

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) **Luneau-Papin, "Le Verger"**, 2016 (*Loire, France*) 12/92 *pear, lemon pith, oyster shell*
- **Falanghina Campania** (falanghina) **Agnanum, "Sabbia Vulcanica"**, 2016 (*Campania, Italy*) 12/48 *limestone, yellow peach, apricot*
- **Mosel** (riesling) **Weiser-Künstler, "Feinherb"**, 2017 (*Mosel-Saar-Ruwer, Germany*) 14/54 *kiwi, cherit, candied citrus*
- **Vouvray** (chenin blanc) **Michel Autran, "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)

LIC Beer Project “Coded Tiles” 8

American Pale Ale: tropical fruits, citrus, herbal, malt (Long Island City, NY)

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 AND CIDER

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

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

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