

# WINE LIST

## HALF BOTTLES

Veuve Clicquot, Brut Yellow Label, Champagne, FR  
(*elegant, brioche & croissant, pear, mild citrus*) **\$65**

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

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

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

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

## ROSÉ & ORANGE

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

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

Primaterra, DOC Prosecco Rosé, Veneto, IT  
(*delicate bubbles, wild strawberry, flora, crisp finish*) **\$14/55**

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

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

## SPARKLING & WHITE

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

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

Ployez-Jacquemart, Champagne Extra Quality Brut., FR  
(*baked poached pear, meyer lemon, toasted brioche, almond*) **\$125**

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

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

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

Guido Matteo, Gavi - Hand Harvested, Piedmont, IT  
(*white fruit, flora, barrel age, thirst quenching*) **\$15/60**

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

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

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

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

## RED

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

Cooper Mountain Vineyards, Pinot Noir - Biodynamic, Organic & Sustainable, Willamette Valley, OR (*dark berry, pomegranate, cola, earth, supple*) **\$85**

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

Campo Piano, Valpolicella DOC, Veneto, IT  
(*fresh, light, vibrant, red fruit,* ) **\$14/55**

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

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

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

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

Cellier Des Dauphins, Côtes du Rhône - Organic, Sustainable, Vegan, FR (*young & vibrant, ripe raspberry*) **\$13/50**

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

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

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

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

Bodegas Grupo Yllera Nuevemeses, Tempranillo, SP  
(*black currants, red plum, vanilla, lively acidity*) **\$12/45**

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 (*ripe red fruit, oak*) **\$85**

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

Denner Vineyards, New Colossus Cabernet Sauvignon, Paso Robles, CA (*dark cherry, cedar, mocha, graphite*) **\$90**

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

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

Domaine Vincent Paris, Syrah - Biodynamic, Organic, Sustainable, Rhone, FR (*cassis, cocoa, smoke, soil, firm tannins*) **\$65**

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

Buglioni, Amarone Della Valpolicella Classico DOCG - Organic, Veneto, IT (*black cherry, long elegant finish*) **\$130**

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