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

SPARKLING & CHAMPAGNE

	3 oz	5 oz
Gramona – Penedès, Spain – Xarel-lo Blend – 2021 (<i>extra brut corpinnat</i>)	\$11	\$18
Franck Besson “Granit” – Beaujolais Rosé, France – Gamay – 2023 (<i>rosé</i>)	\$11	\$17
La Favorita – Emilia Romagna, Italy – Lambrusco Secco (<i>dry sparkling red</i>)	\$9	\$14
Berlucchi “61” – Franciacorta, Italy – Chardonnay / Pinot Nero Blend (<i>extra brut</i>)	\$11	\$18
Domaine Weinbach “PCC” – Alsace, France – Chasselas Blend – 2020 (<i>pét nat</i>)	\$12	\$20
Gaston Chiquet “Tradition” – 1 ^{er} Cru Champagne – Pinot Meunier Blend (<i>brut</i>)	\$15	\$25
Pierre Péters “Cuvée de Réserve” – Grand Cru – Chardonnay (<i>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

La Chapelle du Bastion – Picpoul de Pinet – Picpoul – 2024	\$7	\$11
Claude Riffault “Les Boucauds” – Sancerre – Sauvignon Blanc – 2023	\$13	\$22
Domaine Breteau “Théia” – Muscadet – Melon de Bourgogne – 2023	\$12	\$19
Domaine Guiberteau “Les Moulins” – Saumur – Chenin Blanc – 2024	\$10	\$15
Domaine Huet “Le Mont” – Vouvray – Chenin Blanc – 2024 (<i>sec</i>)	\$15	\$25
Famille Gueguen – Chablis, Bourgogne – Chardonnay – 2024	\$11	\$17
Bret Brothers 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

La Sibilla – Campi Flegrei, Campania – Falanghina – 2023	\$9	\$14
Barone di Villagrande – Etna Bianco Superiore, Sicily – Carricante – 2023	\$10	\$16
Collecappretta “il Prodigio” – Umbria – Mantónico – 2024	\$15	\$25

Spain

Txomin – Getariako Txakolina – Hondarrabi Zuri – 2024	\$9	\$14
Nanclares “Dandelion” – Rias Baixas – Albariño – 2024	\$11	\$18
Luis Anxo Rodríguez 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

Saints Hill “Mala” – Istria, Croatia – Malvazija Blend – 2023	\$10	\$16
Fritz Haag – Brauneberger Juffer, Mosel, Germany – Riesling – 2023 (<i>kabinett</i>)	\$11	\$18
Hager Matthias “Mollands” – Kamptal, Austria – Grüner Veltliner – 2023	\$10	\$15
Leeuwin Estate “Prelude” – Margaret River, Australia – Chardonnay – 2023	\$12	\$19

Rare Finds...

Fontaine-Gagnard – Chassagne-Montrachet 1 ^{er} Cru-Vergers, FR – Chard – 2023	\$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, FR – Chardonnay – 2022	\$80	\$135
Domaine du Collier – Saumur, France – Chenin Blanc – 2020	\$21	\$35
Domaine du Pélican “Grand Curoulet” – Arbois, France – Savagnin – 2022 (<i>ouillé</i>)	\$24	\$39
Domaine Weinbach – Alsace, Schlossberg Grand Cru – Riesling – 2022	\$29	\$49
Chateau Musar – Bekaa Valley, Lebanon – Obaideh Blend – 2015	\$27	\$45

BY THE GLASS *Red Wine*

	3 oz	5 oz
France		
Charles Père & Fille – Hautes Côtes de Beaune, Bourgogne – Pinot Noir – 2023	\$11	\$17
Michel Juillot “Clos Tonnerre” – Mercurey 1 ^{er} Cru, Bourgogne – Pinot Noir – 2023	\$15	\$25
Domaine Nudant – Nuits St. George, Bourgogne – Pinot Noir – 2020	\$21	\$35
Jean-Baptiste Duperray “Glou Glou” – Beaujolais-Villages – Gamay – 2022	\$7	\$12
Mee Godard – Morgon Corcelette, Beaujolais – Gamay – 2022	\$15	\$25
Stéphane Ogier “Le Temps Est Venu – Côtes du Rhône – Grenache Blend – 2020	\$10	\$15
Famille Perrin “Sinards” – Châteauneuf-du-Pape – Grenache Blend – 2021	\$15	\$25
Bernard Baudry – Chinon – Cabernet Franc – 2022	\$10	\$16
Château Cissac – Haut Médoc – Cabernet Sauvignon Blend – 2019	\$10	\$15
Blason d’Issan – Margaux – Cabernet Sauvignon Blend – 2017	\$15	\$25
Chapelle de La Mission Haut-Brion – Pessac-Léognan – Cabernet Blend – 2002	\$24	\$39
Château Gouprie – Pomerol – Merlot Blend – 2019	\$15	\$25
Italy		
G. D. Vajra – Langhe – Nebbiolo – 2024	\$10	\$15
Damilano “Lecinquevigne” – Barolo – Nebbiolo – 2020	\$12	\$21
Foradori “Morei” – Trentino-Alto Adige – Teroldego – 2020	\$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	\$12	\$19
Bussola – Valpolicella Ripasso Classico Superiore – Corvina Blend – 2020	\$10	\$16
Marion – Amarone della Valpolicella – Corvina Blend – 2018	\$24	\$39
iCustodi “Pistus” – Etna Rosso – Nerello Mascalese Blend – 2023	\$12	\$20
Spain		
Muga “El Andén de la Estación” – Rioja Crianza – Tempranillo Blend – 2022	\$10	\$16
La Rioja Alta “Viña Ardanza” – Rioja Reserva – Tempranillo – 2019	\$15	\$25
Frontón de Oro – Gran Canaria, Canary Islands – Listan Negro – 2022	\$10	\$16
4 Monos “Cien Lanzas” – Vinos de Madrid – Garnacha Blend – 2019	\$12	\$19
United States		
Belle Pente – Willamette Valley, Oregon – Pinot Noir – 2021	\$11	\$17
My Favorite Neighbor – Paso Robles, California – Cabernet Sauvignon – 2021	\$11	\$17
Heitz Cellar – Napa Valley, California – Cabernet Sauvignon – 2021	\$19	\$32
The Rest of the World		
El Enemigo – Mendoza, Argentina – Malbec – 2020	\$11	\$17
D’Arenberg “Footbolt” – McLaren Vale, Australia – Shiraz Blend – 2022	\$9	\$12
Claus Preisinger “Kalkstein” – Burgenland, Austria – Blaufrankish – 2021	\$10	\$15
Chateau Musar – Bekaa Valley, Lebanon – Cabernet Sauvignon Blend – 2018	\$24	\$39
Rare Finds...		
Domaine Fourrier “Vieille Vigne” – Gevrey-Chambertin, FR – Pinot Noir – 2023	\$47	\$79
Meo-Camuzet “Aux Boudots” – Nuits-St-George 1 ^{er} Cru, FR – Pinot Noir – 2019	\$69	\$115
Château d’Armailhac – Pauillac 5 ^{ème} Grand Cru Classé – Cabernet Blend – 2015	\$45	\$75
La Grange des Peres – Pays d’Herault, France – Syrah Blend – 2020	\$54	\$89
Château Beaucastel – Châteauneuf-du-Pape, France – Grenache Blend – 2021	\$27	\$45
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	\$25	\$42
R. Lopez de Heredia “Viña Tondonia” – Rioja Reserva – Tempranillo blend – 2012	\$21	\$35
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 – Provence, France – Cinsault Blend – 2024	\$9	\$14
Domaine Vacheron – Sancerre, France – Pinot Noir – 2023	\$15	\$24
Domaine du Bagnol – Cassis, France – Grenache Blend – 2024	\$12	\$19
Clos Cibonne “Tradition” – Côtes de Provence, France – Tibouren – 2023	\$15	\$24
Sylvain Pataille “Fleur de Pinot” – Marsannay, France – Pinot Noir – 2022	\$27	\$45
G. D. Vajra “Rosabella” – Piedmont, Italy – Nebbiolo Blend – 2024	\$9	\$14
Lamoresca – Terre Siciliane, Italy – Frapatto Blend – 2024	\$12	\$20
Los Bermejos – Lanzarote, Canary Islands, Spain – Listan Negro – 2024	\$12	\$19
Orange		
Fongoli – Umbria, Italy – Trebbiano / Grechetto Blend – 2024	\$10	\$15
Poderi Cellario “Che Non C’È” – Piedmont, Italy – Nascetta Blend – 2022	\$11	\$17
Paolo Bea “Santa Chiara” – Umbria – Grechetto Blend – 2020	\$18	\$30
Alfredo Maestro “Lovamor” – Castilla y León, Spain – Albillo Mayor – 2023	\$11	\$17
Partida Creus “VN” – Catalonia, Spain – Xarel·lo Blend – 2023	\$11	\$17

APÉRITIF & DIGESTIF

Dry Wine

Domaine Dugois “Sous Voile” – Jura, France – Savagnin – 2019	\$12
Cota 45 “Agostado” – Marco de Jerez, Spain – Perruno Blend – 2017	\$20

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
Royal Tokaji “6 Puttonyos” – Tokaji, Hungary – Furmint Blend	\$39
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
Partida Creus “Muz” – Catalonia, Spain – Vinyater Blend – 2023	\$11
Cocchi “Vermouth di Torino” – Asti, Piedmont, Italy – Moscato Blend	\$10

Sherry

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

BEER & NON-ALCOHOLIC

LIGHT

bottle

Pilsner Rothaus – Grafenhausen, Germany 12.2oz / 5.3%	\$8
Kolsch Gaffel – Köln, Germany 11.2oz / 4.8%	\$6
Bavarian Helles Lager Aecht Schlenkerla – Bamberg, Germany 16.9oz / 4.3%	\$12

GOLDEN

♣* Blonde Edmund's Oast "Cervesa de Malagón" – Charleston, SC 16oz / 5%	\$9
Blond De Halve Maan "Brugse Zot" – Bruges, Belgium 11.2oz / 6%	\$13
Farmhouse Saison Dupont – Tourpes, Belgium 11.2oz / 6.5%	\$13
Tripel Karmeliet – Buggenhout, Belgium 11.2oz / 8.4%	\$15

HOPPY

♣* India Pale Ale Westbrook – Mount Pleasant, South Carolina 12oz / 6.8%	\$6
Double Dry-Hopped Pale Ale Burial "Prophetmaker" – Asheville, NC 16oz / 5.2%	\$9
Pink Peppercorn Pale Ale Birrificio "Almond 22" – Pescara, Italy 11.2oz / 6.2%	\$13

MARZEN / RED

♣* Oktoberfest Westbrook – Mount Pleasant, South Carolina 16oz / 5.5%	\$9
Red Rice Ale Hitachino Nest – Konosu, Japan 11.2oz / 7%	\$15

SOUR

Strawberry Rhubarb Sour Great Divide – Denver, CO 12oz / 6.2%	\$6
Oak Aged Sour Ale Rodenbach "Grand Cru" – Roeselare, Belgium 11.2oz / 6%	\$12

DARK

Stout Guinness "Draught" – Dublin, Ireland 14.9oz / 4.1%	\$6
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CIDER

Pear Cider Doc's – Warwick, New York (<i>off-dry</i>) 12oz / 5.5%	\$6
Apple Cider J.K.'s "Scrumpy" – Flushing, Michigan (<i>med-sweet, unfiltered</i>) 16oz / 6%	\$9
Cidre Bouché Etienne Dupont – Normandy, FR – 2011 (<i>unpasteurized</i>) 12.7oz / 4.5%	\$17

SODAS

Limonata Lurisia – Piedmont, Italy	\$7
Aranciata Rossa Lurisia – Sicily, Italy (<i>blood orange</i>)	\$7
Chinotto Lurisia – Liguria Riviera, Italy	\$7
Ginger Beer Q Mixers – Brooklyn, New York	\$5
Mexican Coke Coca-Cola – Mexico	\$5.50

ZERO PROOF COCKTAILS & BEER

Mezcal Negroni St. Agrestis – Brooklyn, New York	\$12
White Negroni St. Agrestis – Brooklyn, New York	\$12
Paloma ISH – Copenhagen, Denmark	\$12
Non-Alc Pilsner Burial "Socialdevice" – Asheville, NC	\$9

WATER

Still San Benedetto – Italy (<i>1L glass</i>)	\$8
Sparkling Lurisia – Italy (<i>1L glass</i>)	\$8

REGIONAL TASTINGS

Champagne – 2oz each / \$65

Gaston Chiquet
“Tradition” 1er Cru

Dom Pérignon
2015 Vintage

Billiecart-Salmon
Brut Rosé

Burgundy – 2oz each / \$69

Fontaine-Gagnard
Chassagne-Montrachet 1er Blanc 23’

Domaine Nudant
Nuits-St-George Rouge 19’

Domaine Fourrier
Gevrey-Chambertin Rouge 23’

Provence – 2oz each / \$40

Domaine du Gros’ Noré
Bandol Blanc 22’

Domaine Tempier
Bandol Rosé 23’

Clos Cibonne
Côtes-de-Provence Rouge 21’

Piedmont – 2oz each / \$45

Luigi Giordano
Asili, Barbaresco 19’

Damilano
Barolo 20’

Luigi Ferrando
Carema 18’

Rioja – 2oz each / \$55

Lopez de Heredia
Tondonia Blanco 13’

Lopez de Heredia
Tondonia Tinto 12’

La Rioja Alta
904 Gran Reserva Tinto 15’

ALLOCATED TASTINGS

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

M.C. Lapierre *Morgon 24’* **Tempier** *Bandol Rouge 21’* **Nudant** *Nuits-St-George Rouge 20’*
Viña Tondonia *Rioja Blanco 13’* **Montelena** *Chardonnay 21’* **Huet** *Le Mont Vouvray Sec 24’*

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)*

A. Clape *Cornas 19’* **Quintarelli** *Valpolicella Classico 17’* **Château Palmer** *Alter Ego 19’*
Musar *Obaideh 97’* **Nudant** *Corton-Charlemagne 22’* **Weinbach** *Schlossberg G.C. 22’*

RED BOTTLES *France*

Bourgogne	bottle
Domaine Morey-Coffinet – Pinot Noir – 2023	\$105
Charles Père & Fille – Hautes Côtes de Beaune – Pinot Noir – 2023	\$69
Michel Juillot “Clos Tonnerre” – Mercurey 1 ^{er} Cru, Bourgogne – Pinot Noir – 2023	\$125
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 – 2020	\$165
Domaine Fourrier “Vieille Vigne” – Gevrey-Chambertin – Pinot Noir – 2023	\$385
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
M. & C. Lapierre – Morgon – Gamay – 2024	\$109
Mee Godard – Morgon Corcelette – Gamay – 2022	\$105
Charly Thévenet “Grain & Granit” – Régnié – Gamay – 2022	\$99
Anne-Sophie Dubois “Les Cocottes” – Fleurie – Gamay – 2023	\$85
Daniel Bouland “Cuvée Mélanie” – Côte de Brouilly – Gamay – 2022	\$89
Rhône	
Stéphane Ogier “Le Temps Est Venu – Côtes du Rhône – Grenache Blend – 2020	\$59
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 Cissac – Haut Médoc – Cabernet Sauvignon Blend – 2019	\$59
Blason d’Issan – Margaux – Cabernet Sauvignon Blend – 2017	\$109
Château Beau-Site – Saint-Estèphe – Cabernet Blend – 2016	\$115
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	
Bénédict & 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	\$45

RED BOTTLES *Italy*

Piedmont

G. D. Vajra – Langhe – Nebbiolo – 2024	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
Foradori “Morei” – Trentino-Alto Adige – Teroldego – 2020	\$125

Friuli-Venezia Giulia

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

Bussola – Valpolicella Ripasso Classico Superiore – Corvina Blend – 2020	\$65
Marion – Amarone della Valpolicella – Corvina Blend – 2018	\$185
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

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 – 2022	\$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
Muga "El Andén de la Estación" – Crianza – Tempranillo Blend – 2022	\$65
La Rioja Alta "Viña Alberdi" – Crianza – Tempranillo – 2020	\$75
La Rioja Alta "Viña Ardanza" – Reserva – Tempranillo – 2019	\$105
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 – 2012	\$139
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 – 2021	\$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 – 2022	\$209
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
The Rest of California...	
Arnot-Roberts – Sonoma Coast – Syrah – 2018	\$89
Eberle – Paso Robles – Cabernet Sauvignon – 2022	\$65
My Favorite Neighbor – Paso Robles – Cabernet Sauvignon – 2021	\$69
Jaimee Motley – Santa Cruz Mountains – 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	
D'Arenberg "Footbolt" – McLaren Vale – Shiraz Blend – 2022	\$45
John Duval "Plexus" – Barossa, Australia – Shiraz Blend – 2019	\$89
Austria	
Claus Preisinger "Kalkstein" – Burgenland – Blaufrankish – 2021	\$59
Lebanon	
Chateau Musar – Bekaa Valley – Cabernet Sauvignon Blend – 2018	\$195
South Africa	
Glenelly Estate "Glass" – Stellenbosch – Cabernet Sauvignon – 2021	\$45
Argentina	
El Enemigo – Mendoza – Malbec – 2020	\$69

WHITE BOTTLES *France*

Bourgogne	bottle
Benjamin Leroux “Les Grands Champs” – Aligoté – 2023	\$109
Domaine Roulot – Aligoté – 2022	\$155
Domaine Roulot – Chardonnay – 2022	\$265
Dominique Lafon – Chardonnay – 2022	\$125
Domaine Leflaive – Chardonnay – 2022	\$355
Chablis	
Famille Gueguen – Chardonnay – 2024	\$69
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
Fontaine-Gagnard – Chassagne-Montrachet 1 ^{er} Cru-Vergers – Chardonnay – 2023	\$275
Domaine Roulot “Haut Tesson” – Meursault – Chardonnay – 2018	\$549
Domaine Nudant – Corton-Charlemagne Grand Cru – Chardonnay – 2022	\$669
Mâconnais	
Les Héritiers du Comte Lafon – Mâcon-Milly-Lamartine – Chardonnay – 2023	\$89
Bret Brothers La Soufrandière – Pouilly-Vinzelles – Chardonnay – 2023	\$125
Loire Valley	
Claude Riffault “Les Boucauds” – Sancerre – Sauvignon Blanc – 2023	\$95
Thibaud Boudignon – Anjou – Chenin Blanc – 2023	\$89
Domaine Guiberteau “Les Moulins” – Saumur – Chenin Blanc – 2024	\$59
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 – 2024 (<i>sec</i>)	\$119
Domaine Bretaudeau “Théia” – Muscadet – Melon de Bourgogne – 2023	\$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
Languedoc	
La Chapelle du Bastion – Picpoul de Pinet – Picpoul – 2024	\$45
South of France	
Minuty “Prestige” – Côtes de Provence – Rolle – 2024	\$55
Domaine Tempier – Bandol – Clairette Blend – 2021	\$129
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*

	bottle
Italy	
Piedmont	
Agricola Mandirola “Derthona” – Colli Tortonesi – Timorasso – 2023	\$69
Luigi Ferrando “La Torrazza” – Caluso – Erbaluce – 2022	\$59
Trentino-Alto Adige	
Foradori “Fontanasanta” – Manzoni Bianco – 2023	\$85
Sicily	
Barone di Villagrande – Etna Bianco Superiore – Carricante – 2023	\$65
iCustodi “Imbris” – Etna Bianco Superiore – Carricante – 2019	\$145
Umbria	
Collecapretta “Pigro delle Sorbe” – Grecco – 2023	\$95
Collecapretta “il Prodigio” – Umbria – Mantonico – 2024	\$99
Campania	
La Sibilla – Campi Flegrei – Falanghina – 2023	\$55
Spain	
Rioja	
Olivier Rivière “La Bastid” – Viura Blend – 2021	\$85
R. Lopez de Heredia “Viña Tondonia” – Viura/Malvasia – 1973	\$1299
Rias Baixas & Txakolina	
Nanclares “Dandelion” – Rias Baixas – Albariño – 2024	\$75
Txomin – Getariako Txakolina – Hondarabbi Zuri – 2024	\$55
Ribeiro	
Luis Anxo Rodriguez Vazquez “A Teixeira” – Treixadura Blend – 2020	\$125
Canary Islands	
Los Bermejos – Lanzarote – Malvasia Seco – 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 – 2022	\$169
Massican “Annia” – Napa Valley – Tocai Friulano Blend – 2022	\$69
Jaimee Motley – Santa Cruz Mountains – Chenin Blanc – 2022	\$85
The Rest of the World...	
Austria	
Hager Matthias “Mollands” – Kamptal, Austria – Grüner Veltliner – 2023	\$59
Australia	
Leeuwin Estate “Prelude” – Margaret River, Australia – Chardonnay – 2023	\$79
Croatia	
Saints Hill “Mala” – Istria – Malvazija Blend – 2023	\$65
Germany	
Fritz Haag – Brauneberger Juffer, Mosel – Riesling – 2023 (<i>kabinett</i>)	\$75
Weingüter Wegeler “Bernkastel ^{er} Garben” – Mosel – Riesling – 1994 (<i>spätlese</i>)	\$199
Lebanon	
Chateau Musar – Bekaa Valley – Obaideh Blend – 2015	\$209

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

Rosé

bottle

Triennes – Provence, France – Cinsault Blend – 2024	\$55
Comte Abbattu “Faustine” – Corsica, France – Sciaccarello – 2023	\$95
Domaine Vacheron – Sancerre, France – Pinot Noir – 2023	\$95
Domaine du Bagnol – Cassis, France – Grenache Blend – 2024	\$79
Domaine du Gros’ Noré – Bandol, France – Mourvedre Blend – 2022	\$99
Domaine Tempier – Bandol, France – Mourvedre Blend – 2024	\$135
Clos Cibonne “Tradition” – Côtes de Provence, France – Tibouren – 2023	\$99
Sylvain Pataille “Fleur de Pinot” – Marsannay, France – Pinot Noir – 2022	\$215
G. D. Vajra “Rosabella” – Piedmont, Italy – Nebbiolo Blend – 2024	\$55
Nusserhof “Kretzer” – Südtirol, Italy – Lagrein – 2021	\$89
Lamoresca – Terre Siciliane, Italy – Frapatto Blend – 2024	\$85
Ameztoi “Rubentis” – Getariako Txakolina, Spain – Hondarribi Zuri Blend – 2021	\$65
Los Bermejós – Lanzarote, Canary Islands, Spain – Listan Negro – 2024	\$79
Pomalo – Srednjak, Croatia – Frankovka – 2024	\$49

Orange

Domaine Weinbach “MV0” – Alsace, France – Gewürtraminer Blend – 2022	\$109
Fongoli – Umbria, Italy – Trebbiano / Grechetto Blend – 2024	\$59
Cardedu “Bucce” – 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
Paolo Bea “Santa Chiara” – Grechetto Blend – 2020	\$149
Alfredo Maestro “Lovamor” – Castilla y León, Spain – Albillo Mayor – 2023	\$69
Partida Creus “VN” – Catalonia, Spain – Xarel-lo Blend – 2023	\$69
Union Sacre – Monterey, California, USA – Riesling – 2023	\$59

Sparkling & Champagne

Sparkling

Domaine Weinbach “PCC” – Alsace, France – Chasselas Blend – 2020 (<i>pét nat</i>)	\$89
Domaine de Boissieu “Granit” – Beaujolais, France – Gamay (<i>blanc de noirs</i>)	\$79
Domaine Huet “Pétillant” – Vouvray, France – Chenin Blanc – 2019 (<i>brut</i>)	\$95
La Favorita – Emilia Romagna, Italy – Lambrusco Secco (<i>dry sparkling red</i>)	\$49
Berlucchi “61” – Franciacorta, Italy – Chardonnay / Pinot Nero Blend (<i>extra brut</i>)	\$79
Gramona “Aliances” – Penedès, Spain – Xarel-lo Blend – 2021 (<i>extra brut corpinat</i>)	\$75
Immich-Batterieberg – Mosel, Germany – Riesling (<i>extra brut</i>)	\$85

Champagne

Gaston Chiquet “Tradition” – 1er Cru – Pinot Meunier Blend (<i>brut</i>)	\$119
Agrapart “7 Crus” – Chardonnay Blend (<i>brut</i>)	\$179
Pierre Péters “Cuvée de Réserve” – Grand Cru – Chardonnay (<i>blanc de blancs</i>)	\$169
Pierre Péters “Les Chétillons” – Grand Cru – Chardonnay – 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

Rosé

Franck Besson “Granit” – Beaujolais Rosé, France – Gamay – 2023 (<i>rosé</i>)	\$69
Los Bermejós – 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	\$18
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	\$18
Gorgonzola Dolce – Blue-veined cow’s milk cheese – Piedmont, Italy	\$15
Schellen Bell – Washed-rind raw cow’s milk cheese – Thurgau, Switzerland	\$13
Taleggio – Washed-rind cow’s milk cheese – Cremona, Italy	\$17
Torta del Casar – Washed-rind sheep’s milk cheese – Extremadura, Spain	\$18
Coppinger – Washed-rind raw cow’s milk cheese – Tennessee, United States	\$16
Quadrello di Bufala – Semi-soft buffalo’s milk cheese – Lombardia, Italy	\$18
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	\$16
Petit Basque – Firm sheep’s milk cheese – Basque Region, France	\$19
Griffin – Firm raw cow’s milk cheese – Georgia, United States	\$16
Urgewalt – Firm raw cow’s milk cheese – Thurgau, Switzerland	\$16
Chällerhocker – Firm raw cow’s milk cheese – St. Gallen, Switzerland	\$20
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
Karst – Hard cow’s milk cheese – Vermont, United States	\$14

CHARCUTERIE

Prosciutto di Parma – Dry-cured ham – Italy	\$16
Speck Alto Adige – Dry-cured and smoked ham – Italy	\$16
Serrano Ham – Dry-cured ham – Spain	\$19
5J Jamon Iberico de Bellota – Dry-cured-ham – Spain	\$58
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
Coppa Piccante – Air dried pork collar w/ a calabrian chile rub – United States	\$17
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 & pork liver w/ truffle, sherry, & Pineau 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

Cappuccino Cheesecake Truffle

Banana Foster Truffle

Hazelnut Truffle

Vanilla Bean White Truffle

Pistachio White Truffle

Key Lime White Chocolate 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