

Mother-in-Law House Restaurant

Welcome to the Mother-in-Law House. We have assembled a collection of wines that we think you will enjoy. We have asked many of our customers which wines they would like to see on our list. We are always looking for quality wines that will complement our food and blend with the dining experience that we hope to provide. If you know of a wine that would compliment our list, or if it is just your favorite; please let us know.

Enjoy



MOTHER-IN-LAW PRIVATE LABEL WINES

AURORA WHITE.....\$19\$6
Sweet, late harvest wine, very smooth and floral. Honey, fruits and flowers describe this wine bouquet best. [6]

WHITE WINES

CHATEAU STE MICHELLE RIESLING\$24
An inviting, refreshing, off-dry Riesling with characters of juicy peach, ripe pear, melon, with subtle mineral notes. [7B]

J. LOHR BAY MIST RIESLING\$25
A very youthful, pale brassy yellow color with enticing fruit aromas of green apple, apricot, rose and wet stones. [9A]

YELLOWTAIL CHARDONNAY\$21
This wine shows a fresh and floral front palate with an up-front sweetness, adding to the wines` lengthy oak richness [7A]

PAPARUDA CHARDONNAY \$21\$6
European-style, no oak, very grapey, crisp, lemon-lime. [5]

J. LOHR CHARDONNAY RIVERSTONE\$34.....\$7
This chardonnay has an attractive, youthful, brassy yellow color. The fresh aromas of lime zest, nectarine, peach and apple combined with the perfumed vanilla and toasted oak bouquet from the barrel fermentation, malolactic fermentation and sur lie aging create an elegant Chardonnay. [15]

CHATEU STE MICHELLE COLD CREEK.....\$47
This chardonnay exhibits aromas of apples and lemon with smoke and toast flavors on the finish. [W-I]

MASO CANALI PINOT GRIGIO\$37
A light wine with a brilliant golden color and a full, ripe palate. The nose delivers peach and a surprising hint of honey, and the wine is characterized by enticing tropical flavors of apricot, lemon and pineapple, with floral notes. It is well- balanced with a lovely, persistent finish. [W-I]

PAPARUDA PINOT GRIGIO\$20.....\$6
A great value Pinot Grigio packed full of ripe honeyed fruit, with just the right amount of freshness to keep you coming back for more. [3]

SELBACH PIESPORTER\$22
Fresh and lively, the brightly fruited, tart citrus; excels with supreme vitality; crisp with just a hint of sweetness. [13B]

HONIG SAUVIGNON BLANC\$28.....\$7
Bright and lively, a Loire style Sauvignon Blanc with fresh aromas of ruby grapefruit, mango, papaya, and peach. The vibrant citrus and tropical flavors linger on the finish and the texture is crisp and minerally. [18]

KENWOOD WHITE ZINFANDEL\$22
Ripe strawberry and watermelon fruit flavors with a hint of spice accent this crisp, salmon-hued White Zinfandel. The bright, refreshing flavors of White Zinfandel make it an ongoing favorite among many wine drinkers. [10A]

SPARKLING WINES

FREIXENET CORDON NEGRO BRUT\$9
A sparkling wine from Spain, a quarter bottle.

DOMAINE STE MICHELLE BLANC DE BLANC\$29
This elegant wine is dry to medium dry. Pear and pineapple aromas leap out of this sparkler while flavors of crisp green apple are lively on the palate. An appealing toasty, coconut finish completes this classic wine..

MARTINI & ROSSI ASTI SPUMANTE \$32
This perennial favorite sparkles with tangerine peel, honeysuckle, vanilla, creamery butter and honeyed notes. Very clean and zesty.

RED WINES

BLACK OPAL SHIRAZ.....\$26

An Australian wine with an earthy, warm center anchored by plenty of ripe fruit. [12]

KENDALL JACKSON ZINFANDEL\$33.....\$7

Plum, raspberry and blackberry flavors are supported with solid tannins. Sultry cedar and spice accents linger on this captivating, long finishing wine. [22]

RAVENSWOOD SONOMA ZINFANDEL\$34

The wine has a slightly bitter dried rosemary edge from the mid-palate through to the finish, but this only serves to nicely cut the concentrated fruit, especially at the end, generating a final coda that fades out with some elegance. [23]

JOULLIAN CABERNET SAUVIGNON.....\$44

Dark garnet color, cherry pink rim. Perfumed, spicy Bing cherry, red currant and anise nose. Extremely "bright" entry of red currant, Black Friar plum and cherry fruit that leads to a vibrant finish that accentuates, spice, cedar and anise.[16]

J. LOHR HILLTOP CABERNET SAUVIGNON\$50

Very dark, youthful red-purple in color, has an elegant aromas of black cherries, plums and blackberries, with a bouquet of licorice, chocolate, cedar and toasty oak. [14A]

TERRA ROMANA PINOT NOIR\$23.....\$6

Very smooth, elegant and soft. Taste of red berries, aromas of delicate strawberry, cherries and spices. [2]

RAMSAY PINOT NOIR\$34

The mouth explodes with blueberry, Bing cherry, anise and toast. Even more striking is the depth and richness of the mouth-feel, like rich, thick, red velvet for the mouth. The oak is refined and quite opulent with its "warm" characters. [17]

KING ESTATE SIGNATURE PINOT NOIR\$49

Bright garnet with ruby tint clarity and brilliance. Blackberry, blueberry, strawberry currant, dried floral and dark chocolate. Round, rich, and silky. Dark cherry, blackberry, spice and cocoa bean, with balanced acidity, bright velvety tannins and a long silky finish. [21]

CHATEAU STE MICHELLE SYRAH.....\$29

White pepper spice aromas lead to rich black cherry and blackberry jam flavors. This is a soft, lush and jammy style of Syrah with a lingering coffee, brambleberry finish. [26]

J. LOHR SOUTH RIDGE SYRAH\$30

Blackberry and plum fruit with hints of cherry and charred spice dominate the aroma. A good weight of dark red fruits are balanced by a bit of vanilla oak and full to rich tannins in the mid to rear palate. [20]

BLACK OPAL CABERNET MERLOT\$26.....\$6

A lifted bouquet of berry and cassis with a hint of mint, the palate continues with a rich full flavored complexity. This wine has an excellent structure that is well balanced with natural acidity, fruit characters and soft tannins. [11]

J. LOHR MERLOT\$36.....\$7

This Merlot has a dark brick red color and good density. The aromas are classic, with blueberry and cherry fruit with added tar and anise spice from the oak. There is ample fresh fruit on the palate with a full but subtle body and finish. [8A]

PRAHOVA VALLEY RESERVE MERLOT\$24.....\$6

Brick red in color. The wine evokes warm notes of black berry fruits, but also figs and prunes. It's a robust, balanced wine with finish. [4]

CASTLE ROCK PETITE SIRAH\$23

The wine is dark, full-bodied, and deeply concentrated, yielding aromas of ripe berry, coffee, and spice. On the palate it carries flavors of ripe cherry, blackberry and plum, with a long and harmonious finish and well-integrated tannins. It makes an excellent accompaniment to beef, game, spicy grilled food or charbroiled meats. [19]

BOLLA CHIANTI.....\$24

A well-balanced and fruit-forward wine with a fresh taste of black cherry, plum and raspberry. It's a delicious, robust red wine.[14B]

MISSOURI WINES

STONE HILL PORT.....\$34.....\$7

This Vintage-style Port is produced in very limited quantities using traditional methods. A dense, rich Port with stunningly powerful blackberry and cassis flavors. [25]

STONE HILL NORTON\$36.....\$7

Often compared to the great wines of southern Europe, this Norton is full-bodied and dry, with tremendous fruit and complexity to complement red meat, wild game, lamb or full-flavored foods. It's grown on estate vineyards and harvested late in the season at the peak of ripeness, then aged in small French, Hungarian and American oak barrels. [27]

House Wines - \$5.75 per Glass

Chardonnay
White Zinfandel
Moscato
Merlot

Fine Wines by the Glass

see our listings

Each evening we feature one of our fine wines, which is available by the glass, ask your server. Enjoy a sample.

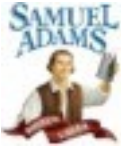


MIXED DRINKS

From Hi-balls to Martini's, we make cocktails to order by hand in the old fashion style.

BEERS

Fine beers by the bottle



Bud Light

Bud Select

Stella Artois

Goose Island India Pale Ale

Samuel Adams Boston Lager

Samuel Adams Lite

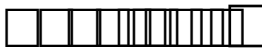
Newcastle Brown Ale

Hofbräu Hefeweizen

Hofbräu Dunkel

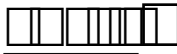
Fat Tire Amber Ale





Available after 3:00 pm

- Baked Chestnuts -----\$6.25
Water chestnuts rolled in bacon, cooked crispy with cheese & crackers and a sweet sauce
- Shrimp Cocktail-----\$7.99
Jumbo shrimp, with cocktail sauce
- Onion Rings -----\$5.99
With salsa ranch and horseradish dipping sauces
- Garlic Cheese Bread-----\$4.99
Two pieces of hot toasty bread
- French Fries -----\$2.99
Best in town
- Bacon Cheese Fries-----\$6.50
Add optional Jalapeño slices



- Root Beer Float -----\$4.75
Vanilla ice cream and root beer, in a large glass
- Peach Cobbler -----\$5.99
Served warm with Vanilla ice cream
- Coconut Creme/Cherry Creme Pie -----\$5.99
Mother-in-Law's famous home-made pies