

## Red Wines NEW WORLD

### A BY ACACIA PINOT NOIR ..... \$25 (\$8/GLASS)

This Pinot Noir reveals itself in elegant turns—from vibrant red cherry, raspberry and juicy dark plum, to hints of sun-warmed red rose petal and fragrant oak spices

### WILLIAM HILL CENTRAL COAST MERLOT 2013 ..... \$25 (\$8 GLASS)

Smooth and ripe with juicy plum and blackberry; sweet oak, spice and fine balance; long and stylish with finesse and depth.

### LA CREMA SONOMA COAST PINOT NOIR ..... \$38

Cherry Pie, cocoa and black tea aromas. Pomegranate, plum and orange zest flavors. All in all broad, concentrated, and lingering wine.

### ALAMOS MALBEC ..... \$22 (\$7 GLASS)

This wine blends the deeply concentrated plum flavors of the country's signature variety – Malbec – with small portions of Syrah and Bonarda to add dark cherry and blackberry flavors.

### STORYPOINT CABERNET ..... \$27 (\$9 GLASS)

Rich, bold Cabernet Sauvignon. Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla for a complex wine.

### SALVATORE PRINCIPE MALBEC ..... \$22

Brilliant and rich Malbec with tantalizing aromas of ripe plum and sweet spices.

### VALRAVN OLD-VINE ZINFANDEL (2015) ..... \$30

Layers of richness and complexity wrap around a core of wild strawberry and raspberry. Intoxicatingly aromatic with scents of mocha, espresso roast, violets and ripe red berries.

## EUROPEAN

### LE SAINT ESTEPHE DE MONTROSE (2012) ..... \$75

55% Merlot, 45% Cabernet-Sauvignon - The nose reveals nutty aromas, especially hazelnut and almond. The palate is harmonious and pleasantly gentle.

### CHATEAUNEUF DU PAPE "ELIXIR DE PAPES" (2013) ..... \$65

Wonderful subtle spice hints that linger behind a delicious fruity wine.

### GIGONDAS DOMAINE LA ROUBINE (2014) ..... \$45

Grenache with Syrah, Cinsault and Mourvedre. Aromas of raspberry, lavender and white pepper, plus an exotic hint of blood orange in the background..

### BROUILLY CUYEE "VIEILLES VIGNES", LAURENT MARTRAY (2015) ..... \$35

A combination of abundant red fruit married to stony minerality and moreishly refreshing acidity, aged in traditional large oak foudres and muids..

### CAHORS, CEDRE HERITAGE (2015) ..... \$25

90% Malbec, 10% Merlot Nice dark robe, intense and complex bouquet with fruity and spicy aromas; rich with a well-balanced mellowness in mouth and very fine tannins.

## LOCAL

### DELAPLANE – 2014 WILLIAMS GAP ..... \$56

A Bordeaux blend of 36% Cabernet Franc, 33% Merlot, 17% Cabernet Sauvignon and 13% Petit Verdot aged for 22 months. While the fruit is unmistakable, aromas of tobacco and pencil shavings together with trusty oak dominate.

## Dessert Wine (Local)

### THREE FOXES – ROSSO DOLCE CHAMBOURGIN (1/2 BOTTLE) ..... \$40

A port alternative without the high alcohol content, strong berry notes with a chocolate undercurrent.



# Thaiverse Drinks Menu

HAPPY HOUR MON–THU 5 – 6.30 PM,  
FRI, SAT & SUN 4.30 - 6.30 PM

## Beer & Cider

SINGHA .....	\$6
DOS EQUIS SPECIAL LAGER.....	\$5
SAPPORRO (22OZ).....	\$8
TSINGTAO.....	\$6
DRAFT STRONGBOW CIDER.....	\$7
DRAFT LOST RIVER ALE.....	\$7
DRAFT SIERRA NEVADA PALE ALE.....	\$7
DRAFT PERONI.....	\$7
DRAFT STELLA ARTOIS.....	\$7

## Whisky

ABERLOUR 12 YEAR OLD .....	\$12
BALVENIE 17 YEAR OLD.....	\$22
DALMORE 15 YEAR OLD.....	\$22
DALWHINNIE 15 YEAR OLD.....	\$15
GLENLIVET 12 YEAR OLD.....	\$12
LAGAVULIN 16 YEAR OLD.....	\$16
MACALLAN 12 YEAR OLD.....	\$12
JOHNNIE WALKER (BLACK).....	\$10
JAMESON IRISH WHISKEY.....	\$ 6

## House Cocktails

SPICY THAI MULE .....	\$12
PIMM'S CUP.....	\$12
LEMONGRASS PALMER.....	\$12
THAIVERSE MOJITO.....	\$12
KAFFIR LIME MARTINI.....	\$12

## Bourbon

ANGELS ENVY.....	\$15
BASIL HEYDENS.....	\$ 8
BULLEIT.....	\$ 7
KNOB CREEK.....	\$ 8
MAKERS MARK.....	\$ 8
REBEL YELL.....	\$ 5
JACK DANIELS.....	\$ 6

## Gin

BOMBAY SAPPHIRE.....	\$ 8
TANQUERAY.....	\$ 8
HENDRICKS.....	\$10
NEW AMSTERDAM.....	\$ 5

## Rum

BACARDI GOLD.....	\$ 6
BACARDI SUPERIOR.....	\$ 6
SAILOR JERRY.....	\$ 6
GOSLING.....	\$ 9
MYERS ORIGINAL DARK.....	\$ 6
MALIBU.....	\$ 5

## Tequila

JOSE CUERVO SILVER.....	\$ 6
PATRON SILVER.....	\$10
ESPOLON.....	\$ 8

## Vodka

ABSOLUT.....	\$ 7
ABSOLUT MANDARIN.....	\$ 7
GREY GOOSE.....	\$10
KETEL ONE.....	\$10
TITO'S.....	\$ 9
BELVEDERE.....	\$10

"In Wine there is Wisdom, in Beer there is  
Freedom, in Water there is Bacteria"

*Benjamin Franklin*

## Sparkling Wines

### EUROPEAN

**TAITTINGER BRUT LA FRANC** ..... \$75  
Showing class and style, this Champagne offers stunning richness while exhibiting excellent overall balance. Active on the palate, with bright core fruits and zesty citrus and mineral flavors.

**LA MARCA PROSECCO** ..... \$28  
A delicate, well-balanced, showing a good blend of baked apple, sour lemon and grapefruit, with a lightly creamy mineral texture on the palate.

### LOCAL

**GREENHILL BLANC DE BLANCS** ..... \$45  
Pale straw color with true-to-Chardonnay aromas of crisp green apple, pear, minerals, and hints of lychee.

## White Wines

### NEW WORLD

**WHITEHAVEN SAUVIGNON BLANC** ..... \$25 (\$8/GLASS)  
Pale straw in the glass with enticing aromas of tropical fruit, grapefruit, golden delicious apple, lemon grass, lemon chiffon, orange blossom.

**LA CREMA CHARDONNAY** ..... \$36 (\$10/GLASS)  
Bright citrus, apricot, and honeydew scents. Yellow plum, tropical fruit, crisp apple, and baking spice flavours. A rich mouthfeel plus juicy acidity.

**LA FOLLETTE NORTH COAST CHARDONNAY** ..... \$42  
Tempting aromas like fresh-baked bread and ripe figs lead to inviting lemon and pear flavors in this full-bodied and nicely layered wine.

### EUROPEAN

**ASTORIA PINOT GRIGIO** ..... \$25 (\$8/GLASS)  
Hand harvested from Astoria's estate vineyards in Veneto, Italy, it is filled with fruit flavors.

**LOUIS JADOT POUILLY FUISSE** ..... \$40 (\$12 GLASS)  
The judicious, subtle use of oak allows Louis Jadot's Pouilly-Fuisse to retain its complexity and structure.

**CHABLIS, DOMAINE SAINT-CLAIRE, JEAN-MARC BROCARD (2015)** ..... \$34  
Plenty of lemon, grapefruit and mineral notes.

**CHABLIS 1ER CRU, "FOURCHAUME", JEAN-MARC BROCARD (2014)** ..... \$75  
Vibrant, open flavours and good acidity. Yellow fruits dominate here. Good freshness and lively ripe apricots on the palate.

**SANCERRE "MOULIN DES VRILLERES", CHRISTIAN LAUVERJAT (2016)** ... \$30  
Carries notes of herbs and gooseberries on the nose. Medium-bodied, crisp and dry, it has flavors of smoky minerals, juicy tangy citrus and pink grapefruit on the finish.

**POUILLY FUME, ALPHONSE MELLOTT (2015)** ..... \$45  
Expect pulpy pear and baking apple fruit complementing the wines steely, limestone-enriched precision and length.

**QUINCEY DOMAINE DE CHEVILLY (2016)** ..... \$28  
This tight, young wine has a steely, mineral texture as well as juicy fruits.

**RIOJA – VIURA CUNE MONOPOLE (2016)** ..... \$22  
This white is fresh and bright, but also dense, a firm backbone of crisp acidity that carries pear, McIntosh apple and verbena flavors. The juicy, floral finish brings you back.

**VINHO VERDE, ENCOSTAS DO LIMA** ..... \$24 (\$8/GLASS)  
80% Loureiro and 20% Trajadura, fresh, crisp, lively with a touch of spritz. With low alcohol.

**DR. LEIMBROCK, RIESLING SPATLESE** ..... \$35  
Late harvest Mosel Riesling with fruity sweetness, bouquet of honey, melon and ripe fruits. Grapes come from Brauneberger Juffer and Juffer-Sonnenuhr.

**BADACSONY OLASZRIZLING (RIESLING)** ..... \$45  
Hungary – lemon colored with intense bouquet of melon, vanilla and peony. Complexity of ripe juicy peach, roasted seeds and almonds.

**BADACSONY SZURKEBARAT (PINOT GRIS)** ..... \$45  
Hungary - Golden yellow color with aroma of licorice and valerian notes of pear and peach.

**WEINGUT JOHANNISHOF CHARTA RIESLING** ..... \$40  
This is racy and packed with mineral, yet remains light-bodied and crisp.

### LOCAL

**DELAFLANE – 2016 ESTATE SAUVIGNON BLANC** ..... \$28  
Concerted aromas of summer wildflowers which translate to flavors reminiscent of lime zest and Meyer, you may notice minor notes of ripe green pear and herbal undertones.

**DELAFLANE – MENAGE BLANC** ..... \$28  
A blend of Vidal Blanc, Viognier and Petit Manseng, this wine is well balanced with aromas of orange blossom and honeysuckle. Flavors of lychee and stone fruit on the palate.

**GREENHILL – 2015 CHARDONNAY RESERVE** ..... \$39  
With hints of jasmine on the nose, this 100% French Oak Burgundy-style Chardonnay expresses flavors of apricot and pear with a smooth and well-balanced long finish.

**GREENHILL – 2016 INTUITION** ..... \$36  
A blend of Seyval Blanc, Traminette, and Vidal Blanc, this vivacious white wine has hints of lemongrass and honeysuckle on the nose. A dry white, flavors of papaya and pineapple contribute to a lively acidity and well rounded finish.

**GREENHILL – 2016 VIOGNIER** ..... \$36  
Stainless steel fermented Virginia Viognier, with pale-gold color, expresses aromatic fragrances of wild flowers, jasmine and crème brûlée. Apricot, peach and a tinge of lemongrass are rounded out by raw honey notes and baking spices with an intense, long finish.

**THREE FOXES – GATTO BIANCO** ..... \$30  
Sassy attitude reminiscent of the whites from the Italian Piemonte.

## Rosé

### EUROPEAN

**ARAUDS CAPRICES D'ANAIS BORDEAUX ROSÉ** ..... \$24 (\$8/GLASS)  
Quite aromatic nose dominated with floral and fruity notes. The wine is easy to drink with a good fresh and zesty finish.

**BADACSONY KEKFRANKOS ROSE** ..... \$45  
Notes of red currants, raspberries, strawberries and spice are perfectly balanced in this dry and crisp wine.

**FLEURS DE PRAIRIE ROSÉ** ..... \$30  
This wine is crafted in the traditional Provençal style with a pale salmon color, delicate flavors of strawberry, rose petals, and herbs, and a bright, refreshing acidity.

### LOCAL

**THREE FOXES – CANO PAZZO ROSE** ..... \$30  
Traditionally made with Sangiovese grapes. Hints of dried roses and cherries on the nose.