



SETTING THE BAR FOR WINE IN SEATTLE

WINES BY THE GLASS

Sparkling Wines

Alvise Lancieri NV Prosecco	\$8.50
Casteller NV Cava	\$8.00
Antech 2008 Crémant de Limoux Rosé Émotion	\$8.50

White & Rosé

Efeste 2009 Evergreen Riesling	\$8.50
Tranche 2006 Pinot Gris	\$8.50
Saintsbury 2008 Chardonnay	\$9.00
Château Lafont Menaut 2006 Pessac-Léognan	\$9.00
Claude Lafond 2007 Reuilly	\$9.00
Terredora di Paolo 2009 Falanghina	\$8.50
Bodegas Nora 2008 Albariño	\$8.00
Weingut Hiedler 2008 Loess Grüner Veltliner	\$8.50
Mud House 2009 Sauvignon Blanc	\$8.50
Chateau du Rouët 2009 Cuvée Réserve Tradition Rosé	\$8.50

Red Wines

NEW WORLD

Walla Walla Vintners 2008 Sangiovese	\$9.50
Seven Hills 2006 Tempranillo	\$9.50
Owen Roe 2008 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
Cavas De Crianza 2007 Malbec	\$8.00
Chono 2007 Carmenère/Syrah Reserva	\$8.50
Neil Ellis 2008 Pinotage	\$9.50
Langmeil 2006 Valley Floor Shiraz	\$9.50
Cooralook 2009 Pinot Noir	\$8.00

OLD WORLD

Saint Cosme 2008 Côtes du Rhône	\$8.50
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
Protos 2006 Ribera del Duero Roble	\$8.50
Poeira 2006 Pó de Poeira Douro Tinto	\$9.00

Aperitif

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

Dessert Wine

Quinta Do Infantado 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
Alvear Solera 1927 Pedro Ximénez	\$12.00
Domaine des Bernardins 2007 Muscat de Baumes de Venise	\$9.00
Villa Artimino 2005 Vin Santo Di Carmignano	\$11.00

SEASONAL MENU

NEW YORK STRIP* pepper encrusted with arugula, blue cheese & tomato salad paired with Château Cardinal-Villemaurine 2004 Saint-	food / wine \$17 / \$9
PORK CHOP barbeque dry rubbed with succotash of long beans, corn & lima beans paired with Chateau du Rouët 2009 Rosé	\$16 / \$8.50
GAME HEN with pomegranate molasses, apple coleslaw & roasted corn on the cob paired with Walla Walla Vintners 2008 Sangiovese	\$15 / \$9.50
SCALLOPS porcini rubbed with corn purée, asparagus & pancetta paired with Weingut Hiedler 2008 Loess Grüner Veltliner	\$21 / \$8.50

HOUSE FAVORITES

RICOTTA FRITTERS with tomato basil relish	\$7.00
TART caramelized onion, shaved red pear & gorgonzola	\$14.00
CHARCUTERIE PLATE featuring our house pâté	\$13.00
FRESH MARKET CHEESES choice of 2 or 4	\$11 / \$16.50
GRATIN with goat cheese & fresh herb marinara	\$9.50
SALAD romaine, grape tomato, avocado, cotija cheese & tomato	\$9.50
GOLDEN GAZPACHO with cucumber & avocado	\$6.00
BAGUETTE served with butter & olives	\$4.50

DESSERT

COCONUT ICE CREAM SANDWICH with chocolate chip macadamia cookie	\$6.00
POT DE CRÈME chocolate	\$6.00
CADEAUX CHOCOLATES: <i>almond gianduja, croquant caramel, espresso, bittersweet, praline & fleur de sel caramel</i>	\$3 each

Beer 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)	\$7.00
Stone IPA (CA)	\$7.50
Stone Levitation Ale (CA)	\$4.00
Stone Old Guardian (CA)	\$11.00
Stone Imperial Russian Stout (CA)	\$11.00
Stone Pale Ale (CA)	\$4.00
Stone Cali-Belgique	\$11.00
Unibroue La Fin Du Monde	\$4.00
Samuel Smith's Nut Brown Ale	\$4.00
Guinness	\$3.50
Radeberger	\$4.00
Weihenstephaner	\$6.50
Ayinger Jahrhundert	\$6.00
Ayinger Celebrator Doppelbock	\$5.50
Köstritzer Schwarzbier	\$4.50
Aecht Schlenkerla	\$7.50
Lev Lion	\$4.00
Krušovice Cerné	\$6.00

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
Oban 14 year / West Highland	\$11.00
Laphroaig Quarter Cask / Islay	\$10.00
Lagavulin 16 year / Islay	\$14.00

Whiskey & Bourbon

Jameson 12 year / County Cork, Ireland	\$7.00
Bushmills 10 year / North Antrim, Northern Ireland	\$8.00
Woodford Reserve Distiller's Select / Versailles, Kentucky	\$8.00
Booker's True Barrel / Clermont, Kentucky	\$10.00

Brandy, Cognac & Grappa

Germain-Robin Fine Brandy / Ukiah, California	\$9.00
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
Jacopo Poli Moscato di Poli / Veneto, Italy	\$12.00
Allegrini Grappa di Amarone / Veneto, Italy	\$12.00