

# CYPRESS

*beach house*

## Local Winery

# SPOTLIGHT

APRIL 2025 FEATURE  
ZACA MESA WINES

TREAD CHARDONNAY, \$17 | \$63  
Santa Barbara County, 2019

complex with layers of breaburn apple, pear,  
lemon cream, guava and flint

[ Pairs with Halibut ]

CUSHMAN BLOCK VIOGNIER, \$15 | \$57  
Estate Grown, Santa Ynez Valley, 2022

barrel fermented and aged in neutral oak, aromas of  
jasmine, crème brûlée and pineapple upside-down cake

[ Pair with Crab Cake ]

TREAD PINOT NOIR, \$18 | \$65  
Santa Barbara County, 2019

fruit forward notes of wild strawberry, pomegranate,  
dried cherry and black tea leaves

[ Pair with Roasted Chicken ]

CLYDESDALE SYRAH, \$18 | \$65  
Estate Grown, Santa Ynez Valley, 2017

reserve selection showing bold & expressive fruit with  
extended barrel age in primarily neutral oak

[ Pair with Short Rib Rigatoni ]

Join Us  
April 24th



Winemaker Dinner - 4 Course  
wine pairing dinner with Chef  
Ricky Sausser and local Zaca  
Mesa wine with live music at  
the Rooftop at Cypress Beach  
House.

