

# MENU

## RED WINE (GLASS)

ROCCO \$13/52  
Pinot Noir - Oregon

TETE-A-TETE \$12/48  
Syrah - California

LES TERRASSES \$12/48  
Rhône Blend - France

PAZ \$12/48  
Cabernet Franc - Argentina

MONDECCO \$12/48  
Red Blend - Portugal

II CONTE \$12/48  
Montepulciano / Sangiovese - IT

CHATEAU DE CUGAT \$12/48  
Bordeaux - France

CENTURY OAKS \$13/52  
Cabernet Franc - California

## RED WINE (BOTTLE)

CURSE WINE CO. \$57  
Valdigue - North Coast, California

DOMAINE MAURICE \$57  
Pinot Noir - France

ANCIEN \$65  
Pinot Noir - Carneros, California

ANGELA \$75  
Pinot Noir - Willamette, Oregon

PATRICIA GREEN \$100  
Pinot Noir - Willamette, Oregon

CLAYVIN \$85  
Pinot Noir - New Zealand

BIRICHINO \$60  
Grenache - McLaren Vale, AU

CLANDESTINE \$60  
Grenache - Central Coast, California

MARQUES DE GRINON \$72  
Syrah Blend - Spain

EL ENEMIGO \$65  
Malbec - Mendoza, Argentina

PAUL AUTARD \$100  
Chateaufeuf Du Pape - France

GABBRICCIO \$65  
Sangiovese - Tuscany, Italy

TIRRANO \$65  
Malvasia - Puglia, Italy

LA GIARETTA \$75  
Amarone Della Valpolicella - Italy

BONFANTE & CHIARLE \$85  
Barbaresco - Italy

VARJA ALBE \$90  
Barolo - Piedmont, Italy

CRUSE WINE "MONKEY JACKET" \$60  
Rhône Blend - California

HEDGES \$65  
Red Blend - Washington

GRAMERCY CELLARS "LOWER EAST" \$60  
Syrah - Washington

RAMEY \$70  
Syrah - Sonoma Coast

JAFFURS \$92  
Petite Sirah - Santa Barbara, California

DASHE "THE COMET" \$62  
Zinfandel - Sonoma, California

RIDGE "THREE VALLEYS" \$80  
Zinfandel - Sonoma, California

LUNA MATTA \$97  
Mourvedre - Paso Robles, California

PELTIER \$80  
Cabernet, Petit Sirah - Lodi, California

SINSKEY POV \$92  
Cabernet Blend - Napa, California

RHYME \$110  
Cabernet Sauvignon - Sonoma, California

SOR UGO \$95  
Super Tusca - Italy

CHATEAU HAUT-BERGEY \$120  
Bordeaux - France

PAHLMAYER \$165  
Merlot - Napa, California

## WHITE WINE (GLASS)

SPY VALLEY \$12/48  
Riesling

MATANZAS \$11/44  
Sauvignon Blanc

SOLARCE \$11/44  
White Blend

GREEN EYES \$11/44  
Gruner Veltliner

DON OLEGARIO \$12/48  
Albarino

SOKOL BLOSSER \$12/48  
Pinot Gris

MICHELE CHIARLO \$14/56  
Gavi

JOSEPH DROUHIN \$12/48  
Chardonnay

TALBOTT \$13/52  
Chardonnay

## WHITE WINE (BOTTLE)

DOMAINE ROGER NEVEU \$60  
Sancerre - France

VON WINNING \$62  
Sauvignon Blanc - Germany

BLANK STARE \$62  
Sauvignon Blanc - Sonoma, California

ASTRAIO \$45  
Viognier - Italy

DOMAINE SIGALAS \$45  
Assyrtiko - Greece

RYME \$55  
Vermentino - Carneros, California

LA PEPIE \$60  
Muscadet - France

LIEU DIT \$45  
Melon de Bourgogne - Santa Maria, California

DASHE \$57  
Dry Riesling - Sonoma, California

FRANCIS PINON \$45  
Vouvray - France

STAG'S LEAP CELLARS \$62  
Chardonnay - Napa, California

CRUSE WINE CO. \$60  
Chardonnay - Sierra Foothills, California

CINNABAR \$65  
Chardonnay - Central Coast, California

ALBERT BICHOT \$65  
Chablis - France

ALEX CHAMBAI SAINT-AUBIN \$90  
Chardonnay - France

## SPARKLING

ETOILE \$85  
Champagne - California

MOUTARD \$65  
Blanc De Blanc - France

VOIRIN JUMEL \$110  
Blanc De Blancs - France

JEAN-NOEL HATON \$120  
Blanc De Noirs - France

## SPARKLING (GLASS)

MONTELLIANA \$11/44  
Prosecco - Italy

MISTINGUETT \$11/44  
Cava - Spain

921 \$12/48  
Merlot Rose - Italy

LANGLOIS \$12/48  
Cremant - France

## ROSÉ

DOMAINE AMIDO \$50  
Grenache, Cinsault - France

CAMPUGENT 1753 \$60  
Syrah, Vermentino - France

MATTHIASSEN \$65  
Grenache, Syrah Mourvedre - Napa

## ROSÉ (GLASS)

BROTTE \$13/52  
Grenache / Syrah - Tavel, France

SCHUG \$13/52  
Pinot Noir - California

## SEASONAL COCKTAILS

BASIL, DON'T SNAP AT ME \$13  
Sutler's Gin, Sugar Snap Pea, Basil, Lime, Lillet Blanc, Aqua Faba

TICKETS TO PEARADISE \$12  
Deep Eddy Vodka, Pear, Spiced Falernum, Honey-Ginger Syrup

STIGGIN'S PUNCH \$13  
Pineapple Rum, White Rum, Cashew Orgeat, Seasonal Juices

JALAPEÑO PALOMA \$13  
Lunazul Blanco Tequila, Lime Juice, Fresh Grapefruit Juice, Soda

THE LAST WORD \$13  
Bombay Sapphire, Luxardo, Green Chartreuse, Lime

BRAZILIAN BATIDA \$13  
Cachaca, Tuaca, Coconut Milk & Passion Fruit

## DRAFT COCKTAILS

SUNSET BRUNCH \$12  
Rosé, Aperol, Grapefruit oleo saccharum Vanilla

PEACH (P)EONY MULE \$13  
Ketal One Botanicals, White Peony tea, Lime, Ginger Beer

## BEER (TAP)

EVIL TWIN "ISLAND BLISS" \$7  
Cream Ale - Brooklyn, New York

LEGION "JUICY JAY" \$6  
IPA - Charlotte, North Carolina

AMOR ARTIS \$6  
Strawberry Pale Ale - Fort Mill, South Carolina

VICTORY \$6  
Lager - Pennsylvania

BIRDSONG \$6  
Jalapeno Pale Ale - Charlotte, North Carolina

OMB COPPER \$6  
Altbeer - Charlotte, North Carolina

FULL STEAM \$6  
Pilsner - Durham

ALLGASH WHITE \$6  
Wit Beer - Portland, Maine

BLOWING ROCK \$6  
Golden Ale - Blowing Rock, North Carolina

DUCK RABBIT \$6  
Milk Stout - Farmville, North Carolina

FLAT ROCK \$6  
Cider - Dana, North Carolina (can)