

## SNACKS

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### POPCORN. 3.

**PICK A FLAVOR** Honey, beet powder, and mustard; Smoked Spanish paprika and sea salt; Chai spice; Wasabi ginger; Chocolate and coffee

### SOFT PRETZELS. 6.

**PICK A DIP** Creamy blue cheese, Jalapeno mustard, Poblano queso, French Onion

### BAR NUTS. ONE 4. TWO 7. THREE 10.

**PICK** Chipotle honey roasted peanuts, Sweet and spicy cashews, Chile-lime pistachios, Cinnamon-cocoa pepitas, Mixed toasted nuts

### PICKLES. 2.

**PICK** Grapes, Snap peas, Haricot verts, Beets, Cornichons, Onions, Garlic, Roasted red peppers

## BOARDS

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### CHEDDAR CRACKERS. 6.

Fresh apple slices, cherry chutney, Ranger IPA mustard

### ROASTED BEET AND FRESH GOAT CHEESE GRATIN. 7.

Caramelized shallots, focaccia and flatbread

### AROMATIC OVEN-ROASTED OLIVES. 8.

roasted red peppers, warm focaccia

### BRUSCHETTA. 8.

Crimini, comte and walnut with garlic, onion and diced tomato

### CHIPS AND DIPS.

ONE 6. TWO 9. THREE 11.

**PICK** Fava bean hummus, Kalamata olive tapenade, French onion dip, House-made salsa

## POTS

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### MAC AND CHEESE. 9.

Roasted poblanos and tomato

### OVEN-ROASTED TOMATOES AND HERBED SPÄTZEL. 9.

Sweet and spicy bacon, worcestershire-shallot sauce

### COFFEE-BRAISED BEEF AND SWEET POTATO ORZO. 12.

Hints of cinnamon and orange

### ROASTED CHICKEN AND CRIMINI MUSHROOM WILD RICE. 10.

Herbed cream sauce and a pomegranate shallot sauce

### PORK BOLOGNESE AND CAMPANELLE PASTA. 11.

With grass-fed beef, bacon, and farmstead manchego

## *ENTRÉE SALADS*

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**ROASTED PORK AND RUBY GRAPEFRUIT. 9.**  
Mixed greens, apple-poached apricots, fresh goat cheese, candied almonds, blood orange vinaigrette

**CHILLED BEEF TENDERLOIN. 11.**  
Mixed greens, tarragon, red onion, tomatoes, sautéed mushrooms, roasted red peppers, red wine vinaigrette

**ROASTED CHICKEN AND IDIAZABAL CHEESE. 9.**  
Marinated tomatoes, red onion, wild baby arugula, jalapeno vinaigrette

**WINTER “CAPRESE.” 8.**  
Roasted red peppers, french feta, fresh basil, black pepper, olive oil, balsamic reduction

## *SANDWICHES*

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### **SERVED ON A HOUSE ROLL**

**HONEY ROSEMARY GLAZED HAM. 8.**  
Chimay cheese, red onion, whole grain dijon mustard

**TOASTED CHEESE. 8.**  
Vermont cheddar, fontina, basil, onion, roasted tomatoes

**CHICKEN AND FENNEL SALAD. 9.**  
lettuce and tomato

**CUBA, MISSOURI. 9.**  
Mojo roasted pork, ham, Emmenthaler, pickles, mustard aoli

## *SIDES*

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**WARM SALT AND VINEGAR POTATO SALAD. 2.**

**BLACK BEAN SALAD. 2.**  
with Red Onion and Cilantro Vinaigrette

**HOUSEMADE APPLESAUCE. 2.**

**GORGONZOLA AND BACON BREAD PUDDING. 4.**

## *DESSERTS*

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**CHOCOLATE TRUFFLE CAKE. 6.**  
Flourless bittersweet cake, creamy truffle center, fudge sauce, vanilla ice cream, crumbled espresso beans

**TIPSY GRANNY. 6.**  
Granny smith apples tossed in pomegranate vodka and served with caramel dipping sauce

**BANANA ESPRESSO BREAD PUDDING. 7.**  
Whipped cream, caramel sauce

**MACADAMIA-PECAN TART. 7.**  
Vanilla ice cream, caramel sauce

**CHOCOLATE BROWNIE. 7.**  
Cinnamon ice cream, fudge sauce

## *CHEESE, CHARCUTERIE, AND THE LIKE.*

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Choose from our arranged boards, or create your own a la carte  
(*Selections change frequently based on availability*)

All meats are from local and regional producers; none are factory farmed or administered hormones or antibiotics; all are vegetarian fed.

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### *ARRANGED CHEESE BOARDS*

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Manchego with Quince paste and black pepper and sesame flatbread. **12.**

Rogue Creamery's Smokey Blue with sliced pears, clover honey, and focaccia. **12.**

Warm Heartland goat cheese with spicy tomato jam and marjoram focaccia. **12.**

Black pepper Heartland goat cheese with a touch of olive oil, served with mixed olives, oven roasted tomatoes, toasted hazelnuts, focaccia. **12.**

Belletoile Brie with black pepper and sesame flatbread and orange-chili marmalade. **9.**

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### *ARRANGED MEAT BOARDS*

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COMING SOON!

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### *ARRANGED MEAT AND CHEESE BOARDS*

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COMING SOON!

## CHEESE AND CHARCUTERIE – A LA CARTE

Mix and match at will, or ask for recommendations. All are served with fresh, house-made breads, dried fruits, and nuts.

### TYPE OF MILK

-  COW
-  GOAT
-  SHEEP
-  RAW/  
UNPASTEURIZED

	<span style="font-size: 2em; border: 1px solid black; border-radius: 50%; padding: 5px;">A</span>	<span style="font-size: 2em; border: 1px solid black; border-radius: 50%; padding: 5px;">B</span>	<span style="font-size: 2em; border: 1px solid black; border-radius: 50%; padding: 5px;">C</span>	<span style="font-size: 2em; border: 1px solid black; border-radius: 50%; padding: 5px;">D</span>
	\$6.5/selection or \$4 with three or more.	\$7/selection or \$5.5 with three or more.	\$9/selection or \$6.5 with three or more.	\$10/selection or \$7.5 with three or more.
	<p><b>CHEESE</b></p> <p><b>GJETOST</b> <i>Norway, Richly nutty and sweet</i>  </p> <p><b>CAMEMBERT</b> <i>US, Raw wild mushrooms and butter</i> </p> <p><b>FONTINA FONTAL</b> <i>Italy, Soft and mildly ripened classic</i> </p> <p><b>BRIE, BELLETOILE 70%</b> <i>France, Intense creaminess and sweet nuttiness</i> </p> <p><b>SAGE DERBY</b> <i>Great Britain, Buttery with a slight herbiness</i> </p> <p><b>PORT SALUT</b> <i>Fresh cream flavor and smooth buttery texture</i> </p> <p><b>MEAT</b></p> <p><b>SUMMER SAUSAGE WITH JALEPENO</b></p> <p><b>SUMMER SAUSAGE</b></p> <p><b>GERMAN BOLOGNA</b></p> <p><b>ANDOUILLE SAUSAGE</b></p>	<p><b>CHEESE</b></p> <p><b>MAHON</b> <i>Spain, Sharp acidity and great hard texture</i> </p> <p><b>METHUSELAH</b> <i>Missouri, Sharp acidity and great hard texture</i> </p> <p><b>SAXON CREAMERY GREEN FIELDS</b> <i>Wisconsin, Sweet nutty tones that change seasonally</i>  </p> <p><b>TETE DE MOINE</b> <i>Switzerland, Carefully scraped to bring out its intensity</i> </p> <p><b>VACHERIN FRIBOURGEOIS</b> <i>Switzerland, Grassy, nutty, like a summer breeze</i>  </p> <p><b>GORGONZOLA NATURALE</b> <i>Italy, Bright blue with balanced acidity</i> </p> <p><b>MEAT</b></p> <p><b>COMING SOON</b></p>	<p><b>CHEESE</b></p> <p><b>PYRENEES OSSAU IRATY</b> <i>France, Creamy, nutty, fruity, everything</i>  </p> <p><b>IDIAZABAL</b> <i>Spain, slightly smoky, nutty and buttery</i>  </p> <p><b>CARR VALLEY COCOA CARDONA</b> <i>Wisconsin, Mild, sweet caramel, rubbed in cocoa</i>  </p> <p><b>CARR VALLEY MO-BAY</b> <i>Wisconsin, Separate layers of goat's and sheep's milk</i>  </p> <p><b>EWEPHORIA 12 MONTH</b> <i>Holland, Like firm sheep's milk butter</i> </p> <p><b>CHIMAY TRAPPIST</b> <i>Belgium, Cheese that has bathed in beer... yep</i>  </p> <p><b>JASPER HILL CELLAR AGED</b> <i>Vermont, buttery with a clean, tangy finish</i> </p> <p><b>MEAT</b></p> <p><b>COMING SOON</b></p>	<p><b>CHEESE</b></p> <p><b>UBRIACO DEL PIAVE</b> <i>Italy, Cheese that has bathed in wine... yep</i>  </p> <p><b>COMTÉ, MARCEL PETITE</b> <i>France, Too many flavors to describe, just delicious</i>  </p> <p><b>FARMSTEAD MANCHEGO 9 MONTH</b> <i>Spain, Age intensified creaminess and tang</i>  </p> <p><b>ROGUE CREAMERY SMOKY BLUE</b> <i>Oregon, A hint of smoke gives way to sweet and salty</i>  </p> <p><b>UPLANDS PLEASANT RIDGE Rsv.</b> <i>Wisconsin, Only a pastured cow can make something like this</i>  </p> <p><b>APPENZELLER RESERVE</b> <i>Switzerland, Nutty and fruity palate intensified with age</i>  </p> <p><b>MEAT</b></p> <p><b>COMING SOON</b></p>

# BEERS

This is our starting line up. We will continue to try for a well-balanced showing of beer from all over the world, and also showcase local talent. If there is a particular beer you really want to see on tap, please email Dave at [dave@TheBridgeSTL.com](mailto:dave@TheBridgeSTL.com).

## ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
<i>Abita</i>	TURBODOG	<i>New Orleans, LA, USA</i>	<i>English Brown Ale</i>	5.6	1.5	3.5	5	17
<i>Avery</i>	THE CZAR	<i>Boulder, CO, USA</i>	<i>Imperial Stout</i>	11.3	2.5	6.5	9.5	30
<i>Belhaven</i>	TWISTED THISTLE	<i>Dunbar, East Lothian, UK</i>	<i>English IPA</i>	6.1	1.75	3.75	5.5	18
<i>Boulevard</i>	UNFILTERED WHEAT	<i>Kansas City, MO, USA</i>	<i>American Pale Wheat</i>	4.6	1.5	3.5	5	17
<i>Cathedral Square</i>	BELGIAN WHITE	<i>St. Louis, MO, USA</i>	<i>Witbier</i>	9.0	1.75	4	6	19
<i>Brasserie d'Achouffe</i>	HOUBLON CHOUFFE	<i>Achouffe, Belgium</i>	<i>Belgian IPA</i>	9.0	3	8	12	48
<i>Brouwerij Lindemans</i>	PECHE	<i>Vlezenbeek, Belgium</i>	<i>Fruit Lambic</i>	4.0	3	8	12	48
<i>Brouwerij Van Eecke</i>	POPERINGS HOMMEL	<i>Watou, Belgium</i>	<i>Belgian IPA</i>	7.5	3	8	12	48
<i>Brouwerij Van Honsebrouck</i>	ST. LOUIS FRAMBOISE	<i>Ingelmunster, Belgium</i>	<i>Fruit Lambic</i>	4.5	3	8	12	48
<i>Charleville</i>	TRIPEL-WIT	<i>St. Genevieve, MO, USA</i>	<i>Witbier</i>	9.0	2	4.5	6.5	20
<i>Chimay</i>	TRIPEL	<i>Chimay, Belgium</i>	<i>Belgian White</i>	8.0	3	8	12	48
<i>Founders</i>	BREAKFAST STOUT	<i>Grand Rapids, MI, USA</i>	<i>Stout</i>	8.3	2.5	6.5	9.5	30
<i>Great Divide</i>	TITAN IPA	<i>Denver, CO, USA</i>	<i>American IPA</i>	7.1	2	4.5	7	23
<i>Lagunitas</i>	IPA	<i>Petaluma, CA, USA</i>	<i>American IPA</i>	5.7	1.75	4	5	19
<i>Left Hand</i>	MILK STOUT	<i>Longmont, CO, USA</i>	<i>Lacto/Sweet Stout</i>	5.2	2	5	8	26
<i>Magic Hat</i>	#9	<i>Burlington, VT, USA</i>	<i>APA with Apricot</i>	4.6	2	4	6	19
<i>New Belgium</i>	DARK HEATHER	<i>Ft. Collins, CO, USA</i>	<i>Saison</i>	7.5	2.5	5	7	22
<i>New Belgium</i>	FAT TIRE	<i>Ft. Collins, CO, USA</i>	<i>Amber Ale</i>	5.2	1.5	3.5	5	17
<i>New Belgium</i>	MIGHTY ARROW	<i>Ft. Collins, CO, USA</i>	<i>American Pale Ale</i>	6.0	1.5	3.5	5	17
<i>New Belgium</i>	MOTHERSHIP WIT	<i>Ft. Collins, CO, USA</i>	<i>Witbier</i>	4.8	1.5	3.5	5	17
<i>New Belgium</i>	RANGER IPA	<i>Ft. Collins, CO, USA</i>	<i>American IPA</i>	6.5	1.5	3.5	5	17
<i>New Belgium</i>	WILD ALE	<i>Ft. Collins, CO, USA</i>	<i>Spiced Dubbel Ale</i>	8.5	2.5	4.5	6	22
<i>North Coast</i>	LE MERLE	<i>Ft. Bragg, CA USA</i>	<i>Belgian Farmhouse Ale</i>	7.9	3	7	11	34
<i>North Coast</i>	SCRIMSHAW	<i>Ft. Bragg, CA USA</i>	<i>Pilsner</i>	4.4	1.75	3	5	17
<i>O'Fallon</i>	5 DAY IPA	<i>O'Fallon, MO, USA</i>	<i>American IPA</i>	6.1	1.5	3.5	5	17
<i>O'Fallon</i>	SMOKE	<i>O'Fallon, MO, USA</i>	<i>Smoked Porter</i>	6.0	1.5	3.5	5	17
<i>Pabst</i>	BLUE RIBBON	<i>Woodridge, IL, USA</i>	<i>American Lager</i>	4.7	.75	2.5	4	10
<i>Rogue</i>	DEAD GUY ALE	<i>Newport, Oregon</i>	<i>German Maibock</i>	6.5	2	4.5	6.5	20
<i>Schlafly</i>	C1 COLLABERATION	<i>St. Louis, MO, USA</i>	<i>Oak aged smoked rye</i>	6.9	2.5	5	6.5	22
<i>Schlafly</i>	HEFEWEIZEN	<i>St. Louis, MO, USA</i>	<i>Unfiltered Wheat</i>	3.9	1.5	3.5	5	17
<i>Schlafly</i>	KOLSCH	<i>St. Louis, MO, USA</i>	<i>Kolsch</i>	4.5	1.5	3.5	5	17
<i>Arcadia</i>	SKY HIGH RYE	<i>Battle Creek, MI, USA</i>	<i>Rye Ale</i>	6.0	1.75	4	6	19
<i>Southern Tier</i>	HOPPE	<i>Lakewood, NY USA</i>	<i>IPA</i>	8.0	2.5	6.5	9.5	30
<i>Unibroue</i>	MAUDITE	<i>Chambly, QC, Canada</i>	<i>Belgian Strong Amber</i>	8.0	2.5	6.5	9.5	30
<i>Unibroue</i>	TROIS PISTOLES	<i>Chambly, QC, Canada</i>	<i>Belgian Strong Dark</i>	9.0	3	7	11	34
<i>Young's</i>	DOUBLE CHOCOLATE	<i>Bedford, England, UK</i>	<i>Cream Stout</i>	5.2	1.75	4	6	18

# BEERS

We may not have the most beers on one list in the country, maybe even the city, 'cause we're fine just having the best. If you see something we missed though, let us know. If you try something and you think it's terrible, let us know. We are the beer drinker's bar, we are here for you. We are not the beer aficionado's bar, not the beer novice's bar, not even the beer geek's bar, we are the beer *drinker's* bar.

## By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
Anderson Valley	SUMMER SOLSTICE CAN	Boonville, CA, USA	Cream Ale	5.6	375	4
Anderson Valley	BOONT ESB	Boonville, CA, USA	ESB	6.8	375	5
Anderson Valley	BARNEY FLATS	Boonville, CA, USA	Oatmeal Stout	5.7	375	5
Augusta	FARMHOUSE SAISON	Augusta, MO, USA	Farmhouse Ale	6.5	750	14
Avery	ELLIE'S BROWN ALE	Boulder, CO, USA	American Brown	5.5	375	4
Avery	NEW WORLD PORTER	Boulder, CO, USA	Porter	6.7	375	5
Avery	OLD JUBILATION ALE	Boulder, CO, USA	English Strong Ale	9.0	375	5
Avery	WHITE RASCAL	Boulder, CO, USA	Belgian White	5.6	375	5
Avery	MEPHISTOPHELE	Boulder, CO, USA	Stout	15.1	375	13
Avery	THE BEAST GRAND CRU	Boulder, CO, USA	Belgian Grand Cru	14.9	375	13
Avery	HOG HEAVEN	Boulder, CO, USA	Barleywine	9.2	650	12
Avery	SALVATION ALE	Boulder, CO, USA	Belgian Strong Ale	9.0	650	12
Avery	THE REVEREND QUAD	Boulder, CO, USA	Belgian Quadruple	10.0	650	12
Avery	#16	Boulder, CO, USA	Saison	7.7	650	13
Avery	COLLABERATION ALE	Boulder, CO, USA	Belgian Strong Dark	8.0	650	13
Avery	DUGANA	Boulder, CO, USA	Double IPA	8.5	650	13
Avery	MAHARAJA	Boulder, CO, USA	Imerial IPA	10.2	650	13
Bear Republic	HOP ROD RYE	Healdsburg, CA, USA	American IPA	8.0	375	4
Bear Republic	SPECIAL XP	Healdsburg, CA, USA	American Pale Ale	5.5	500	8
Belhaven	SCOTISH ALE {CAN}	Dunbar, E. Lothian, UK	Cream Ale	5.2	440	5
Belhaven	WEE HEAVY ALE	Dunbar, E. Lothian, UK	Scottish Ale	6.5	550	9
Bell's	EXPEDITION STOUT	Kalamazoo, MI, USA	Russian Imperial Stout	10.5	375	6
Bell's	KALAMAZOO STOUT	Kalamazoo, MI, USA	American Stout	6.0	375	6
Bell's	THIRD COAST	Kalamazoo, MI, USA	American Blonde	4.8	375	6
Bell's	THIRD COAST OLD ALE	Kalamazoo, MI, USA	Barleywine	10.2	375	6
Bell's	TWO HEARTED ALE	Kalamazoo, MI, USA	American Pale Ale	7.1	375	6
Big Sky	MOOSE DROOL {CAN}	Missoula, MT, USA	American Brown	5.1	375	4
Big Sky	TROUT SLAYER {CAN}	Missoula, MT, USA	American Pale Ale	4.7	375	4
Big Sky	SCAPE GOAT	Missoula, MT, USA	American Pale Wheat	4.7	375	4
Boulevard	PALE ALE	Kansas City, MO, USA	American Pale Ale	4.9	375	4
Boulevard	WHEAT	Kansas City, MO, USA	American Wheat	4.6	375	4
Boulevard	LUNAR ALE	Kansas City, MO, USA	American Dark Wheat	5.1	375	4
Boulevard	PILSNER	Kansas City, MO, USA	German Pilsner	4.8	375	4
Boulevard	SAISON	Kansas City, MO, USA	Farmhouse Ale	8.0	750	15
Boulevard	LONG STRANGE TRIPEL	Kansas City, MO, USA	Tripel	9.0	750	15
Boulevard	SIXTH GLASS	Kansas City, MO, USA	Quadrupel	10.5	750	15

# B E E R S

## BY THE BOTTLE

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Boulevard</i>	BOURBON BARREL QUAD	<i>Kansas City, MO, USA</i>	<i>Quadrupel</i>	11.8	750	15
<i>Boulevard</i>	SEEOULATER	<i>Kansas City, MO, USA</i>	<i>Dopplebock</i>	8.5	750	15
<i>Boulevard</i>	TWO JOKERS	<i>Kansas City, MO, USA</i>	<i>Double-Wit</i>	4.4	750	15
<i>Brasserie Caracole</i>	CARACOLE AMBREE	<i>Falmignoul, Belgium</i>	<i>Belgian Strong Pale</i>	8.0	330	8
<i>Brasserie Caracole</i>	SAXO BLONDE	<i>Falmignoul, Belgium</i>	<i>Belgian Strong Pale</i>	8.0	750	14
<i>Brasserie de Roc</i>	BLONDE	<i>Honnelles, Belgium</i>	<i>Belgian Strong Pale</i>	7.5	330	8
<i>Brasserie de Roc</i>	GRAND CRU	<i>Honnelles, Belgium</i>	<i>Belgian Strong Dark</i>	9.5	330	8
<i>Brasserie de Roc</i>	TRIPLE IMPERIALE	<i>Honnelles, Belgium</i>	<i>Belgian Strong Dark</i>	10.0	330	9
<i>Brasserie Dupont</i>	FORET ORGANIC	<i>Torpes-Leuze, Belgium</i>	<i>Farmhouse Ale</i>	7.5	750	20
<i>Brasserie Grain d'Orge</i>	BELZEBUTH	<i>Ronchin Lille, France</i>	<i>Belgian Strong Ale</i>	13.0	250	8
<i>Brasserie La Chouffe</i>	LA CHOUFFE	<i>Achouffe, Belgium</i>	<i>Belgian Strong Pale</i>	8.0	360	9
<i>Brauerei Heller-Trum</i>	AECHT SCHLENKERLA WEIZEN	<i>Bamberg, Germany</i>	<i>Rauchbier</i>	5.2	500	9
<i>Brouwerij Het Anker</i>	GOUDEN CAROLUS AMBRIO	<i>Mechelen, Belgium</i>	<i>Belgian Strong Pale</i>	8.0	330	9
<i>Brouwerij Het Anker</i>	GOUDEN CAROLUS HOPSINJOOR	<i>Mechelen, Belgium</i>	<i>Belgian IPA</i>	8.0	330	9
<i>Brouwerij Het Anker</i>	GOUDEN CAROLUS TRIPLE	<i>Mechelen, Belgium</i>	<i>Tripel</i>	9.0	330	9
<i>Brouwerij St. Bernardus</i>	PRIOR 8	<i>Watau, Belgium</i>	<i>Dubbel</i>	8.0	330	7
<i>Brouwerij St. Bernardus</i>	ABT 12	<i>Watau, Belgium</i>	<i>Quadrupel</i>	10.5	330	7
<i>Brouwerij St. Bernardus</i>	TRIPLE	<i>Watau, Belgium</i>	<i>Tripel</i>	8.0	330	7
<i>Brouwerij St. Bernardus</i>	PATER 6	<i>Watau, Belgium</i>	<i>Dubbel</i>	8.0	330	8
<i>Brouwerij Huyghe</i>	DELERIUM TREMENS	<i>Melle, Belgium</i>	<i>Belgian Strong Pale</i>	8.5	375	9
<i>Brouwerij Huyghe</i>	DELERIUM NOCTURNUM	<i>Melle, Belgium</i>	<i>Belgian Strong Dark</i>	8.5	375	9
<i>Cooper's</i>	DARK	<i>Leabrook, Australia</i>	<i>English Dark Ale</i>	4.5	375	5
<i>Cooper's</i>	PALE	<i>Leabrook, Australia</i>	<i>English Pale Ale</i>	4.5	375	5
<i>Cooper's</i>	SPARKLING	<i>Leabrook, Australia</i>	<i>English Pale Ale</i>	5.8	375	5
<i>Cooper's</i>	VINTAGE ALE	<i>Leabrook, Australia</i>	<i>English Strong Ale</i>	7.5	375	7
<i>Coors</i>	BLUE MOON	<i>Golden, CO, USA</i>	<i>Belgian White</i>	5.4	375	4
<i>Duvel Moortgart</i>	DUVEL	<i>Breendonk-Puurs, Belgium</i>	<i>Belgian Strong Ale</i>	8.5	330	8
<i>Founder's</i>	DIRTY BASTARD	<i>Grand Rapids MI, USA</i>	<i>Scotch Ale</i>	8.3	375	4
<i>Founder's</i>	RED'S RYE	<i>Grand Rapids MI, USA</i>	<i>Rye Ale</i>	6.8	375	4
<i>Ft. Collins</i>	MAJOR TOM'S POMEGRANATE WHEAT	<i>Ft. Collins, CO, USA</i>	<i>Witbier</i>	4.8	375	3
<i>Ft. Collins</i>	ROCKY MOUNTAIN IPA	<i>Ft. Collins, CO, USA</i>	<i>American IPA</i>	6.2	375	3
<i>Great Divide</i>	DENVER PALE ALE	<i>Denver, CO, USA</i>	<i>English Pale Ale</i>	5.4	375	5
<i>Great Divide</i>	TITAN IPA	<i>Denver, CO, USA</i>	<i>American IPA</i>	7.1	375	5
<i>Great Divide</i>	HERCULES DOUBLE IPA	<i>Denver, CO, USA</i>	<i>Imperial IPA</i>	10.0	650	13

# B E E R S

## BY THE BOTTLE

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Great Divide</i>	OLD RUFFIAN	<i>Denver, CO, USA</i>	<i>Barley Wine</i>	10.2	650	13
<i>Herviestoun</i>	OLD ENGINE OIL	<i>Alva, UK</i>	<i>Old Ale</i>	6.0	330	9
<i>Jolly Pumpkin</i>	BAM BIER	<i>Dexter, MI, USA</i>	<i>Farmhouse Ale</i>	7.0	750	20
<i>Kiuchi</i>	HITACHINO CLASSIC ALE	<i>Naka-gun, Ibaraki-ken, Japan</i>	<i>English IPA</i>	7.0	330	9
<i>Kiuchi</i>	HITACHINO ESPRESSO STOUT	<i>Naka-gun, Ibaraki-ken, Japan</i>	<i>Imperial Stout</i>	7.5	330	9
<i>Kiuchi</i>	HITACHINO GINGER ALE	<i>Naka-gun, Ibaraki-ken, Japan</i>	<i>Spiced Ale</i>	7.0	330	9
<i>Kiuchi</i>	HITACHINO RED RICE ALE	<i>Naka-gun, Ibaraki-ken, Japan</i>	<i>Belgian Strong Pale</i>	7.0	330	9
<i>Kiuchi</i>	HITACHINO SWEET LACTO STOUT	<i>Naka-gun, Ibaraki-ken, Japan</i>	<i>Sweet Stout</i>	3.9	330	9
<i>Kiuchi</i>	HITACHINO WHITE ALE	<i>Naka-gun, Ibaraki-ken, Japan</i>	<i>Witbier</i>	5.0	330	9
<i>Lagunitas</i>	IPA	<i>Petaluma, CA, USA</i>	<i>IPA</i>	5.7	375	4
<i>Lagunitas</i>	DOGTOWN PALE ALE	<i>Petaluma, CA, USA</i>	<i>American Pale Ale</i>	5.8	375	5
<i>Lakefront</i>	ORGANIC ESB	<i>Milwaukee, WI, USA</i>	<i>ESB</i>	5.4	375	4
<i>Left Hand</i>	POLESTAR	<i>Longmont, CO, USA</i>	<i>German Pilsner</i>	5.0	375	4
<i>Left Hand</i>	JUJU GINGER BREW	<i>Longmont, CO, USA</i>	<i>Flavored Ale</i>	4.0	375	5
<i>Left Hand</i>	TWIN SISTERS	<i>Longmont, CO, USA</i>	<i>Double IPA</i>	9.0	650	9
<i>Magic Hat</i>	HOWL	<i>Burlington, VT, USA</i>	<i>Black Lager</i>	4.6	375	5
<i>Meantime</i>	LONDON PORTER	<i>London, England, UK</i>	<i>English Porter</i>	6.5	330	10
<i>Moorhouse</i>	BLOND BITCH	<i>Burnley, Lancashire, UK</i>	<i>American Blonde</i>	4.5	500	8
<i>New Belgium</i>	1554	<i>Ft. Collins, CO, USA</i>	<i>Belgian Dark Ale</i>	5.5	375	4
<i>New Belgium</i>	ABBAY	<i>Ft. Collins, CO, USA</i>	<i>Dubbel</i>	7.0	375	4
<i>New Belgium</i>	BLUE PADDLE	<i>Ft. Collins, CO, USA</i>	<i>German Pilsner</i>	4.8	375	4
<i>New Belgium</i>	FAT TIRE {CAN}	<i>Ft. Collins, CO, USA</i>	<i>American Amber Ale</i>	5.2	375	4
<i>New Belgium</i>	MOTHERSHIP WIT	<i>Ft. Collins, CO, USA</i>	<i>Witbier</i>	4.8	375	4
<i>New Belgium</i>	SUNSHINE WHEAT	<i>Ft. Collins, CO, USA</i>	<i>American Wheat</i>	4.8	375	4
<i>New Belgium</i>	TRIPEL	<i>Ft. Collins, CO, USA</i>	<i>Tripel</i>	7.8	375	4
<i>New Belgium</i>	RANGER IPA	<i>Ft. Collins, CO, USA</i>	<i>American IPA</i>	6.5	375	4
<i>New Belgium</i>	LA FLEUR	<i>Ft. Collins, CO, USA</i>	<i>Belgian Pale</i>	6.0	650	11
<i>New Belgium</i>	LA FOLIE	<i>Ft. Collins, CO, USA</i>	<i>Flanders Red Ale</i>	6.5	650	17
<i>New Belgium</i>	TRANSATLANTIQUE KRIEK	<i>Ft. Collins, CO, USA</i>	<i>Lambic</i>	6.3	650	17
<i>New Holland</i>	FULL CIRCLE KOLSCH	<i>Holland, MI, USA</i>	<i>Kolsch</i>	5.2	375	4
<i>New Holland</i>	THE POET	<i>Holland, MI, USA</i>	<i>Oatmeal Stout</i>	5.2	375	4
<i>New Holland</i>	DRAGON'S MILK	<i>Holland, MI, USA</i>	<i>Oak Aged Strong Ale</i>	8.5	375	8

# B E E R S

## BY THE BOTTLE

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>North Coast</i>	ACME IPA	<i>Ft. Bragg, CA, USA</i>	<i>American IPA</i>	6.5	375	4
<i>North Coast</i>	BLUE STAR WHEAT	<i>Ft. Bragg, CA, USA</i>	<i>American Pale Wheat</i>	4.5	375	4
<i>North Coast</i>	OLD NO. 38	<i>Ft. Bragg, CA, USA</i>	<i>Irish Dry Stout</i>	5.6	375	4
<i>North Coast</i>	SCRIMSHAW	<i>Ft. Bragg, CA, USA</i>	<i>German Pilsner</i>	4.4	375	4
<i>Ommegang</i>	HENNEPIN	<i>Cooperstown, NY, USA</i>	<i>Farmhouse Ale</i>	7.7	750	15
<i>Ommegang</i>	ABBEY	<i>Cooperstown, NY, USA</i>	<i>Dubbel</i>	8.5	750	15
<i>Ommegang</i>	WITTE	<i>Cooperstown, NY, USA</i>	<i>Witbier</i>	5.1	750	15
<i>Ommegang</i>	THREE PHILOSOPHERS	<i>Cooperstown, NY, USA</i>	<i>Belgian Quadrupel</i>	9.8	750	19
<i>Pabst</i>	LONE STAR	<i>Woodridge, IL, USA</i>	<i>American Lager</i>	4.7	375	3
<i>Rogue</i>	DEAD GUY ALE	<i>Newport, OR, USA</i>	<i>Helles Bock</i>	6.5	375	6
<i>Rogue</i>	BRUTAL BITTER	<i>Newport, OR, USA</i>	<i>ESB</i>	6.5	375	7
<i>Rogue</i>	CHIPOTLE ALE	<i>Newport, OR, USA</i>	<i>Chile Beer</i>	5.5	650	12
<i>Rogue</i>	MORIMOTO	<i>Newport, OR, USA</i>	<i>Soba Ale</i>	4.8	650	12
<i>Rogue</i>	DOUBLE DEAD GUY	<i>Newport, OR, USA</i>	<i>American Strong Ale</i>	9.0	750	20
<i>Rogue</i>	IMPERIAL IPA	<i>Newport, OR, USA</i>	<i>Imperial IPA</i>	9.2	750	20
<i>Rogue</i>	IMPERIAL STOUT	<i>Newport, OR, USA</i>	<i>Russian Imperial Stout</i>	11.0	750	20
<i>Rogue</i>	OLD CRUSTACEAN	<i>Newport, OR, USA</i>	<i>American Barleywine</i>	11.5	750	20
<i>Samuel Smith</i>	ORGANIC ALE	<i>Tadcaster, N.Yorkshire, UK</i>	<i>English Pale Ale</i>	5.0	550	9
<i>Samuel Smith</i>	ORGANIC CHERRY	<i>Tadcaster, N.Yorkshire, UK</i>	<i>Flavored Ale</i>	5.1	550	9
<i>Samuel Smith</i>	ORGANIC RASPBERRY	<i>Tadcaster, N.Yorkshire, UK</i>	<i>Flavored Ale</i>	5.1	550	9
<i>Samuel Smith</i>	ORGANIC STRAWBERRY	<i>Tadcaster, N.Yorkshire, UK</i>	<i>Flavored Ale</i>	5.2	550	9
<i>Samuel Smith</i>	ORGANIC CIDER	<i>Tadcaster, N.Yorkshire, UK</i>	<i>Cider</i>	5.1	550	9
<i>Schlafly</i>	DRY HOPPED APA	<i>St. Louis, MO, USA</i>	<i>American Pale Ale</i>	5.9	375	4
<i>Schlafly</i>	OATMEAL STOUT	<i>St. Louis, MO, USA</i>	<i>Stout</i>	5.7	375	4
<i>Schlafly</i>	PALE ALE	<i>St. Louis, MO, USA</i>	<i>English Pale Ale</i>	4.4	375	4
<i>Schlafly</i>	PILSNER	<i>St. Louis, MO, USA</i>	<i>German Pilsner</i>	4.8	375	4
<i>Schlafly</i>	BIERE DE GARDE	<i>St. Louis, MO, USA</i>	<i>Farmhouse Ale</i>	7.5	750	15
<i>Schlafly</i>	GRAND CRU	<i>St. Louis, MO, USA</i>	<i>Belgian Strong Ale</i>	9.0	750	15
<i>Schlafly</i>	QUADRUPLE	<i>St. Louis, MO, USA</i>	<i>Quadruple</i>	12.0	750	15
<i>Schlafly</i>	TRIPEL	<i>St. Louis, MO, USA</i>	<i>Tripel</i>	10.0	750	15
<i>Schlafly</i>	BOURBON STOUT	<i>St. Louis, MO, USA</i>	<i>Imperial Stout</i>	10.5	750	18
<i>Schlafly</i>	OAK AGED BARLEY WINE	<i>St. Louis, MO, USA</i>	<i>Barley Wine</i>	10.0	750	18

# B E E R S

## BY THE BOTTLE

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Schneider and Sohn</i>	AVENTINUS WEIZENSTARKBIER	<i>Kelheim, Germany</i>	<i>Wheat Bock</i>	8.2	500	9
<i>Shipyard</i>	IPA	<i>Portland, ME, USA</i>	<i>English IPA</i>	5.8	375	4
<i>Shmaltz (Releta)</i>	CONEY ISLAND ALBINO PYTHON	<i>Saratoga Springs, NY, USA</i>	<i>American Pale Lager</i>	6.0	500	10
<i>Shmaltz (Releta)</i>	CONEY ISLAND SWORD SWALLOWER	<i>Saratoga Springs, NY, USA</i>	<i>American Amber</i>	10.0	500	10
<i>Shmaltz (Releta)</i>	CONEY ISLAND HUMAN BLOCKHEAD	<i>Saratoga Springs, NY, USA</i>	<i>American Amber</i>	10.0	500	10
<i>Sierra Nevada</i>	KELLERWIES	<i>Chico, CA, USA</i>	<i>Hefeweizen</i>	4.8	375	5
<i>Southern Tier</i>	PHIN AND MATT	<i>Lakewood, NY, USA</i>	<i>American Pale Ale</i>	5.6	375	4
<i>Southern Tier</i>	INEQUITY IMPERIAL BLACK ALE	<i>Lakewood, NY, USA</i>	<i>Imperial IPA</i>	9.0	500	14
<i>Southern Tier</i>	CUVEE SERIES 2	<i>Lakewood, NY, USA</i>	<i>American Strong Ale</i>	11.0	500	25
<i>St. Benedictus</i>	ACHEL BLONDE	<i>Hamont-Achel, Belgium</i>	<i>Tripel</i>	8.0	330	12
<i>Stevens Point</i>	WHOLE HOG 6-HOP	<i>Stevens Point, WI, USA</i>	<i>Imperial IPA</i>	8.5	375	5
<i>Tin Mill</i>	HEFEWEIZEN	<i>Herman, MO, USA</i>	<i>Hefeweizen</i>	5.0	375	4
<i>Tin Mill</i>	DOPPELBOCK	<i>Herman, MO, USA</i>	<i>Doppelbock</i>	5.0	375	4
<i>Tin Mill</i>	SKYSCRAPER	<i>Herman, MO, USA</i>	<i>Lager</i>	5.0	375	4
<i>Unibroue</i>	EPHEMERE APPLE	<i>Chambly, Quebec, Canada</i>	<i>Fruit Ale</i>	5.5	375	5
<i>Unibroue</i>	CHAMBLY NOIRE	<i>Chambly, Quebec, Canada</i>	<i>Belgian Dark Ale</i>	6.2	375	5
<i>Unibroue</i>	BLANCHE DE CHAMBLY	<i>Chambly, Quebec, Canada</i>	<i>Witbier</i>	5.0	375	5
<i>Unibroue</i>	DONDE DIEU	<i>Chambly, Quebec, Canada</i>	<i>Belgian Strong Pale</i>	9.0	375	5
<i>Unibroue</i>	LA FIN DU MONDE	<i>Chambly, Quebec, Canada</i>	<i>Tripel</i>	9.0	375	5
<i>Unibroue</i>	MAUDITE	<i>Chambly, Quebec, Canada</i>	<i>Belgian Strong Dark</i>	8.0	375	5
<i>Unibroue</i>	TROIS PISTOLES	<i>Chambly, Quebec, Canada</i>	<i>Belgian Strong Dark</i>	9.0	375	5
<i>Unibroue</i>	TERRIBLE	<i>Chambly, Quebec, Canada</i>	<i>Belgian Strong Dark</i>	10.5	750	18
<i>Van Honsebrouck</i>	ST. LOUIS PECHE LAMBIC	<i>Ingelmunster, Belgium</i>	<i>Fruit (Peach) Lambic</i>	3.5	375	11
<i>Wychwood</i>	DUCHY ORIGINAL ORGANIC ALE	<i>Witney, Oxen, UK</i>	<i>ESB</i>	5.0	500	10
<i>Young's</i>	DOUBLE CHOCOLATE {CAN}	<i>Bedford, England, UK</i>	<i>Flavored Stout</i>	5.2	550	7

THERE ARE MORE BEERS COMING, STAY TUNED...

# WINE BY THE GLASS

Sorted by varietal for a quick read, this list will change a lot. If we are missing something you would like to see, please let us know. We are the wine drinker's bar, we are here for you. We are not the wine aficionado's bar, not the wine novice's bar, we are the wine *drinker's* bar.

	VARIETAL	WINERY/NAME	VTG	REGION	DESCRIPTORS	COST
RED	Pinot Noir	SIDURI SHAW VINYARD	2008	Oregon	Tangy red berries, flowers, baking spice	12
	Malbec	CARINAE	2007	Argentina	Plum and cherry, with a kiss of oak	7
	Malbec	ALTOS LAS HERMIGAS	2008	Argentina	Very nice spice, rich earthiness	9
	Grenache	GARNACHA DE FUEGO	2008	Spain	Zesty raspberry and a hint of spice	6
	Syrah	NOVY	2006	Napa, CA	Brooding and dark with plum and smoke	10
	Cabernet	CHATEAU SMITH	2007	Washington State	Structured body, cassis and dark cherries	11
	Cabernet, Merlot, P. Verdot	LYETH	2007	Sonoma, CA	Blackberry, raspberry, plum, nice oak	9
	Blend	BOISLAUZON	2007	Cotes du Rhone	Plums and figs, Provencale spices	8
	Blend	MOLETO ROSSO TOSCANO	2007	Italy	Zingy tart cherry pie	9
	Viogner	K VINTNERS	2008	Washington State	Flamboyant with peaches and white flowers	10
WHITE	Albarino	LA CANA	2008	Spain	Zingy, clean, and fresh mineral and citrus	9
	Verdicchio	SAN LORENZO	2008	Italy	Honeyed and floral, rounded mouthfeel	7
	Chardonnay	TALMARD	2008	Macon V, France	Subtle, with lemon zest and pear esters	9
	Catarratto	LAMURA NATURA ORGANIC	2008	Italy	Citrus, tropical fruits, luscious	7
	Chenin Blanc - Viogner	PINE RIDGE	2008	Napa, CA	Spring flowers, lychee and melon	8
	Blend	MT. DEFIANCE HELLFIRE	2008	Columbia Gorge, OR	Flowers, crisp apple, flinty finish	7
	Pinot Gris	PANTHER CREEK	2008	Oregon	Great citrus, bright juicy fruit	10
	Rose of Grenache	LA BARONNE	2008	France	Strawberry, white flowers, summer	6
	Sparkling Rose of Pinot Noir	MARQUES DE GELIDA CAVA ROSÉ	2005	Spain	Gingerbread, strawberry, and spice	9
	Sparkling Blend	MARQUES DE GELIDA CAVA	2005	Spain	Freshly baked bread, light yeast	9
OTHER	Moscatel	JORGE ORDONEZ MALANGE #1	2005	Spain	Essence of pear, honeydew, ginger	7
	Porto	NIEPOORT TAWNY	NV	Portugal	Toffee, nuts, sweet cherries	5

# WINE BY THE BOTTLE

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## REDS

REGION/ COUNTRY	VARIETAL	WINERY/NAME	YEAR	COST
<i>Pauillac, FR</i>	<i>Bordeaux Blend</i>	LYNCH BAGES	2006	175
<i>Pomerol, FR</i>	<i>Bordeaux Blend</i>	LA FLEUR ST. GEORGES	2006	40
<i>Medoc, FR</i>	<i>Bordeaux Blend</i>	CHASSE SPLEEN	2006	75
<i>South Africa</i>	<i>Cab/Shiraz/Merlot</i>	JUNO	2008	22
<i>Argentina</i>	<i>Cabernet Franc</i>	BENEGAS	2005	85
<i>California</i>	<i>Cabernet Sauvignon</i>	MARTIN RAY	2006	33
<i>Mendicino, CA</i>	<i>Cabernet Sauvignon</i>	BON TERRA	2007	36
<i>Napa</i>	<i>Cabernet Sauvignon</i>	MELKA CJ	2007	85
<i>Chile</i>	<i>Carmenere</i>	CALINA	2008	24
<i>Spain</i>	<i>Grenache</i>	ATTECA	2008	28
<i>France</i>	<i>Grenache Blend</i>	DOMAINE LAFOND LIRAC	2007	37
<i>Cotes du Rhone</i>	<i>Grenache Blend</i>	JL CHAVE MON COEUR	2007	39
<i>McLaren Valley, CA</i>	<i>Grenache Blend</i>	YANGARRA	2005	41
<i>Chateauneuf du Pape</i>	<i>Grenache Blend</i>	PAUL JEUNE, DOMAIN MONPERTUIS	2006	85
<i>Chateauneuf du Pape</i>	<i>Grenache Blend</i>	DOMAINE PIERRE USSEGLIO	2006	90
<i>Argentina</i>	<i>Malbec</i>	ACEQUIAS	2005	27
<i>Argentina</i>	<i>Merlot</i>	TILIA	2008	21
<i>Paso Robles, CA</i>	<i>Merlot</i>	WILD HORSE	2006	38
<i>Los Carnaros, CA</i>	<i>Merlot</i>	ROBERT SINSKEY	2006	55
<i>Spain</i>	<i>Mourvedre</i>	JUAN GIL	2007	27
<i>Clarksburg, CA</i>	<i>Petite Sirah</i>	THE CRUSHER	2008	34
<i>Marsannay, FR</i>	<i>Pinot Noir</i>	DENIS MORTET	2005	110
<i>Willamette Valley, OR</i>	<i>Pinot Noir</i>	PALI, ALPHEBETS	2008	42
<i>Santa Barbara, CA</i>	<i>Pinot Noir</i>	AU BON CLIMAT	2008	45
<i>Oregon</i>	<i>Pinot Noir</i>	VAN DUZER	2007	59
<i>Los Carnaros, CA</i>	<i>Pinot Noir</i>	ROBERT SINSKEY	2007	75
<i>California</i>	<i>Pinot Noir</i>	NATIVE 9	2006	95
<i>Italy</i>	<i>Sangiovese</i>	DEL CERRO VINO DE MONTACLINO	2006	47
<i>Australia</i>	<i>Shiraz</i>	THE GAFFER	2007	39
<i>France</i>	<i>Syrah</i>	GUIGAL COTE ROTIE BRUNE ET BLONDE	2005	120
<i>Central Coast</i>	<i>Syrah</i>	QUPE	2007	31
<i>Cotes du Rhone</i>	<i>Syrah</i>	SAINT COSME	2008	32
<i>Spain</i>	<i>Tempranillo</i>	VOLVER	2007	25
<i>Spain</i>	<i>Tempranillo</i>	MORO RIBERA DEL DUERO	2005	48
<i>Lodi, California</i>	<i>Zinfandel</i>	NINE BY NINE	2006	24
<i>California</i>	<i>Zinfandel</i>	RABBIT RIDGE	2007	28
<i>California</i>	<i>Zinfandel</i>	CEDARVILLE	2007	40
<i>California</i>	<i>Zinfandel</i>	ROBERT BIALE BLACK CHICKEN	2007	75

# WINE BY THE BOTTLE

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## WHITES

COUNTRY	VARIETAL	WINERY/NAME	YEAR	COST
<i>Spain</i>	<i>Chardonnay</i>	OLVENA	08	29
<i>Casablanca Valley, Chile</i>	<i>Chardonnay</i>	ERRAZURIZ WILD FERMENT	08	32
<i>Russian River, CA</i>	<i>Chardonnay</i>	NOVY, ROSELLA'S VINYARD	08	49
<i>Carneros, CA</i>	<i>Chardonnay</i>	SOLITUDE, SANGIACOMO VINYARD	08	55
<i>Napa, CA</i>	<i>Chardonnay</i>	ROMBAUER	07	55
<i>Italy</i>	<i>Cortese</i>	BROGLIA GAVI DE GAVI	08	45
<i>Italy</i>	<i>Falanghina</i>	TERREDORA	08	28
<i>Santa Barbara, CA</i>	<i>Grenache Blanc</i>	EPIPHANY	07	50
<i>Italy</i>	<i>Malvasia</i>	CASTELLO LUZZANO	08	43
<i>California</i>	<i>Marsanne</i>	QUPE	07	30
<i>Oregon</i>	<i>Pinot Blanc</i>	FOUR GRACES	07	43
<i>Oregon</i>	<i>Pinot Gris</i>	PANTHER CREEK	08	29
<i>Oregon</i>	<i>Pinot Gris</i>	ST. INNOCENT	07	32
<i>Oregon</i>	<i>Pinot Gris</i>	VAN DUZER	07	36
<i>Germany</i>	<i>Reisling</i>	RICHTER	07	30
<i>Washington</i>	<i>Reisling</i>	POET'S LEAP	08	39
<i>Spain</i>	<i>Rioja Blanco Blend</i>	MUGA	07	29
<i>France</i>	<i>Sancerre</i>	LAPORTE	07	49
<i>Marlborough, NZ</i>	<i>Sauvignon Blanc</i>	DRYLANDS	09	37
<i>New Zealand</i>	<i>Sauvignon Blanc</i>	HUIA	08	39
<i>California</i>	<i>Sauvignon Blanc</i>	OJAI	07	51
<i>Sancerre, Loire, FR</i>	<i>Sauvignon Blanc</i>	CHATEAU LA MAIMBRAY	07	52
<i>Australia</i>	<i>Semillion</i>	TORBRECK	08	25
<i>Argentina</i>	<i>Torrontes</i>	EL CIPRES	08	17
<i>Argentina</i>	<i>Torrontes</i>	ALTA VISTA	08	21
<i>California</i>	<i>Viogner</i>	MINER	07	33
<i>Cotes du Rhone, FR</i>	<i>Viogner/Roussanne/ Marsanne</i>	SAINT COSME	08	33
<i>Russian River, CA</i>	<i>Viognier</i>	NOVY	07	31
<i>California</i>	<i>Viognier</i>	ALBAN	08	45

## ROSE, BUBBLES, PORT AND DESSERT

<i>France</i>	<i>Chardonnay/Colombard/ Sauvignon Blanc</i>	VEUVE DU VERNAY	NV	26
<i>France</i>	<i>Pinot Noir Blend</i>	FRANCOIS MONTARD BRUT ROSE	NV	27
<i>California</i>	<i>Pinot Noir/Chardonnay</i>	DOMAIN CHANDON RICHE EX DRY	NV	45
<i>Arroyo Grande, CA</i>	<i>Pinot Noir/Chard/ Pinot Blanc</i>	LAETITIA BRUT ROSE	NV	50

# SPIRITS

TYPE	NAME	COUNTRY/REGION	COST
Scotch	AUCHENTOSHAN THREE WOOD	Scotland, Highlands	10
Scotch	GLEN GARIOCH 15	Scotland, Highlands	8
Scotch	TOMATIN	Scotland, Highlands	7
Scotch	COMPASS BOX, PEAT MONSTER	Scotland, Islay	12
Scotch	COMPASS BOX, OAK CROSS	Scotland, Highlands	12
Scotch	COMPASS BOX, HEDONISM	Scotland	12
Scotch	BOWMORE LEGEND	Scotland, Islay	7
Scotch	LAGAVULIN 16	Scotland, Islay	8
Scotch	ARDBEG 10	Scotland, Islay	10
Scotch	GLENLIVET 12	Scotland, Speyside	7
Scotch	CHIVAS REGAL	Scotland, Highlands	6
Tequila	PATRON SILVER	Mexico	9
Tequila	HUSSONG'S REPOSADO	Mexico	8
Tequila	AGUILA SILVER	Mexico	7
Tequila	CORAZON REPOSADO	Mexico	9
Tequila	CORAZON ANEJO	Mexico	11
Tequila	CORRALEJO ANEJO	Mexico	11
Tequila	CORRALEJO REPOSADO	Mexico	9
Rum	YPIOCA CACHACA	Brazil	6
Rum	BACARDI	USA	5
Rum	CAPTAIN MORGAN	USA	5
Rum	MALIBU	USA	5
Vodka	ABSOLUT	Sweden	6
Vodka	ABSOLUT MANDARIN	Sweden	6
Vodka	ABSOLUT PEPPAR	Sweden	6
Vodka	STOLICHNAYA	Russia	5.5
Vodka	STOLICHNAYA RASPBERRY	Russia	5.5
Vodka	STOLICHNAYA VANILLA	Russia	5.5
Vodka	STOLICHNAYA BLUEBERRY	Russia	5.5
Vodka	SKYY	USA, California	5.5
Vodka	GREY GOOSE	France	5.5
Vodka	KETEL ONE	Netherlands	7
Vodka	KETAL ONE CITROEN	Netherlands	7
Vodka	CIROC	France	8
Vodka	LEVEL	Sweden	8
Vodka	EFFEN BLACK CHERRY	Netherlands	6
Vodka	PEARL	Canada	7
Vodka	PEARL POMEGRANATE	Canada	7
Gin	TANQUERAY	England	6

# SPIRITS

TYPE	NAME	COUNTRY/REGION	COST
<i>Gin</i>	<b>TANQUERAY 10</b>	<i>England</i>	<b>7</b>
<i>Gin</i>	<b>HENDRICKS</b>	<i>Scotland</i>	<b>7</b>
<i>Gin</i>	<b>BOMBAY SAPPHIRE</b>	<i>United Kingdom</i>	<b>6</b>
<i>Gin</i>	<b>BOODLES</b>	<i>United Kingdom</i>	<b>7</b>
<i>Gin</i>	<b>BEEFEATERS</b>	<i>United Kingdom</i>	<b>6</b>
<i>Gin</i>	<b>OLD TOM</b>	<i>United Kingdom</i>	<b>6</b>
<i>Bourbon</i>	<b>JACK DANIEL'S</b>	<i>USA, Tennessee</i>	<b>5</b>
<i>Bourbon</i>	<b>MAKER'S MARK</b>	<i>Canada</i>	<b>6</b>
<i>Bourbon</i>	<b>KNOB CREEK</b>	<i>USA, Kentucky</i>	<b>7</b>
<i>Bourbon</i>	<b>BASIL HAYDEN</b>	<i>USA, Kentucky</i>	<b>7</b>
<i>Bourbon</i>	<b>WOODFORD RESERVE</b>	<i>USA, Kentucky</i>	<b>8</b>
<i>Whiskey</i>	<b>JAMESON</b>	<i>Ireland</i>	<b>6</b>
<i>Whiskey</i>	<b>BUSHMILLS</b>	<i>Ireland</i>	<b>6</b>
<i>Liqueur</i>	<b>BAILEY'S</b>	<i>Ireland</i>	<b>5</b>
<i>Liqueur</i>	<b>GRAND MARNIER</b>	<i>France</i>	<b>7</b>
<i>Liqueur</i>	<b>FRANGELICO</b>	<i>Italy</i>	<b>5</b>
<i>Liqueur</i>	<b>KAHLUA</b>	<i>Mexico</i>	<b>5</b>
<i>Liqueur</i>	<b>MIDORI</b>	<i>Japan</i>	<b>5</b>
<i>Liqueur</i>	<b>JAGERMEISTER</b>	<i>Germany</i>	<b>5</b>
<i>Liqueur</i>	<b>AMARETTO DISARONNO</b>	<i>Italy</i>	<b>6</b>
<i>Liqueur</i>	<b>PERNOD</b>	<i>France</i>	<b>6</b>
<i>Liqueur</i>	<b>PEAR WILLIAMS PEAR EAU-DE-VIE</b>	<i>Austria</i>	<b>6</b>
<i>Liqueur</i>	<b>BLUME MARILLEN APRICOT EAU-DE-VIE</b>	<i>Austria</i>	<b>6</b>
<i>Liqueur</i>	<b>ZIRBENZ PINE LIQUEUR</b>	<i>Austria</i>	<b>7</b>