

WINE LIST

HALF BOTTLES

JCB by Jean-Charles Boisset, N°21 Crémant de Bourgogne Brut, Burgundy, FR (<i>crisp, luminous, creamy, almond, fresh</i>)	\$45
La Spinetta, Moscato d'Asti - Organic & Sustainable, Piedmont, IT (<i>tropical fruit, grapefruit, flora, sweet</i>)	\$15/30
Fournier Père & Fils, Sancerre - Organic, Sustainable & Vegan, Loire, FR (<i>kumquat, asian pear, crushed stone</i>)	\$50
Stags' Leap Winery, Chardonnay - Sustainable, Napa, CA (<i>honeysuckle, almond, vibrant, lemon meringue, crisp pear</i>)	\$50
Arnaldo Capri, Sangiovese Blend - Montefalco Rosso, Umbria, IT (<i>intense, full-bodied, berry jam, pepper, dry</i>)	\$50
Justin, Cabernet Sauvignon, Paso Robles, CA (<i>dark fruit, toasted oak, warm spices</i>)	\$45
Lamoreaux Landing, Vidal Blanc Ice Wine – Sustainable, Lodi, NY (<i>sweet, honey, pineapple, apricot</i>)	\$50

ROSÉ & ORANGE

Bieler Père et Fils, Sabine Rosé - Sustainable, Provence, FR (<i>white cherry, wild raspberry, flora, white tea, balanced</i>)	\$13/50
Peyrassol, Rosé Méditerranée La Croix - Organic Provence, FR (<i>lively, white fruit, salinity, savory undertone</i>)	\$75
Conte Brandolini d'Adda, Ramato Pinot Grigio IGT - Orange Wine – Organic & Sustainable, Friuli, IT (<i>apricot, clementine, sapid</i>)	\$15/60
Unico Zelo, Esoterico Orange Wine – Biodynamic, Sustainable, Vegan, Riverland, AUS (<i>candied citrus, honey</i>)	\$85

SPARKLING & WHITE

Saint-Hilaire, Estate Brut Blanquette de Limoux, Languedoc-Roussillon, FR (<i>fresh, lively, crisp, dry</i>)	\$14/55
Maison Foucher, Crémant de Loire Cuvée des Roys de Naples Blanc, FR (<i>white nectarine, green apple, sandstone minerality</i>)	\$75
Veuve Clicquot, Brut Yellow Label, Champagne, FR (<i>elegant, brioche & croissant, pear, mild citrus</i>)	\$135
Aveleda, Vinho Verde, Minho, PT (<i>green apple, lime, bright, slight effervescence</i>)	\$12/45
Prisma, Sauvignon Blanc – Sustainable, Aconcagua, CH (<i>passion fruit, mango, crisp, citrus</i>)	\$13/50
L'Umami, Sauvignon Blanc, Willamette Valley, OR (<i>smooth, clean, refreshing, orchard fruits</i>)	\$75
Guido Matteo, Gavi, Piedmont, IT (<i>white fruit, flora, barrel age, thirst quenching</i>)	\$15/60
Domaine Damien Pinon, Tuffo Vouvray Chenin Blanc - Organic & Sustainable, Loire Valley, FR (<i>expressive, pear, well balanced & round, minerality</i>)	\$80
Hess Collection, Shirtail Ranches Chardonnay, Monterey, CA (<i>toasted oak, zesty lemon curd, subtle richness</i>)	\$14/55
Andes Plateau - Cota 500, Chardonnay - Unoaked & Organic, CH (<i>food friendly, dry, rich texture, stone fruit, citrus acidity</i>)	\$75
Rombauer Vineyards Chardonnay, Carneros CA (<i>creamy texture, butter, vanilla, structured acidity</i>)	\$90

RED

Pavette, Pinot Noir, Central Coast, CA (<i>cherry, raspberry, hibiscus, tea leaf undertones</i>)	\$13/50
Clos De La Tech, Pinot Noir - Organic, Santa Cruz, CA (<i>sophisticatedly layered, blackberry, earthy botanicals, warm spices</i>)	\$125
Famille Perrin, Cotes du Rhone Villages – Organic, FR (<i>fresh, ripe fruit, black pepper, harmonious</i>)	\$14/55
Familia, Rioja Altos Ibericos Crianza - Biodynamic, Organic, Sustainable, Vegan, SP (<i>black fruit, mild tannins, spiced jam</i>)	\$75
Finca El Origen, Malbec Reserva – Vegan, Mendoza, AR (<i>complex, dark berries, violet, cigar</i>)	\$50
Joel Gott, Palisades Red Blend - Cab Sauv/Merlot/Petite Sirah/Malbec/Cab Franc, CA (<i>cherry pie, vanilla, spice</i>)	\$55
Forge Cellars, Cabernet Franc, Seneca Lake, NY (<i>red summer fruit, nimble & lively, savory finish</i>)	\$85
Orin Swift Cellars, You Had Me At Hell No - Merlot, CA (<i>blackberry pie, dark plum, savory fennel & sage, long finish</i>)	\$100
Ungrafted, Carménère /Cab Franc - Sustainable, Maipo - Central Valley, CH (<i>blackberry, herbaceous, pepper</i>)	\$65
La Donna Cavatappi, Red Blend, Veneto, IT (<i>tart raspberry, red currant, sour cherry, fresh & bright</i>)	\$12/45
Maitre de Chai, Zinfandel, Stampede Vineyard - Clements Hill, CA (<i>raspberry, plum, violets, cola, balanced</i>)	\$95
Torbreck, Woodcutter's Shiraz – Sustainable, Barossa Valley, AUS (<i>succulent, black fruit, forest, sandalwood, herbs</i>)	\$75
Shatter, Grenache – Organic, Languedoc-Roussillon, FR (<i>toasted barrel, blue fruit, pepper, black currant, coffee</i>)	\$85
The Paring, Red Blend – Biodynamic, Santa Barbara, CA (<i>mulberry, charred wood, black pepper, asphalt/tar, dusty tannins</i>)	\$75
Vitiano, Sangiovese, Umbria, IT (<i>black cherry, plum jam, soft tannins, mild acidity, tobacco, dark chocolate</i>)	\$12/45
Tenuta Di Biserno, Super Tuscan – Toscana Campo Di Sasso Insoglio Del Cinghiale, Tuscany, IT (<i>ripe red fruit, oak</i>)	\$85
Buglioni, Amarone della Valpolicella Classico – Organic, Veneto, IT (<i>elegant, black cherry, soft tannins & texture</i>)	\$130
El Vino Pródigo, Placeres Sensoriales - Tempranillo, Rioja, SP (<i>dark cherry, leather, chocolate, earth</i>)	\$15/60
Château du Rosaire, Bordeaux, FR (<i>plum, berry & cherry, vanilla, coffee, polished</i>)	\$13/50
Cascade Heights, Cabernet Sauvignon, Columbia Valley, WA (<i>juicy, full-bodied, bright tannins, smoked wood</i>)	\$14/55
Hess Collection, Iron Corral Estate Cabernet Sauvignon, Napa Valley, CA (<i>black cherry, bittersweet chocolate, espresso</i>)	\$125
Domaine Vincent Paris, Selections Syrah - Biodynamic, Organic & Sustainable, Rhone, FR (<i>cassis, pepper, dark chocolate, smoke, soil firm tannins</i>)	\$65
Argiano, Brunello di Montalcino DOCG – Organic & Sustainable, Tuscany, IT (<i>elegant, complex, silky tannins, long saturated finish</i>)	\$200
Fleur de California, Petite Sirah - Sustainable, North Coast, CA (<i>dark fruit, warm spices, lavender/purple flowers, vanilla</i>)	\$70