

WINE LIST

HALF BOTTLES

Stella Rosa, Moscato d'Asti, Piedmont, IT (*tropical fruit, apricot, flora, sweet*) **\$15/30**

Château Lamothe de Haux, Bordeaux Blanc - Sustainable, Bordeaux, FR (*crisp, dry, white peach, citrus, jasmine*) **\$40**

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

La Spinetta, Barbera d'Asti Superiore Cà di Pian - Organic & Sustainable, Piedmont, IT (*blackberry, violet & vanilla, rich, full-bodied, concentrated, fine tannins, elegant savory finish*) **\$40**

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

Glenora Wine Cellars, Iced Vidal Blanc, Seneca Lake, NY (*rich & sweet, honey, pineapple, apricot, balancing acidity, velvety texture*) **\$50**

ROSÉ & ORANGE

Ryan Williams Vineyards, Rosé, Seneca Lake, NY (*white cherry, wild raspberry, flora, white tea, balanced*) **\$14/55**

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

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

Moutard Père & Fils, Blanc de Blancs - Sustainable, Champagne, FR (*bright citrus, green apple, creamy texture*) **\$14/55**

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

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

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**

Pieropan, Soave - Organic & Sustainable, Veneto, IT (*green pear, citrus, wet stone, saline, easy to enjoy*) **\$65**

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**

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

Newton Vineyard, Unfiltered Chardonnay - Organic & Sustainable, Napa Valley, CA (*fresh green pear, lemon curd, marzipan, deep flavor, rich texture, beautiful balance*) **\$125**

RED

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

Cooper Mountain Vineyards, Pinot Noir - Bio, Organic & Sustainable, Willamette, OR (*pomegranate, cola, forest*) **\$85**

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

Vincent Girardin, Burgundy - Sustainable & Vegan, Bourgogne, FR (*red fruit & currant, earth, silky tannins*) **\$125**

Forge Cellars, Cabernet Franc - Sustainable, Seneca Lake, NY (*red currants, savory herbs, summer flowers, silky finish*) **\$70**

Finca El Origen, Malbec Reserva – Vegan, Mendoza, AR (*complex, dark berries, violet, cigar*) **\$55**

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

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

Château du Rosaire, Bordeaux - Right Bank, FR (*black cherry, plum, cocoa, medium body, silky tannins*) **\$13/50**

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

Torbreck, Woodcutter's Shiraz – Sustainable, Barossa Valley, AUS (*succulent, black fruit, forest, sandalwood, herbs*) **\$80**

Famillia Torres, Altos Ibéricos Crianza Rioja - Bio, Organic, Sustainable, Vegan, SP (*plum, roasted spices, barrel age*) **\$75**

La Donna Cavatappi, Red Blend, Veneto, IT (*sour cherry, red currant, woodland, graphite minerality*) **\$12/45**

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

Ceretto, Barolo - Biodynamic, Organic, Sustainable, Piedmont, IT (*red forest berries, cigar box, subtle earth*) **\$175**

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

Argiano, Brunello di Montalcino - Organic & Sustainable, Tuscany, IT (*elegant, cherry, tobacco, cedar, earth, powerful*) **\$200**

Once & Future, Old Vines Zinfandel - Organic, Sonoma, CA (*blueberry compote, baking spices, long layered finish*) **\$100**

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, CA (*black & boysen berries, dark chocolate, firm tannins*) **\$170**

Kaiken, Disobedience by Francis Mallman - Sustainable, Mendoza, AR (*wild berries, herbs, oak, graphite, chocolate*) **\$85**

Petrolo, Galatrona Merlot, Tuscany, IT 2013 (*bramble berry, thick tannins, leather, earth, balsamic*) **\$200**

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

Buglioni, Amarone - Organic, Veneto, IT (*rich black cherry, white pepper, minerality, elegant, persistent finish*) **\$155**