

## Water, Soda, Juice

Pellegrino Sparkling Water (500mL/750mL)	\$4/\$6
Fresh Squeezed Lemonade (FarmHouse made, 16oz)	
Lemonade	\$4.5
Blood Orange Lemonade	\$5.5
Strawberry Lemonade	\$5.5
Coke, Diet Coke, Sprite, Coke Zero (12oz)	\$3.5
Devil's Canyon Root Beer (San Carlos, 10/16/21oz)	
	\$3.5/\$5.5/\$8

## Tea

Iced Tea <i>free refills</i>	\$4
Arnold Palmer <i>w/fresh squeezed lemonade</i>	\$4.5
Smith Tea	
#39 Fez Spearmint Green	
#96 Jasmine Green	
#67 Meadow Herbal (chamomile, caffeine free)	
#18 British Brunch Black	
#55 Lord Bergamot Black (Earl Grey)	
#33 Masala Chai Black	\$3.5

## French Press Coffee 350mL/1L

### Verve Coffee (Santa Cruz)

The 1950 medium roast Ethiopia--Limu, Yirgacheff; washed Ethiopia process; dense, candy-like sweetness & complex spice profile; stonefruit, mulling spice, sweet tea notes \$5/\$12

Vancouver Decaf--Brazil/Colombia; Swiss water process; medium roast, chocolate, nougat, cola \$5/\$12

### Chromatic Coffee (San Jose)

Dark roast--creamy chocolate & butterscotch; Brazil blended w/Ethiopia, Honduras \$5.5/\$13

## Espresso

### Chromatic "Gamut" (San Jose)

Espresso Single shot	\$3
Espresso Lungo (LOON-goh; longer extraction & vol; slightly bitter)	\$3
Espresso Dobbio (double shot)	\$5
Americano (dobbio w/hot water)	\$5
Macchiato (double w/2oz slight foamed milk)	\$6
Cappuccino (double w/4oz foamed/steamed milk)	\$6.5
Latte (double w/10oz slightly foamed milk)	\$7
Affogato (espresso w/scoop of ice cream)	\$9

## Specialty Drinks

### Mimosa (8oz) sparkling wine w/fresh squeezed juice

cranberry	\$11
orange	\$11
blood orange	\$11.5

## Bottled Cider

### South City Ciderworks (SSF) 355mL/12oz can

Semi-sweet--balanced	\$6
Dry Me A River--white wine yeast, light apple nose	\$6

## Draft Beer 16oz/22oz

Alpha Acid Slice IPA ( <i>Belmont</i> ) ;	\$8.5/\$11.5
Alpha Acid Xtra Hazy Double IPA ( <i>Belmont</i> ) <i>spicy rye, herbal notes;</i>	\$9.5/\$12.5
Federation Utopia Planitia Red Rye ( <i>Oakland</i> ) <i>spicy rye, herbal notes;</i>	\$8/\$11
Benediktiner Helles Lagerbier ( <i>Germany</i> ) <i>Bavarian style light lager beer;</i>	\$8/\$11

## *Bottled Beer*

Bitburger Pilsner ( <i>Germany</i> ) <i>16oz; most popular beer in Germany; straw colored, perfectly hopped, light taste w/extra fine bubbles; notes honey, cereal grain, bread, herb;</i>	\$8
Santa Maria Haze Addict IPA ( <i>CA</i> ) <i>16oz; 3 IPA hops; aroma &amp; flavor tropical fruit, pineapple, mango, lemon-lime, coconut</i>	\$7
Weltenburger Kloster Anno 1050 ( <i>Bavaria</i> ) <i>16oz; German Märzen Oktoberfest beer; light fruity flavor; full bodied &amp; spicy</i>	\$7
Ottakringer Citrus Radler ( <i>Austria</i> ) <i>16.9oz; low alcohol (2%) radler w/lemon, grapefruit, lime, orange</i>	\$7
König Pilsener ( <i>Germany</i> ) <i>16oz; citrus &amp; floral aromas; good balance of malt &amp; hops;</i>	\$8
Asahi ( <i>Japan</i> ) <i>Japan's #1 beer; clean crisp, light lager</i>	\$6
Red Stripe ( <i>Jamaica</i> ) <i>lager w/low butterscotch flavor, full body &amp; smooth post palate; Pilsen Malt, Hops, Cassava Starch</i>	\$6
Tusker Lager ( <i>Kenya</i> ) <i>lager from Kenyan barley</i>	\$6
Allagash White ( <i>Maine</i> ) <i>Belgian style wheat; oats, malted &amp; unmalted wheat; spiced w/coriander &amp; Curaçao orange peel</i>	\$6
Paulaner Hefe-Weizen ( <i>Munich</i> ) <i>#1 German wheat beer; mango, pineapple, banana aroma; balance sweet/bitter</i>	\$6
Einstök Icelandic Toasted Porter ( <i>Iceland</i> ) <i>notes toffee &amp; chocolate; roasty &amp; rich; toasted &amp; chocolate malts</i>	\$6
Weihenstephaner Original Lager ( <i>Bavaria</i> ) <i>“Vy-hun-STEUF-uh-nur”; Munich Helles Lager; mild hoppy note &amp; pleasant fresh spicy taste</i>	\$6
Federation Gingerator Gose/Sour ( <i>Oakland</i> ) <i>tart, lightly sweet, real ginger</i>	\$7
Federation Behind You! Blonde Ale ( <i>Oakland</i> ) <i>lightly sweet malt; Bohemian style blonde ale; herbal, flowery notes;</i>	\$6

Your beer comes from farther away than my beer  
Homer Simpson to Ned Flanders

## Rosé Wine

- Marande Cinsault Rosé (*Languedoc 2020*) aromas  
strawberries, raspberry; fruity, juicy rosé \$26
- Portal da Calçada Vinho Verde Rosé (*Portugal 2020*)  
local Vinhão varietal, aromas red fruit \$29
- Belasco de Baquedano Rosa (*Mendoza 2021*) Malbec rosé  
from 107yo vines; nose/palate of cherry, raspberry, strawberry; JS90 \$31
- Château Paradis Coteaux d'Aix-en-Provence Rosé  
(*Provence 2019*) 50yo vines, 60/40 syrah/grenache; notes lemon, fruit  
in syrup; WE90, WA89; \$35
- Fattoria Colmone "Bianco del Moro" (Sangiovese)  
(*Marche 2016*) Red? White? Rosé? 100% sangiovese, a red varietal, is  
gently pressed w/minimal skin contact to make clear white wine \$49
- Two Shepherds Trousseau Gris "Orange Wine" (RRV  
2018) grey skin varietal originally from Jura; only 10 acre vyd in CA \$52
- Lightpost Sparkling Rosé (*Pismo beach*) very small Morgan  
Hill winery; 85% Pinot Noir; noted French champagne winemaker \$64

I cook with wine, sometimes I even add it to the  
food.

W.C. Fields

## Sparkling Wine

- Mas Fi Cava Brut (*Catalonia Spain*) notes of flowers & citrus  
w/fresh stone fruits & pleasant creamy flavors; very effervescent;  
40/35/25 Xarel-lo/macabeo/parellada; \$23
- Baron de Seillac Blanc de Blancs (*France*) 80/20 Ugni  
Blanc/Colombard from Provence at a great price \$25
- Gilles Gaudron Vouvray Brut (*Loire*) chenin blanc, Méthode  
Traditionnelle; the French are smart to keep most of their sparkling  
vouvray for themselves \$34
- Sorbief Crémant du Jura (*Jura/Arbois, France*) 100%  
chardonnay fr.400yo estate; creamy bubbles & white fruit, yeasty \$37
- Antech Blanquette de Limoux (*Limoux*) méthode  
traditionnelle fr.birthplace of bubbly; typical green apple aromas;  
80/10/10 Mauzac/Chardonnay/Chenin blanc blend; \$39
- Aimery Crémant de Limoux (*Limoux*) méthode  
traditionnelle fr.birthplace of bubbly; 70/20/10 Chardonnay/Chenin  
blanc/Mauzac blend; \$40
- Waxwing Cellars Sparkling Riesling (*Belmont! 2017 1st*  
vintage) Tondré Grapefield, SLHighlands; mineral, stone fruit, citrus  
aroma; light spritz, citrus palette; medium dry; méthode champ. \$42
- Ruggeri "Giall'Oro" Valdobbiadenne Prosecco (*Veneto*)  
Conegliano Valdobbiadenne is usually top10% of prosecco production;  
fruity notes apple to white acacia flower; JS91, D91, W+S90 \$49
- Le Colture Prosecco Superiore di Cartizze (*Italy*) the  
107hA Cartizze cru in Valdobbiadene sits at the very top of prosecco  
pyramid due to it's concentrated aromas; hand-farmed on the most  
expensive vineyards in all of Italy & Europe \$53
- Monthuys Père & Fils Champagne Brut (*Champagne*  
NV) 60/30/10 Meunier/Chard/PN; small grower of Ch. since 17th c;  
bouquet apple, peach, pear; flavors apple, toast, toasted almond, lemon  
zest; WS90 \$60
- Agustí Torelló Gran Reserva Cava (*Penedès 2012*) cava to  
rival champagne; aged 7yr on lees; aromas brioche reflect autolysis;

spiced apple flavors are yeasty, mild toast notes w/hint butter, brioche;  
Macbeu/Xarello/Parellada; WE92, WE top100 of 2018 \$60

Ferghettina Franciacorta Brut (Lombardy) Italy's answer to  
champagne; apple, pear, white peach w/lemondrop, almond; WE91 \$61

Marie Demets Champagne (Champagne) 90/10  
pinot/chardonnay; very small grower bubbly fr Aube Champagne  
region; aromas biscuit, cream, honey; yeast, nuts on palate; \$70 \$66

Bourgeois-Boulonnais Champagne Brut 1er Cru  
(Vertus) 80/20 Chard/Pinot; Côte des Blancs \$70

Drappier Champagne "Carte d'Or" Blanc de Noirs  
(Aube) "DROP-pee-ay"; almost entirely Pinot Noir & Meunier fr.Côte  
des Bar; one of first to plant Pinot in Aube in 1900s; aromas peach,  
stone fruit, honeycomb, white flower; low dosage; RP91, WS90, D90 \$71

Lombard Champagne 1er Cru Extra Brut (Champagne  
NV) 40/30/30 Chard/PN/PM; Chard fr.Côte des Blancs, PN/PM  
fr.Montagne de Reims; low 4g/L dosage; aged 3-4y; JR16.5, JS91 \$75

Lombard Champagne Grand Cru Brut Nature  
(Champagne NV) grown in the chalk of Côte des Blancs; Blanc de  
Blancs (100% Chard) fr.Le Mesnil-Sur-Oger, "le MEW-nil" the worlds  
best Champagne village; minerally style, Brut Nature=0g/L dosage to  
highlight grapes; aged 5y; WS94, WE93 \$88

Remember gentlemen, it's not just France we  
are fighting for, it's Champagne!

Winston Churchill

## Aromatic White Wine

Nieto Senetiner Torrontés (Argentina, Cafayate Valley 2016)  
intense aromas of flowers, tropical fruit; flavors of peach, orange,  
grapefruit; bright minerality; \$20

La Fiera Moscato (Sicily) 100% moscato bianco; apricot, peach  
& fruit-sweet \$20

Spiropoulos Moschofilero (Mantineia 2018) Peloponnese  
varietal higher acidity, medium body, some RS, nice aromatic quality \$30

Joseph Cattin Alsace Riesling (Alsace 2019) minerally  
w/grapefruit palate; largest family winery in Alsace; 12th generation \$34

Karp-Schreiber Riesling Kabinett (Mosel 2018) Jobst-  
Julius Karp told us he was 13<sup>th</sup> generation grape grower at this estate;  
Kabinett is the off-dry (slightly sweeter) version; \$38

Domaine Sylvain Gaudron Vouvray Demi-Sec (Loire  
2016) sweeter Chenin blanc; aromas of flowers & flesh fruit; pair  
w/spicy food or seafood \$38

Paco & Lola Albariño (Rias Baixas Spain 2020) estate fruit;  
notes citrus--grapefruit & lime, white flowers, acacia & orange  
blossom, intense lychees; palate citrus \$40

Domaine Sylvain Gaudron Vouvray Sec (Loire 2016)  
drier Chenin blanc w/hint of RS; aromas of flowers & flesh fruit; pair  
w/seafood \$41

Schloss Lieser Riesling Trocken (Mosel 2016) Trocken/dry  
Riesling; WE93, WS93 \$42

Abacela Albariño (Oregon 2018) Umpqua Vly, citrusy &  
bright/acidic; \$44

## Light White Wine

**Root:1 Sauvignon Blanc** (Chile 2019) lime, grapefruit aromas; minerality & citrus, apple flavors; nice acidity \$21

**Château Les Sept Chênes Bordeaux Blanc** (Entre Deux Mers 2020) 80/20 Sauv.blanc/Muscadelle; notes grapefruit, boxwood, citrus; palate dry fruits, almonds, honey; typical crisp dry bordeaux \$23

**Produttori del Gavi** (Piemonte 2018) Cortese varietal fr. the cooperative; fruity scents peach w/light almond notes; good acidity, creamy texture on the palate; 5m on lees \$28

**Florensac Picpoul de Pinet** (Marseille 2019) fr.Florensac coop; picpoul is highly acidic & perfect w/shellfish; 4m on lees; delicate nose grapefruit, peach, acaccia, brine; balanced, saline finish; \$28

**Portal da Calçada Vinho Verde** (Portugal 2020) oldest vv vines; nose honeysuckle, green apple, lemon, lime, palate tart apple, melon, grapefruit w/slight effervescence; this is their better label w/good acidity and minerality \$29

**Colle dei Bardellini Pigato/Vermentino** (Ligure di Ponente 2016) vermentino from NW coast Italy; ~sauv.blanc w/more phenols, salinity, & slight almond/bitterness; lower acidity; \$31

**Maso Canali Pinot Grigio** (Trentino/Alto-Adige 2020) Maso Canali makes only one wine & they do it very well; this 500yo estate raises the grapes for more complexity & richness than other PG \$35

**Collefriso Falanghina** (Abruzzo 2020) f.from Abruzzo instead of usual Campania; medium bodied; fruity aroma, hints of banana, strawberry, citrus fruit w/backdrop green tea \$35

**Three Brooms Sauvignon Blanc** (New Zealand 2020) kiwifruit, passionfruit, minerality; dried herbs, flintlock smoke, \$38

**Markou Savatiano** (Greece 2018) Greece's most historic varietal; crisp, fruity, white dry wine w/mineral undertones; \$39

**Dry Creek Sauvignon Blanc** (Clarksburg 2020) 83/13/4 SB/Sauv.Musque/Sauv.Gris; aroma of melon, pear & some floral; flavor of lemon, tangerine, mineral; slightly creamy finish; SS ferment.w/some chestnut, acacia, French oak bbl; WE91 \$40

**Terraviva Pecorino** (Abruzzo 2020) native grape of abruzzo that is recently popular; aromas lemon rind, melon, chamomile, crushed stone; palate w/tea-like texture, yellow flowers, cantaloupe, lemon; WE91 \$43

**Pieropan Soave Classico** (Veneto 2019) one of the great Italian whites from 85/15 Garganega/Trebbiano grapes; Pieropan was the main driver behind the Soave revival \$44

**Ghost Block Napa Sauvignon Blanc** (Yountville 2018) Morgan Lee vvd; aged sur lie; peach, pear, guava aromatics; acidity of grapefruit & citrus backbone; balance between minerality & fruit \$45

**Two Shepherds Picpoul Blanc** (Yolo, CA 2019) Rhône varietal; low alcohol (11%); asian pear & pineapple; aged 8m 50/50 puncheons/ss; 125cases \$46

**Hiruzta Txakolina** (Basque 2019) cha-ko-LEE-na'; 100% Hondarrabi Zuri,fantastically acidic, lower alcohol; intense aromas of white (pear and apple), citrus (grapefruit), tropical (pineapple and passion fruit) fruit; briny, slightly effervescent; RP90 \$46

**Canayli Vermentino di Gallura Superiore** (Sardinia 2018) best region on N shore of Sardinia; typical almond notes of vermentino; great w/seafood \$47

**Montonale Trebbiano di Lugana** (Veneto 2017) light-med body; ubiquitous trebbiano (most goes into bals. vinegar & brandy) makes a great white when grown near Lk Garda; aroma peach, lemon zest, balsamic, thyme, sage, typical wet stone/minerality of Lugana \$47

**Simon di Brazzan Tocai Friulano** (Friuli 2017) high acid light body grape fr. NE Italy; nose flowers & tropical fruits, persistent floral aftertaste \$48

**Luisa Ribolla Gialla** (Friuli 2017) along w/friulano the flagship white of Friuli; high acid; citrus & flowers; \$48

**Gentilini Robola** (Greece 2017) complex, dry, orange blossom nose; low yielding high altitude vines from Kefalonia; RP91 WS91 \$49

**Bonci Verdicchio dei Castelli di Jesi** (Marche 2020) *It-med bodied varietal identical to trebbiano; 4th gen. producer of almost exclusively verd.; typical citrus, lemon, almond; high acidity* \$49

**Menade Verdejo** (Spain 2017) *white varietal fr. 60yo vines in Rueda; floral in aroma, creamy w/lactic notes; wet earth, grapes; JS90, JD90(2016)* \$50

**Domaine de la Villaudière Sancerre** (Loire 2018) *best location in world for Sauvignon blanc; aromas peach, exotic fruit, minerality & good acidity; small estate producer* \$52

**Domaine Nicolas Gaudry Pouilly-Fumé** (Loire 2019) *"POO-yee foo-may"; signature smoky, gunflint aromas fr. this sauvignon blanc; notes white flowers, citrus fruit; acidic & stone fruit palate* \$52

**Biblia Chora Assyrtiko "Areti"** (NE Greece 2017) *citrus, almonds, little fruit, just salt, chalk, herbs; W+S92* \$52

**Gavalas Assyrtiko Santorini** (Santorini 2017) *native white of volcanic Santorini & what many consider the best white of Greece; fruity aromas, minerally, slightly salinity & high acidity; one of the few whites that contain tannins* \$55

## Medium to Full-bodied White Wine

**Toscolo Vernaccia di San Gimignano** (Tuscany 2020) *med body, aromas white flower, pear, honeysuckle; typical palate citrus & almond* \$33

**Contini Vernaccia di Oristano** (Sardinia 2015) *Contini's 120yo traditional wine aged under flor.; nose apricot, bitter orange w/almond, honey; note that this wine is different fr. most whites & very similar to a sherry* \$46 \$33

**Bodegas O'Ventosela Treixadura** (Ribeira 2018) *from Galicia/NW Spain; treixadura varietal reminds us of a good chablis* \$35

**Terredora Coda di Volpe** (Campania 2016) *aromas fruits & flowers, soft palate tones of citrus, quince, dried lemon; minerally wine from volcanic soil of Vesuvius; JS92* \$38

**Carretta Roero Arneis** (Piemonte 2018) *Piemonte's best? white fr. sandy soil near Alba; typical pear & white peach, flint stone* \$40

**Clos Pissarra Garnatxa Blanc "El Sol"** (Montsant 2015) *white grenache w/flinty, minerally character & peach notes* \$50 \$41

**Domaine de Montine Viognier Grignan-les-Adhémar** (S. Rhône 2019) *VEE-own-yay; fr. limestone soil; typical tangeine, peach, floral aromas;* \$42

**Joseph Drouhin Mâcon-Lugny Bourgogne Blanc** (Burgundy 2019) *"mah-KON LOO-nee"; 100% Chardonnay fr. Mâconnais; light oak; fr. quality producer* \$44

**Pietracupa Fiano di Avellino** (Campania 2018) *full bodied; nose jasmine, apple, pear, melon, almond, crushed stone and slate mineralness; citrus palate* \$56

**Cascina Adelaide Nascetta** (Piemonte 2017) *rare piemonte varietal fr Novello hills; aromas of grapefruit blossom, resin, mango peel, honey, hint of salinity; unoaked* \$45

**Il Verro Pallagrello Bianco** (Campania 2015) *native S. Italy grape that was thought extinct & rediscovered; nose of melon, almond, broom flowers, mint; moderate acidity & ~viognier* \$45

**Tempa di Zoè Paestrum Fiano** (Campania 2020) *Conciliis winemaker; Fiano one of best whites of south It; grapefruit, citrus, white peach, honey, chamomile, minerally* \$51

**Ricci Timorasso** (Piemonte 2018) *recently revived fr. extinction in Colli Tortonesi by growers Ricci & Massa; only 100hA total; full bodied; minerally w/citrus & herbal undertones; organic, unfinned; is this the new king of Piemonte whites?* \$52

**Domaine Gueguen Chablis** (Burgundy 2019) *organic 100% chard fr. burgundy, unoaked; lemon, quenette, white flowers, hints peach, limestone, almond; fruity palate, peach, apricot, quince, WE90* \$52

**Domaine Eden Chardonnay** (*Santa Cruz Mtns 2015*) *Mt Eden's Burgundy style chard, w/fruit from their 2 estates; aroma, flavor of citrus, anise, dill, earth; 50% new oak, 9m sur-lie; WE92* \$53

**Graci Etna Bianco** (*Sicily 2019*) *70/30 Carricante/Cataratto from volcanic slopes of Mt Etna; medium bodied, great producer; (2016--JS92, WA91, W+S91, WS90)* \$54

**Dubois Bernard & Fils Savigny Les Beaune** (*Burgundy 2016*) *100% chardonnay from Côte d'Or; fuller bodied* \$72 \$58

**Château de Chamirey Mercurey** (*Burgundy 2015*) *100% chardonnay from best village in Côte Chalonnaise;* \$69 \$58

**Fess Parker Ashley's Vyd Chardonnay** (*Sta.Rita Hills, Santa Barbara 2018*) *aroma peach, apple, pear, honey, vanilla, baking spices & touch oak; on palate, pear, citrus, lemon cream, green apple, pastry crust, vanilla, baking spices; 9m 34% new oak; WE93, WS91* \$63

**Joseph Drouhin Pouilly-Fuissé** (*Burgundy 2019*) *"poo-yay fwee-SAY"; one of the better locations for chardonnay, and certainly in the Mâconnais; floral & fruity aromas, almond & ripe grape;* \$65

**Nudant Meursault** (*Côte de Beaune 2018*) *"muhr-SO"; the cult favorite terroir for chardonnay; 12m oak; rich, creamy; best chardonnay in the world?--we think so* \$128

## *Light Red Wine*

**Marengo Brachetto d'Acqui Pineto** (*Piedmont 2017*) *aromatic w/distinctive strawberry flavor, slightly effervescent & semi-sweet; 100% brachetto; best dessert wine for chocolate;* \$44 \$30

**Allegrini Valpolicella** (*Veneto 2019*) *light red from leader of the valpolicella quality revival; scent of wild berries; dry & velvety palate; long almond finish 70/25/5 corvina/rondinella/oseleta;* \$37

**Lorelle/Six Peaks Oregon Pinot** (*Willamette Vly 2020*) *cheshalem & salem grapes; blueberry preserves & oak; flavors chocolate, cherry; medium tannin;* \$42

**Manicardi "Cà del fiore" Lambrusco** (*Emilia-Romagna, Grasparossa di Castelvetro*) *sweet, slightly bubbly red; red fruit, plum, black cherry, blackberry* \$39

**Cottanera Etna Rosso** (*Sicily 2019*) *typical 90/10 Nerello Mascalese/Nerello Cappuccio blend fr.volcanic soil on slopes Mt.Etna; aromas raspberries, blackberries wild flower intertwine w/mineral shades; the aromas of Nebbiolo w/the It body of Pinot* \$38

**Ferraris Ruchè di Castagnole Monferrato** (*Piemonte 2020*) *"ROO-kay"; rare light quaffable red fr.Monferrato; citrus, raspberry, cherry;* \$41

**Waxwing Cellars Lester Pinot Noir** (*Belmont! 2017*) *Burgundian style fr/well known Santa Cruz vineyard; 2018-WE94* \$43

**Cà Rossa Grignolino** (*Piemonte 2018*) *70yo vines; very aromatic red fruit with a hint of spices* \$44

**Lucien Lardy Beaujolais Moulin à Vent** (*Burgundy 2020*) *MOO-la-ah-vanh; Gamay fr. 60yo vines in one of best cru; nose mineral flint, blackberry, blueberry; rich palate; V91, WE91* \$49

**Valle dell'Acate Frappato** (*Sicily 2019*) *light bodied Sicilian relative of ciliegiolo & often blended into cerasuolo di vittoria; berry aromas & sour cherry flavor; WE90, D93, V93* \$50

**Ken Wright Willamette Pinot Noir** (*Oregon 2015*) *Ken was father of OR pinot--organized 6 of the OR AVA; cherry, red plum, blackberry, rose petal, cedar, earth; WS90* \$52

**Lucien Lardy Beaujolais Fleurie** (*Burgundy 2020*) *Gamay fr. 100yo vines in one of best cru; blackberry, elderberry; Les Moriers vyd is 1er cru; JS91, WE92('19)* \$54

**Elk Cove Willamette Pinot Noir** (*Oregon 2020*) *100% estate grapes; raspberry, cherry; woodsy aromas mushroom, violet, thyme; fruit forward pinot w/higher tannins; JS91, WE90* \$54

Laird “Phantom Ranch” Carneros Pinot Noir ( <i>Napa 2019</i> ) estate grapes; aroma elderberry, ripe cherry, toasted marshmallow; palate plum, pomegranate, oak; 11m F.oak	\$55
Domaine Eden Pinot Noir ( <i>Santa Cruz AVA 2018</i> ) Burgundian style; aroma red raspberry, blueberry, anise, moist earth; slightly tannic palate; WE93, JD91	\$56
Two Shepherds Cinsault ( <i>Lodi 2020</i> ) light Rhône varietal from 135yo Bechthold Vyd, oldest Cinsault vines in the world; extremely low yield, 125 case production, organic, neutral oak	\$60
Andrew Rich Eola-Amity Pinot Noir ( <i>Eola-Amity OR 2015</i> ) volcanic soil; fruit w/typical earthiness	\$60
Evesham Wood “Le Puits Sec” Pinot Noir ( <i>Eola-Amity OR 2015</i> ) small producer, Willamette volcanic soil; plum, violet, forest floor, provencal herbs ; raspberry, baking spice, cinnamon finish	\$60
Lemelson Pinot Noir ( <i>Willamette Vly OR 2016</i> ) organic cuvée of their different vyd; bk cherry, red currant, blackberry nose w/spice & strawberry chocolate on palate; JS93, V90, WS91	\$61
Shea Estate Pinot Noir ( <i>Yamhill-Carlton OR 2020</i> ) Shea is the top producer in YC...grows grapes for 20 top makers;	\$67

There are no standards of taste in wine... Each man's own taste is the standard, and a majority vote cannot decide for him or in any slightest degree affect the supremacy of his own standard.

Mark Twain

## Medium Red Wine

Pasqua/Vigneti del Sole Montepulciano d'Abruzzo ( <i>Abruzzo 2018</i> ) monte-pul-chaee-AH-no; c.Italy's prolific grape	\$19
Ferrante Chianti Colli Senesi ( <i>Tuscany 2019</i> ) don't be fooled by price--very good sangiovese/canaiole fr.NW hills of Siena; good fruity bouquet w/cherry	\$22
Cantele Salice Salentino Riserva ( <i>Puglia 2014</i> ) SAH-lee-chaee sah-len-TEE-no; 100% Negroamaro from Puglia; candied fruit, prunes, spices; RP89	\$25
Château Bourdieu Blaye/Côtes de Bordeaux ( <i>Bordeaux 2019</i> ) "BLIGH-yeh"; 87/10/3 Merlot/Cab/CF; aromas red fruit, currant; one of Decanter's highest rated wines that yr D97	\$29
Château Moulin de Ferrand Bordeaux Supérieur ( <i>Bordeaux 2017</i> ) 65/25/10 Merlot/CF/CS; 900yo estate w/same family since 1839; great value in Bordeaux; WE90	\$30
Cave de Saumur “Les Pouches” Saumur Cabernet Franc ( <i>Loire 2018</i> ) fr. Saint-Cyr-en-Bourg 160 grower cooperative; 40yo vines in limestone; bouquet red fruit (blackcurrant, raspberry); fruity & bit spicy on palate w/soft tannins	\$30
Domaine Pelauque Lirac ( <i>Rhône 2018</i> ) Grenache/ Mourvèdre blend; loaded spice, garrigue; cherry, clove, cinnamon, pepper, thyme, bay flavors	\$33
Atalayas de Golbán Ribero del Duero Crianza ( <i>Spain 2017</i> ) 100% tempranillo fr.lesser known equiv. of Rioja; 30-80yo vines, French oak; W&S94	\$34
Mocali Morellino di Scansano ( <i>Tuscany 2017</i> ) 85% sangiovese from the Maremma (coastal Tuscany); currant, cherry, tobacco, espresso; JS91	\$35



**Cave de Saumur Saumur-Champigny Cabernet**  
Franc (Loire 2019) grower coopérative; exuberant nose; blkcurrant, blackberry w/hint spices, mint; \$37

**Benegas Cabernet Franc** (Mendoza AR 2018) estate grown @2800'; 9m oak; herbaceous & red fruit aromas; JS92; \$37

**Clos Pissarra Garnatxa "Arrels"** (Montsant 2013) Garnacha(Grenache) w/higher alcohol, light-medium body; this from maker in Montsant keeping yields very low on 25yo vines; \$50 \$38

**Luisa Refosco** (Friuli-Venezia 2015) ancient varietal from NE Italy; lavender, herbs, blackcurrant; JS91('13) \$46 \$38

**Domaine Olivier St. Nicolas-de-Bourgueil Cabernet**  
Franc (Loire 2016) estate fruit, lightest of Loire CFs; aromas strawberry, blackcurrant \$38

**Domaine Fond Croze Rasteau/GSM** (Rhône 2018) , 80/10/10 GSM blend fr. Rasteau recently was elevated fr Côtes du Rhône to AOC; grenache predominant fr.50yo vines; WE92, JD92 \$39

**Château Bertin Bordeaux Montagne St. Emilion** (Bordeaux 2016) 80/20 Merlot/CF; well balanced from limestone soil in satellite of St.Emilion \$41

**Roeno Teroldego** (Veneto 2018) "tear-ALL-dee-go"; med-full.bodied varietal from L.Garda; soft tannins, bk fruit, cherry, plum berry; ~ to Zin \$42

**Domaine Olivier Bourgueil Cabernet Franc** (Loire 2018) Bourgueil estate fruit, less tannic \$43

**Château Coudray-Montpensier Chinon Cabernet**  
Franc (Loire 2018) most depth of Loire CFs; black fruit hint of vanilla; blackcurrant \$44

**Raúl Pérez Mencía** (Bierzo Spain 2018) men-THEE-ah; aromas strawberry, raspberry, plum, sour cherry; D93, WA93(2017) \$45

**Ambra Carmignano** (Tuscany 2016) 'kar-meen-YA-noh'; traditional 80/10/10 Sangiovese/Canaaiolo/Cab; Robert Parker's favorite Carmignano \$46

**Mossio Dolcetto d'Alba** (Tuscany 2019) tannic, low acid wine fr.Piemonte's Monferrato hills; sour bk.cherry hints coffee; balsamic, fruity finish \$46

**Meleto Chianti Classico** (Tuscany 2017) typical notes cherry, hints floral & spice; 95/5 sangiovese/merlot; JS91, JR16, V92, 2GR \$46

**Lo Tros Priorat** (Spain 2015) 60/40 Cariñena/Garnatxa; scents blackberry, morello cherries w/hints bay leaf, thyme, violets; palate full & rich, w/smooth tannins, chocolate texture; WS90(2013) \$47

**Corte dei Papi Cesanese del Piglio "San Magno"** (Lazio 2015) the obscure red varietal from the province of Rome; their better label \$47

**La Grangette des Garrigues/Alain Jaume Vacqueyras** (Rhône 2018) estate across fr.gigondas; black fruit & dried herbs aromas (Garrigue--rosemary, sage, thyme); earthy; Grenache noir, Syrah, old Cinsault, Mourvèdre; aged 3y old oak \$48

**Château Saint Aubin Bordeaux** (Medoc 2016) all 6 Bord. varietals fr.small estate; 40/11/7/17/18/7 Merlot/CS/CF/PV/ Carmenère/Malbec; black, red fruits, bkcurrant, strawberry; smoke & toast \$49

**Two Shepherds Carignan** (Mendocino 2018) 45yo dry farmed organic vines; native to S France/N Spain & at one time most common French & CA varietal; aromas cherry, raspberry, tea, thyme; \$50

**Valle dell'Acate Cerasuolo di Vittoria** (Sicily 2017) med bodied 60/40 blend Nero d'Avola/Frappato; ripe red fruit, bkberry, raspberry, cherry; hint spices, licorice, cocoa; WE90 \$50

**Pedroncelli Bushnell Zinfandel** (Dry Creek 2016) P's higher end single vyd zin; spicy aromas ripe berries w/hints pepper, cinnamon, toasty oak; flavors blackberry, plum, vanilla, cocoa; WE best of year 2018; WS89, Tastings93 \$51

Once & Future “Bedrock” Zinfandel (Sonoma 2019) 131yr vines; Joel Peterson (Ravenswood) winemkr; RP96(2016), V94 \$52

Donatella Cinelli Colombini Rosso di Montalcino (Tuscany, 2016) a great baby Brunello, excellent yr; JS91, WS90 \$54

Château Haut Coulon Cadillac Côtes de Bordeaux (Bordeaux 2016) Entre Deux Mers; 60/25/15 Merlot/Cab /Petit Verdot; heavy PV provides violet; small estate producer; JS91 \$54

Dei Vino Nobile di Montepulciano (Tuscany 2017) sangiovese/canaaiolo fr.one of Italy's 1st DOCG; notes sour cherry, ripe red fruit, dried violet, cinnamon; great producer; JS94, WS92 \$55

Varvaglione/Papale Primitivo di Manduria (Zin) (Puglia 2015) bouquet fruit jam, blackcurrant, cherry, cocoa, licorice; our favorite Zin \$55

Notre Dame des Pallières Gigondas (Rhône 2019) 80/10/10 Grenache/Syrah/Mourvèdre fr.100yo family operation; raspberrry, currant, forest floor, garigue; \$57

Clos Pissarra Priorat “El Nord” (Priorat 2012) equal parts Garnatax(Grenache) & Samsó(Carignan) w/higher alcohol, fuller body; maker keeping yields very low on 60-70yo vines; \$80 \$57

Sincette Groppello (Lombardy 2020) first groppello to win 3Bicchieri; light-medium bodied fr.Valtenesi west of lake Garda; aromas raspberrry, currant on floral background of violet, rose; 3GR \$57

Pecchenino Dolcetto Superiore Bricco Botti (Dogliani Piedmont, 2015) as good as dolcetto gets; tar, tobacco, blackberry, five-spice powder; full-bodied w/chewy very structured tannins & ash-coated finish, lifted through by refreshing acidity; JS92 \$58

Allegrini/Poggio al Tesoro “Il Seggio” Bolgheri (Bolgheri 2016) Tuscany's fantastic “Bordeaux” blends; 40/30/20/10 Merlot/Cab/CF/PV; 15m new F.oak; WS93, JS93, V93, RP92, D92 \$60

Notedincanto Brunello di Montalcino (Tenuta di Sesta) (Tuscany 2016) 100% sangiovese private labeled fr.major brunello producer in fantastic year; \$61

Clos Pissarra Priorat “El Mont” (Priorat 2011) Garnatax(Grenache) w/higher alcohol, fuller body \$80 \$64

Tenuta Argentiera “Villa Donoratico” Bolgheri (Bolgheri 2016) 50/30/15/5 Cab/Merlot/CF/PV; violet, lavender, blackcurrant, licorice, elderberry; tea leaves, charcoal; JS95, RP92 \$66

Il Molino di Grace Margone Gran Selezione (Tuscany, 2015) 100% sangiovese w/7yrs aging fr.great yr; owned by the Bay Area Grace family; JS95, WS94 \$78

Casanuova della Cerbaie Brunello di Montalcino (Tuscany 2012) 100% sangiovese, aromas & palate of ripe cherry fruit fr.excellent vintage; JS96 \$82

Domaine de la Charbonnière Châteauneuf du Pape (Rhône 2019) 70/15/15 GSM blend; bk fruit, garigue, pepper; fine tannins; JS94, JD94 \$84

Domaine de la Charbonnière Châteauneuf du Pape “Les Hautes Brusquières” (Rhône 2019) 60/40 Grenache/Syrah; strawberry, garigue, dried flower; JS97, JS96 \$102

Il Molino di Grace “Gratius” (Tuscany, 2011) 95/5 sangiovese/canaaiolo+colorino w/10yrs aging; owned by the Bay Area Grace family; their best from 70yo vines; black cherry, blackberry jam, chocolate, tobacco on nose & palate; JS93, WS90, RP90 \$111

Allegrini/Poggio al Tesoro “Dedicato a Walter” (Bolgheri 2012) Allegrini's most important wine; 100% Cab Franc; aromas blackberry, pepper, eucalyptus \$190 \$160

## Full-bodied Red Wine

Toresanas Tinta de Toro “Orot” Crianza (Zamora/Spain 2013) big wine from Toro, Spain's oldest tempranillo clone; soft tannin; small estate fruit; 12m oak; historical note...the wine Columbus carried in 1492 \$28

Lantides Agiorgitiko (*Nemea 2017*) Greek red from Nemea in Peloponnese; plum, oak, vanilla, spice \$33

Château Peyros Madiran (*SW France 2016*) France's most tannic varietal--Tannat is softened slightly w/Cab Franc; black fruit & ripe acidity; WW90 \$34

Waxwing Cellars Lester Vineyard Syrah (*Belmont! 2013*) forget Hermitage--Scott Sisemore at Belmont's only winery makes great Syrah w/organic Santa Cruz mtn grapes; medium body w/pepper, spice, earth/mineral notes; moderate tannins WE93 \$35

Contini Cannonau di Sardegna (*Sardinia 2014*) Cannonau (aka Garnacha/Grenache) is main red of Sardinia, where it is a brawny full bodied red; aromas blackberry, plum, cherry; volcanic soil; \$38

Belasco de Baquedano AR Guentota Malbec (*Mendoza 2017*) complex bouquet w/red & black fruit notes (blueberry, blackberry); balsamic & vanilla flavor; 100yo vines; JS91, WW90 \$40

Guerrieri Rizzardi Valpolicella Ripasso "Pojega" (*Veneto 2015*) baby amarone fr.producer that only makes 1.2 btl for every btl amarone; 2GR, 4Grappoli \$50 \$41

Catena Appellation Cabernet Sauvignon "Agrelo" (*Mendoza 2016*) Catena's better single vvd label from 3k' vines; red fruit w/spice notes like pepper, thyme, curry, cedar; cassis flavors & black pepper, clove, leather, tobacco; RP92 \$42

**Maya:** Seriously, the '61 Cheval Blanc is peaking; it might be too late already. What are you waiting for?

**Miles:** I don't know, a special occasion. With the right person.

**Maya:** The day you open a '61 Cheval Blanc, that's the special occasion.

## Sideways

Château de Gaudou Cahors Malbec "Grande Lignée" (*SW France 2015*) 85/15 Malbec/merlot fr.7th generation family; their mid-label; fruity nose raspberry, bkcurrant coupled w/ violet, peony \$44

Eberle Vineyard Select Cabernet Sauvignon (*Paso Robles 2018*) aromas of blackberry jam, ripe plum, toasty oak; silky tannins \$45

Le Piane Boca "Maggiorina" (*Piemonte 2018*) from far N. Piemonte, an almost extinct region is going through a revival; this is their traditional field blend, mostly Nebbiolo, Croatina; aged SS; \$46

Bouza Tannat Reserva (*Uruguay 2017*) Uruguay's #1 wine; most tannic varietal originally from SW France; black fruits, mulberries, cassis, raisins, over an elegant smoky background \$48

Lightpost Cabernet Sauvignon "Winemaker Select" (*Paso Robles 2018*) very small Morgan Hill winery; aromas bk cherry, bk currant w/tobacco leaf, cinnamon, oak, vanilla, leather; 20m oak; 82/6/6/6 cab/CF/PV/syrah \$51

Andrew Lane Red Hills Cabernet Sauvignon (*Lake County 2015*) Napa winery burned in Glass fire; Napa style fr.volcanic soil in Lake County; 18m oak \$52

La Capuccina Vespolina (*Alto Piemonte 2018*) parent of nebbiolo w/softer tannin; peppery note ~zin; \$52

La Capuccina Nebbiolo (*Alto Piemonte 2018*) fr.foothills Piemonte, a different style nebbiolo; tart cherry, ; \$54

Livio Voghera Barbaresco (*Barbaresco/Piedmont 2015*) 100% nebbiolo; traditional style from 65yo vvd; aroma of violet, bark, spice, cherry w/finish of cherry, leather, coffee, chocolate \$56

**I Favati Taurasini** (Campania 2012) 100% aglianico fr. Irpinia subzone; aromas pepper, black cherry, anise, oak; palate concentrated fruit & good acidity; WE89 \$56

**Il Chiosso Gattinara** (Alta Piemonte 2012) 100% nebbiolo fr. North; good alternative to Barolo/Barbaresco; cigar, licorice, pepper, balsamic, menthol; \$57

**Cà Gialla Barolo** (Piemonte 2017) 100% nebbiolo; traditional style Serralunga & Novello; blackberry, black fruit, spice; \$57

**Walla Walla Vintners Cabernet Sauvignon** (WA 2017) plum, blackberry, cassis aroma w/mint, cocoa, espresso, vanilla notes; red fruit, raspberry, cherry palate w/long finish; 89% Cab; JD93, \$58

**Lava Cap Petite Sirah** (El Dorado Cty 2018) notes licorice, blueberry, & complex oak; plum, white pepper flavors to blackberry & long vanilla-cola finish; SFChronicle Gold(2016), WE92 \$59

**Januik Cabernet Sauvignon** (WA Columbia Vly 2018) one of the pioneers & experts of the Columbia Valley; bold Cab loaded w/red & black fruit flavors plus plum, mocha and cedar notes in the nose; WE91 Ed. choice, WA90, \$59

**Campi Valerio Tintilia del Molise “Opalia”** (Molise 2016) very tannic varietal indigenous to Molise \$60

**Rivetti & Lauro Inferno (Valtellina Superiore)** (Lombardy 2013) 100% nebbiolo; handfarmed on terraces in the Lombardy foothills; aromas cherry mixed w/vanilla & cloves \$60

**Rivetti & Lauro Riserva (Valtellina Superiore)** (Lombardy 2014) 100% nebbiolo; handfarmed on terraces in the Lombardy foothills; aromas raisin & hazelnut \$60

**Thymiopoulos Xinomavro “Uranos”** (Naoussa 2017) xinomavro 'ksee-NOH-mah-vro' is Greece's medium-full bodied noble varietal; if Barolo & Rioja had a baby; organic; 40yo vines, limestone & volcanic soil \$61

**Terredora Taurasi** (Campania 2012) 100% aglianico, best varietal of S. Italy; complex bouquet w/cherry, forest, violet, tobacco & suggestion of minerals; characteristic plum, bk cherry, pepper, tar; WS92, JS92, WE91, D90 \$61

**Five Vintners Cabernet Sauvignon** (Napa 2018) 5th gen daughter of Beringer & Raymond families; post drought vintage; \$61

**Eberle Estate Cabernet Sauvignon** (Paso Robles 2014) palate cassis, black cherry w/hints of cola, cedars \$62

**Thymiopoulos Rapsani “Terra Petra”** (Naoussa 2017) from the master of xinomavro, his blend of indigenous varietals; 50/35/15 xinomavro/krassato/stavroto; plums \$63

**Château La Bridane St. Julien** (Bordeaux 2013) AOC south of Pauillac; one of only unclassified growth St. Julien properties; 46/37/17 cab/mer/PV; D89 \$63

**Rivetti & Lauro Sassella (Valtellina Superiore)** (Lombardy 2012) 100% nebbiolo; aroma spice & red fruit \$74 \$63

**Pietracupa Taurasi** (Campania 2013) 100% aglianico (best grape S. Italy); fr. iconic location in volcanic soil of Irpinia; extended lg oak cask aging; \$64

**Campagnola Amarone** (Veneto 2017) 65/35 Corvina/Veronese + Rondinella; veneto's famous ripasso technique (raisining); powerful bouquet & intense aromas of cherry, plum, toasted almond, vanilla; full bodied wine w/rich flavor; WS95, JS95 \$64

**Alfio Mozzi Sassella (Valtellina Superiore)** (Lombardy 2013) 100% nebbiolo handfarmed on steep terraces Lombardy's alps; many consider Sassella best region; hints of leather & tobacco \$64

**Livio Voghera Barbaresco Basarin** (Barbaresco/Piedmont 2013) 100% nebbiolo; traditional style fr. their Basarin vvd Neive; \$65

**ArPePe Rosso di Valtellina** (Lombardy 2015) 100% nebbiolo fr. >50yo vines on steep terraced granite hillsides handfarmed in the Valtellina \$68

Andrea Oberto Barolo (Piedmont 2016) La Morra; 100%  
nebbiolo fr.great year & great small producer; fruit, tar, leather,  
graphite aromas; JS93 \$69

Andrew Lane Rutherford Cabernet Sauvignon (Napa  
2011, 2012) burned in Glass fire; 15% merlot; aromas, flavors plum,  
pomegranate, mixed berries; fine-grained tannins \$70

Salvestrin Cabernet Sauvignon (Napa, St.Helena 2016) ripe  
cherry & blackberry, toasty oak w/hints coffee, tea vanilla; 92/3/5  
cab/cabfranc/merlot; W&S92, JS91 \$70

Guado al Melo Bolgheri (Tuscany 2018) 80/20 cab/mer;  
TreBiccheri/3GR \$70

I Capitani Taurasi (Campania 2013) S.Italy's best, 100%  
aglianico; WE91, 2GR \$71

Mauro Veglia Barolo (Piedmont 2016) 100% nebbiolo fr.great  
year; more modern style; intense red cherry & violet aromas; vanilla,  
herbs on palate; bright acidity, nicely balanced; WE93, RP93 \$71

Laird Napa Cabernet Sauvignon (Yountville 2017) 90/10  
cab/malbec; aromas cherry preserve, crème brûlée, vanilla extract;  
medium-bodied & flavors black plum, cocoa, cassis on palate; estate  
fruit fr their 4 Yountville vvd; 21m Fr.oak; RP90, JS93(2015) \$75

San Cristoforo Petit Verdot (Maremma/Tuscany 2015)  
typical PV aromas cedar, graphite w/palate currant, black pepper,  
tobacco \$82

Bellafonte Sagrantino Montefalco "Collenottolo"  
(Umbria 2013) 100% sagrantino for tannin lovers; aged 3y Sl.oak &  
another 5y in btl; WS91, 3/3GR, 5/5grappoli, 4/4tralci \$87

ArPePe Grumello "Rocca de Piro" (Lombardy 2015)  
100% nebbiolo fr.steep hillside under Grumello castle in Valtellina;  
ArPePe is most notable producer of Valtellina \$88

Purlieu "Le Pich" Cabernet Sauvignon (Napa/  
Coombsville 2017) blueberry, blackberry, strawberry w/hints violet,  
cedar + a waft of bay leaf; RP94, WS92 \$88

Sinegal Cabernet Sauvignon (Napa 2017) aromas plums,  
violets, blackberry, chocolate, cedar box followed by palate of black  
currant, blueberry, cocoa & underlying earth tones; 85/7/5/3  
Cab/PV/Merlot/Malbec; RP95, WS95, JD95, JS92 \$120 \$96

Venturini Amarone (Veneto 2013) 70/25/5 corvina/rondinella/  
molinara; traditional appassimento style (raisining) produces very rich  
concentrated wine; \$98

Alfio Mozzi Sforzato (Lombardy 2013) 100% nebbiolo from  
Sassella made appassimento like Amarone; vino raro e fantastico! \$112

Duclaux Côte-Rôtie (Syrah) (Rhône 2018) small estate  
producer; 97/3 Syrah/Viognier; black fruit & earth/forest floor \$118

Guerrieri Rizzardi Amarone "Calcarole" (Veneto 2013)  
historic estate's best Amarone only produced in some years; 60%  
corvina; as good as Amarone gets; little lighter than most; V94, 3GR  
(3GR 9 out of 11yrs), 5Grappoli \$120

## Dessert Wine

La Fiera Moscato (Sicily) 100% moscato bianco; apricot, peach  
& fruit-sweet 3oz/750mL \$3/\$20

Cavino Deus Mavrodaphne (Patras) red dessert wine; 70/30  
Mavrodaphne/Black Corinth; dried fruit--plum, fig, raisin; W+S90  
3oz/750mL \$4/\$29

Marenco Brachetto d'Acqui Pineto (Piedmont 2017)  
aromatic w/distinctive strawberry flavor, slightly effervescent & semi-  
sweet; 100% brachetto; best dessert wine for chocolate; \$30

Château Bélingard Monbazillac (Dordogne 2012) "mon-  
bah-ZEE-ack"; Sauternes cousin & equal in quality at 1/3 the price;  
70/15/15 Sémillon/Muscadelle/SB; botrytized grapes;baked fruit,  
apricot, honey, quince 3oz/750mL \$5/\$36

**Broadbent Rainwater Madeira** (*Madeira*) *Tinta Negra*;  
medium dry; aged 3y oak; aromas of dried dates, figs, mixed nuts;  
smooth & gently sweet; RP91 3oz/750mL \$6/\$56

**Samos Vin Doux** (*Samos*) from the Greek island, *Muscat de  
Frontignan*; 3oz/750mL \$6/\$42

**Quinta de la Rosa Tawny Port** (*Portugal*) slightly drier  
traditional style; *Touriga Nacional, Touriga Francesa, Tinta Barroca &  
Tinta Roriz* grapes 3oz/500mL \$7/\$39

**Broadbent 5 year Verdelho Madeira** (*Madeira Islands*)  
100% verdelho; raisins, nutty, off dry 3oz/750mL \$8/\$56

**Antico Vermouth di Torino** (*Italy*) *Vittorio Zoppi* told us he  
puts >20 botanicals--wormwood, rhubarb, gentian, vanilla, rosemary,  
thyme, oregano, laurel, ginger into a traditional style Vermouth; ask for  
a sprig of rosemary or citrus slice 3oz/750mL \$9/\$52

**Hidalgo Pedro Ximenez (PX)** (*Spain*) *Pedro Ximénez*  
*pacificada*; explosion of raisins, dried figs, honey 3oz/500mL \$10/\$54

**Badia di Morrona Vin Santo del Chianti** (*Tuscany 2013*)  
classic white dessert wine; nose of almonds, apricots; 50% *Trebbiano*  
+*Malvasia Bianca*+*Colombana* 3oz/500mL \$13/\$58

**Venturini Recioto** (*Veneto 2016*) *recioto* is the dessert wine one  
gets from stopping *Amarone* fermentation; 500mL \$66