

**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
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
SALADE D'ESCAROLE Salad of escarole, toasted pinenuts, mint and pecorino sardo dressed in champagne vinaigrette	6
INSALATA DI INDIVIA E RUCOLA <i>Belgian endive, baby arugula grilled Anjou pear, prosciutto and pomegranate in blood orange vinaigrette</i>	6
SIGARA BÖREK w/ TZATSIKI Filo dough filled with ground beef and spices, deep fried until golden	7
GRILLED HELLIM CHEESE <i>Grilled Turkish halloumi cheese with candied dates, fig and toasted sesame chutney</i>	6
FRITURA DE REPOLLOS <i>Deep fried kale &amp; brussel sprout leaves with baharat spices and tzatziky</i>	5
DUET DE SALCHICHAS <i>Grilled lamb and venison sausages with celery root puree and red wine syrup</i>	7
RISOTTO DI ZUCCA Butternut squash risotto topped with a dollop of sweet mascarpone	6
STEAMED MUSSELS <i>With harissa sauce, olives, shaved merguez and crispy potato</i>	7
BUFFALO SLIDERS w/CHIPOTLE AIOLI <b>2 for \$ 6 / 3 for \$ 9</b> with your choice of smoked gouda, cheddar, swiss, blue cheeses & pancetta	

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

HOMEMADE HEAD CHEESE TERRINE
HOMEMADE FOIE GRAS MOUSSE
CACCIATORINI ( <i>pork, beef</i> )
PROSCIUTTO DI PARMA ( <i>18 months</i> )
HOMEMADE CHICKEN LIVER AND BLACK TRUFFLE PARFAIT
PATE DE CAMPAGNE

**CHEESES**

CAÑA DE CABRA <i>Semi-Soft Goat's Milk (Murcia Spain)</i>
SAN SIMON <i>Smoked Semi-Soft Cow's Milk (Gallicia Spain)</i>
FISCALINI SHARP WHITE CHEDDAR <i>18/Mo Hard unpasturized Cow's Milk (Modesto California)</i>
ROGUE CREAMERY CAVEMAN BLUE <i>Firm Raw Cow's Milk (Central Point Oregon)</i>
BRILLAT SAVARIN <i>Soft Tripple Cream Cow's Milk (Normandy France)</i>
MANCHEGO <i>Hard 12/Mo Sheep's Milk (La Mancha Spain)</i>
SEVRE BELLE LE CHEVROT <i>Soft Goat's Milk (Loire France)</i>
SHROPSHIRE CHEESE <i>Firm Cow's Milk (Nottinghamshire England)</i>