, FULL-BODIED TASTE WITH UNMISTAKABLE GRAVITY OF ALCOHOL. EARTHY SWEETNESS COMBINED WITH REFINED SMOOTH DRYNESS.

TAKENO TSUYU\$15\$40
SLIGHTLY EARTHY AROMA WITH LICORICE, CINNAMON AND LEMON PEEL FLAVORS.

HONJYOZO

HAKKAISAN\$18\$45
A BLEND OF SPICE, TROPICAL FRUIT AND MINT WITH A FULL MANGO, RICE AND NOUGAT FLAVOR.

KIZAKURA KARAKUCHI\$15\$40
IT IS AN UNFAILINGLY DRY, MASCULINE SAKE WITH AN IDEAL BALANCE BETWEEN SWEETNESS, SOURNESS, AND PUNGENCY. FULL OF BODY AND TEXTURE.

KUBOTA SENJYU.....\$17\$43
FULL BANANA CREAM PIE AROMA WITH SPICY FLAVORS OF CLOVE AND NUTMEG.

ONI NO SHITABURUI\$15\$40
LIGHT AND DRY SAKE WITH PLEASANT MINERAL TASTE.

TSUKINOWA\$16.....\$42
MILDLY DRY, FOLLOWED BY AN AROMATIC SWEETNESS TO THE TONGUE.

MINENO HAKUB\$15\$40.00
FLAVORFUL TYPE OF MEDIUM DRY SAKE WITH FRUITY AROMAS AND SMOOTH TEXTURES.

NISHINOSEKI\$16\$42.00
FLORAL NOSE AND LOTS OF FLAVOR. VERY SMOOTH TEXTURE AND A SAVORY TASTE.

HAGURO\$125
MANDARIN ORANGE AND BLACK TEA FLAVOR WITH A HINT OF JASMINE.

KI IPPON\$17.....\$43
LIVELY FRAGRANCE, WITH FRUIT ESSENCES LIKE PLUM AND FIG.

KI IPPON PREMIUM DRY\$15\$40
DRY FLAVOR, BUT WITH NICE FRUITY ESSENCES.

CRYSTAL RASBERRY.....\$20\$45
RICH AROMA OF FRESHLY PICKED BERRIES. SOFT AND SLIGHTLY SWEET.

OKUNOMAYSU.....\$200.00
UNIQUE, FRUITY AROMA. LIGHT, REFRESHING FLAVORS AND A SOFT SWEETNESS REMAINS IN THE LONG FINISH.

HANANOMAI.....\$18\$45
ELEGANT AROMA OF FRUITS. SMOOTH DRY ENTRY FINISHING WITH A CRISP, SLIGHT SWEETNESS.

KATANA.....\$15.....\$40
FULL-BODIED DRINK, THIS SUPER-DRY SAKE HAS A STRONG PRESENCE AND THICK FLAVOR. NOT SWEET. DRY FLAVOR, BUT WITH NICE FRUITY ESSENCES.

UMENISHIKI\$15\$40
DRY, FLAVORFUL SAKE WITH A DISTINCTLY FRUITY SCENT, POWERFUL FLAVORS AND AN OPULENT TEXTURE.

JUNMAI DAIGINJYO

KUBOTA MANJYU\$150
HONEYSUCKLE AND TUBEROSE AROMA WITH FLAVORS OF FUJI APPLES AND SPICED TART PEAR.

MIYOSAKAE TENMI\$250
LIGHT & SLIGHTLY SWEET. SAKE WITH SUBDUED SWEET FLAVOR, AND SHARP, DRY FINISH.

TENRANZAN\$90
THIS SAKE IS WELL-BALANCED BY ITS SOUR TART TOUCH AND MELLOW RICHNESS THAT LEAVES A REFRESHING TASTE.

TENRYO KOSHU\$90
THE PURENESS OF DAIGINJYO FLAVOR. SUBTLE AND ELEGANT. LUSH TEXTURE AND DRY FINISH. USING PROPRIETARY GRAIN AND SPECIAL HANAKOUBO "FLOWER YEAST".



BUCKHEAD

WINES BY THE GLASS

CHAMPAGNE/SPARKLING GLASS BOTTLE

SOLIGO PROSECCO BRUT NV, VENETO, ITALY.....	\$13.....	\$65
LAURENT PERRIER BRUT NV, TOURS-SUR-MARNE, FRANCE.....	\$15.....	\$75
LAURENT PERRIER BRUT ROSE NV, TOURS-SUR-MARNE, FRANCE	\$25.....	\$125

WHITE WINE

PINOT GRIGIO, VILLA MASETTI, VENETO, ITALY 2006	\$13.....	\$52
SAUVIGNON BLANC, VERAMONTE RESERVA, CASABLANCA VALLEY, CHILE 2007.....	\$13.....	\$52
RIESLING, CLEAN SLATE, MOSEL-SAAR-RUWER, GERMANY 2006.....	\$13.....	\$52
PINOT BLANC, TRIMBACH ALSACE, FRANCE 2004.....	\$14.....	\$56
PETIT COURBU, LE JARDIN PHILOSOPHIQUE, SOUTHWEST FRANCE 2005.....	\$15.....	\$60
PINOT GRIS, ADELSHEIM, WILLAMETTE VALLEY, OREGON 2006	\$15.....	\$60
CHARDONNAY, TOLOSA NO OAK, EDNA VALLEY, CALIFORNIA 2006	\$13.....	\$52
CHARDONNAY, FLEUR, CARNEROS, CALIFORNIA 2005	\$15.....	\$60
ROSE, LA COMMANDERIE DE PEYRASSOL, COTES DE PROVENCE, FRANCE 2006	\$14.....	\$56

RED WINE

PINOT NOIR, VERAMONTE RESERVA, CASABLANCA VALLEY, CHILE 2006.....	\$14.....	\$56
PINOT NOIR, JIGSAW, OREGON 2006	\$15.....	\$60
MERLOT, PROSPERO, CENTRAL COAST, CALIFORNIA 1999.....	\$14.....	\$56
MERLOT/CABERNET, LES VIGNERONES DE BUZET, SOUTHWEST FRANCE 2005.....	\$13.....	\$52
RED BLEND, HEY MAMBO, CALIFORNIA 2006	\$13.....	\$52
SYRAH/GRENACHE, E. GUIGAL, COTES DU RHONE, FRANCE	\$13.....	\$52
ZINFANDEL, EASTON, AMADOR COUNTY, CALIFORNIA 2005	\$14.....	\$56
CABERNET SAUVIGNON, 75, LAKE COUNTY, CALIFORNIA 2005.....	\$16.....	\$64
NERO D'AVOLA, FIRRIATO CHIARAMONTE, SICILY, ITALY 2005.....	\$14.....	\$56
MERLOT/CABERNET FRANC, CHATEAU TOUR DES AGASSEAUX, BORDEAUX, FRANCE 2003.....	\$16.....	\$64

DESSERT WINES GLASS BOTTLE

VIDAL ICE WINE, PILLITERI, NIAGRA, CANADA	\$15.....	\$75
BEERENAUSSLESE CUVEE, KRACHER, BURGENLAND, AUSTRIA.....	\$14.....	\$70
LATE HARVEST PINOT GRIS, CARABELLA, WILLAMETTE VALLEY, OREGON	\$13.....	\$65
TAWNY PORT, DOW'S 20 YEAR, DOURO, PORTUGAL	\$16.....	\$80
BRACHETTO D'ACQUI, BRAIDA DI GIACOMA BOLOGNA, PIEMONTE, ITALY 2006.....	1/2 BOTTLE	\$35



BUCKHEAD

WINES BY THE BOTTLE

CHAMPAGNE/SPARKLING

LAURENT PERRIER GRAND SIECLE NV, TOURS-SUR-MARNE, FRANCE.....	\$185
DOM PERIGNON, REIMS, FRANCE 1999.....	\$300
PERRIER JOUET LE FLEUR BRUT ROSE, REIMS, FRANCE.....	\$385

WHITE WINE

ARNEIS, CASCINA CHICCO.....	\$50
PIEMONTE, ITALY 2005	
SAUVIGNON BLANC, KIM CRAWFORD.....	\$51
MARLBOROUGH, NEW ZEALAND 2007	
SAUVIGNON BLANC, HENRI BOUGEOIS SANCERRE.....	\$53
LOIRE, FRANCE 2006	
ALBARINO, DON OLEGARIO.....	\$62
RIAS BAIXAS, SPAIN 2005	
VIOGNIER, VICTOR HUGO.....	\$50
PASO ROBLES, CALIFORNIA 2005	
PINOT GRIS, TRIMBACH RESERVE PERSONELLE.....	\$81
ALSACE, FRANCE 2003	
GEWURZTRAMINER, ZIND-HUMBRECHT CLOS WINDSBUHL,	\$130
ALSACE, FRANCE 2004	
MOSCATO AZUL, LA SIRENA.....	\$79
NAPA, CALIFORNIA 2006	
CHARDONNAY, ALBERT BICHOT 'LE CLOS' POUILLY-FUISSE.....	\$89
BURGUNDY, FRANCE 2006	
CHARDONNAY, DOMAINE SEGUIN-MANUEL SAVIGNY-LES-BEAUNE 'GOUDELETTES', BURGUNDY, FRANCE 2004.....	\$91
CHARDONNAY, HARLEQUIN.....	\$60
COLUMBIA VALLEY, WASHINGTON 2005	
CHARDONNAY, HOLLYWOOD & VINE,	\$123
NAPA, CALIFORNIA 2006	



BUCKHEAD

RED WINES

PINOT NOIR, MARANET.....	\$80
RUSSIAN RIVER VALLEY, CALIFORNIA 2006	
PINOT NOIR, CARABELLA.....	\$85
WILLAMETTE VALLEY, OREGON	
PINOT NOIR, BACHELET GEVREY-CHAMBERTIN.....	\$123
BURGUNDY, FRANCE 2002	
MERLOT/CABERNET FRANC, LE PETIT ANE GRAND CRU,	\$75
BORDEAUX, FRANCE 2005	
PETITE SIRAH, DEUX AMIS,	\$57
ALEXANDER VALLEY, CALIFORNIA 2004	
CHATEAUNEUF DU PAPE, DOMAINE MATHIEU MARQUIS ANSELME MATHIEU, RHONE, FRANCE 2004.....	\$109
ZINFANDEL/CAB/SYRAH, THE PRISONER,	\$75
NAPA, CALIFORNIA 2006	
CAB/MERLOT/CAB FRANC, AMIZETTA COMPLEXITY.....	\$89
NAPA, CALIFORNIA 2004	
CABERNET SAUVIGNON, BELL.....	\$93
NAPA, CALIFORNIA 2004	
CAB/SHIRAZ/MERLOT, ELDERTON 'ODE TO LORRAINE',	\$93
BAROSSA, AUSTRALIA 2002	
SANGIOVESE/CAB SAUV/CANNAIOLO, CASTELLO ROMITORIO 'ROMITO DEL ROMITORIO', TUSCANY, ITALY 2004.....	\$83
ZINFANDEL, MARA LUVISI RANCH,	\$94
NAPA, CALIFORNIA 2003	