

**THE BOXWOOD WINERY**  
**MIDDLEBURG, VIRGINIA**  
**IMPORTED AND DOMESTIC RED WINE**

Glass    Bottle

**1. 2014 Domaine Courteillac            \$10.50 \$42.00**

**Bordeaux Superieur, Bordeaux, France**

**Merlot, Cabernet Franc, Cabernet Sauvignon**

JS 91 – The attack is round and full, very fruity. The wine is dense, rich, complex and exuberant, with a soft and creamy finish

**2. 2016 Topiary                                \$9.75 \$39.00**

**Middleburg, Virginia**

**Cabernet Franc, Merlot, Petit Verdot**

JS 91-Dark garnet in color with a delicate floral nose of violet and lilac, blooming into plush dark flavors of blueberry, blackberry and plum. A strong fruit character leads into woody tannin and subtle hints of graphite, challenging the norms of Merlot-based Bordeaux blends with its lively fruitiness and a lengthy and full-bodied finish.

**3. 2016 Trellis                                 \$8.00 \$32.00**

**Middleburg, Virginia**

**Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Merlot**

JS 89- Medium ruby color with intense aromas of earth and red cherries give way to a more fruit-forward palate, sharpened by the nuance of minerality and crushed gravel. With a medium long finish and great integration of red fruits and earthy tones.

**Boxwood Wines by the Bottle**

2014 Trellis (Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot)    \$39.00

2015 Trellis (Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot)    \$32.00

2015 Topiary (Cabernet Franc, Merlot, Petit Verdot)                                \$35.00

**4. 2015 Boxwood Reserve                 \$13.75 \$55.00**

**Middleburg, Virginia**

**Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot**

JS 93 – A deep ruby color. The bouquet is intense, reflecting dense and complex layers of black fruit and toasted French oak. Black currant and dark cherry fold into exotic notes of cardamom, spice and cigar box. The finish has great length and depth, lingering with chalky tannin and dark fruits – altogether a wide range of intricate flavor from beginning to end.

**5. 2015 Petite Sirene                        \$8.75 \$35.00**

**Bordeaux, France**

**Cabernet Sauvignon, Merlot**

Notes of red fruit intertwine with gentle tannins which are balanced by a juicy acidity, making this wine exceptionally food friendly.

**6. 2016 Chakana Estate                    \$11.75 \$47.00**

**Mendoza, Argentina**

**Malbec**

WA 91 – The color is deep purple, very intense, quite what you expect from Malbec. Plum, brambly berries, spices and an iris/violet note are apparent on the nose. Intense, fruity flavors with velvety tannins

**7. 2012 Burgo Viejo Reserva              \$10.00 \$40.00**

**Rioja, Spain**

**Tempranillo, Carignan, Graciano**

WE 90- Fairly bold blackberry and dark plum aromas are backed by a plump palate that's braced by a beam of core acidity. Earthy berry flavors come with notes of vanilla, wild herbs and tobacco, while the finish is full and weighty but also juicy.

**8. 2014 Amarone Valpolicella            \$14.50 65.00**

**Veneto, Italy**

**Corvina, Rondinella, Molinara**

At least two years of ageing and subsequent refinement in bottle result in a ruby red wine with an intense bouquet of cherries and dark fruit, with a robust body and a particularly well-balanced flavor.

**9. 2016 Seven Hills                         \$10.00 \$40.00**

**Walla Walla Valley, Washington**

**Merlot**

Ripe spiced plums and blackberries with bright violets and vanilla, leading to a palate that has a mid-weight feel and bright, easy tannins.

**10. 2015 Runquist "Z"                      \$13.75 \$55.00**

**Amador County, California**

**Zinfandel**

Purple color of moderate depth with bright garnet hues. Tart berries and dark cherry scents provide the wine with a lively bright aroma. The flavors are juicy and succulent, and feature red currants, dark raspberries and toasted oak..

**11. 2015 Lapostolle Cuvée                 \$13.75 \$55.00**

**Central Valley, Chile**

**Carménère**

Deep ruby red with purple edge, this wine has intense red fruit such as raspberry and cherry, good spicy notes such as dill and pink pepper.

Delicate oak notes stand out with red fruit on the palate and its spicy and vibrant finish.

**12. 2014 El Enemigo                         \$13.25 \$53.00**

**Mendoza, Argentina**

**Cabernet Franc**

WE 91, WA 92 – The nose has intense aromas and concentrated notes of cassis, ripe currants, and sweet spices including black pepper and cloves. Fresh impact and excellent structure on the palate, reminiscent of ripe red fruits with hints of eucalyptus and tagged black pepper.

**13. 2015 Andrew Rich Prelude          \$15.00 \$60.00**

**Willamette Valley, Oregon**

**Pinot Noir**

A Pinot that is indisputably ripe in character, but on a lighter frame, with vibrant acidity, moderate alcohol, and soft tannins. Aromas and flavors are more savory than purely fruity, with lively hints of blood orange, cranberry, and dried flowers.

**14. 2017 Tortoise Creek                    \$8.00 \$32.00**

**Oakville, California**

**Pinot Noir**

Lovely aromas of violets and ripe cherries and is soft on the palate, delicate but with delightful impressions of raspberries and other red fruits.

**15. 2016 Conundrum Red Blend         \$15.00 \$60.00**

**Napa, California**

**Petit Syrah, Zinfandel, Cabernet Sauvignon**

A deep plum hue, this wine features the alluring aromas of berry pie, vanilla, sweet tobacco and brown spice. It is plush and velvety upon entry, with flavors of German chocolate and dark plums.

**16. 2016 Renegade                         \$13.75 \$55.00**

**Paso Robles, California**

**Syrah, Zinfandel, Petite Sirah, Petite Verdot**

Deep berry aromas that reveal accents of toasty oak, baking spice, cedar and tobacco. Plush tannins and lengthy fruit converge into a smooth, seamless finish.

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- 17. 2016 Navigator** **\$10.00 \$40.00**  
**Napa Valley, California**  
**Cabernet Sauvignon**  
 Flavors of dark red fruit with notes of baking spice and coco envelop the palette and lead to a soft yet lengthy finish.
- 18. 2016 True Myth** **\$11.50 \$46.00**  
**Paso Robles, California**  
**Cabernet Sauvignon**  
**WW 90** – Full of polished aromas of blackberry, cherry and vanilla, leading to flavors of dark red fruits and black currants.
- 19. 2016 Portada** **\$7.50 \$30.00**  
**Lisboa, Portugal**  
**Tinta Roriz, Alicante Bouschet, Caladoc, Castelão, Touriga Nacional**  
 Aromas of berry fruit flavors and a beautiful balance, very smooth and tasty with notes of matured red fruits, compote of fruits and honey.
- 20. 2017 “Shine” Sweet Red** **\$7.50 \$30.00**  
**Rheinhessen, Germany**  
**Dornfelder**  
 Hearty red grapes, thus producing full bodied wine with flavors of dark red fruits with a well balanced sweetness.
- 21. 2017 Annalisa** **\$8.00 \$32.00**  
**Piedmont, Italy**  
**Malvasia**  
 A fresh, fruit-driven red with just a hint of a sparkle, this native Italian varietal is reminiscent of a bowl of ripe raspberries, strawberries and sweet cherries.
- 22. 2015 Protocolo Tinto** **\$7.50 \$30.00**  
**Castilla, Spain**  
**Tempranillo**  
 Aromas of mature red fruits, good arrears of Intensity, notes of coffee, vanilla and toasted.
- IMPORTED AND DOMESTIC WHITE/ROSE WINES**
- 23. 2017 La Spinetta** **\$11.00 \$44.00**  
**Piedmont, Italy**  
**Moscato d’Asti**  
 Fresh and irresistible, with a hint of pear and zesty tangerine.
- 24. 2015 Winzer von Erbach** **\$9.50 \$38.00**  
**Rheingau, Germany**  
**Riesling**  
 Honeyed style, rich minerality and luscious creaminess. Flavors of baked pineapple and pear. Fresh and juicy on the finish.
- 25. 2016 Annalisa Moscato** **\$8.00 \$32.00**  
**Piedmont, Italy**  
**Moscato d’Asti**  
 A fresh, easy-drinking white with aromas of peach blossoms and citrus wrapped around a softly sweet, luscious palate filled with nectarine and apple notes. Ideal with dessert or fresh fruit.
- 26. 2017 Dr. Loosen** **\$9.50 \$38.00**  
**Mosel-Saar-Ruwer, Germany**  
**Riesling**  
**TP 90** – Crisp and juicy with green apple and tangy acidity; bright, juicy and nicely balanced with fresh, sweet fruit and style.
- 27. 2017 La Caliera** **\$9.00 \$36.00**  
**Piedmont, Italy**  
**Moscato d’Asti**  
 The intense aroma carries a fragrance of candied fruit, acacia flowers and a typical musky but delicate bouquet.

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- 28. 2015 Conundrum White Blend** **\$13.50 \$54.00**  
**Napa, California**  
**Chardonnay, Sauvignon Blanc, Semillon, Muscat, Viognier**  
 Light in color calling to mind shades of straw or sun kissed blond hair, this wine opens with the evocative scents of apricot, pineapple, honeysuckle and coconut.
- 29. 2017 Boxwood Estate Rosé** **\$7.50 29.00**  
**Middleburg, Virginia**  
**Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petite Verdot**  
 An elegant pink hue complements a subtle aromatic bouquet of freesia and white peach. A balance of fruit and acidity highlights the layered notes of strawberry, raspberry and nuanced pineapple. Its medium-light body leaves you with a lengthy finish which lingers with a final touch of stone fruit and floral charm.
- 30. 2017 Boxwood Sauvignon Blanc** **\$7.50 \$29.00**  
**Middleburg, Virginia**  
**Sauvignon Blanc**  
 A pale lemon color reflects an overall citrusy bouquet and flavor profile, captured by bursts of fresh, bright acidity. Lemons and lime zest, as well as passionfruit and pear dance along the mid-palate, accentuated by a creamy and luxurious finish.
- 31. 2017 Twin Islands** **\$9.50 \$38.00**  
**Marlborough, New Zealand**  
**Sauvignon Blanc**  
 Pale straw in color, its lively fragrance combines passionfruit, grapefruit and fresh mint. The palate is crisp and intense showing citrus flavors with hints of fresh coriander which lead to a mouth-watering and zesty finish.
- 32. 2017 Fefinanes** **\$9.50 \$38.00**  
**Rias Baixas, Spain**  
**Albarino**  
 Fresh fruit aromas of apricot and peach slices with notes of lemon and green apple. Pretty notes of honey and wet nutmeg, and the mouth is round, clean, and pleasant with baked apple, honey, and lemon.
- 33. 2016 Oceano Wines** **\$10.75 \$43.00**  
**San Luis Obispo Coast, California**  
**Chardonnay**  
 A rich nose of grapefruit, white peach, lemon verbena, pineapple, lychee and hints of geranium. A zesty orange attack leads to a juicy mouth of pear, green mango, tangerine, and guava. The lemon/lime finish is long and clean.
- 34. 2015 Maurice Martin** **\$10.00 \$40.00**  
**Macon Villages**  
**Burgundy, France**  
**Chardonnay**  
 White gold color with silver or greenish reflections, shiny and soft. Aromas suggest broom, acacia, green apple, lemongrass, citrus. A fresh, dry and fruity, nervous with a good balance.
- 35. 2016 Benvolio** **\$8.00 \$32.00**  
**Friuli-Venezia Giulia, Italy**  
**Pinot Grigio**  
 The wine is delicate nuances of rosewater and lychee on the nose, apple and pear flavors on the palate, with a refreshingly crisp and clean finish.
- 36. 2017 Villa Wolf** **\$8.00 \$32.00**  
**Pfaltz, Germany**  
**Pinot Gris**  
 A full-bodied, dry style with fresh, unoaked fruit and a crisp texture.

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**SPARKLING WINE**

<b>NV Zardetto Private Cuvee</b>	<b>\$8.00 \$32.00</b>
Veneto, Italy	
<b>Glera, Chardonnay, Muscato</b>	
Brilliant straw-yellow in color with a delicate perlage, this sparkler expresses notes of pears, apples and peaches.	
<b>NV Dibon Cava Brut Reserve</b>	<b>\$8.00 \$32.00</b>
Penedes, Spain	
<b>Macabeo, Xarel-lo, Parellada</b>	
Light gold with plenty of bubbles, this wine has aromas of apples and pears with pleasant floral notes.	
<b>NV Pierre Olivier Rosé</b>	<b>\$12.00 48.00</b>
Burgundy, France	
Tempranillo	
Pale pink salmon. Just a touch off-dry	
<b>Chiarli Lambrusco Centenario</b>	<b>\$9.50 \$38.00</b>
Emilia-Romagna, Italy	
Lambrusco	
Opaque, almost impenetrable inky-purple. Plum liqueur, cassis, violet, tar, milk chocolate and graphite on the nose.	

**CHAMPAGNE BY THE BOTTLE**

<b>2007 Louis Roederer Cristal Brut</b>	<b>\$245.00</b>
Chardonnay	
WE 97, W&S 95, WS 94 – Vibrant and mouthwatering, this offers a range of patisserie pear and apple fruit, candied lemon zest, pastry dough and marzipan notes set on a finely detailed texture.	
<b>Perrier Jouet Nuit Blanch Rosé</b>	<b>\$104.00</b>
Chardonnay, Pinot Noir, Pinot Meunier	
WW 90 – Wonderful aromas of strawberries just jump out of the bottle. On the palate, this is delicate and refined.	

**BEERS**

**BOTTLE**

<b>Boulevard Tank 7, Farmhouse Ale</b>	<b>\$7.00</b>
Kansas City, MO –Light to medium bodied beer.	
<b>Boulevard Unfiltered Wheat Beer</b>	<b>\$7.00</b>
Kansas City, MO – Light bodied with fruity flavors.	
<b>Heavy Seas Loose Cannon IPA</b>	<b>\$7.00</b>
Halethorpe, MD –A floral quality pervades creamy texture.	
<b>Port City Optimal Wit</b>	<b>\$7.00</b>
Alexandria, VA –Golden color with a cloudy haze from natural yeast.	
<b>Port City Porter</b>	<b>\$7.00</b>
Alexandria, VA – Bittersweet coffee and dark chocolate.	

**DESSERT WINES**

<b>Blandy's 15 Year Madeira Rich Malmsey</b>	<b>\$12.00 \$60.00</b>
<b>Smith Woodhouse Lodge Reserve</b>	<b>\$10.00 \$50.00</b>
Douro, Portugal	
<b>2013 Alvear Pedro Ximenez Sherry - RP 100</b>	<b>\$10.00 \$50.00</b>
Sherry – RP 100	
<b>La Fleur d'Or Sauternes</b>	<b>\$12.00 \$65.00</b>

**FLIGHTS (Available M-F, Sat-Sun 12-3pm only)**

<b>Estate Flight (4 Boxwood Wines)</b>	<b>\$12.00</b>
<b>Flight of the Month (4 Pre-Selected Wines)</b>	<b>\$12.00</b>
<b>Eno-Card</b>	<b>\$10 Minimum</b>

*Enomatic Wine Tasting Bar, Taste # 1-36 on the wine list with 1, 3, 5 Ounce options. Some exceptions to sizes.*

*Sparkling Wines, Dessert Wines and Beers not included.*

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**TOP SHELF WINES**

**GLASS/BOTTLE**

<b>2014 Cakebread, Chardonnay</b>	<b>\$21.25/\$85.00</b>
Napa Valley, California	
<b>2014 Joseph Phelps, Cabernet Sauvignon</b>	<b>\$27.50/\$110.00</b>
Napa Valley, California – ST 91	
<b>2016 Caymus, Cabernet Sauvignon</b>	<b>\$27.50/\$110.00</b>
Napa Valley, California	
<b>2009 Rocche dell' Annunziata, Barolo</b>	<b>\$25.00/\$100.00</b>
Piedmont, Italy–JS 93, WE 90	
<b>2012 Château Canon Grand Cru Classé Merlot, Cabernet Sauvignon</b>	<b>35.00/\$140.00</b>
Bordeaux, France–WS 98	

**WINES ON THE RACK**

<b>2016 Dante Chardonnay</b>	<b>\$30.00</b>
Oakville, California	
<b>2016 Septima, Malbec</b>	<b>\$30.00</b>
Lujan de Cuyo, Mendoza, Argentina	
<b>2016 Dona Paula, Malbec</b>	<b>\$30.00</b>
Mendoza, Argentina	
<b>2015 Drumheller, Cabernet Sauvignon</b>	<b>\$30.00</b>
Columbia Valley, Oregon	
<b>2014 Bonarda Amabile</b>	<b>\$34.00</b>
Emilia-Romagna, Italy	
<b>2016 Clos Le Vigneau, Chenin Blanc</b>	<b>\$38.00</b>
Vouvray, France	
<b>2016 Le Saint André Rosé</b>	<b>\$34.00</b>
Figuère, France	
<b>2016 Hidden Crush, Chardonnay</b>	<b>\$35.00</b>
Monterey & Santa Lucia Highlands, California	
<b>2015 Muga Blanco</b>	<b>\$38.00</b>
Rioja, Spain	
<b>2015 Belgardo, Vermentino</b>	<b>\$38.00</b>
Tuscany, Italy	
<b>2017 Indaba Mosaic Red Blend</b>	<b>\$32.00</b>
Western Cape, South Africa	
<b>2016 Gran Passione Rosso</b>	<b>\$36.00</b>
Veneto, Italy	
<b>2016 Heritage, Cabernet Sauvignon</b>	<b>\$50.00</b>
Columbia Valley, Washington	
<b>2016 Ghostrunner, Red Blend</b>	<b>\$40.00</b>
Lodi, California	
<b>2016 Burgo Viejo Rioja, Garnacha</b>	<b>\$38.00</b>
Rioja, Spain	
<b>2016 Praia, White Blend</b>	<b>\$34.00</b>
Vinho Verde, Portugal	
<b>2017 Jules Taylor</b>	<b>\$38.00</b>
Marlborough, New Zealand	
<b>2016 Paul Mas Estate, Carignan</b>	<b>\$46.00</b>
Languedoc, France	

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