



WINES PACKAGES

We are proud to offer the Grand Award winning wines of the Cellar at the Post Oak to enjoy at home. Carefully curated by our team of Advanced and Master Sommeliers these are some of our current favorites! All are available for pick-up at the Post Oak Hotel or delivered at your home when you purchase at least 6 bottles.

SLAB AND A CAB

Cabernets and beef go together like peanut butter and jelly. Cab with its full body and lush tannins marries up perfectly with the richness of beef. If it is burgers or steaks for dinner, the odds are a Cab will be a great match! Here are three delicious Cabs that we are offering;

2017 DAOU, Paso Robles \$32

2017 Faust, Napa Valley \$60

2018 Caymus, Napa Valley \$125



PIZZA WINES

Pizza is and will forever be the greatest comfort food, ever. From the amazingly simple cheese pizza to the complex pie with lots of toppings; there is a pizza that fits any mood or appetite. Proseccos are surprisingly yummy with pizza (it must be the bubbles) or Pinot Grigios do a great job at getting you ready for another slice. Want a red wine with your pizza, try a Sangiovese. Sangiovese with its tart red fruit and savory herbs flavors mimics a great red sauce so it makes sense that it pairs beautifully with Pizza. From a Chianti Classico which is so easy to drink or a Brunello di Montalcino that can age for decades and hold its own against the best reds of the world; it is easy to find a Sangiovese that will make your Pizza taste better.

Bisol, Jeio, Prosecco \$18

2018 Santa Margherita, Pinot Grigio, Alto Adige \$32

2014 Cecchi, Chianti Classico \$30

2014 Carpanzo, Brunello di Montalcino \$58



DATE NIGHT: \$90 PINOT NOIR \$120 CABERNET SAUVIGNON

Nothing says date night like starting with a bottle of champagne; it is hard not to smile after a glass or two of bubbles. After the bubbles move into a bottle of Pinot Noir, with its silky texture and haunting flavors it is a great wine of mystery that has inspired many to fall in love. If you are looking for power and intensity go for a classic Napa Cab, not as nuanced as Pinot but arguably way more consistent. One last thing about "Date Night" don't forget the immortal advice from Fast Times at Ridgemont High ""When it comes down to making out, whenever possible, put on side one of 'Led Zeppelin IV'"

**Taittinger, Brut La Française,
NV, Champagne, France
2017 Hartford Court, Pinot Noir,
Russian River Valley, Sonoma**

**Taittinger, Brut La Française,
NV, Champagne, France
2017 Stag's Leap Wine Cellars,
Artemis, Napa Valley**



PASSPORT PACKAGE: \$215

It will most likely be a while before we can start adding stamps to our passports so here is a trip around the world through wines that are unique or classic to their Countries.

Bisol, Jeio, Prosecco, Italy

2018 Vincent Delaport, Sancerre, Loire Valley, France

2017 Kumeu River, Chardonnay, Auckland, New Zealand

2017 Bodegas El Nido, Clio, Jumilla, Spain

2016 Angove Family Crest, Shiraz, McLaren Vale, Australia

2015 Finca Decero, Cabernet Sauvignon, Mendoza, Argentina



STAYCATION PACKAGE: \$250

Since it is looking like we might be staying home for a while, we might as well turn it into a "Staycation". Here is a wine or wines for each day of the week.

SUNDAY + CHAMPAGNE.

Taittinger, Brut La Française, NV, Champagne, France

MONDAY + MERLOT.

2017 Seven Hills, Merlot, Walla Walla Valley, Washington

TUESDAY + PINOT GRIS.

Eyrie Vineyards, Pinot Gris, Willamette Valley, Oregon

WEDNESDAY + ZINFANDEL.

2018 The Prisoner, Zinfandel & Cabernet Blend, California

THURSDAY + SYRAH.

2016 Nicolas Perrin, Les Alexandrins, Crozes-Hermitage, France

FRIDAY + CHARDONNAY.

2018 Stags' Leap Winery, Chardonnay, Napa Valley

SATURDAY + ROSÉ + PINOT NOIR.

2018 Chateau Miraval, Rosé, Côtes de Provence, France

2017 Argyle, Pinot Noir, Reserve, Willamette Valley, Oregon



SOMM SELECTIONS PACKAGE: \$480

This mixed case includes our Sommelier's favorite wines of the month, tasting notes and food pairing suggestions. The selections will be rare and limited with a focus on small artisan wineries that are ready to drink now. Each month will be a different offering that includes; one bottle of bubbles, two bottles of Rosé, three bottles of white and six bottles of red.

COCKTAIL PACKAGES

Here are the cocktail packages curated by our team of Advanced and Master Sommeliers that we will be offering for pick-up or delivery at the Post Oak Hotel. Each comes with everything you need to make 8 cocktails, with an instruction card.

TITO'S TEXAS VODKA - \$35

Features one bottle of Tito's 375ml
1x Fever Tree Club Soda 500ML
Fresh Limes



TITO'S MOSCOW MULE KIT - \$35

Features one bottle of Tito's 375ml
1x Fever Tree Ginger Beer 500ML
Fresh Limes



MAKER'S MARK KENTUCKY MULE KIT - \$35

Features one bottle of Maker's Mark 375ml
1x Fever Tree Ginger Beer 500ML
Fresh Limes



MARGARITA'S FOR TWO - \$35

1x Casamigos Reposado 375ml
1x Agave Nectar
Fresh Limes



RANCH WATER - \$35

1x Casamigos Reposado 375ml
2x TopoChicos
Fresh Limes



BOMBAY SAPPHIRE GIN & TONIC - \$30

1x Bombay Sapphire 375ml
1x Fever Tree Indian Tonic 500ML
Fresh Cut Limes

