

# thewildfig

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## BY THE GLASS

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### BUBBLES

- 12 Jean Philippe Crémant De Limoux Brut Rose 2015, France
- 15 Francois Chidaine Method Traditionelle Brut NV, France
- 25 Moët & Chandon 'Imperial' Brut Champagne NV, France

### ROSÉ & WHITE

- 11 Ladoucette 'Les Deux Tours' Sauvignon Blanc 2015, Loire, France
- 12 Sohm & Kracher 'Lion' Grüner Veltliner 2015, Niederösterreich
- 12 St Michael-Eppan Pinot Grigio 2015, Alto Adige, Italy
- 15 Domaine des Baguiers Rose 2016, Bandol, France
- 17 Régis Minet, Vieilles Vignes Sauvignon Blanc 2015, Pouilly Fumé, France
- 18 Patz & Hall Chardonnay 2016, Sonoma Coast, CA

### RED

- 14 Dell' Ornellaia 'Le Volte' Super Tuscan 2015, Tuscany, Italy
- 15 Château de Monfaucon 'Baron Louis' Côtes du Rhone 2012, Lirac, France
- 16 Château Castera Bordeaux Blend 2010, Médoc, France
- 16 Aberrant Cellars 'Confero' Pinot Noir 2014, Willamette Valley
- 17 Dominus 'Carpe Diem' Cabernet Sauvignon 2014, Napa Valley, CA
- 19 Failla Pinot Noir 2014, Sonoma Coast, CA
- 20 Villa Monsignore Barolo DOCG 2012, Piedmont, Italy
- 25 Piancornello Brunello di Montalcino DOCG 2011, Tuscany, Italy
- 27 Domaine Tempier Classique Mouvedre Blend 2014, Bandol, France

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## BEER

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|---|----------------------|----|----------|
| 4 | Beck's Non Alcoholic | 5  | Pacifico |
| 5 | Amstel Light         | 5  | Hazed    |
| 5 | Stella Artois        | 7  | Guinness |
| 5 | Moretti              | 12 | Chimay   |

DICK & JANE

Champagne, No: 209 Gin, St-Germain Liqueur, lemon juice, hibiscus syrup, Peychaud's Bitters served with a lemon twist

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CONFERENCE

Michters Rye, Bulleit 10 yr Bourbon, Calvados, Hennessy Cognac, Demerara syrup, Bittermens Xocolatl Mole Bitters, served over a large ice cube, lemon & orange twist

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GINGER MARGARITA

Patron Silver Tequila, The King's Ginger, fresh ginger, house-made sour mix, cayenne pepper, fresh lime, volcanic black sea salt rim, served over ice

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FIG & OLIVE

Woody Creek Vodka, fig vinegar, Solerno Blood Orange Liqueur, fresh lemon juice, olive oil, simple syrup, served up

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APRICOT DAIQUIRI

Zacapa Edición Negra Rum, fresh lime & grapefruit juice, apricot jam, served up

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NEW FASHIONED

Cherry infused Bulleit 10yr Bourbon, mandarin simple syrup, Angostura Bitters, orange twist, served over a large ice cube

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CORPSE REVIVER

Nolet's Gin, Solerno Blood Orange Liqueur, Lillet Blanc, fresh lemon juice, absinthe rinse, served up