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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> )	\$9	\$14
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 <sup>er</sup> 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	\$17
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 “Vigna Vecchia” – Umbria – Trebbiano Spoletino – 2022	\$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 – 2021	\$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 <sup>er</sup> 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
Giuseppe Quintarelli – Veneto, Italy – Garganega Blend – 2022	\$21	\$35
Remelluri – Rioja, Spain – Viura Blend – 2020	\$33	\$55

# BY THE GLASS *Red Wine*

	<b>3 oz</b>	<b>5 oz</b>
<b>France</b>		
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
<b>Italy</b>		
G. D. Vajra – Langhe – Nebbiolo – 2022	\$10	\$15
Damilano “Lecinqveigne” – 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	\$19
<b>Spain</b>		
R. Lopez de Heredia “Viña Cubillo” – Rioja Crianza – Tempranillo blend – 2016	\$11	\$17
R. Lopez de Heredia “Viña Tondonia” – Rioja Reserva – Tempranillo blend – 2009	\$21	\$35
La Rioja Alta “Viña Ardanza” – Rioja Reserva – Tempranillo – 2017	\$15	\$25
Frontón de Oro – Gran Canaria, Canary Islands – Listan Negro – 2022	\$10	\$15
Alfredo Maestreo “El Ray del Glam” – Castilla y León – Garnacha – 2023	\$12	\$19
<b>United States</b>		
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
<b>The Rest of the World</b>		
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
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<b>Rare Finds...</b>		
Domaine Tollot-Beaut – Corton Grand Cru, France – Pinot Noir – 2022	\$45	\$75
Meo-Camuzet “Aux Boudots” – Nuits-St-George 1 <sup>er</sup> 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	\$25	\$42
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 – 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

	<b>3 oz</b>	<b>5 oz</b>
<b>Rosé</b>		
Triennes – Méditerranée, France – Cinsault Blend – 2024	\$10	\$15
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	\$11	\$17
Pomalo – Srednjak, Croatia – Frankovka – 2024	\$7	\$12
<b>Orange</b>		
Poderi Cellario “E’ Orange” – Piedmont, Italy – Nascetta Blend	\$7	\$12
Achillée “Hespéride” – Alsace, France – Gewürtraminer Blend	\$9	\$14
Union Sacre – Monterey, California, USA – Riesling – 2023	\$10	\$15
Hiyu – Columbia Gorge, Oregon, USA – Pinot Gris – 2022	\$15	\$25

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## 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	\$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

### **Apricot Peach Sour**

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

### **Dry-Hopped Pale Ale**

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

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## 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

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## 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<sup>er</sup> 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*

	<b>bottle</b>
<b>Bourgogne</b>	
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 Tolleot-Beaut – Corton Grand Cru – Pinot Noir – 2022	\$385
Domaine de Montille – Côte de Beaune 1er Cru – Pinot Noir – 2019	\$185
François Lummpp “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
<b>Beaujolais</b>	
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 “Charbonnieres” – Fleurie – Gamay – 2020	\$105
<b>Rhône</b>	
Domaine Santa Duc “Famille Gras” – Côtes du Rhône – Grenache Blend – 2022	\$55
Stéphen 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
<b>Bordeaux</b>	
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
Ch. Laplagnotte-Bellevue – Saint-Emilion Grand Cru – Merlot Blend – 2020	\$89
<b>Loire Valley</b>	
Bernard Baudry – Chinon – Cabernet Franc – 2022	\$65
<b>Jura</b>	
Bénédicte & Stéphane Tissot – Arbois – Poulsard Blend – 2022	\$109
<b>Provence</b>	
Domaine Tempier – Bandol – Mourvedre Blend – 2021	\$149
Domaine Tempier “La Migoua” – Bandol – Mourvedre Blend – 2019	\$199
Clos Cibonne “Cuvee Speciale” – Tibouren – 2021	\$109
<b>Vin de France...</b>	
Martin Texier “Le Preyna” – Cinsault Blend – 2021	\$75
Le Paradou – Grenache – 2021	\$39

# RED BOTTLES *Italy*

## **Piedmont**

	<b>bottle</b>
G. D. Vajra – Langhe – Nebbiolo – 2023	\$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	\$210

## **Tuscany**

Felsina – Chianti Classico – Sangiovese – 2022	\$69
Casanuova delle Cerbaie – Brunello di Montalcino – Sangiovese – 2016	\$135
Poggio di Sotto – Rosso di Montalcino – Sangiovese – 2017	\$225
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	\$79
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*

	bottle
<b>Spain</b>	
<b>Rioja</b>	
Olivier Rivière "Rayos Uva" – Graciano Blend – 2022	\$59
La Rioja Alta "Viña Ardanza" – Reserva – Tempranillo – 2017	\$99
La Rioja Alta "904" – Gran Reserva – Tempranillo – 2015	\$249
Remelluri – Reserva – Tempranillo – 2016	\$119
R. Lopez de Heredia "Viña Cubillo" – Crianza – Tempranillo blend – 2016	\$75
R. Lopez de Heredia "Viña Tondonia" – Reserva – Tempranillo blend – 2009	\$169
<b>Priorat</b>	
Buil & Giné "Giné Giné" – Cariñena/Garnacha Blend – 2021	\$59
<b>Castilla y León</b>	
Alfredo Maestreo "El Ray del Glam" – Garnacha – 2023	\$79
<b>Vinos de Madrid</b>	
4 Monos "Cien Lanzas" – Garnacha Blend – 2019	\$79
<b>Canary Islands</b>	
Frontón de Oro – Gran Canaria – Listan Negro – 2022	\$59
Envínate "Benje" – Tenerife – Listan Prieto – 2020	\$75
<b>United States</b>	
<b>Napa Valley, California</b>	
Heitz Cellar – Cabernet Sauvignon – 2021	\$159
Chappellet – Cabernet Sauvignon – 2021	\$209
Turnbull – Cabernet Sauvignon – 2020	\$145
Corison – 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
<b>Sonoma Coast, California</b>	
Arnot-Roberts – Syrah – 2018	\$89
<b>Paso Robles, California</b>	
Eberle – Cabernet Sauvignon – 2022	\$65
My Favorite Neighbor – Cabernet Sauvignon – 2021	\$85
<b>Santa Cruz Mountains, California</b>	
Jaimee Motley – Cabernet Sauvignon – 2018	\$145
<b>Willamette Valley, Oregon</b>	
Belle Pente – Pinot Noir – 2021	\$69
Bethel Heights "Aeolian" – Eola-Amity Hills – Pinot Noir – 2022	\$139
<b>The Rest of the World...</b>	
<b>Australia</b>	
Henschke "Henry's Seven" – Barossa – Shiraz Blend – 2023	\$109
Hickinbotham "The Peake" – McLaren Vale – Cabernet/Shiraz – 2016	\$199
<b>Austria</b>	
Claus Preisinger "Kalkstein" – Burgenland – Blaufrankish – 2021	\$59
<b>South Africa</b>	
Glenelly Estate "Glass" – Stellenbosch – Cabernet Sauvignon – 2021	\$45
<b>Argentina</b>	
El Enemigo – Mendoza – Malbec – 2020	\$69

# WHITE BOTTLES *France*

	<b>bottle</b>
<b>Bourgogne</b>	
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
<b>Chablis</b>	
Famille Gueguen – Chardonnay – 2022	\$65
Daniel-Etienne Defaix "Cote de Lechet" 1er Cru – Chardonnay – 2010	\$139
<b>Côte-d'Or</b>	
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
<b>Mâconnais</b>	
Les Héritiers du Comte Lafon – Mâcon-Milly-Lamartine – Chardonnay – 2022	\$95
Bret Brothers La Soufrandière – Pouilly-Vinzelles – Chardonnay – 2023	\$125
<b>Loire Valley</b>	
Merlin Cherrier – Sancerre – Sauvignon Blanc – 2023	\$85
Château d'Épire – Savennières – Chenin Blanc – 2023	\$69
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
<b>Alsace</b>	
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
<b>Rhone Valley</b>	
Château Beaucastel – Châteauneuf-du-Pape – Roussanne Blend – 2022	\$219
Domaine A. Clape – Saint-Péray – Marsanne/Roussanne Blend – 2020	\$215
<b>Jura &amp; Savoie</b>	
Maire et Fils "Tradition" – Côtes du Jura – Chardonnay / Savagnin Blend – NV	\$69
Marc Portez "Apremont" – Savoie – Jacquère – 2023	\$49
<b>South of France</b>	
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	\$79

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

	bottle
<b>Italy</b>	
<b>Piedmont</b>	
Agricola Mandirola “Derthona” – Colli Tortonesi – Timorasso – 2021	\$69
Luigi Ferrando “La Torrazza” – Caluso – Erbaluce – 2022	\$59
<b>Friuli</b>	
I Clivi “San Pietro” – Colli Orientali – Friulano – 2022	\$75
<b>Tentino-Alto Adige</b>	
Foradori “Fontanasanta” – Manzoni Bianco – 2023	\$85
<b>Sicily</b>	
iCustodi “Ædes” – Etna Bianco – Carricante – 2023	\$79
I Custodi “Imbris” – Etna Bianco Superiore – Carricante – 2019	\$145
<b>Umbria</b>	
Collecapretta “Vigna Vecchia” – Trebbiano Spoletino – 2022	\$99
<b>Spain</b>	
<b>Rioja</b>	
Olivier Rivière “La Bastid” – Viura Blend – 2021	\$89
R. Lopez de Heredia “Viña Tondonia” – Viura/Malvasia – 1973	\$1299
<b>Rias Baixas</b>	
Do Ferreiro – Albariño – 2022	\$79
<b>Txakolina</b>	
Txomin Etxaniz – Getariako – Hondarabbi Zuri – 2022	\$59
<b>Ribeiro</b>	
Luis Anxo Rodriguez Vazquez “A Teixa” – Treixadura Blend – 2020	\$119
<b>Canary Islands &amp; Mallorca</b>	
Los Bermejo – Lanzarote, Canary Islands – Malvasia Seco – 2023	\$79
Ca’n Verdera “Supernova” – Mallorca – Moll – 2023	\$79
<b>Jerez</b>	
Cota 45 “Agostado” – Marco de Jerez – Perruno Blend – 2017	\$165
<b>United States</b>	
<b>California</b>	
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
<b>The Rest of the World...</b>	
<b>Austria</b>	
Zillinger “Neuland” – Weinviertal – Grüner Veltliner – 2022	\$59
<b>Australia</b>	
Leeuwin Estate “Prelude” – Margaret River – Chardonnay – 2023	\$89
<b>Croatia</b>	
Saints Hill “Mala” – Istria – Malvazija Blend – 2023	\$65
<b>Portugal</b>	
Casa do Arrabalde – Vihno Verde – Avesso Blend – 2023	\$55
<b>Germany</b>	
Max Ferd. Richter – Brauneberger Juffer, Mosel – Riesling – 2022 ( <i>kabinett</i> )	\$69
Weingüter Wegeler “Bernkastel <sup>er</sup> Garben” – Mosel – Riesling – 1994 ( <i>spätlese</i> )	\$199

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

## Rosé

	bottle
Triennes – Méditerranée, France – Cinsault blend – 2024	\$59
Comte Abbattu “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	\$59
Los Bermejos – Lanzarote, Canary Islands, Spain – Listan Negro – 2023	\$69
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 “E’ Orange” – Piedmont, Italy – Nascetta Blend	\$55
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

## 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> )	\$55
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
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 Coffee Chocolate

Hand Painted Peanut Butter Chocolate

Hand Painted Strawberry Marshmallow Chocolate

Hand Painted Cinnamon Chocolate

Hand Painted Praline Chocolate