

## Wines & Beverages

Bottles are Retail & price includes sales tax

### By the Glass

**White: Chardonnay    *Éric Chevalier 2015*                      \$7.00      \$22.00**

*This Chardonnay is fermented with native yeasts in stainless steel tank before being bottled unfiltered. The nose is floral with suggestions of crisp apple and pear, while the palate shows the same saline, mineral quality we expect from Muscadet*

**Rose: Côtes de Provence Rosé Cabaret                      \$7.00      \$24.00**

*The palest pink in color, this wine is light and easy with the merest hint of fruitiness and acidity. Red currant and lime mark the finish. 70% Grenache & 30% Cinsault*

**Red: Cotes-du-Rhone "Cuvee Kermit Lynch" 2015      \$7.00      \$20.00**

*Blend of Grenache with Syrah, Carignan, Cinsault, & Mourvedre. Pleasant flavors of black plum, white pepper and oak.*

### White by the Bottle

Corkage \$10

**Sancerre 'La Comtesse' 2014 - Domaine Laporte                      30.00**

*Aromatic and fresh; lemon, stone fruit and floral palate; good acidity and structure.*

**Riesling Anderson Valley, Navarro 2013                      \$20.00**

*Crystalline flavors of apple, lime and peach with a tang that bounces on your tongue*

**Elke sparkling Brut 2011                      \$23.00**

*Crisp, vibrant, hint of green apples -classic French style. 52% chardonnay & 48% Pinot Noir.*

**Val de Loire Rose Grolleau 2016 (Eric Chevalier)                      \$22.00**

*Grolleau is an indigenous grape varietal from the Loire that takes its name from "grolle", meaning crow*

## Red by the Bottle

Vin de France Rouge "Raisins Gaulois" 2016 \$22.00

100% Organic Gamay (Marcel Lapierre)

Casa Castillo, Monastrell 2015 \$20.00

It shows ripe fruit, red and black, some spiciness and plenty of Mediterranean herbs. A blend of Monastrell with some 10% Syrah and around 5% Garnacha

Vin de Pays de Vaucluse Rouge 2016 \$22.00

Red: Explosive red fruit is gracefully harnessed by a clay and limestone mineral structure, notes of violet, licorice, and garrigue.

Bourgueil "Cuvee Alouettes" 2015 \$20.00

Juicy fruit—think fraises des bois, or wild strawberries, and just the slightest hint of mushrooms. Cabernet Franc -fermented and aged in stainless steel,

Beer -\$4.00 (assorted – Displayed behind the bar)

Grape Juice - \$4.00 from Pinot Noir, Navarro 2016

Organic Sparkling Apple Cider -\$3.00

Coffee -\$2.00 (Sutter Creek Roasting)

Bottled brewed black tea -\$2.00 (unsweetened)

Hot Tea - \$2.00