

Vins au Verre



4oz/6oz/Bottle

Bulles

- ANIMA MUNDI 'CAMÍ DELS XOPS' CAVA** 11/15/41
Macabeu/Xarel-lo, Catalunya, ES, 2022 If Spain made Methode Ancestrale Champagne. White flowers and chalk and super fine bubbles.
- DOMAINE LES CONQUES 'NONNETTE'** 10/14/38
Mourvèdre, Rivesaltes, FR, 2022 Like extra dry Diet Lambrusco, a blood orange nose with Cherry Coke tannins. Pair with pissaladière.

Sidra

- RAMON ZABALA SAGARDOA** 8/27
Apples, Gipuzkoa, ES, NV If Bragg's cider vinegar went to finishing school. Bone-dry brightness from 22 different apple varieties, poured long.

Blancs

- CANTALAPIEDRA VITICULTORES 'LIRONDO'** 10/14/38
Verdejo, Rueda, ES, 2022 The electric lemonade acid test. Pair with anything cured/salty, i.e. the whole damn menu.
- FRANTZ SAUMON 'VIN DE FRANTZ'** 11/15/41
Colombard, Loire, FR, 2021 Baby Brandy with wavy textures and tart, honeyed fruit. The undiluted essence of southwestern spirits.
- MAS DES AGRUNELLES 'CAMP DE LÈBRE'** 12/16/48
Carignan Blanc, Languedoc, FR, 2022 What we imagined Banana Boat tasted like as kids...salty sun-kissed skin and coconut oil.

Rosés et Oranges

- BODEGA AIZPURUA TXAKOLI ROSADO** 10/14/36
Hondarrabi Zuri/Hondarrabi Beltza, Txakoli de Getaria, ES, 2022 Citrus, saline and a hint of spritz, little speedos and sunburnt tits.
- RAM CELLARS 'ORANGE FRAÎCHE'** 12/16/44
Riesling, Columbia Valley, WA, 2023 Smoked applewood, dirty denim and Greek yogurt creamsicles.

Rouges

- LES SALICAIRES 'SENTINELLE'** 12/16/42
Mourvèdre, Roussillon, FR, 2022 The shower beer of red wine. One day of maceration brings red and black fruit with white wine body.
- FABIEN JOUVES 'YOU F&@K MY WINE?!'** 11/15/39
Côt/Jurançon Noir, Cahors, FR, 2023 A day old corsage on a Las Vegas waterbed, a bowl of plums nearby. You figure it out.
- FAMILLE ARBEAU 'LE TEMPS DES FLEURS'** 9/13/29
Negrette/Cabernet Sauvignon, Fronton, FR, 2022 Like clay pot-stewed peppers wrapped in a velvet smoking jacket. Gently tannic and spicy.

Fortifié/Doux

- HEREDAD DE SANLUCAR MANZANILLA SHERRY** 8
Palomino, Jerez, ES, NV Light, dry, salty sherry on tap. The polar opposite of the dusty bottle in your grandma's cabinet. Makes everything taste better.
- DOMAINE LES CONQUES 'CASA' HORS D'AGE** 12/58
Grenache Gris/Macabeu, Rivesaltes, FR, 2008 An intense off-dry elixir made for cheese...like a leather satchel full of hazelnuts. Priced per 2oz.

A 20% service charge will appear on dine-in checks. 100% will go towards the staff serving you.