

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*
- ♣ **Montlouis-sur-Loire** (chenin blanc) **Domaine de la Grange Tiphane, "Clef de Sol"**, 2017 (*Loire, France*) 15/58 *white peach, grapefruit, white flower*
- ♣ **Chablis** (chardonnay) **Moreau-Naduet, "Chablis"**, 2017 (*Burgundy, France*) 16/64 *white peach, yellow apple, lemon curd*

ROSE

- **Chinon** (Cabernet Franc) **Domaine Beatrice & Pascal Lambert, "Mathilde,"** 2018 (*Chinon, France*) 12/48 *strawberry, pink flower, orange pith*
- ♣ **Txakoli** (Hondarrabi Beltza, Hondarrabi Zuri) **Ameztoi** 2018 (*Getaria, Spain*) 15/60 *pink peppercorn, bell pepper, cranberry*

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*) 18/55 *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*

BEER

DRAFT BEER

Other Half “Green City IPA” 8

Session IPA: creamy, grapefruit, lime pith (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 “Insetto” 9 (short pour)

Wild American Ale: herbs, citrus, sour plum (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