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BY THE GLASS *Sparkling, Champagne, & White Wine*

SPARKLING & CHAMPAGNE

	3 oz	5 oz
Parés Balta – Penedès, Spain – Xarel-lo Blend (<i>brut nature cava</i>)	\$10	\$16
Langlois – Crémant de Loire Rosé, France – Cabernet Franc Blend (<i>brut rosé</i>)	\$10	\$16
Fattoria Moretto – Grasparossa di Castelvetro, IT – Lambrusco – 2022 (<i>rosso secco</i>)	\$10	\$15
Catch & Release “Swim Good” – Borden Hills, CA, USA – Albariño – 2024 (<i>pét nat</i>)	\$11	\$17
Gaston Chiquet “Tradition” – 1 ^{er} Cru Champagne – Pinot Meunier Blend (<i>brut</i>)	\$15	\$25
Pierre Péters – Grand Cru Champagne – Chardonnay (<i>brut blanc de blancs</i>)	\$21	\$35
Billecart-Salmon – Champagne Rosé – Chardonnay Blend (<i>brut rosé</i>)	\$29	\$49
Dom Pérignon – Champagne – Pinot Noir / Chardonnay – 2015 (<i>brut</i>)	\$48	\$80

WHITE WINE

France

Marc Portez “Apremont” – Savoie – Jacquère – 2023	\$7	\$12
Merlin Cherrier – Sancerre – Sauvignon Blanc – 2023	\$12	\$20
Château d’Epire – Savennières – Chenin Blanc – 2023	\$11	\$18
Domaine Huet “Le Mont” – Vouvray – Chenin Blanc – 2022 (<i>sec</i>)	\$15	\$25
Bitouzet-Prieur “Les Grandes Terres” – Bourgogne – Aligoté – 2021	\$12	\$20
Famille Gueguen – Chablis, Bourgogne – Chardonnay – 2022	\$10	\$16
Bret Brothers La Soufrandière – Pouilly-Vinzelles, Bourgogne – Chardonnay – 2023	\$15	\$25
Maire et Fils – Côtes du Jura – Chardonnay / Savagnin Blend	\$11	\$17
Domaine Weinbach – Alsace – Sylvaner – 2022	\$12	\$20
Albert Boxler “Edelzwicker” – Alsace – Riesling Blend – 2021	\$12	\$20
Minuty “Prestige” – Côtes de Provence – Rolle – 2024	\$9	\$14
Domaine du Gros’ Noré – Bandol – Ugni Blanc Blend – 2022	\$15	\$25

Italy

Luigi Ferrando “La Torrazza” – Caluso, Piedmont – Erbaluce – 2022	\$10	\$15
iCustodi “Ædes” – Etna Bianco, Sicily – Carricante – 2023	\$11	\$18
Collecappretta “Pigro delle Sorbe” – Umbria – Grecco – 2023	\$15	\$25

Spain

Txomin Etxaniz – Getariako Txakolina – Hondarrabi Zuri – 2023	\$10	\$15
Do Ferreira – Rias Baixas – Albariño – 2022	\$11	\$18
Luis Anxo Rodriguez Vazquez “A Teixeira” – Ribeiro – Treixadura Blend – 2020	\$15	\$25

United States

Fess Parker – Santa Barbara, California – Chardonnay – 2023	\$10	\$15
Château Montelena – Napa Valley, California – Chardonnay – 2022	\$21	\$35

The Rest of the World

Leeuwin Estate “Prelude” – Margaret River, Australia – Chardonnay – 2023	\$12	\$20
Saints Hill “Mala” – Istria, Croatia – Malvazija Blend – 2023	\$10	\$16
Casa do Arrabalde – Vihno Verde, Portugal – Avesso Blend – 2023	\$9	\$14
Max Ferd. Richter – Braune. Juffer, Mosel, Germany – Riesling – 2022 (<i>kabinett</i>)	\$11	\$17
Zillinger “Neuland” – Weinviertal, Austria – Grüner Veltliner – 2022	\$10	\$15

Rare Finds...

Gagnard-Delegrange – Chassagne-Montrachet 1 ^{er} Cru, France – Chardonnay – 2022	\$33	\$55
Domaine Leflaive – Bourgogne, France – Chardonnay – 2022	\$45	\$75
Domaine Roulot “Haut Tesson” – Meursault, France – Chardonnay – 2018	\$69	\$115
Domaine Nudant – Corton-Charlemagne Grand Cru, France – Chardonnay – 2022	\$75	\$125
Domaine du Collier – Saumur, France – Chenin Blanc – 2020	\$21	\$35
Domaine Weinbach – “Schlossberg” Alsace Grand Cru, France – Riesling – 2022	\$35	\$55
Domaine du Pélican “Grand Curoulet” – Arbois, France – Savagnin – 2022 (<i>ouillé</i>)	\$24	\$39
Remelluri – Rioja, Spain – Viura Blend – 2020	\$33	\$55

BY THE GLASS *Red Wine*

France	3 oz	5 oz
Charles Père & Fille – Hautes Côtes de Beaune, Bourgogne – Pinot Noir – 2023	\$10	\$16
Henri de Villamont – Savigny-Les-Beaune, Bourgogne – Pinot Noir – 2017	\$15	\$25
Domaine Nudant – Nuits St. George, Bourgogne – Pinot Noir – 2019	\$21	\$35
Jean-Baptiste Duperray “Glou Glou” – Beaujolais-Villages – Gamay – 2022	\$7	\$12
Guy Breton – Morgon, Beaujolais – Gamay – 2023	\$15	\$25
Domaine Santa Duc “Famille Gras” – Côtes du Rhône – Grenache Blend – 2022	\$9	\$14
Famille Perrin “Sinards” – Châteauneuf-du-Pape – Grenache Blend – 2021	\$15	\$25
Bernard Baudry – Chinon – Cabernet Franc – 2022	\$10	\$16
Château Peyrat – Graves, Bordeaux – Cabernet Blend – 2021	\$10	\$16
Fleur de Pédesclaux – Pauillac, Bordeaux – Cabernet Blend – 2018	\$15	\$25
Chapelle de La Mission Haut-Brion – Pessac-Léognan – Cabernet Blend – 2002	\$24	\$39
Château Gouprie – Pomerol, Bordeaux – Merlot Blend – 2019	\$15	\$25
Italy		
G. D. Vajra – Langhe – Nebbiolo – 2022	\$10	\$15
Damilano “Lecinqevigne” – Barolo – Nebbiolo – 2020	\$12	\$21
Nusserhof – Südtirol – Lagrein Riserva – 2019	\$15	\$25
Felsina – Chianti Classico – Sangiovese – 2022	\$11	\$17
Casanuova delle Cerbaie – Brunello di Montalcino – Sangiovese – 2016	\$18	\$30
Masciarelli “Marina Cvetic” – Abruzzo – Montepulciano – 2019	\$11	\$18
Pra “Morandina” Ripasso Superiore – Valpolicella – Corvina Blend – 2020	\$12	\$20
Bussola – Amarone della Valpolicella Classico – Corvina Blend – 2018	\$24	\$39
iCustodi “Pistus” – Etna Rosso – Nerello Mascalese Blend – 2023	\$12	\$20
Spain		
La Rioja Alta “Viña Alberdi” – Rioja Crianza – Tempranillo – 2020	\$11	\$17
La Rioja Alta “Viña Ardanza” – Rioja Reserva – Tempranillo – 2017	\$15	\$25
R. Lopez de Heredia “Viña Tondonia” – Rioja Reserva – Tempranillo blend – 2009	\$21	\$35
Frontón de Oro – Gran Canaria, Canary Islands – Listan Negro – 2022	\$10	\$16
Alfredo Maestreo “El Ray del Glam” – Castilla y León – Garnacha – 2023	\$12	\$19
United States		
Belle Pente – Willamette Valley, Oregon – Pinot Noir – 2021	\$11	\$17
Eberle – Paso Robles, California – Cabernet Sauvignon – 2022	\$10	\$16
My Favorite Neighbor – Paso Robles, California – Cabernet Sauvignon – 2021	\$12	\$20
Heitz Cellar – Napa Valley, California – Cabernet Sauvignon – 2021	\$19	\$32
The Rest of the World		
El Enemigo – Mendoza, Argentina – Malbec – 2020	\$11	\$17
Henschke “Henry’s Seven” – Barossa, Australia – Shiraz Blend – 2023	\$15	\$25
Claus Preisinger “Kalkstein” – Burgenland, Austria – Blaufrankish – 2021	\$10	\$15
Rare Finds...		
Domaine Tollot-Beaut – Corton Grand Cru, France – Pinot Noir – 2022	\$45	\$75
Meo-Camuzet “Aux Boudots” – Nuits-St-George 1 ^{er} Cru, France – Pinot Noir – 2019	\$69	\$115
Domaine A. Clape “Renaissance” – Cornas, France – Syrah – 2019	\$45	\$75
La Grange des Peres – Pays d’Herault, France – Syrah Blend – 2020	\$54	\$89
Château Palmer “Alter Ego” – Margaux, France – Cabernet Blend – 2019	\$45	\$75
Domaine Tempier – Bandol, Provence, France – Mourvedre Blend – 2021	\$21	\$35
Luigi Ferrando “Etichetta Bianco” – Carema, Italy – Nebbiolo – 2018	\$27	\$45
Giuseppe Quintarelli “Primofiore” – Veneto, Italy – Corvina blend – 2021	\$27	\$45
La Rioja Alta “904” – Rioja Gran Reserva, Spain – Tempranillo Blend – 2015	\$33	\$55
Sea Smoke “Southing” – Santa Rita Hills, California, USA – Pinot Noir – 2022	\$33	\$55
Corison – St. Helena, Napa Valley, California, USA – Cabernet Sauvignon – 2021	\$35	\$59
Sine Qua Non “Distenta IV” – Ventura, California, USA – Syrah Blend – 2022	\$69	\$115

BY THE GLASS *Skin Contact, Apéritif, & Digestif*

SKIN CONTACT

	3 oz	5 oz
Rosé		
Triennes – Méditerranée, France – Cinsault Blend – 2024	\$10	\$16
Domaine Vacheron – Sancerre, France – Pinot Noir – 2023	\$14	\$24
Clos Cibonne “Cuveé Vignettes” – Côtes de Provence, France – Tibouren – 2022	\$18	\$30
Sylvain Pataille “Fleur de Pinot” – Marsannay, France – Pinot Noir – 2022	\$27	\$45
Cavalchina “Chiaretto” – Bardolino, Italy – Corvina Blend – 2023	\$9	\$14
Lamoresca – Terre Siciliane, Italy – Frapatto Blend – 2023	\$11	\$18
Los Bermejos – Lanzarote, Canary Islands, Spain – Listan Negro – 2023	\$12	\$19
Pomalo – Srednjak, Croatia – Frankovka – 2024	\$7	\$12
Orange		
Achillée “Hespéridé” – Alsace, France – Gewürtraminer Blend	\$9	\$14
Poderi Cellario “Che Non C’È” – Piedmont, Italy – Nascetta Blend – 2022	\$11	\$17
Conestabile della Staffa “Gimo” – Umbria, Italy – Grechetto – 2022	\$10	\$15
Tomac “Marany Sivi” – Plešivica, Croatia – Pinot Gris – 2022	\$12	\$20

APÉRITIF & DIGESTIF

Dry Wine

Barrialto “Aranzá” – La Palma, Jerez, Spain – Palomino – 2021	\$12
Domaine Dugois “Sous Voile” – Jura, France – Savagnin – 2019	\$12
Giovanni Batista Columbu – Bosa, Italy – Malvasia – 2017	\$16

Dessert Wine

Château Villefranche – Sauternes, France – Semillon – 2019	\$16
Moulin Touchais – Coteaux du Layon, France – Chenin Blanc – 1985	\$26
Domaine Huet “Le Mont” – Vouvray, France – Chenin Blanc – 2003 (<i>moelleux</i>)	\$30
Felsina “Vin Santo” – Chianti, Italy – Trebbiano Blend – 2019	\$19
Diel – Nahe, Germany – Riesling Eiswein – 2010	\$59
Royal Tokaji “6 Puttonyos” – Tokaji, Hungary – Furmint Blend	\$42
Cappellano “Barolo Chinato” – Barolo, Italy – Nebbiolo – 2018	\$22
Tezza – Recioto della Valpolicella Classico, Italy – Corvina Blend – 2017	\$18

White Vermouth

Manuel Acha “Atxa” – Ammurio, Spain – Airen Blend	\$9
Mancino “Bianco Ambrato” – Piedmont, Italy – Trebbiano Blend	\$12

Red Vermouth

Fot-Li – Reus, Catalonia, Spain – Garnacha Blend	\$8
Cocchi “Vermouth di Torino” – Asti, Piedmont, Italy – Moscato Blend	\$10

Sherry

Valdespino “Inocente” – Fino	\$9
La Cigarrera – Manzanilla	\$10
Equipo Navazos “La Bota 85” – Fino Amontillado	\$21
Alvear “Solera 1927” – Pedro Ximenz	\$24

BEER & NON-ALCOHOLIC

LOCAL / REGIONAL BEER

bottle

India Pale Ale

Westbrook – Mount Pleasant, South Carolina (12oz) \$6

Blonde Ale

Edmund's Oast "Cervesa de Malagón" – Charleston, South Carolina (16oz) \$9

Red Ale

Frothy Beard "Tides of Galway" – West Ashley, South Carolina (12oz) \$6

Dry-Hopped Pale Ale

Burial "Prophetmaker" – Asheville, North Carolina (16oz) \$9

Mango, Passionfruit, & Guava Sour (Hazy)

Evil Twin Brewing "Spring Has Sprung" – Queens, New York (16oz) \$11

EUROPEAN BEER

Kolsch

Gaffel – Köln, Germany (11.2oz) \$6

Pilsner

Rothaus – Grafenhausen, Germany (12.2oz) \$8

Stout

Guinness "Draught" – Dublin, Ireland (14.9oz) \$6

Triple India Pale Ale

Brasserie d'Achouffe "Houblon Chouffe" – Achouffe, Belgium (11.2oz) \$9

Golden Blonde Ale

De Halve Maan "Brugse Zot" – Bruges, Belgium (11.2oz) \$13

NON-ALCOHOLIC

Sodas

Limonata – Galvanina – Rimini, Italy \$6

Ginger Beer – Q Mixers – Brooklyn, New York \$5

Mexican Coke – Mexico \$5.50

Zero Proof Cocktails

Mezcal Negroni – St. Agrestis – Brooklyn, New York \$12

White Negroni – St. Agrestis – Brooklyn, New York \$12

Mojito – Savyll Beverage Co – London, United Kingdom \$10

Bellini – Savyll Beverage Co – London, United Kingdom \$10

Zero Proof Beer

Untitled Art – Italian Style Pilsner – Waunakee, Wisconsin \$7

San Benedetto Water

Still – Italy (1L) \$8

Sparkling – Italy (1L) \$8

REGIONAL TASTINGS

Champagne – 2oz each / \$65

Gaston Chiquet
“Tradition” 1er Cru

Dom Pérignon
2015 Vintage

Billiecart-Salmon
Brut Rosé

Burgundy – 2oz each / \$69

Gagnard-Delegrange
Chassagne-Montrachet 1er Blanc

Domaine Nudant
Nuits-St-George Rouge

Tollot-Beaut
Corton Grand Cru Rouge

Piedmont – 2oz each / \$45

Luigi Giordano
Asili, Barbaresco

Damilano
Barolo

Luigi Ferrando
Carema

Rioja – 2oz each / \$55

Lopez de Heredia
Tondonia Blanco 13'

Lopez de Heredia
Tondonia Tinto 09'

La Rioja Alta
904 Gran Reserva Tinto 15'

ALLOCATED TASTINGS

Village Selection – 2oz each / \$45 **(choose any three)*

M. & C. Lapierre *Morgon 23'* **Tempier** *Bandol Rouge 21'* **Nudant** *Nuits-St-George Rouge 19'*
Viña Tondonia *Rioja Blanco 13'* **Montelena** *Napa Chardonnay 21'* **Huet** *Le Mont Vouvray Sec 23'*

1^{er} Selection – 2oz each / \$75 **(choose any three)*

Beaucastel *CDP Rouge 21'* **Anseillan** *Pauillac Rouge 20'* **Sea Smoke** *Southing 21'*
Collier *Saumur Blanc 20'* **Quintarelli** *Ca' del Merlo Bianco 20'* **Beaucastel** *CDP Blanc 21'*

Grand Selection – 2oz each / \$125 **(choose any three)*

Domaine A. Clape *Cornas 19'* **Quintarelli** *Valpolicella Classico 17'* **Château Palmer** *Alter Ego 19'*
Emidio Pepe *Trebbiano 19'* **Nudant** *Corton-Charlemagne G.C. 22'* **Weinbach** *Schlossberg G.C. 19'*

All wines are preserved with Coravin® to ensure their quality.

RED BOTTLES *France*

Bourgogne	bottle
Edmond Cornu “Les Barrigards” – Pinot Noir – 2022	\$89
Charles Père & Fille – Hautes Côtes de Beaune – Pinot Noir – 2023	\$65
Domaine Henri Prudhon “Vielles Vignes” – Saint-Aubin 1er Cru – Pinot Noir – 2020	\$125
Henri de Villamont – Savigny-Les-Beaune – Pinot Noir – 2017	\$119
Pierre Guillemot “Les Jarrons” – Savigny-lès-Beaune 1er Cru – Pinot Noir – 2022	\$175
Domaine Tollebot-Beaut – Corton Grand Cru – Pinot Noir – 2022	\$385
Domaine de Montille – Côte de Beaune 1er Cru – Pinot Noir – 2019	\$185
François Lurpp “A Vinge Rouge” – Givry 1er Cru – Pinot Noir – 2022	\$125
Domaine Nudant – Nuits St. George – Pinot Noir – 2019	\$165
Domaine Roulot – Auxey Duresses 1er Cru – Pinot Noir – 2018	\$325
Domaine Meo-Camuzet – Clos de Vougeot Grand Cru – Pinot Noir – 2019	\$949
Beaujolais	
Jean-Baptiste Duperray “Glou Glou” – Beaujolais-Villages – Gamay – 2022	\$45
Guy Breton – Morgon – Gamay – 2023	\$99
Jean Foillard “Cuvée Corcelette” – Morgon – Gamay – 2021	\$109
M. & C. Lapierre – Morgon – Gamay – 2022	\$105
Charly Thévenet “Grain & Granit” – Régnié – Gamay – 2022	\$99
Daniel Bouland “Cuvée Mélanie” – Côte de Brouilly – Gamay – 2021	\$85
Domaine Chapel “Charbonnières” – Fleurie – Gamay – 2020	\$105
Rhône	
Domaine Santa Duc “Famille Gras” – Côtes du Rhône – Grenache Blend – 2022	\$55
Stéphane Ogier “Le Temps Est Venu” – Côtes du Rhône – Grenache / Syrah – 2022	\$55
Thierry Allemande “Reynard” – Cornas – Syrah – 2018	\$769
Le Sang des Cailloux “Floureto” – Vacquerays – Grenache Blend – 2022	\$95
Famille Perrin “Les Sinards” – Châteauneuf-du-Pape – Grenache Blend – 2021	\$119
Domaine Charvin – Châteauneuf-du-Pape – Grenache Blend – 2022	\$169
Bordeaux	
Château Peyrat – Graves – Cabernet Blend – 2021	\$59
Fleur de Pédesclaux – Pauillac – Cabernet Blend – 2018	\$115
Château Batailley – Pauillac 5ème Grand Cru Classé – Cabernet Blend – 2016	\$269
Chapelle de La Mission Haut-Brion – Pessac-Léognan – Cab. Blend – 2002	\$185
Château Bahans Haut-Brion – Pessac-Leognan – Cabernet Blend – 2004	\$325
Château Gouprie – Pomerol – Merlot Blend – 2019	\$105
Château Laplagnotte-Bellevue – Saint-Emilion Grand Cru – Merlot Blend – 2021	\$89
Loire Valley	
Bernard Baudry – Chinon – Cabernet Franc – 2022	\$65
Jura	
Bénédicte & Stéphane Tissot – Arbois – Poulsard Blend – 2022	\$109
Provence	
Domaine Tempier – Bandol – Mourvedre Blend – 2021	\$149
Domaine Tempier “La Migoua” – Bandol – Mourvedre Blend – 2019	\$199
Clos Cibonne “Cuvee Speciale” – Tibouren – 2021	\$109
Vin de France...	
Martin Texier “Le Preyna” – Cinsault Blend – 2021	\$75
Le Paradou – Grenache – 2021	\$39

RED BOTTLES *Italy*

Piedmont

G. D. Vajra – Langhe – Nebbiolo – 2023	bottle \$55
Luigi Giordano – Asili, Barbaresco – Nebbiolo – 2019	\$149
Damilano “Lecinquevigne” – Barolo – Nebbiolo – 2020	\$89
Damilano – Barolo – Nebbiolo – 2016 - 5L	\$1399
Luigi Ferrando “Etichetta Blanco” – Carema – Nebbiolo – 2018	\$219

Tuscany

Felsina – Chianti Classico – Sangiovese – 2022	\$69
Casanuova delle Cerbaie – Brunello di Montalcino – Sangiovese – 2016	\$135
Poggio di Sotto – Rosso di Montalcino – Sangiovese – 2017	\$229
Poggio Scalette "Il Carbonaione" – Alta Valle della Greve – Sangiovese – 2019	\$139

Trentino-Alto Adige / Südtirol

Nusserhof “Elda” – Schiava – 2017	\$109
Nusserhof – Lagrein Riserva – 2019	\$125

Friuli-Venezia Giulia

I Clivi di Ferdinando e Mario Zanusso – Schioppettino – 2020	\$79
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Veneto

Pra "Morandina" Ripasso Superiore – Valpolicella – Corvina Blend – 2020	\$85
Bussola – Amarone della Valpolicella Classico – Corvina Blend – 2018	\$189
Giuseppe Quintarelli “Primofiore” – Corvina blend – 2021	\$209
Giuseppe Quintarelli “Ca’ del Merlo” – Corvina Blend – 2015	\$315
Giuseppe Quintarelli – Valpolicella Classico Superiore – Corvina blend – 2017	\$355
Giuseppe Quintarelli – Amarone della Valpolicella – Corvina blend – 2013	\$1049
Giuseppe Quintarelli “Alzero” – Cabernet Sauvignon – 2012	\$1095
Bertani – Amarone della Valpolicella – Corvina/Rondinella – 1962	\$799

Sicily

Lamoresca “Nerocapitano” – Frappato – 2023	\$79
iCustodi “Pistus” – Etna Rosso – Nerello Mascalese Blend – 2023	\$85
Frank Cornelissen “Susucaru” – Nerello Mascalese Blend – 2023	\$99

Umbria

Fongoli “Rossofongoli” – Sangiovese Blend – 2021	\$59
Collecapretta “Il Bubero” – Sangiovese Blend – 2021	\$115

Abruzzo

Masciarelli “Marina Cvetic” – Montepulciano – 2019	\$79
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Liguria

Ka Manciné “Galeae” – Rossese di Dolceacqua – Rossese – 2018	\$85
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RED BOTTLES *Spain, United States, & The Rest of the World*

Spain	bottle
Rioja	
Olivier Rivière "Rayos Uva" – Graciano Blend – 2022	\$59
La Rioja Alta "Viña Alberdi" – Crianza – Tempranillo – 2020	\$69
La Rioja Alta "Viña Ardanza" – Reserva – Tempranillo – 2017	\$99
La Rioja Alta "904" – Gran Reserva – Tempranillo – 2015	\$249
Remelluri – Reserva – Tempranillo – 2016	\$105
R. Lopez de Heredia "Viña Cubillo" – Crianza – Tempranillo blend – 2016	\$75
R. Lopez de Heredia "Viña Tondonia" – Reserva – Tempranillo blend – 2009	\$169
Priorat	
Buil & Giné "Giné Giné" – Cariñena/Garnacha Blend – 2021	\$65
Castilla y León	
Alfredo Maestreo "El Ray del Glam" – Garnacha – 2023	\$79
Vinos de Madrid	
4 Monos "Cien Lanzas" – Garnacha Blend – 2019	\$79
Canary Islands	
Frontón de Oro – Gran Canaria – Listan Negro – 2022	\$65
Envínate "Benje" – Tenerife – Listan Prieto – 2020	\$75
United States	
Napa Valley, California	
Heitz Cellar – Cabernet Sauvignon – 2021	\$159
Chappellet – Cabernet Sauvignon – 2021	\$209
Turnbull – Cabernet Sauvignon – 2020	\$145
Corison – St. Helena – Cabernet Sauvignon – 2021	\$279
Paul Hobbs – Cabernet Sauvignon – 2017	\$299
Peter Michael "Au Paradis" – Cabernet Sauvignon – 2019	\$475
Chateau Montelena Estate – Cabernet Sauvignon – 2009	\$499
Sonoma Coast, California	
Arnot-Roberts – Syrah – 2018	\$89
Paso Robles, California	
Eberle – Cabernet Sauvignon – 2022	\$65
My Favorite Neighbor – Cabernet Sauvignon – 2021	\$85
Santa Cruz Mountains, California	
Jaimee Motley – Cabernet Sauvignon – 2018	\$145
Willamette Valley, Oregon	
Belle Pente – Pinot Noir – 2021	\$69
Bethel Heights "Aeolian" – Eola-Amity Hills – Pinot Noir – 2022	\$139
The Rest of the World...	
Australia	
Henschke "Henry's Seven" – Barossa – Shiraz Blend – 2023	\$109
Hickinbotham "The Peake" – McLaren Vale – Cabernet/Shiraz – 2016	\$199
Austria	
Claus Preisinger "Kalkstein" – Burgenland – Blaufrankish – 2021	\$59
South Africa	
Glenelly Estate "Glass" – Stellenbosch – Cabernet Sauvignon – 2021	\$45
Argentina	
El Enemigo – Mendoza – Malbec – 2020	\$69

WHITE BOTTLES *France*

Bourgogne

	bottle
Bitouzet-Prieur “Les Grandes Terres” – Aligoté – 2021	\$85
Domaine Roulot – Aligoté – 2022	\$155
Domaine Roulot – Chardonnay – 2022	\$265
Dominique Lafon – Chardonnay – 2022	\$125
Domaine Leflaive – Chardonnay – 2022	\$355

Chablis

Famille Gueguen – Chardonnay – 2022	\$65
Daniel-Etienne Defaix “Cote de Lechet” 1er Cru – Chardonnay – 2010	\$139

Côte-d’Or

Domaine Tollot-Beaut – Chardonnay – 2021	\$109
Philippe Colin “Les Combes” – Saint-Aubin – Chardonnay – 2018	\$175
Gagnard-Delagrange – Chassagne-Montrachet 1er Cru – Chardonnay – 2022	\$249
Domaine Roulot “Haut Tesson” – Meursault – Chardonnay – 2018	\$549
Philippe Pacalet – Meursault – Chardonnay – 2017	\$229

Mâconnais

Les Héritiers du Comte Lafon – Mâcon-Milly-Lamartine – Chardonnay – 2022	\$95
Bret Brothers La Soufrandière – Pouilly-Vinzelles – Chardonnay – 2023	\$125

Loire Valley

Merlin Cherrier – Sancerre – Sauvignon Blanc – 2023	\$85
Château d’Epire – Savennières – Chenin Blanc – 2023	\$75
Domaine Guiberteau – Saumur – Chenin Blanc – 2023	\$85
Domaine du Collier – Saumur – Chenin Blanc – 2020	\$145
Domaine du Closel “Clos du Papillon” – Savennières – Chenin Blanc – 2021	\$175
Domaine Huet “Le Mont” – Vouvray – Chenin Blanc – 2023 (<i>sec</i>)	\$115
Domaine Huet “Le Mont” – Vouvray – Chenin Blanc – 2023 (<i>demi-sec</i>)	\$119
Domaine Pépière – Monnières-Saint Fiacre, Muscadet – Melon de Bourgogne – 2020	\$79

Alsace

Albert Boxler “Edelzwicker” – Riesling Blend – 2021	\$89
Domaine Ostertag – Sylvaner – 2021	\$75
Domaine Weinbach – Sylvaner – 2022	\$89
Domaine Weinbach “Les Vignes du Prêcheur” – Riesling Blend – 2022	\$79
Domaine Weinbach – “Schlossberg” Grand Cru – Riesling – 2022	\$229

Rhone Valley

Château Beaucastel – Châteauneuf-du-Pape – Roussanne Blend – 2022	\$219
Domaine A. Clape – Saint-Péray – Marsanne/Roussanne Blend – 2020	\$215

Jura & Savoie

Maire et Fils “Tradition” – Côtes du Jura – Chardonnay / Savagnin Blend – NV	\$69
Marc Portez “Apremont” – Savoie – Jacquère – 2023	\$49

South of France

Minuty “Prestige” – Côtes de Provence – Rolle – 2024	\$55
Domaine Tempier – Bandol – Clairette Blend – 2021	\$125
Domaine du Gros’ Noré – Bandol – Ugni Blanc Blend – 2022	\$109
Domaine du Bagnol – Cassis – Marsanne Blend – 2022	\$85

WHITE BOTTLES *Italy, Spain, United States, & The Rest of the World*

Italy

bottle

Piedmont

Agricola Mandirola “Derthona” – Colli Tortonesi – Timorasso – 2021

\$69

Luigi Ferrando “La Torrazza” – Caluso – Erbaluce – 2022

\$59

Friuli

I Clivi “San Pietro” – Colli Orientali – Friulano – 2022

\$75

Trentino-Alto Adige

Foradori “Fontanasanta” – Manzoni Bianco – 2023

\$85

Sicily

iCustodi “Ædes” – Etna Bianco – Carricante – 2023

\$79

I Custodi “Imbris” – Etna Bianco Superiore – Carricante – 2019

\$145

Umbria

Collecappretta “Pigro delle Sorbe” – Grecco – 2023

\$95

Spain

Rioja

Olivier Rivière “La Bastid” – Viura Blend – 2021

\$85

R. Lopez de Heredia “Viña Tondonia” – Viura/Malvasia – 1973

\$1299

Rias Baixas

Do Ferreiro – Albariño – 2022

\$79

Txakolina

Txomin Etxaniz – Getariako – Hondarabbi Zuri – 2022

\$59

Ribeiro

Luis Anxo Rodriguez Vazquez “A Teixeira” – Treixadura Blend – 2020

\$125

Canary Islands & Mallorca

Los Bermejo – Lanzarote, Canary Islands – Malvasia Seco – 2023

\$79

Ca’n Verdera “Supernova” – Mallorca – Moll – 2023

\$79

Jerez

Cota 45 “Agostado” – Marco de Jerez – Perruno Blend – 2017

\$165

United States

California

Fess Parker – Santa Barbara – Chardonnay – 2023

\$59

Château Montelena – Napa Valley – Chardonnay – 2021

\$169

Massican “Annia” – Napa Valley – Tocai Friulano Blend – 2022

\$69

Jaimee Motley – Santa Cruz Mountains – Chenin Blanc – 2022

\$85

Martha Stoumen – Suisun Valley – Chenin Blanc Blend – 2022

\$69

The Rest of the World...

Austria

Zillinger “Neuland” – Weinviertal – Grüner Veltliner – 2022

\$59

Australia

Leeuwin Estate “Prelude” – Margaret River – Chardonnay – 2023

\$89

Croatia

Saints Hill “Mala” – Istria – Malvazija Blend – 2023

\$65

Portugal

Casa do Arrabalde – Vihno Verde – Avesso Blend – 2023

\$55

Germany

Max Ferd. Richter – Brauneberger Juffer, Mosel – Riesling – 2022 (*kabinett*)

\$69

Weingüter Wegeler “Bernkastel^{er} Garben” – Mosel – Riesling – 1994 (*spätlese*)

\$199

MISC. BOTTLES *Rosé, Orange, Sparkling, & Champagne*

Rosé

	bottle
Triennes – Méditerranée, France – Cinsault blend – 2024	\$65
Comte Abbaticci “Faustine” – Corsica, France – Sciaccarello – 2023	\$95
Domaine Vacheron – Sancerre, France – Pinot Noir – 2023	\$95
Domaine du Gros’ Noré – Bandol, France – Mourvedre Blend – 2022	\$99
Domaine Tempier – Bandol, France – Mourvedre Blend – 2023	\$125
Clos Cibonne “Cuveé Vignettes” – Côtes de Provence, France – Tibouren – 2022	\$129
Sylvain Pataille “Fleur de Pinot” – Marsannay, France – Pinot Noir – 2022	\$215
Cavalchina “Chiaretto” – Bardolino, Italy – Corvina Blend – 2023	\$55
Nusserhof “Kretzer” – Südtirol, Italy – Lagrein – 2021	\$89
Lamoresca – Terre Siciliane, Italy – Frapatto Blend – 2023	\$79
Ameztoi “Rubentis” – Getariako Txakolina, Spain – Hondarribi Zuri Blend – 2021	\$65
Los Bermejos – Lanzarote, Canary Islands, Spain – Listan Negro – 2023	\$79
Birichino “Vin Gris” – California, USA – Grenache Blend – 2021	\$49
Pomalo – Srednjak, Croatia – Frankovka – 2024	\$49
Chateau Musar – Bekaa Valley, Lebanon – Obaideh Blend – 2018	\$129

Orange

Achillée “Hespéridé” – Alsace, France – Gewürtraminer Blend	\$55
Domaine Weinbach “MV0” – Alsace, France – Gewürtraminer Blend – 2022	\$109
Cardedu “Buccé” – Sardegna, Italy – Vermentino blend – 2021	\$59
Poderi Cellario “Che Non C’È” – Piedmont, Italy – Nascetta Blend – 2022	\$69
Conestabile della Staffa “Gimo” – Umbria, Italy – Grechetto – 2022	\$59
Collecappretta “il Prodigio” – Umbria, Italy – Mantónico – 2018	\$95
Alfredo Maestro “Lovamor” – Castilla y León, Spain – Albillo Mayor – 2023	\$79
Union Sacre – Monterey, California, USA – Riesling – 2023	\$59
Hiyu – Columbia Gorge, Oregon, USA – Pinot Gris – 2022	\$119
Tomac “Marany Sivi” – Plešivica, Croatia – Pinot Gris – 2022	\$89

Sparkling & Champagne

Sparkling

Domaine de Boissieu “Granit” – Beaujolais, France – Gamay (<i>blanc de noirs</i>)	\$79
Domaine du Viking – Vouvray, France – Chenin Blanc (<i>brut</i>)	\$69
Fattoria Moretto – Grasparossa di Castelvetro, Italy – Lambrusco – 2022 (<i>secco</i>)	\$59
Parés Balta – Penedès, Spain – Xarel·lo Blend (<i>brut nature cava</i>)	\$65
Immich-Batterieberg – Mosel, Germany – Riesling (<i>extra brut</i>)	\$85
Catch & Release “Swim Good” – Borden Hills, CA, USA – Albariño – 2024 (<i>pét nat</i>)	\$69

Champagne

Gaston Chiquet “Tradition” – 1er Cru – Pinot Meunier Blend (<i>brut</i>)	\$119
Pierre Péters “Réserve” – Grand Cru – Chardonnay (<i>brut blanc de blancs</i>)	\$169
Agrapart “7 Crus” – Chardonnay Blend (<i>brut</i>)	\$179
Pierre Péters “Les Chétillons” – Grand Cru – Chard. – 2017 (<i>brut blanc de blancs</i>)	\$535
Veuve Clicquot “Extra Old” (<i>a blend of 1996-2014 vintages, extra brut</i>)	\$225
Dom Pérignon – Pinot Noir / Chardonnay – 2015 (<i>brut</i>)	\$400
Savart “Haute Couture” – Grand Cru – Chardonnay – 2016 (<i>extra brut</i>)	\$495

Rosé

Langlois – Crémant de Loire Rosé, France – Cabernet Franc Blend (<i>brut</i>)	\$65
Los Bermejos – Lanzarote, Canary Islands – Listan Negro – 2022 (<i>brut nature</i>)	\$109
Billiecart-Salmon – Champagne – Chardonnay / Pinot Noir / Pinot Meunier (<i>brut</i>)	\$229

CHEESE

Saint Angel – Soft cow’s milk cheese – Burgundy, France	\$15
Pierre Robert – Soft cow’s milk cheese – Seine-et-Marne, France	\$15
La Tur – Soft goat, sheep, & cow’s milk cheese – Piedmont, Italy	\$17
Caña de Cabra – Soft goat’s milk cheese – Murcia, Spain	\$14
Blue Shropshire – Blue-veined cow’s milk cheese – Leicestershire, England	\$13
Grand Noir – Blue-veined cow’s milk cheese – Allgäu, Germany	\$14
Roquefort – Blue-veined raw sheep’s milk cheese – Auvergne & Limousin, France	\$17
Gorgonzola Dolce – Blue-veined cow’s milk cheese – Piedmont, Italy	\$15
Taleggio – Washed-rind cow’s milk cheese – Cremona, Italy	\$16
Chaumes – Washed-rind cow’s milk cheese – French Pyrénées, France	\$15
Lissome – Washed-rind cow’s milk cheese – North Carolina, United States	\$16
Torta del Casar – Washed-rind raw sheep’s milk cheese – Extremadura, Spain	\$16
Casatica di Bufala – Semi-soft buffalo’s milk cheese – Lombardia, Italy	\$17
Toma Piemontese – Semi-soft cow’s milk cheese – Piedmont, Italy	\$14
Tetilla – Semi-soft cow’s milk cheese – Galicia, Spain	\$14
Alisios – Semi-firm cow & goat’s milk cheese – Canary Islands, Spain	\$15
Petit Basque – Firm sheep’s milk cheese – Basque Region, France	\$19
Garrotxa – Firm goat’s milk cheese – Catalonia, Spain	\$15
Urgewalt – Firm raw cow’s milk cheese – Thurgau, Switzerland	\$16
Ossau Iraty – Firm sheep’s milk cheese – French Pyrénées, France	\$16
Piave Vecchio – Hard cow’s milk cheese – Veneto, Italy	\$14
Comte – Hard raw cow’s milk cheese – Franche-Comte, France	\$15
Etxegarai – Hard raw sheep’s milk cheese – Basque Region, Spain	\$14
Mimolette – Hard cow’s milk cheese – Hautes de France, France	\$15

CHARCUTERIE

Prosciutto di Parma – Dry-cured ham – Italy	\$16
Serrano Ham – Dry-cured ham – Spain	\$19
5J Jamon Iberico de Bellota – Dry-cured ham – Spain	\$55
Speck Alto Adige – Dry-cured and smoked ham – Italy	\$18
Spanish Chorizo – Dry-cured pork sausage with smoked Spanish paprika – Spain	\$15
Wild Boar Saucisson – Dry-cured wild boar sausage – United States	\$18
Soppressata – Pork salami w/ garlic – United States	\$15
Salame Calabrese – Pork salami w/ chili pepper, paprika & garlic – United States	\$16
Rosette de Lyon – Pork salami cured w/ red wine & white peppercorn – France	\$14
Sujuk – Dry lamb & beef salami w/ cumin, garlic, & sumac – United States	\$18
Bresaola – Aged, air-dried beef w/ red wine & rosemary – United States	\$26
Lomo Embuchado – Dry-cured pork loin with garlic & pimenton de la vera – Spain	\$15
Iberico Salchichon – Dry-cured pork sausage with wine & oregano – Spain	\$18
Pâté de Campagne – Country style pork pâté w/ spices – France	\$16
Nduja – Soft pork salami w/ calabrian peppers – Italy	\$16
Duck Rillettes – Shredded duck leg confit in duck fat – France	\$19
Mousse Truffée – Chicken liver w/ truffles, sherry, & Pineau des Charentes – France	\$16
Foie Gras au Torchon – Duck foie gras w/ maldon salt – United States	\$34

CHOCOLATE

The following items are \$3 per piece or \$22 for 8 pieces:

Dark Chocolate Truffle

Honey Dark Chocolate Truffle

Hazelnut Truffle

Vanilla Bean White Truffle

Pistachio White Truffle

Bananas Foster Truffle

Cappuccino Cheesecake Truffle

Coconut Chocolate Truffle

Hand Painted Earl Grey Chocolate

Hand Painted Caramel Sea Salt Chocolate

Hand Painted Lemon Chocolate

Hand Painted Orange Chocolate

Hand Painted Peanut Butter Chocolate

Hand Painted Strawberry Marshmallow Chocolate

Hand Painted Cinnamon Chocolate

Hand Painted Praline Chocolate