

Red Wines from Bordeaux

130	Château de Parenchère "Cuvée Raphaël" <i>Bordeaux Supérieur</i> 2013. Dense with spicy aromas and black fruit.	51.00
106	Château la Favière <i>Bordeaux Supérieur</i> 2011. Merlot, Cabernet Franc. Very soft and rich. Dusty tannins well integrated into the ripe, red fruits.	45.00
140	Château Moulin <i>Canon-Fronsac</i> 2011. Merlot. A lively, fruity wine on the palate with pepper on the nose. Medium body and soft tannin. Organic and hand-harvested.	66.00
110	Château Cherchy-Desqueyroux <i>Graves</i> 2014. Cabernet Sauvignon. Black cherry and plum, with elegant tannins and a silky finish.	49.00
108	Château Cambon la Pelouse <i>Haut-Médoc</i> 2012. Cru Bourgeois. Vineyards next to Margaux. Dark red fruits, with firm and structured tannins.	48.00
138	Château Fourcas-Borie <i>Listrac-Médoc</i> 2011. Opulent, black cherry, mocha. A classic, excellent Listrac. Lots of fruit with a dark ruby color.	62.00
168	Ségla <i>Margaux</i> 2012. Black fruit, mocha, coffee, and nutty oak. A forward wine with definitive balance. Second wine of Château Rauzan-Ségla!	109.00
141	Vieux Château St. André <i>Montagne Saint Émilion</i> 2012. From the winemaker of legendary Château Pétrus. Pleasant red fruits on the palate. Very versatile.	67.00
185	Château Batailley <i>Pauillac</i> 2010. Grand Cru Classé. Sensational, classic Pauillac. Black currant and chocolate notes.	149.00
148	Château Fonbadet <i>Pauillac</i> 2011. Vineyards located next to Mouton Rothschild. A soft, elegant wine with black currant on the palate. The best of the best!	99.00
142	Château Coquillas <i>Pessac-Léognan</i> 2013. Merlot, Cabernet Sauvignon. The soil is made of shells (coquillages). Black currant, blackberry, cherry.	69.00
116	Pessac-Léognan de Haut-Bailly <i>Pessac-Léognan</i> 2014. Blend of six grape varieties. Mulberries and black cherries with soft tannins. Highly aromatic.	49.00
175	Clos Beaugard <i>Pomerol</i> 2012. Rich and tannic, with cherry skins and plum aromas on the nose and crisp red fruits on the palate.	119.00
134	Château de Guilhemanson <i>Saint Émilion</i> 2012. Grand Cru. Spice and mint on the nose with oaky notes, resulting in a round, balanced wine.	59.00
144	Château Laplagnotte-Bellevue <i>Saint Émilion</i> 2014. Grand Cru. Merlot, Cabernet Franc. A very well-balanced wine.	87.00
132	Château Teyssier <i>Saint Émilion</i> 2011. Grand Cru. Lovely integration of fruit and tannins, with cedar, berry and hints of cocoa and hazelnuts.	55.00
160	Château Beau-Site <i>Saint Estèphe</i> 2010. Cru Bourgeois Supérieur. Cabernet Sauvignon, Merlot. Black currants, oak, and fine tannins.	99.00
150	Château Beau-Site Haut Vignoble <i>Saint-Estèphe</i> 2008. Robust aromas of fruit confits and vanilla, with blackberry, dried cherry, and black currant on the palate.	89.00
156	Château Peymartin <i>Saint-Julien</i> 2012. Second wine of Château Gloria. Licorice, stewed fruit, leathery tannins. Perfect with tournedos!	89.00

Côtes du Rhône and Châteauneuf-du-Pape

225	Michel Chapoutier "Petite Ruche" <i>Crozes-Hermitage</i> 2014. Syrah. Red fruits. Jammy finish with a bold flavor.	49.00
238	Château de Saint Cosme <i>Gigondas</i> 2014. Red Blend. Strawberry, licorice, pepper, with a smooth and luxurious finish. Versatile and expressive.	89.00
222	Plateau des Chênes <i>Lirac</i> 2014. Grenache and Syrah. Plum, berry, anise on the palate.	54.00
240	Domaine Belle "Les Rivoires" <i>Saint Joseph</i> 2012. Syrah. Full-bodied, flowery character with predominant violet. Vanilla and black pepper notes.	99.00
230	Domaine la Garrigue <i>Vacqueyras</i> 2014. Grenache, Syrah, Mourvèdre. Sweet red berries, pomegranate, anise. Tannins and spice linger.	59.00
244	Domaine Galévan <i>Châteauneuf-du-Pape</i> 2012. Grenache and Mourvèdre. Ninth-generation family-owned estate. Peppery red fruit with a sweet cherry finish.	99.00
247	Chapoutier "Le Bernardine" <i>Châteauneuf-du-Pape</i> 2014. Grenache, Syrah. A vivid, spice-accented bouquet of ripe red berries. Smooth tannins.	120.00

Red Burgundy & Pinot Noir

266	Stoeffler <i>Alsace</i> 2015. Pinot Noir. Medium body. Hints of cherry and blackberry with smooth and velvet tannins.	54.00
273	Champ de Rêves <i>Anderson Valley</i> 2013. Pinot Noir. Balanced. Blueberry and strawberry fruits intertwine with raspberry, cocoa, hazelnut.	69.00
267	Anne Parent 'La Corvée' <i>Pommard</i> 2015. Premier Cru de Ladoix. Pinot Noir. Ripe cherry, candied plum, and Christmas Spice.	130.00
268	Domaine Sébastien Magnien <i>Bourgogne Hautes-Côtes de Beaune</i> 2014. Pinot Noir. Blackberry, mineral. One of the five best-rated wines from this region!	57.00
286	Domaine Sébastien Magnien "Les Aigrots" <i>Bourgogne Hautes-Côtes de Beaune</i> 2014. Premier Cru. Pinot Noir. Nose of spicy raspberry notes. Slightly toasted. Silky tannins.	97.00
265	Banshee P/N <i>California</i> 2014. Pinot Noir. Medium bodied. Cherries and asian plums on the palate. Lively acidity.	49.00
280	Etude <i>Carneros</i> 2012. Pinot Noir. Powerful flavors of cherry, raspberry, and pomegranate with undertones of mocha. A masterful, very balanced wine.	87.00
256	Sean Minor <i>Carneros</i> 2014. Pinot Noir. Medium body with flavors of cherry and strawberry.	43.00
288	Domaine Muzard "Champs Claude" <i>Santenay Bourgogne</i> 2012. Pinot Noir. Dry with a robust palate of black cherries and spice.	79.00
270	St. Innocent <i>Willamette Valley</i> 2015. Pinot Noir. Bright red cherry, wild berries, and a hint of flowers and spice. The layered flavor profile makes it very versatile.	63.00

Other Regions of France

308	Château Haut-Monplaisir <i>Cahors</i> 2014. Malbec. Strawberry, black cherry, spicy.	42.00
304	Domaine de Pavillon de Chavannes <i>Côte de Brouilly</i> 2015. Gamay. Called "cuvée des ambassades," as it is served in French embassies worldwide. Red fruit, tannins.	49.00
315	Domaine du Gros'Noré <i>Côtes de Provence</i> 2015. Mourvèdre, Grenache, Cinsault. A sleek and pure wine with overtones of currant preserves, plums, and blackberries.	78.00
313	Puech-Haut Prestige <i>Côteaux du Languedoc</i> 2013. Grenache, Syrah. Full-bodied, lavender, acacia flowers, pepper, raspberries, kirsch.	49.00
312	Lafage Tessellae <i>Côtes du Roussillon</i> 2014. Grenache, Syrah, Mourvèdre. Intense bouquet of strawberries and cherries.	39.00
314	Domaine Léon Barral <i>Faugères</i> 2010. Carignan, Grenache, Cinsault. Grown in rugged schist soil. Displays power, rusticity, and incredibly fresh, pure fruit.	99.00

International Red Selections

South American Reds

- 330 **Catena Lunlunta** *Mendoza, Argentina* 2014. Malbec. Dark red fruit aromas with some vanilla. Blueberries, blackberries, and cinnamon flavors. Very smooth tannins. 59.00
- 332 **Colomé Estate** *Salta, Argentina* 2015. Malbec. Rich and dynamic, with a floral, spiced nose and complex body. Pairs well with many dishes. Not your typical Malbec! 47.00
- 334 **Santa Carolina Reserva** *Valle del Cachapoal, Chile* 2013. Carménère. A highly complex wine that's sure to surprise. Robust on the palate, rich, and deeply smoky. 49.00

Spanish and Italian Reds

- 352 **Cara Nord** *Catalunya* 2014. Grenache, Syrah, Garrut. Kirsch and herbs. Outstanding! 45.00
- 364 **Casa Castillo "Las Gravas"** *Jumilla* 2012. Mourvèdre, Syrah, Grenache. Notes of smoke, toffee, fresh fruit, and orange peel. Powerful flavors. 79.00
- 369 **Torres "Mas La Plana"** *Penedès* 2010. Cabernet Sauvignon. Chef Baptist's favorite wine in the world! Lively on the palate. Currant, toast, vanilla, and pepper flavors. 149.00
- 362 **Black Slate "Porrera"** *Priorat* 2014. Grenache, Carignan. Full-bodied with dense tannins. Grenache licorice and black raspberry. 59.00
- 360 **Cal Batllet D'Iatra** *Priorat* 2011. Carignan, Grenache, Cabernet Sauvignon. Simply an amazing wine. Raspberry jam, kirsch, and black fruits. 68.00
- 359 **Mas Doix Les Crestes** *Priorat* 2013. Grenache, Syrah, Mourvèdre. Fruity, big, bold. 66.00
- 358 **Lan Gran Reserva** *Rioja* 2008. Red Blend. Ripe fruit, plums, raisins, and fig aromas combined with coffee and chocolate. Elegant, well-balanced, pleasant, persistent. 52.00
- 353 **Side by Side Gran Reserva** *Rioja* 2009. Red Blend. Berry aromas and balsamic notes. 42.00
- 355 **Castaño Solanera** *Yecla* 2013. Mourvèdre, Cabernet Sauvignon, Grenache. Oak-aged. Full body, intense. Acacia, blueberries, currants. 49.00
- 340 **Silvia Giamello Vincenziana** *Barbaresco* 2012. Nebbiolo. Earthy, mushroom, savory. 79.00
- 342 **GD Vajra "Albe"** *Barolo* 2012. Nebbiolo. Full-bodied wine with rich, savory flavors. 89.00

American Reds

- 374 **Banshee "Mordecai"** *California* 2014. Red blend of ten grape varietals. Bold, spicy. 49.00
- 394 **ArteZin** *Mendocino* 2013. Zinfandel. Crisp, pepper, and cherry flavors. 39.00
- 376 **Freemark Abbey** *Napa Valley* 2011. Red Blend. Plums, dark fruits. 76.00
- 392 **Joseph Phelps "Insignia"** *Napa Valley* 2012. Cabernet Sauvignon. Richly opulent with blackberries, plum, violets, mocha, and baking spices. 299.00
- 382 **Quantum** *Napa Valley* 2013. Bordeaux blend. Dark cherry, espresso, spice, vanilla. 79.00
- 380 **Sequoia Grove** *Napa Valley* 2014. Cabernet Sauvignon. Currant, tobacco, earthy. 79.00
- 390 **Stags' Leap** *Napa Valley* 2012. Cabernet Sauvignon. Blackberries, blueberries, cassis. 137.00
- 375 **Arrowood** *Sonoma Country* 2013. Cabernet Sauvignon. Red cherry, plum, mocha. 57.00

Red Half Bottles (375mL)

- 1058 **Château de Parenchère** *Bordeaux Supérieur* 2014. Bordeaux Blend. Dense fruit aroma. 22.00
- 1064 **Steele** *Carneros* 2013. Pinot Noir. Smooth plum and vanilla flavors. 30.00
- 1074 **Clos de L'Oratoire** *Châteauneuf du Pape* 2013. Bordeaux Blend. Amazingly versatile. 68.00
- 1066 **Isole e Olena Classico** *Chianti, Italy* 2014. Medium body. Ripe cherry and spice. 38.00
- 1072 **Ségla** *Margaux* 2008. Bordeaux Blend. Black fruit, mocha, oak. Beautiful wine! 59.00
- 1070 **Elizabeth Spencer** *Napa Valley* 2013. Cabernet Sauvignon. Blackberry, plum. 49.00
- 1068 **Daou** *Paso Robles* 2014. Cabernet Sauvignon. 93 points (*Robert Parker*). Superb! 42.00
- 1060 **Row 11 Viñas 3** *Russian River Valley* 2013. Pinot Noir. Medium body. Smooth cherry. 25.00
- 1062 **A to Z** *Willamette Valley* 2013. Pinot Noir. Aromas of cherry, raspberry, blackberry. 26.00

White Burgundy

522	Marcel Servin 'Vallions' <i>Chablis</i> 2015. Premier Cru. Chardonnay. Lemon, mineral	89.00
530	Domaine Moreau-Naudet "Forêts" <i>Chablis</i> 2013. Premier Cru. Chardonnay. Round texture, with aromas of white flowers.	95.00
532	Maison Roche de Bellene <i>Meursault</i> 2014. Chardonnay. Vanilla, pear, and spice. The pinnacle of Burgundy white wines.	135.00
524	Domaine Sébastien Magnien <i>Hautes-Côtes du Beaune</i> 2014. Chardonnay. Hazelnut, pear, peach, citrus.	59.00
526	Domaine Desroche Valette <i>Pouilly-Fuissé</i> 2014. Chardonnay. Citrus, tart pears, and lemon pastry. Bold, with a subtly herbaceous complexity.	61.00
536	Bachelet Monnot <i>Puligny-Montrachet</i> 2014. Chardonnay. Powerful and rich, with layers of ripe citrus and pears with hazelnut. Balanced and focused. An elegant choice!	139.00
518	Domaine Desroches Valette <i>Saint Véran</i> 2015. Chardonnay. Peaches, apples, and pears with soft white flower and honeysuckle notes.	48.00

American Chardonnay

685	Frank Family Vineyards <i>Carneros</i> 2014. Chardonnay. Oaked. 100% barrel-fermented. Ripe apricot and mandarin orange aroma. Pear and stone fruit flavors, very plush.	69.00
695	Newton <i>Napa Valley</i> 2013. Chardonnay. Oaked and unfiltered. Notes of white peach, honeysuckle, and brioche. Lusciously fruity, rich.	64.00
667	Sequoia Grove <i>Napa Valley</i> 2013. Chardonnay. Ripe, golden delicious apple aromas.	59.00
680	Dutton Goldfield "Dutton Ranch" <i>Russian River Valley</i> 2014. Chardonnay. Spiced pear, apple, framed by lemony acidity and underlying minerality.	66.00
658	Cambria Benchbreak <i>Santa Maria Valley</i> 2014. Chardonnay. Citrus, white peach, juicy pears, and apples with a crisp, clean finish. Very lively, fruity nose.	49.00
690	Joseph Phelps "Freestone Vineyards" <i>Sonoma Coast</i> 2015. Chardonnay. Oaked. Lime, mango, orange zest, honeysuckle. Nice minerality.	79.00
674	St. Innocent Freedom Hill <i>Willamette Valley</i> 2015. Chardonnay. Peachy and lively.	61.00

Loire Valley

562	Château Pierre-Bise "Les Rouannières" <i>Anjou</i> 2014. Chenin Blanc. Dry. Fresh citrus fruit, and crisp minerality.	50.00
569	Gérard Fiou <i>Pouilly-Fumé</i> 2014. Sauvignon Blanc. Organic. Aromas of pineapple and mango elegantly balanced with refreshing citrus zest notes. Smoky, nice minerality.	54.00
575	Henri Bourgeois "La Côte des Monts Damnés" <i>Sancerre</i> 2015. Sauvignon Blanc. 92 points (<i>Robert Parker</i>). Delicate tropical flavors, clean mineral and fruity palate.	69.00
565	Hubert Brochard <i>Sancerre</i> 2015. Sauvignon Blanc. Fresh, dry. Crisp lemon flavor.	55.00
550	Château de Villeneuve <i>Saumur Blanc</i> 2015. Chenin Blanc. Lively stone fruit flavors carried by an elegant spine of acidity.	42.00
558	Clos du Gaimont <i>Vouvray</i> 2015. Chenin Blanc. Nice bouquet, lightly sweet.	49.00

White Half Bottles (375mL)

5150	Poet's Leap <i>Colombia Valley</i> 2013. Riesling. Lush orange, apricot, peach, and papaya.	27.00
5110	Alois Lageder <i>Dolomiti</i> 2015. Pinot Grigio. Fruity and smooth, with a crisp finish.	21.00
5304	Louis Jadot <i>Pouilly-Fuissé</i> 2014. Chardonnay. Hazelnuts, grapefruit, lemon aromas.	29.00
5225	Merlin-Cherrier <i>Sancerre</i> 2016. Sauvignon Blanc. Complex, balanced fruit. Minerals.	29.00
5638	Château St. Vincent <i>Sauternes</i> 2010. White Blend. Sweet. Apricot, pineapple, honey.	48.00
5405	MacRostie <i>Sonoma Coast</i> 2014. Chardonnay. Oaky, nice acidity. Lemon, peach, butter.	34.00

Additional White Wine Selections

663	Vincent Stoeffler <i>Alsace</i> 2014. Grand Cru. Riesling. Flavors of cloves, balsamic, and menthol, elegantly balanced with ripe tropical fruit notes.	65.00
669	Domaine Galévan <i>Châteauneuf-du-Pape</i> 2014. White Blend. White wines are extremely rare in this region! Crisp and refreshing, with beautiful aromatics.	68.00
645	Craggy Range <i>Martinborough, New Zealand</i> 2016. Sauvignon Blanc. Tropical fruits.	52.00
642	Atalon <i>Napa Valley</i> 2014. Sauvignon Blanc. Crisp, citrus, grass, and mineral.	42.00
87	Le Viognier des Acanthes <i>Pays d'Oc</i> 2016. Viognier. Aromatic and fruity.	37.00
665	Château Coquillas <i>Pessac-Léognan</i> 2014. White Blend. Best <i>Bordeaux</i> appellation for white wines! Apricot, lychee, honey aromas. Delicious!	69.00
631	Vietti <i>Roero, Italy</i> 2016. Arneis. Apricots, white peaches. Fresh floral notes. A truly beautiful and versatile wine.	43.00
638	Finca Montpedroso <i>Rueda, Spain</i> 2014. Verdejo. Fresh citrus and green apple flavors.	45.00
661	Matanzas Creek <i>Sonoma County</i> 2016. Sauvignon Blanc. A basket of fruit: nectarine, grapefruit, lemons, apples. Hints of savory herbs like thyme.	48.00
660	WillaKenzie Estate <i>Yamhill-Carlton, Oregon</i> 2015. Pinot Gris. Crisp and incredibly aromatic, with a palate of apricots and grapefruit. A luxurious, velvety finish.	44.00
96	Château Lagrugère Rosé <i>Bordeaux</i> 2015. Merlot, Cabernet Sauvignon. Dry and crisp, with vibrant fruit and a medium body.	36.00
92	Mont d'Azur Rosé <i>Côtes de Provence</i> 2015. Red Blend. Strawberry, peach.	40.00
98	Finca el Origen <i>Mendoza, Argentina</i> 2016. Malbec. Lively, full, and balanced.	34.00
701	Flowers Rosé <i>Sonoma Coast</i> 2016. Pinot Noir. Bright and vivid with lots of fruit.	65.00

Sparkling by the Glass

Rosé

838	Schramsberg <i>California Blanc de Blancs</i> . 2012 Peachy and toasted almonds.		59.00
826	François Montand <i>Crémant du Jura Brut Rosé</i> . Aromas of cherry and raspberry.		38.00
810	Marquis de la Tour <i>Loire Brut</i> . Méthode champenoise. A fine sparkling.	9.00 glass	36.00
820	Domaine Boutet-Saulnier <i>Brut Vouvray</i> . Very light and refreshing.	13.00 glass	45.00
830	Adami Garbèl <i>Veneto Prosecco</i> . Peach, melon notes. Hint of sweetness.	11.00 glass	43.00

Champagnes

886	Barnaut <i>Champagne Blanc de Noir NV</i> . Grand Cru. Apple compote and pear notes.		98.00
888	Billecart-Salmon <i>Champagne Brut Reserve NV</i> . Quite an enjoyable champagne. Very fruity and fresh.	69.00 ½ bottle	129.00
890	Jacquesson <i>Champagne Extra Brut Cuvée 738</i> . Lemon, lime, and melon on the nose with a hint of spice and stone. The palate is similar and builds on nutty, savory notes.		135.00
860	Nicolas Feuillatte <i>Champagne Brut NV</i> . Smooth, with nutty aromas.	37.00 ½ bottle	74.00
864	Oudinot <i>Champagne Brut NV</i> . Dry, elegant champagne. Clean citrus flavor.		65.00
882	Pierre Moncuit <i>Champagne Blanc de Blancs Brut NV</i> . Green apples, flowers, and mint.		95.00
868	Taittinger "La Française" <i>Champagne Brut NV</i> . Delicate aromas of flowers, vanilla, and brioche, with a fresh fruit and honey palate.	49.00 ½ bottle	88.00

Apéritifs and Digestifs

Dubonnet (Red or White)	8.00	Pernod	12.00
Lillet (Red or White)	9.00	Muscat de Rivesaltes	9.00
Kir	10.00	Presidential Port	9.00
Kir Royal	10.00	Presidential 10-Year Presidential Port	14.00
Château Saint-Vincent Sauternes	11.00	Broadbent Madeira	11.00

Red Wines by the Glass

		Glass	Bottle
11	La Closerie des Lys <i>Pays D'Oc</i> 2015. Pinot Noir. Dry and smooth.	12.00	39.00
15	Jamelles <i>Pays D'Oc</i> 2014. Merlot. Blackberry, cherry. Very balanced.	8.00	32.00
35	Trapiche Broquel <i>Mendoza</i> 2014. Malbec. Dark fruits, dense body.	11.00	37.00
37	Jamelles <i>Pays D'Oc</i> 2015. Cabernet Sauvignon. Fruity nuances. Balanced.	9.00	36.00
36	Sterling Napa <i>Napa Valley</i> 2014. Cabernet Sauvignon. Spices and fruits.	14.00	48.00
42	Domaine de L'Escattes <i>Languedoc</i> 2012. Syrah. Fruits, with soft tannins.	14.00	36.00
45	Tortoise Creek <i>Lodi, California</i> 2014. Zinfandel. Berry and spice.	9.00	32.00
30	Domaine Galévan <i>Côtes du Rhône</i> 2014. Red Blend. Berries, black fruits.	11.00	37.00
44	Marietta Cellars Armé <i>California</i> Bordeaux Blend. Black cherry, currant,	12.00	38.00
30	Cloudfall <i>Monterey Co.</i> 2016. Pinot Noir. Berries, cherry cola, soft finish.	11.00	37.00

White Wines by the Glass

		Glass	Bottle
60	Pasqua Passimento <i>Veneto</i> 2015. Garganega. Dried apricot, honey. Bright.	11.00	37.00
52	Domaine de la Chauvinière <i>Loire Valley</i> 2015. Muscadet. Dry, mineral.	8.00	35.00
62	Mantanzas Creek <i>Sonoma County</i> 2016. Sauvignon Blanc. Fruity, refreshing.	10.00	48.00
64	Wairau <i>Marlborough, New Zealand</i> 2016. Sauvignon Blanc. Citrus, crisp.	11.00	42.00
76	Heinz Eifel <i>Mosel-Saar-Ruwer</i> 2015. Riesling. Sweet, apple, peach.	10.00	36.00
72	Stoeffler Tradition <i>Alsace</i> 2014. Riesling. Dry, fruity, fresh, and elegant.	13.00	43.00
78	Michel Vattan Sancerre <i>Loire Valley</i> 2016. Sauvignon Blanc. Bright, citrus.	15.00	50.00
82	Château Vitallis <i>Mâcon-Fuissé</i> 2015. Chardonnay. Crisp and fruity.	12.00	40.00
55	Riff <i>Veneto, Italy</i> 2016. Pinot Grigio. Apples, peaches, crisp and light.	9.00	35.00
84	Cloudfall <i>Monterey Co.</i> 2015. Chardonnay. Apple, almond, and citrus.	11.00	40.00
92	Mont d'Azur Rosé <i>Côtes de Provence</i> 2016. Red Blend. Strawberry, peach.	11.00	40.00
98	Finca el Origen Rosé <i>Mendoza, Argentina</i> 2016. Malbec. Lively, balanced.	9.00	34.00

Sparkling by the Glass

		Glass	Bottle
810	Marquis de la Tour <i>Loire Brut</i> . Méthode champenoise. A beautiful choice!	9.00	36.00
820	Domaine Boutet-Saulnier <i>Brut Vouvray</i> . Light and refreshing. Sweet.	13.00	45.00
830	Adami Garbèl <i>Veneto Prosecco</i> . Peach and melon. Hint of sweetness.	11.00	43.00
770	Normandy Bordelet Sydre Argelette 19 apple varieties. Intense flavors.	11.00	43.00
780	Normandy Bordelet Poiré Authentique Authentic pear flavors. Delicious!	10.00	39.00

Heineken	5.00	Blanche de Bruxelles	9.00
Amstel Light	5.00	Maredsous Brun	11.00
Mother Earth "Weeping Willow Wit"	8.00	Westmall Double, Trappist Ale	12.00
Mother Earth "Endless River" Kölsch	7.00	Rocheft Triple, Trappist Ale	12.00
Mother Earth "Sisters of the Moon" IPA	7.00	Chimay Grand Reserve	14.00
Duck-Rabbit Milk Stout	7.00	Clausthaler Non-Alcoholic	5.00
Highland Gaelic Ale	7.00		