

WINE LIST

HALF BOTTLES

JCB by Jean-Charles Boisset, N°21 Crémant de Bourgogne
Brut, Burgundy, FR **\$45** (*crisp, luminous, creamy, almond, fresh*)

La Spinetta, Moscato d'Asti - Organic & Sustainable,
Piedmont, IT **\$15/30** (*tropical fruit, grapefruit, flora, sweet*)

Fournier Père & Fils, Sancerre - Organic, Sustainable &
Vegan, Loire, FR **\$50** (*kumquat, asian pear, crushed stone*)

Stags' Leap Winery, Chardonnay - Sustainable, Napa, CA
\$50 (*honeysuckle, almond, vibrant, lemon meringue, crisp pear*)

Arnaldo Capri, Sangiovese Blend - Montefalco Rosso,
Umbria, IT **\$50** (*intense, full-bodied, berry jam, pepper, dry*)

Justin, Cabernet Sauvignon, Paso Robles, CA **\$45**
(*dark fruit, toasted oak, warm spices*)

Lamoreaux Landing, Vidal Blanc Ice Wine – Sustainable,
Lodi, NY **\$50** (*sweet, honey, pineapple, apricot*)

ROSÉ & ORANGE

Bieler Père et Fils, Sabine Rosé - Sustainable, Provence, FR
\$13/50 (*white cherry, wild raspberry, flora, white tea, balanced*)

Peyrassol, Rosé Méditerranée La Croix - Organic, Provence,
FR **\$75** (*lively, white fruit, salinity, savory undertone*)

Conte Brandolini d'Adda, Ramato Pinot Grigio IGT -
Orange Wine – Organic & Sustainable, Friuli, IT **\$15/60**
(*apricot, clementine, sapid*)

Unico Zelo, Esoterico Orange Wine – Biodynamic,
Sustainable, Vegan, Riverland, AUS **\$85** (*candied citrus, honey*)

SPARKLING & WHITE

Saint-Hilaire, Estate Brut Blanquette de Limoux,
Languedoc-Roussillon, FR **\$14/55** (*fresh, lively, crisp, dry*)

Maison Foucher, Crémant de Loire Cuvée des Roys de Naples
Blanc, FR **\$75** (*white nectarine, green apple, sandstone minerality*)

Veuve Clicquot, Brut Yellow Label, Champagne, FR **\$135**
(*elegant, brioche & croissant, pear, mild citrus*)

Aveleda, Vinho Verde, Minho, PT **\$12/45**
(*green apple, lime, bright, slight effervescence*)

Heron Hill Winery, White Blend - Sustainable, Keuka Lake,
NY **\$40** (*crisp, refreshing, easy drinker*)

Prisma, Sauvignon Blanc – Sustainable, Aconcagua, CH
\$13/50 (*passion fruit, mango, crisp, citrus*)

L'Umami, Sauvignon Blanc, Willamette Valley, OR **\$75**
(*smooth, clean, refreshing, orchard fruits*)

Domaine Damien Pinon, Tuffo Vouvray Chenin Blanc -
Organic & Sustainable, Loire Valley, FR **\$80**
(*expressive, pear, well balanced & round, minerality*)

Hess Collection, Shirtail Ranches Chardonnay, Monterey, CA
\$14/55 (*toasted oak, zesty lemon curd, subtle richness*)

Andes Plateau - Cota 500, Chardonnay - Unoaked & Organic,
CH **\$75** (*food friendly, dry, rich texture, stone fruit, citrus acidity*)

Rombauer Vineyards Chardonnay, Carneros CA **\$90**
(*creamy texture, butter, vanilla, structured acidity*)

RED

Pavette, Pinot Noir, Central Coast, CA **\$13/50**
(*cherry, raspberry, hibiscus, tea leaf undertones*)

Cooper Mountain, Pinot Noir - Biodynamic, Organic,
Sustainable, Willamette, OR **\$85** (*bramble berry & forest floor*)

Clos De La Tech, Pinot Noir - Organic, Santa Cruz, CA **\$125**
(*sophisticatedly layered, blackberry, earthy botanicals, warm spices*)

Famille Perrin, Cotes du Rhone Villages – Organic, FR
\$14/55 (*fresh, ripe fruit, black pepper, harmonious*)

Familia, Rioja Altos Ibericos Crianza - Biodynamic, Organic,
Sustainable, Vegan, SP **\$75** (*black fruit, mild tannins, spiced jam*)

Finca El Origen, Malbec Reserva – Vegan, Mendoza, AR
\$50 (*complex, dark berries, violet, cigar*)

Joel Gott, Palisades Red Blend - Cab Sauv/Merlot/Petite
Sirah/Malbec/Cab Franc, CA **\$55** (*cherry pie, vanilla, spice*)

Forge Cellars, Cabernet Franc, Seneca Lake, NY **\$85**
(*red summer fruit, nimble & lively, savory finish*)

Orin Swift Cellars, You Had Me At Hell No - Merlot, CA
\$100 (*blackberry pie, dark plum, savory fennel & sage, long finish*)

Ungrafted, Carménère /Cab Franc - Sustainable, Maipo -
Central Valley, CH **\$65** (*blackberry, herbaceous, pepper*)

La Donna Cavatappi, Red Blend, Veneto, IT **\$12/45**
(*tart raspberry, red currant, sour cherry, fresh & bright*)

Maitre de Chai, Zinfandel, Stampede Vineyard - Clements
Hill, CA **\$95** (*raspberry, plum, violets, cola nut, balanced*)

Torbreck, Woodcutter's Shiraz – Sustainable, Barossa Valley,
AUS **\$75** (*succulent, black fruit, forest, sandalwood, herbs*)

Shatter, Grenache – Organic, Languedoc-Roussillon, FR **\$85**
(*toasted barrel, blue fruit, pepper, black currant, coffee*)

The Paring, Red Blend – Biodynamic, Santa Barbara, CA **\$75**
(*mulberry, charred wood, black pepper, asphalt/tar, dusty tannins*)

Tenuta Di Biserno, Super Tuscan – Toscana Campo Di Sasso
Insoglio Del Cinghiale, Tuscany, IT **\$85** (*ripe red fruit, oak*)

Buglioni, Amarone della Valpolicella Classico – Organic,
Veneto, IT **\$130** (*elegant, black cherry, soft tannins & texture*)

El Vino Pródigo, Placeres Sensoriales - Tempranillo, Rioja,
SP **\$15/60** (*dark cherry, leather, chocolate, earth*)

Château du Rosaire, Bordeaux, FR **\$13/50**
(*plum, berry & cherry, vanilla, coffee, polished*)

Cascade Heights, Cabernet Sauvignon, Columbia Valley, WA
\$14/55 (*juicy, full-bodied, bright tannins, smoked wood*)

Hess Collection, Iron Corral Estate Cabernet Sauvignon,
Napa Valley, CA **\$125** (*black cherry, bittersweet chocolate, espresso*)

Cakebread Cellars, Cab Sauv - Organic & Sustainable, Napa
Valley, CA **\$175** (*blackberry, plum, dark chocolate, toasted oak*)

Argiano, Brunello di Montalcino DOCG – Organic &
Sustainable, Tuscany, IT **\$200**
(*elegant, complex, silky tannins, long saturated finish*)

Fleur de California, Petite Sirah - Sustainable, North Coast,
CA **\$70** (*dark fruit, warm spices, lavender/purple flowers, vanilla*)