

BEER

DRAFT BEER

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)

Maison Premiere Oyster Stout #1 8

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

Stillwater “Cellar Door” 9 (short pour)

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

Evil Twin “Geyser Gose” 9 (short pour)

Lepzig Gose: sour, dry, citrus, yeast (Stratford, CT)

BOTTLED BEER AND CIDER

Stiegl (Salzburg, Austria) 6

Rothaus “Tannenzäpfle” (Baden, Germany) 8

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

Schlenkerla Helles (Bamberg, Germany) 10

Uerige Altbier (Dusseldorf, Germany) 12

Oxbow Farmhouse Pale Ale (Newcastle, Maine) 9

Aaron Burr Cidery, Appinette 750 ml (Hudson Valley, New York) 45

Cyril Zangs “Ciderman” 375 ml (Normandy, France) 21

Tilquin Geuze 375 mL (Belgium) 22

Glazen Toren Saison D’erpe 750 mL (Belgium) 35

WINE

BY THE GLASS / BY THE BOTTLE

• ORGANIC NO HERBICIDES OR PESTICIDES USED

• BIODYNAMIC ORGANIC PRINCIPLES OF RUDOLPH STEINER

BLANC

• **Muscadet Sévre-et-Maine** (melon de Bourgogne) **Luneau-Papin, “Le Verger”**,
(Magnum) 2017 (*Loire, France*) 12/92 *pear, lemon pith, oyster shell*

• **Patrimonio** (vermentinu) **Clos Marfisi, “Inseme”**, 2017
(*Patrimonio, France*) 14/56 *lemon, stone fruit, mineral*

• **Wiener Gemischter Satz** (gruner veltliner, reisling) **Jutta Ambrositsch,**
“Kosomopolit”, 2017 (*Wiener Gemischter Satz, Austria*) 13/53 *nectarine, white flowers*

• **Vouvray** (chenin blanc) **Florent Cosme, “La Motte”**, 2017
(*Loire, France*) 15/60 *meyer lemon, grapefruit, yellow flower*

• **Chablis** (chardonnay) **Isabelle et Denis Pommier, “Chablis”**, 2017
(*Burgundy, France*) 16/64 *white peach, yellow apple, lemon curd*

ROSE

• **Côtes de Provence** (syrah, grenache, carignan) **Château de Roquefort, “Corail”**
2017 (*Provence, France*) 13/52 *pomegranate, ripe plum, rose*

CHAMPAGNE & SPARKLING

• **Cava** (xarel·lo, macebeo, parellada) **Suriol**, 2014
(*Penedes, Spain*) 13/52 *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

• **Loire VDF** (côt), **Hérve Villemade, “Côt”** 2017
(*Loire, France*) 13/52 *black currant, pepper, dried flower*

• **Dão** (alfrocheiro preto, touriga nacional) **Antonio Madeira, “Tinto Colheita”** 2016
(*Dão, Portugal*) 14/56 *black fruit, dried oregano, earth*

• **Patrimonio** (niellucciu) **Cantina di Torra** 2017
(*Corsica, France*) 14/58 *black cherry, bell pepper*