



## SETTING THE BAR FOR WINE IN SEATTLE

### WINES BY THE GLASS

#### Sparkling Wines

La Farra NV Prosecco Brut	\$8.50
Cave de Bissey NV Crémant de Bourgogne	\$9.00
Bodegas Maset NV Cava del Lleó Brut	\$8.00

#### White Wines & Rosé

Sparkman 2010 Pearl Sauvignon Blanc	\$9.50
Shannon Ridge 2010 Chardonnay	\$8.00
Domaine Moltès 2009 Riesling Réserve	\$8.50
Château du Hallay 2009 Muscadet Sèvre et Maine	\$8.00
Domaine de La Croix Bouquie 2009 Touraine	\$7.50
Cave des Grands Cru Blancs 2009 Pouilly-Loché	\$9.00
Pelassa 2010 San Vito Roero Arneis	\$9.50
Bodegas Casto Pequeño 2010 Chamelin Rueda	\$8.00
Artur Steinmann 2007 Pastorius Sommerhäuser Ölspiel Sylvaner	\$9.00
Leth 2010 Steinagrund Grüner Veltliner	\$9.00
Château Barbanau 2010 Côtes du Provence Rosé	\$9.00

#### Red Wines

##### NEW WORLD

Dominio IV 2006 The Technicolor Bat	\$8.50
Foundry Vineyards 2006 Walla Walla Red	\$9.50
Owen Roe 2009 Sharecropper's Cabernet Sauvignon	\$8.00
Reininger 2007 Helix Pomatia	\$8.00
Boedecker 2009 Pappas Pinot Noir	\$9.50
Qupé 2009 Syrah	\$9.00
David Bruce 2009 Petite Sirah	\$9.00
Four Vines 2008 Old Vine Cuvée Zinfandel	\$7.50
Mauricio Lorca 2006 Tematico Malbec Reserva	\$9.00
Chono 2007 Carmenère/Syrah Reserva	\$8.50
Neil Ellis 2008 Pinotage	\$9.50
Tait 2009 The Ball Buster Blend	\$9.50
Cooralook 2009 Pinot Noir	\$8.00

##### OLD WORLD

Domaine Clavel 2007 Côtes du Rhône Villages	\$8.50
Domaine Les Fusionels 2008 Faugères	\$9.00
Château des Eyssards 2007 Cuvée Prestige Rouge	\$9.00
Nottola 2009 Rosso di Montepulciano	\$8.50
Pelassa 2009 Langhe Nebbiolo	\$9.00
Zuaso Gaston 2008 Rioja Crianza	\$8.50
Bodegas Juan Ramirez 2001 Alba de Los Infantes Reserva	\$8.00
Bodegas Rauda 2010 Tinto Joven	\$7.50

#### Aperitif

Paul Ricard Pastis de Marseille / Marseille, France	\$8.00
Dolin Vermouth de Chambéry Blanc / Chambéry, France	\$7.00

#### Dessert Wine

Warre's 2001 Late Bottled Vintage	\$10.00
Smith Woodhouse 1994 Colheita Tawny Port	\$11.00
Porto Kopke 20 Year Tawny Port	\$12.00
Broadbent 5 Year Madeira Reserve	\$10.00
Alvear Solera 2008 Pedro Ximénez	\$10.00
Domaine des Bernardins 2010 Muscat de Baumes de Venise	\$9.00
Vinchio-Vaglio Serra 2010 Brach	\$9.50
Two Hands 2010 Brilliant Disguise Moscato	\$8.50

### SEASONAL MENU

LAMB POT PIE with crimini mushrooms, pearl onion, carrots & rosemary potato crust paired with Pelassa 2009 Langhe Nebbiolo	food / wine \$15 / \$9
BLACK COD with bouillabaisse velouté sauce & sautéed zucchini, yellow pepper, oven roasted tomato & fregola paired with Shannon Ridge 2010 Chardonnay	\$25 / \$8
WILD BOAR RAGU with homemade fettuccine paired with Nottola 2009 Rosso di Montepulciano	\$17 / \$9
DUCK CONFIT with red currant glacé, french green lentils & baby kale paired with Domaine Les Fusionels 2008 Faugères	\$19 / \$9

#### HOUSE FAVORITES

MANILA CLAMS with chorizo, sherry & butter	\$13.00
TART spinach, bacon, caramelized onions & cave aged gruyère	\$16.00
CHARCUTERIE PLATE featuring our house pâté	\$14.00
FRESH MARKET CHEESES choice of 2 or 4	\$11 / \$17
GRATIN with goat cheese & fresh herb marinara	\$9.50
SALAD arugula with roasted butternut squash, dried cranberries, spicy pecans & maple vinaigrette	\$10.00
SOUP creamy sweet potato with cilantro, lime crème fraîche & toasted	\$7.00
BAGUETTE served with butter & olives	\$5.00

#### DESSERT

POT DE CRÈME chocolate	\$6.00
STICKY TOFFEE PUDDING with brandy whip cream	\$8.00
PEAR TART with hazelnut crust & ginger infused mascarpone	\$8.00
CADEAUX CHOCOLATES:	\$3 each
<i>almond gianduja, croquant caramel, espresso, bittersweet, praline, fleur de sel caramel, sumatra &amp; chocolate caramel</i>	

### Beer by the Bottle

Huyghe Delirium Tremens	\$8.00
Huyghe Delirium Nocturnum	\$8.00
La Chouffe	\$7.50
Chouffe Dobbelen	\$8.00
Regenboog 't Smisje Dubbel	\$8.75
Regenboog Wostyntje	\$8.75
Regenboog Vuuve	\$8.00
Brasserie Dupont	\$7.00
Lindemans Framboise Lambic	\$9.50
Hale's Ales El Jefe (WA)	\$6.00
North Coast Old Rasputin (CA)	\$4.00
North Coast Brother Thelonus (CA)	\$7.00
Stone IPA (CA)	\$8.00
Stone Levitation Ale (CA)	\$4.00
Stone Pale Ale (CA)	\$4.00
Stone Smoked Porter (CA)	\$8.00
Unibroue La Fin Du Monde	\$4.00
Samuel Smith's Nut Brown Ale	\$4.00
Guinness	\$4.00
Radeberger	\$4.00
Weihenstephaner	\$6.50
Ayinger Jahrhundert	\$6.50
Ayinger Celebrator Doppelbock	\$6.00
Köstritzer Schwarzbier	\$4.50
Lev Lion	\$5.00
Kiuchi Hitachino Nest Weizen	\$8.00

### Single Malt Scotch

Talisker 10 year / Islands (Skye)	\$11.00
The Balvenie DoubleWood 12 year / Speyside	\$10.00
Glenfiddich 12 year / Speyside	\$9.00
The Macallan Cask Strength / Speyside	\$12.00
Glenmorangie 10 year / Highland	\$8.00
Highland Park 12 year / Highland	\$9.00
Oban 14 year / West Highland	\$11.00
Clynelish 14 year / Coastal Highland	\$11.00
Laphroaig Quarter Cask / Islay	\$10.00
Bowmore 12 year / Islay	\$10.00
Lagavulin 16 year / Islay	\$14.00

### Whiskey & Bourbon

Jameson / County Cork, Ireland	\$7.00
Knappogue Castle 1995 Very Special Reserve / Ireland	\$7.00
Buffalo Trace / Kentucky	\$7.00
Eagle Rare Single Barrel 10 year / Kentucky	\$8.00
Woodford Reserve Distiller's Select / Versailles, Kentucky	\$8.00
Black Maple Hill Small Batch / Kentucky	\$10.00
Booker's True Barrel / Clermont, Kentucky	\$10.00
The Yamazaki 12 year / Kyoto, Japan	\$9.00

### Brandy, Cognac & Grappa

Remy Martin VSOP / Cognac, France	\$8.00
Hennessy Privilege VSOP / Cognac, France	\$10.00
Leriche Armagnac / Lannepax, France	\$7.00
Boulard Grand Solage / Calvados, France	\$8.00
Marolo Moscato Grappa Marolo / Piedmont, Italy	\$11.00
Allegri Grappa di Amarone / Veneto, Italy	\$12.00