

Red Wine

- **House Red** >> 25 b
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- **Luberri Rioja "Biga," Spain '09** >> 11 g / 33 c / 50 b
Old-vine Tempranillo from the Basque side.
Gorgeous pure red fruits combine with subtle oak spice.
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- **Quinta do Infantado, Duoro, Portugal '09** >> 10 g / 30 c / 45 b
Dry, full bodied with spicy and floral notes.
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- **Casa de Samia, Colheita Tinto, Bairrada, Portugal '12** >> 11 g / 33 c / 50 b
Primarily the indigenous Baga varietal.
Big, juicy, black cherry, silky tannins.
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- **Quinta da Bica, Tinto Reserva, Seia, Portugal '05** >> 75 b
Deep, full structure with refined ripe fruit;
traditional of the Dão region.
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- **Aphros "Vinhao" Vinho Tinto, Vinho Verde, Portugal, '11** >> 58 b
100% Vinhao. Spontaneous fermentation in granite tanks.
Notes of sour cherry and wild berry fruit.
Mature tannins and brilliant acidity.
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- **Gravato Tinto Vinhas Velhas, Meda, Portugal '08** >> 52 b
Refreshing acidity with soft tannis & juicy
cherry & plum notes from the Beira interior.
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- **Ventura Ribeira Sacra "Caneiro," Spain '11** >> 48 b
Great example of Galicia's indigenous varietal
Mencía - 80+ yr old vines on schist soil. Mineral,
currant & cherry notes on the complex finish.
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- **Cellar Pardas, Negre Franc, Penedes, Spain, '10** >> 65 b
Cabernet Franc, Cabernet Sauvignon & Sumoll.
Fleshy black fruit, persistent tannins & a long, elegant finish.
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- **Muxagat, Tinta Barroca, Douro, Portugal '11** >> 38 b
A rare single varietal, Tinta Barroca, from the
cooler Douro Superior, young & fresh with a long finish
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- **Filipa Pato, Vinho Tinto, "Baga," Bairrada, Portugal, '12** >> 52 b
100% Baga. Thick skinned grapes, rich by lean tannins with
high structural acidity. Flavors of black plums, hints of coffee,
tobacco and smoke

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- **Quinta da Pellada Tinto, Dão, Portugal '11** >> 125 b
Elegant blend of indigenous varietals Touriga.
Nacional, Jaen, Tinta Roriz and Alfrocheiro.
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- **Quinta Vale D. Maria, Douro, Portugal '11** >> 95 b
The flagship estate wine, a field blend from 65-year-old vines.
Bold, concentrated, exceptional.
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- **Quinta do Mouro, Tinto, Alentejano, Portugal '07** >> 90 b
Hand harvested local varietals from schist soils.
Aged 24 months in new French oak barrels.
Deep black fruit with bright & balanced acidity.
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Sparkling

- **Casa de Saima, Espumante, Reserva Bruto, Bairrada, Portugal, '12** >> 10 g / 45 b
Methode Champenoise, Bical, Maria Gomes, Chardonnay.
Clean, fruit driven, complex, bone-dry.
- **Avinyó Cava Blanc de Noirs Reserva, Spain N.V.** >> 57 b
100% Pinot Noir. Our most Champagne-like sparkling from the Nadal's.
- **Ameztoi "Hijo de Rubentis" Txakolina Rose, Getaria, Spain, '12** >> 65 b / 135 m
Indigenous Hondarribi Zuri & Beltza.
Crisp and naturally spritzzy with dried strawberry notes.

White Wine

- **House White** >> 25 b
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- **Amizade Godello, '1 Monterrei, Spain '11** >> 9 g / 27 c / 41 b
Crisp, layered & refreshing storm of citrus & mineral from Gerardo Mendez.
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- **Alvaro Castro DAC "Encruzado," Dao, Portugal, '11** >> 9 g / 36 c / 54 b
100% encruzado. Flavors of ripe citrus & poached pear with a clean mineral finish.
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- **Selbach-Oster Riesling Kabinett Halbtrocken, Mosel, Germany '12** >> 12 g / 36 c / 54 b
Medium dry, bold fruit, crisp & elegant.
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- **Celler Pardas, "Rupestris," Penedes, Spain, '13** >> 45 b
Indigenous Spanish varietals grown on limestone rich soil.

Pears, apricots & peaches overlay a marked acidic background.
Electric, fresh & slightly bitter finish.

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- **Luis Pato Vinhas Velhas Branco, Beiras, Portugal '11** >> 42 b
Local varietals - Bical, Cerceal, & Sercialinho.
Clean & pure. Peach, citrus, nutty aromas.
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- **Quinta do Ameal, Escolha, Ponte de Lima, Portugal '12** >> 68 b
Hand selected Loureiro. Low yield.
Bright and herbacious, kissed by French Oak.
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- **Alvaro Castro, Branco Reserva, Dao, Portugal '11** >> 50 b
Lightly toasted with structured acidity.
Apricots, apples and a pleasant minerality.
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- **Muxagat OS Xistos Altos Branco, Douro, Portugal '11** >> 80 b
100% Rabigato. Full bodied and balanced.
Ocean breeze, white flowers, juniper.
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- **Casal Figueria, "Antonio" Branco, Lisboa, Portugal '12** >> 65 b
Bio-D, 100% endangered Vital.
Citrus, mineral, honey. 9 months on French Oak.
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- **Soalheiro Alvarinho Reserva, Minho, Portugal '12** >> 75 b
Counted amongst the greatest wines of Portugal.
A rare and complex Alvarinho. Tropical fruit & beurre noisette.

Rose/Palhete

- **Bodegas Ostatu Rosado, Rioja Spain '13** >> 10 g / 30 c / 45 b
Tempranillo & garnacha from old vines.
Light & Refreshing. Red current, rose, watermelon.
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- **Celler Pardas, Sumoll Rosat, Penedes, Spain, '13** >> 45 b
100% Sumoll. Predominantly clayey-calcareous soil. Intense fresh fruit:
red apple peel, ripe cherries, pomegranate & figs with a long, dry, bitter
finish.

Fortifieds

- **quinta do infantado** white port >> 8
- **gutierrez colosia fino** "elcano" sherry >> 8
- **el maestro sierra** "amoroso" sherry >> 7
- **rare wine co.** "charleston" sercial madeira >> 11
- **barbeito** '96 single cask maderia "colheita cask 23" >> 16
- **noilly pratt** sweet or dry vermouth >> 6

- **atxa** white vermouth >> 9
- **atxa** red vermouth >> 9
- **quinta do infantado** 10-year tawny port >> 10
- **jose maria da fonseca** '04 muscatel de setubal >> 6

Spirits

- **jacques bonet** brandy >> 8
- **adega velha da casa d'avelleda** old brandy >> 12
- **guillon-painturaud** cognac v.s.o.p. >> 14
- **fernet branca**amaro >> 8
- **averna** amaro siciliano >> 9
- **maurin** quina liqueur >> 10
- **royal combier** liqueur >> 10
- **campari** >> 7
- **lillet blanc** >> 7

Liquor

- **ch** vodka >> 8
- **martin miller's** gin >> 8
- **very old barton** 100 proof bourbon >> 7
- **novo fogo** cachaca >> 7
- **old new orleans** crystal white rum >> 7
- **matusalem** rum clasico >> 7
- **matusalem** gran reserva >> 7

Cocktails

- **singapore, 1932** >> 12
house spiced bourbon - sweet vermouth - maurin le quina - luxardo maraschino - chocolate bitters
- **braganza** >> 12
black tea infused brandy - white port - grapefruit - rosemary
- **gintonic** >> 9
gin - citrus - thai basil
- **goldie royal** >> 10
royal combier - cherry liqueur - cava - lemon
- **kalimotxo #2** >> 9
red wine - coke - amaro siciliano - lemon
- **the lover** >> 11
hibiscus vodka - ginger syrup - basil seed "bubbles"
- **salty g** >> 9
gin - citrus cordial - salted preserved plum

Beer

- **old style >> 3**
Milwaukee, WI - 4.72% - 12 oz can
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- **sagres >> 5**
Portuguese lager - 5.1% - 11.2 oz can
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- **tiger beer >> 5**
lager, Singapore - 5.1% - 11.2 oz can
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- **blance de bruzelles >>6**
Belgian wit - 4.5% - 16.9 oz can
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- **off color apex predator >>7**
Chicago, IL farmhouse ale - 6.5% - 12oz bottle
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- **lagunitas daytime ipa >> 6**
Petaluma, CA - 4.65% - 12 oz btl
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- **bell's amber ale >> 6**
Kalamazoo, MI - 5.8% - 12oz bottle
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- **dark horse boffo brown ale >> 7**
Marshall, MI - 7% - 11.2 oz bottle
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- **vanderghinste oud brun flanders sour ale >> 11**
Belgium - 5.5% - 11.2 oz bottle
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- **lion stout >> 6**
Sri Lanka - 8.8% - 12 oz can

Cider

- **Isastegi sagrado '12 Basque Country, Spain >> 8 g / 32 b**
A refreshingly dry & rustic Spanish cider.
with yeasty notes & a tart finish
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- **Poma Aurea, Sidra de Asturias, Asturias, Spain >> 48 b**
An elegant, Champagne-like cider with soft
yeast elements, bright apple & balanced minerality.