

# WINE

BY THE GLASS / BY THE BOTTLE

- ORGANIC NO HERBICIDES OR PESTICIDES USED
- ↳ BIODYNAMIC ORGANIC PRINCIPLES OF RUDOLPH STEINER

## BLANC

- Muscadet Sèvre-et-Maine (melon de Bourgogne) **Domaine Pierre Luneau-Papin, "Le Verger"**, 2016 (*Loire, France*) 11/84 *pear, lemon pith, oyster shell*
- ↳ Agnanum (falanghina) **Falangina Campania, "Sabbia Vulcanica"**, 2016 (*Campania, Italy*) 12/48 *limestone, yellow peach, apricot*
- Mosel (riesling) **Weiser-Künstler, "Feinherb"**, 2017 (*Mosel-Saar-Ruwer, Germany*) 14/54 *küvi, cheril, candied citrus*
- Vouvray (chenin blanc) **Les Enfers Tranquilles**, 2016 (*Loire, France*) 16/75 *honeysuckle, baked pear, melon*
- ↳ Bourgogne Blanc (chardonnay) **Jean-Marc Pillot, "Les Hauts de Champs"**, 2016 (*Burgundy, France*) 16/62 *white peach, yellow apple, lemon curd*

## ROSE

- Domaine Les Fouques (cinsault, grenache, syrah) **Cuvée de L'Aubigue**, 2017 (*Cotes de Provence, France*) 12/48 *peach, citrus, spice*
- ↳ Clos Marfisi (nielluccio) **Rose D'Une Nuit**, 2017 (*Patrimonio, Corsica*) 14/54 *black cherry, currant, rhubarb*

## CHAMPAGNE & SPARKLING

- Cava (xarel·lo, macebeo, parellada) **Suriol**, 2013 (*Penedes, Spain*) 13/48 *citrus, honey*
- ↳ Champagne (chardonnay, pinot meunier, pinot noir) **Bourgeois-Diaz, "3C" Extra Brut NV** (*Crouettes-sur-Marne, France*) 18/85 *green apple, melon, mineral*

## ROUGE

- ↳ Beaujolais (gamay noir) **Château Cambon**, 2017 (*Beaujolais, France*) 12/48 *cherry, violet, earthy*
- ↳ Ribera del Duero (tempranillo) **Goyo Garcia, "Joven de Viñas Viejas"**, 2017 (*Castilla y Leon, Spain*) 15/60 *underripe strawberry, blackberry, wild herbs*
- ↳ Chinon (cabernet franc) **Béatrice & Pascal Lambert, "Les Perruches"** 2014 (*Loire, France*) 14/58 *black cherry, bell pepper, eucalyptus*

# BEER

## DRAFT BEER

### **Maison Premiere Oyster Stout #1** 8

*Barrier Brewery, European Flat (Belon) oyster shells (Oceanside, NY)*

### **Other Half “Forever Ever”** 7

*Session IPA: creamy, peachy, grassy (Brooklyn, NY)*

### **Hill Farmstead “Edward”** 9 (short pour)

*American Pale Ale: tropical fruits, cantaloupe, earthy (Greensboro, VT)*

### **Folksbier “Old Bavarian Lager”** 8

*Lager: unfiltered, citrus, malt (Brooklyn, NY)*

### **Stillwater “Insetto”** 9 (short pour)

*American Wild Ale: dry, citrus, plum (Baltimore, MD)*

### **Stillwater “Cellar Door”** 9 (short pour)

*Saison: herbs, spice, citrus, banana (Baltimore, MD)*

## BOTTLED BEER

**Stiegl** (Salzburg, Austria) 6

**Rothaus “Tannenzäpfle”** (Baden, Germany) 8

**Schneider Edel Weisse** 550 mL (Kelheim, Germany) 9

**Pigeonelle “Loirette”** (Touraine, France) 11

**Uerige Altbier** (Dusseldorf, Germany) 12

**Maine Beer Company “Mo”** 550 mL (Freeport, Maine) 18

**La Franche “Ipane Brune”** 750 mL (La Ferte, France) 30

**Millstone “Farmgate”** 750 mL (Monkton, Maryland) 42

**Grimm “Sunshine Pop”** 650 mL (Brooklyn, New York) 22