

WHITE WINES

BARTH RENE PINOT BLANC <i>Alsace France 2005</i>	7
C/DUCASSE BORDEAUX BLANC <i>France 2009</i>	6
AICHENBERG GRUNER <i>Austria 2008</i>	5
C/SPERONI GAVI DI GAVI <i>Italy 2009</i>	5
FINCA PATAGONICAS ZOLO TORRONTES <i>Argentina 2010</i>	5
TERRE DEL FÖHN MÜLLER THURGAU <i>Italy 2009</i>	5
PHILIPS ROOGLE Dry Riesling <i>Australia 2008</i>	6
CHAMISAL CHARDONNAY <i>California 2008</i>	7

RED WINES

SANTA QUITERIA HIGUERELA <i>Spain 2008</i>	6
LINE 39 PETITE SYRAH <i>Lake County California 2009</i>	6
LES JAMELLES MERLOT <i>France 2009</i>	5
MONTAUDE MINERVOIS <i>France 2007</i>	5
CASTLE ROCK ZINFANDEL <i>California 2007</i>	6
TARIMA MONASTREL <i>Spain 2009</i>	6
LURTON MALBEC RESERVA <i>Argentina 2008</i>	7
SOPHENIA CAB/SAUVIGNON <i>Argentina 2008</i>	8
DOMAINE BRUNET PINOT NOIR <i>France 2008</i>	7
TORTOISE CREEK PINOT NOIR <i>France 2009</i>	7

ROSE WINES

ROCCHES DI COSTAMAGNA <i>Italy 2009</i>	6
VALLE REAL CERASUOLO ROSATO <i>Italy 2008</i>	5
TERRAPLEN GARNACHA ROSE <i>Spain 2009</i>	6

SPARKLING WINES

ZARDETTO PROSECCO N/V <i>Italy</i>	6
ROSSINYOL DE MORAGAS CAVA N/V <i>Spain</i>	6
BARTH RENE CREMANT D'ALSACE N/V <i>France</i>	6
GRUET WINERY BRUT <i>New Mexico</i>	6
MONT MARCAL CAVA ROSADO <i>Spain</i>	6
ROSSINYOL DE MORAGAS ROSADO N/V <i>Spain</i>	6

BEERS ON TAP

ALLAGASH WHITE <i>Maine</i>	3.50
VICTORY PRIMA PILSNER <i>Pennsylvania</i>	3.50

BOTTLED BEERS

SCHLAFLY KOLCH <i>Missouri</i>	3.50
BROOKLYN BROWN ALE <i>New York</i>	3.50
TROEGS HOPBACK AMBER <i>Pennsylvania</i>	3.50
VICTORY GOLDEN MONKEY <i>Pennsylvania</i>	3.50
XINGU BLACK BEER <i>Brazil</i>	3.50
WYLD ORGANIC EXTRA PALE ALE <i>Utah</i>	3.50
ANDERSON POLEEKO GOLD PALE ALE <i>California</i>	3.50
SEA DOG APRICOT WHEAT BEER <i>Maine</i>	3.50

WINE FLIGHTS

BUTTERWORTH 15 <i>Fussiacus Chardonnay, S/ Minor Sauvignon Blanc, Giancola Malvasia Bianca</i>	
SUGAR BABY 13 <i>Seebrich Riesling, Willm Gewurztraminer, Schweinhardt Bacchus Kabinett</i>	
JAM ON IT 13 <i>Castle Rock Syrah, Mercer Merlot, Hendry HRW Zinfandel</i>	
FRENCH CONNECTION 15 <i>Lauris Vacqueyras, JPC Fleurie Gamay, Domaine Montaude Minervois</i>	
PINKY & THE BRAIN 12 <i>Terraplen Rose, Domaine L'Alycastre Rose, Valle Real Rose</i>	
CAVALICIOUS 18 <i>Rossinyol Cava, Albet y Noya Cava Brut, M/ Marcal Cava Rosado</i>	

DRINK SPECIALS

FLOR DE CAÑA MOJITO	5
WELL VODKA	5
STOLYSCHNAYA CITRON	5
PLYMOUTH GIN	5
1800 REPOSADO	5
MAKERS MARK	5
DEWARS WHITE SCOTCH	5
JACK DANIEL'S	5
JAMESON'S	5
RASTIGNAC COGNAC VSP	5

FOOD MENU

ANCHOVY TOASTS w/LEMON AIOLI	5
ESCAROLE & PECORINO SARDO <i>with garlic, red pepper flakes, white wine & pinenuts</i>	6
ENDIVE & RADICCHIO SALAD w/ <i>gorgonzola dolce vinaigrette</i>	7
GRILLED ROMAINE HEART AND RADICCHIO SALAD <i>with Roasted Garlic Dressing, Parmesan Crisp, Herb Crouton and White Anchovie</i>	7
WILD MUSHROOM RISOTTO <i>Combination of wild and cultivated mushrooms like, shiitake, crimini, portobello, oyster, chanterelles and porcini with butter and parmesan</i>	7
GRILLED TURKISH MEATBALLS w/tzatziki	6
GARBANZO & LAMB SAUSAGE CASSEROLE	6
MUSSELS MARINIERE <i>garlic parsley red pepper flakes white wine</i>	7

BUFFALO SLIDERS w/CHIPOTLE AIOLI **2 for \$ 6 / 3 for \$ 9**
with your choice of smoked gouda, cheddar, swiss, blue cheeses & pancetta

MEATS & CHEESES 3 for \$ 13**MEATS**

PORK RILETTE
VEAL AND POTATO TERRINE
ORGANIC CHICKEN GALANTINE
PROSCIUTTO DI PARMA
CHORIZO CANTIMPALO
PATE DE CAMPAGNE

CHEESES

GARROTXA <i>(goat's milk semi soft) Spain,</i>
CRATER LAKE BLUE <i>(cow's milk soft) Oregon</i>
RONCAL NAVARRA <i>(sheep's milk hard) Spain</i>
TALEGGIO <i>(cow's milk soft) Italy</i>
PECORINO SARDO GRAN CRU <i>(sheep's milk hard) Italy</i>
ST.ANDRE <i>(cow's milk soft) France</i>
MONOCACY ASH <i>(goat's milk soft) Maryland</i>
SAGA BLUE <i>(cow's milk soft) Denmark</i>