



SETTING THE BAR FOR WINE IN SEATTLE

WINES BY THE GLASS

Sparkling Wines

Toffoli NV Prosecco	\$8.75
Casteller NV Cava	\$8.00
Jaillance Crémant De Bordeaux Rosé	\$8.75

White Wines

Efeste 2008 Evergreen Riesling	\$8.00
Daedalus Cellars 2007 Pinot Gris	\$8.50
Saintsbury 2007 Chardonnay	\$9.00
Château Lafont Menaut 2006 Pessac-Léognan	\$9.00
Claude Lafond 2007 Reuilly	\$9.00
Jermann 2007 Pinot Grigio	\$9.50
Nessa 2008 Albariño	\$8.00
Weingut Hiedler 2008 Loess Grüner Veltliner	\$8.50
Palliser Estate 2006 Sauvignon Blanc	\$8.50

Red Wines

NEW WORLD

Walla Walla Vintners 2007 Sangiovese	\$9.50
Seven Hills 2006 Tempranillo	\$9.50
Owen Roe 2007 Sharecropper's Cabernet Sauvignon	\$8.00
William Church 2007 Bishop's Blend	\$9.50
Apolloni Vineyards 2007 Laurine Pinot Noir	\$9.00
Qupé 2007 Syrah	\$9.00
Foppiano 2005 Petite Sirah	\$9.00
Four Vines 2007 Old Vine Cuvee Zinfandel	\$7.50
Durigutti 2007 Malbec	\$8.00
Santa Rita 2006 Medalla Real Cabernet Sauvignon	\$8.50
Neil Ellis 2008 Pinotage	\$9.50
Langmeil 2006 Valley Floor Shiraz	\$9.50
Pencarrow 2006 Pinot Noir	\$9.00

OLD WORLD

Domaine Brusset 2007 Les Travers Cairanne	\$9.50
Château Cardinal-Villemaurine 2004 Saint-Emilion Grand Cru	\$9.00
Poggio Salvi 2005 Rosso di Montalcino	\$9.50
Carlin de Paolo 2007 Barbera d'Asti Superiore	\$9.00
Hacienda Don Ramón 2006 Rioja	\$8.00
Celler Tomas Cusine 2006 Vilosell	\$8.50
Buil & Giné 2006 17.XI Montsant	\$9.00
Poeira 2006 Pó de Poeira Douro Tinto	\$9.00

Dessert Wines

Niepoort NV Ruby Port	\$8.50
Warre's 1997 Colheita Tawny Port	\$11.00
Porto Kopke 20 Year Tawny Port	\$12.00
Broadbent 5 Year Madeira Reserve	\$9.75
Toro Albalá 1979 Pedro Ximenez Gran Reserva	\$11.00
Alvear Solera 1927 Pedro Ximénez	\$12.00
Domaine des Bernardins 2005 Muscat de Baumes de Venise	\$9.00
Villa Artimino 2005 Vin Santo Di Carmignano	\$11.00
Two Hands 2009 Brilliant Disguise Moscato	\$8.50

Single Malt Scotch

Talisker 10 year / Islands (Skye)	\$11.00
The Balvenie DoubleWood 12 year / Speyside	\$10.00
Glenfiddich 15 year / Speyside	\$10.00
The Macallan Cask Strength / Speyside	\$12.00
Glenmorangie 10 year / Highland	\$8.00
Oban 14 year / West Highland	\$11.00
Laphroaig Double Cask / Islay	\$10.00
Lagavulin 16 year / Islay	\$14.00

Whiskey & Bourbon

Jameson 12 year / Ireland	\$7.00
Bushmills Blackbush / Ireland	\$7.00
Bushmills 10 year / Ireland	\$8.00
Woodford Reserve Distiller's Select / Kentucky	\$8.00
Booker's True Barrel / Kentucky	\$10.00

Brandy, Cognac & Grappa

Germain-Robin Fine Brandy / California	\$9.00
Remy Martin VSOP / Cognac, France	\$8.00
Hennessy Privelège VSOP / Cognac, France	\$10.00
Leriche Armagnac / France	\$7.00
Boulard Grand Solage / Calvados, France	\$8.00
Jacopo Poli Sarpa di Poli Grappa (Cab Sauv/Merlot) / Veneto, Italy	\$11.00
Allegrini Grappa di Amarone / Veneto, Italy	\$12.00

Beers by the Bottle

Huyghe Delirium Tremens	\$7.00
Huyghe Delirium Nocturnum	\$7.00
La Chouffe	\$6.50
Chouffe Dobbelen	\$6.50
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)	\$5.00
North Coast Old Rasputin (CA)	\$4.00
North Coast Brother Thelonus (CA)	\$10.00
Stone IPA (CA)	\$7.50
Stone Pale Ale (CA)	\$4.00
Stone Old Guardian (CA)	\$11.00
Stone Smoked Portker (CA)	\$7.50
Stone Imperial Russian Stout (CA)	\$11.00
Unibroue Chambly Noire	\$5.00
Unibroue La Fin Du Monde	\$5.00
J.W. Lees Harvest Ale	\$12.00
Samuel Smith's Nut Brown Ale	\$4.00
Guinness	\$3.50
Radeberger	\$4.00
Warsteiner Premium Verum	\$4.00
Ayinger Jahrhundert	\$6.00
Ayinger Celebrator Doppelbock	\$5.50
Köstritzer Schwarzbier	\$4.50
Aecht Schlenkerla	\$7.50
Eggenberg Samichlaus	\$7.50
Lev Lion	\$4.00
Kiuchi Hitachino Nest	\$7.50

SEASONAL MENU

TROUT ALMONDINE with roasted baby potatoes & green beans paired with Château Lafont Menaut 2006 Pessac-Léognan	food / wine \$18 / \$9
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STEAK AU POIVRE with brandy mushroom sauce & spinach gratin paired with Durigutti 2007 Malbec	\$18 / \$8
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DUNGENESS CRAB GOUGÈRE with white cheddar, scallion & cheese puff crust paired with Casteller NV Cava	\$18.50 / \$8
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LAMB LOIN CHOPS with goat cheese polenta, braised mustard greens & lemon mint gremolata paired with Buil & Giné 2006 17.XI	\$19 / \$9
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HOUSE FAVORITES

MANILA CLAMS with garlic, white wine & butter	\$12.00
TART shaved brussels sprouts with bacon lardons & cave aged gruyère	\$14.00
CHARCUTERIE PLATE featuring our house pâté	\$12.75
FRESH MARKET CHEESES choice of 2 or 4	\$11 / \$16.50
GRATIN with goat cheese & fresh herb marinara	\$9.75
SALAD frisée, shaved red pear, valdeon blue cheese & candied walnuts	\$9.75
SOUP spanish chorizo, chick pea, tomato & spinach	\$6 / \$7
BAGUETTE served with butter & olives	\$4.50

DESSERT

POT DE CRÈME chocolate	\$6.00
STICKY TOFFEE PUDDING with brandy whip cream	\$6.00
CADEAUX CHOCOLATES:	\$3 each

almond gianduja, croquant caramel, espresso, bittersweet, praline & fleur de sel caramel