

Wine List

Sparkling

NV Prosecco Valdobbiadene Brut Jeio, Italy

Aromas of pears, wildflowers and a refreshingly crisp acidity.

Glass

£4.50

Bottle

£17.95

NV Jeio Rose, Italy

Elegant nose with hints of fresh fruit, citrus & lychee.

£5.00

£18.50

White Wine

2008/09 El Muro, Macabeo, Spain

Fun, fruity white with plenty of refreshing fruit flavours.

Try this wine with our Fajita salad or vegetarian fajitas.

Glass

£3.50

Bottle

£13.50

2008 Libertad Chenin Blanc-Chardonnay, Argentina

Lively and bright with pear, apple and peach fruit all over the nose and palate.

Drink this wine with Chicken fajitas or flautas!

£4.00

£15.50

2008 Moonriver, Pinot Grigio, Danube

Delicate Peach and grapefruit characters combined with a ripe and zesty flavour.

Great with our Crispy Chicken Salad.

£4.50

£16.50

2008 Alamos, Sauvignon Blanc, Argentina

Cool, crisp Sauvignon fruit: green apples, gooseberries and passion fruit.

The best match for the Ensalada de Espadas.

£4.95

£17.50

Argento Reserva, Chardonnay, Argentina

This superb, lightly oaked Chardonnay offers tropical and citrus fruit with subtle elegant creaminess.

Try this wine with our Southern Fried Chicken!

£19.00

2008 Macon Villages, Bouchard Aine & Fils, France

Juicy soft Chardonnay with peach and granny smith apple and citrus flavours.

Best companion for our salad dishes and Vegetarian quesadillas.

£21.95

Red Wine

2008/09 El Muro, Tempranillo-Garnacha, Spain

This is the sort of wine Spain excels at: vibrant with crunchy ripe fruits and soft rounded tannins.

Delicious with a cheeseburger!

Glass

£3.50

Bottle

£13.50

2007 Casa de Piedra, Cabernet Sauvignon, Chile

A powerful nose of red and black fruits, with a hint of dark chocolate. Full bodied and deliciously ripe.

The 10oz. Ambassador's Cut is more delicious when accompanied by this great Cabernet.

£4.25

£15.75

2008/09 Tarquino, Malbec, Argentina

Aromas of black stone fruit, chocolate and sweet spice with ripe soft tannins.

Malbec is best with meat, try this one with our 10oz. Ribeye.

£4.50

£17.00

2007 Barbera, Riva Leone, Italy

Fresh and fruity on the palate, full and elegant with a long after taste of cherries.

Try this barbera with the Rib Platter or our hamburgers.

£4.95

£18.00

2008/09 Rioja Joven, Monte Clavijo, Spain

Juicy, easy-going Rioja with raspberries, strawberries & red cherry fruit flavours on the palate.

Delicious match for the Sirloin Strip with Mushroom Salsa.

£21.00

Rose Wine

2008/09 El Muro, Tempranillo-Garnacha, Spain

This great wine is packed with Spanish goodness! Dry but generously fruity on the palate.

Great to calm the heat of our Chicken Chiloso or to enjoy with our Tres Amigos.

Glass

£3.50

Bottle

£13.50

Texas Embassy Recommends

2007 Estapor Venir, Mexico £23.50

(40% Petite Sirah, 20% Cabernet Sauvignon, 20% Zinfandel, 20% Barbera)

Why?

A unique gathering of grapes that demonstrates the potential of this winemaking team and the region. Aromas range from floral through to darker fruit - prune and fig, with a palate of fig-syrupy texture with big intensity, ripe, jolly and hearty fruit.

Olly Smith - The Wine Gang

This wine is a great match for our 16oz T-Bone Steak

Half Bottles

2007 Chablis Legland, Domaine des Marronniers, France (white)

Classic Chablis style showing green apples, hints of honey, lemon and limes.

Try it with Tres Enchiladas or the Vegetarian Quesadillas.

£21.00

2002 Chateau Tour Pibran, Pauillac, Bordeaux, France (red)

Classic claret with smoky red and black berries on the nose and palate, juicy tannins and a fresh finish.

This classic is the perfect accompaniment to Sirloin Strip with Mushroom Salsa or the Carne Asada Steak.

£24.00