# **Our Food-Friendly Wine & Beer**

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Our wine list is about thinking outside the box, featuring fine wines from all over the globe, handpicked by our sommelier. Our cicceroneselected beers offer varieties to suit any cuisine.

Albino Rocca, Moscato d'Asti

2015, Piedmont, Italy

## **Sparkling Wine**

### Adami, "Bosco di Gica" **Prosecco Superiore** NV, Veneto, Italy

This Italian sparkler is a world-favorite for delicate, dry and refreshing flavors, perfect to pair with international antipasti and light dishes. Guaranteed to add festivity to any occasion.

Vinicola de Sarral, "Libertat" Cava Brut BIN 707319 | 18.50 NV, Catalonia, Spain

Crystal clean and refreshing, for a bright aperitivo and complement to a world of tapas, lighter dishes and general festivity.

## White Wine & Rosé

#### Bodegas Pinuaga, Rosé of Tempranillo BIN 707320 | 16.50 2016, Castilla-La Mancha, Spain

Expansive aroma with dry-ish strawberry flavor, delicate brown spice accents and appealing tannin from certified organic vineyards. A versatile complement to appetizers, seafood, vegetables and light meats and a mouthwatering cocktail year-round.

#### Triennes, Rosé 2016, Provence, France

BIN 706631 | 22.00

BIN 704830 | 19.50

Aromas of roses invite a sip of this delicate, dry Rosé, with berry, cherry and citrus complexity and firm acidity. Serve with light but flavory fare, including cured and smoked meats, vegetables and seafood.

### Cantina del Taburo, Falanghina 2016, Taburo, Italy

With a gentle, dry palate of stone fruit, white pepper and mineral complexity this ancient grape, grown on Campania's coast north of

## Naples, makes a classic aperitivo and exciting match for a world of lighter dishes.

#### **Bozen, Pinot Grigio** 2015, Alto Adige, Italy

BIN 705320 | 18.00

BIN 707321 | 26.00

BIN 704205 | 18.00

BIN 707333 | 18.00

Light, dry and satisfying with pear, apple and nut flavors with lemony acidity, for America's favorite aperitivo and complement to light dishes, including seafood and salads.

#### Domaine Emile Beyer, **Pinot Blanc "Tradition"**

### 2016, Alsace, France

Inviting aromas of white flowers with just-ripe pear and apple flavors and bright acidity, to pair with the widest range of lighter cuisine including appetizers, seafood, softly spicy dishes, poultry and the lightest meats.

#### Château Lamothe, Bordeaux Blanc 2016, Bordeaux, France

This classic Sauvignon Blanc style is crafted with dry, delicate herbal flavor and crisp acidity, for a flavorful aperitif and to enhance seafood, goat cheese and vegetable dishes.

#### **Babich, Sauvignon Blanc** 2017, Marlborough, New Zealand

BIN 704207 | 18.00

BIN 705254 | 20.50

Dynamic, with sun-ripened flavors of passion fruit and herbs for a rich cocktail and complement to dishes with herbs, olive oil, tropical fruits or spice.

Italy's fabulous fizz, with the perfect balance of appealing sweetness and

refreshing acidity. Serve with dessert and sweet endings.

## Vignerons de Buxy, **Bourgogne Chardonnav**

#### 2013, Burgundy, France

BIN 705061 | 22.00

BIN 704210 | 23.50

A classically-styled Chardonnay, with dry, appley flavors, soft palate and bright acidity. Serve as a traditional cocktail and to enhance seafood and light meats, especially prepared with butter.

### L'Oliveto Chardonnay, "Russian River Vallev"

## 2013, Sonoma County, California

A creamy palate, with flavors of pear and brown spice, softly laced with oak and balanced by vibrant acidity. A rich cocktail and satisfying accompaniment to seafood, light meats and rich vegetable dishes.

#### Celler Xavier Clua, "Illusio Terra Alta" BIN 706630 | 22.00 2016, Catalonia, Spain

Rich and elegant with expansive palate of ripe pears accented with fresh herbs. Serve as a rich cocktail, complement to light meats and richer seafood, and a unique Chardonnay alternative.

#### Dr. Hermann, "Dr. H" Riesling 2015, Mosel, Germany

BIN 707322 | 19.50

BIN 503738 | 25.00

Not too dry, not too sweet with alluring stone fruit flavor, mineral complexity and mouthwatering finish, perfect to balance spicy cuisine and pair with fruity and delicately sweet dishes, including sushi.

#### **Domaine Pichot, Vouvray** "Le Peu de la Moriette" 2013, Loire Valley, France

Appealing, off-dry flavors of ripe apples, honey and brisk acidity make this world-favorite wine a delicious cocktail and complement to light dishes, especially with creamy sauces.

Our selections are subject to change due to fluctuations in availability.

## **Red Wine**

### Valle dell'Acate, Nero d'Avola 2015, Sicily, Italy

Soft and earthy, with flavors of berries and brown spice, earth and aged meats. An easy red cocktail and complement to a wide range of cuisine, including meats, vegetables and rich cheese.

#### La Maialina Chianti Classico NV, Tuscany, Italy

You don't have to be Italian to enjoy Italy's most famous export! This dry wine, bursting with cherry-berry fruit accented with brown spice, adds vitality to the widest range of dishes.

### **Banshee**, Pinot Noir

2014, Sonoma County, California

BIN 6002734 | 25.50

BIN 706109 | 16.50

BIN 702409 | 22.00

Ripe cherry and berry flavors interwoven with brown spice accents make this silky, complex wine delicious with lighter meats, rich seafood, poultry and vegetables and rich cheeses.

### A La Carte, Pinot Noir

BIN 707334 | 22.50

2015, North Coast, California Red fruit and earthy flavors develop on the palate for a complex but

eminently enjoyable red. Classically paired with game birds and lighter meats, the silky palate makes a modern red wine with fish pairing.

#### Mas de Gourgonnier, Les Baux de Provence BIN 700035 | 23.00 2014, Provence, France

An ages-old blend of grapes expresses ripe fruit, spicy accents and soft texture for a rich sipper and complement to cheeses, meats vegetables and poultry.

### Bodegas Obalo, Rioja Crianza 2015 Rioja, Spain

BIN 701756 | 23.50

Aged in small oak barrels for velvety palate and savory flavors of ripe berries, meat and brown spice. An ideal pairing with flavorful meats, poultry and vegetables, wild mushrooms and rich cheese.

### La Posta, Cocina Tinto

BIN 702408 | 17.50

2014, Mendoza Valley, Argentina Lush and chewy with a mouthful of juicy berry-flavors, delicately spiced with oak. This Malbec-based blend makes a rich cocktail and complement to the richest dishes.

# **Reserve Wines**

#### Henriot, Brut "Souverain" Champagne BIN 706148 | 74.00 NV, Champagne, France

Elegant, harmonious and well-balanced, with fine bubbles, fresh apple flavors and toasted brioche accents. Guaranteed to turn any event into a special occasion!

#### **Domaine Berthelmot Chassagne-Montrachet** 1er Cru, Abbaye De Morgeot BIN 706147 | 112.00 2015, Burgundy, France

From one of the world's premier white wine regions, this 100% Chardonnay is as elegant as it is delicious. With aromas of fresh apple, white flowers and honey, the wine is opulent on the palate. Serve with the finest seafood and white meats.

### Chateau Barreyre, Bordeaux Supérieur BIN 703245 | 25.50 2012, Bordeaux, France

The classic blend of Merlot and Cabernet, with firm palate and flavors of berries, herbs and charred meat. For rich, red meats and aged cheese.

#### Errazuriz, "MAX" Reserva Carmenere BIN 706633 | 20.50 2015, Aconcagua Valley, Chile

From "the lost grape of Bordeaux", this Carmenere is lush and enveloping, with rich red fruit and earth, licorice, green herb complexity. A unique alternative to Cabernet for red meats, rich vegetable dishes and poultry.

#### **Reunion**, Malbec 2016, Mendoza, Argentina

BIN 706634 | 20.00

Dynamic and velvety with rich flavors of berries, herbs, leather and spice defined by pleasingly firm tannin, for the richest cocktail and complement to red meats, rich pasta, poultry and vegetable dishes.

### Iconic Wines, "Sidekick" **Cabernet Sauvignon**

BIN 707323 | 20.00

2015, California, US Sun-kissed, extra-ripe berry fruit with smooth mouthfeel for an ultrarich cocktail and complement to meats, poultry, rich vegetable dishes and cheese.

#### Calcu. Cabernet Franc BIN 704872 | 16.00 2013, Central Valley, Chile

A rich red with firm texture and flavors of red fruits, dark chocolate and herbs. For rich, red meats.

#### Anne Pichon, Syrah Grenache "Sauvage" BIN 707336 | 19.50 2015, Ventoux, France

Lush aroma of ripe berries and brown spice, velvety texture and pleasing tannin, the result of hand-craft tradition, small production and organic winegrowing

#### Rocca dei Mori "Briaco" Primitivo 2013. Salento. Italy

BIN 707335 | 22.50

"More is more" in this chewy red, a cousin of America's Zinfandel, with concentrated cherry and plum flavors, a solid sprinkle of spice and a mouth coating texture, for meats and the richest poultry or vegetable dishes.

#### Heitz Cellar, Cabernet Sauvignon 2013, Napa Valley, California

BIN 706149 | 72.00

Rich and complex with aromas of black fruits, cocoa and mintiness unique to these vineyards. From one of the world's finest producers of Cabernet. Pair with rich red meats and poultry.

#### Xavier, Vin Chateauneuf-du-Pape 2012, Rhône Valley, France

BIN 706201 | 58.00

A luscious red from one of the world's premier red wine appellations. Powerful yet fresh, with flavors of ripe fruit, dark chocolate, meat and the wild herbs unique to France's south. Serve with rich red meats.

## Beer

Sam Smith Organic Chocolate Stout England (12 oz)	BIN 610069	7.50	Allagash Saison Maine (12 oz)	BIN 704215	7.50
Begyle Flannel Pajamas Oatmeal Stout Illinois (12 oz	BIN 610068	6.00	Lagunitas India Pale Ale California (12 oz)	BIN 702011	6.00
Krombacher Pilsener Germany (11.2 oz)	BIN 704214	6.00	Vander Mill Seasonal Cider Michigan (16 oz)	BIN 703551	7.50
Two Brothers Ebel's Weiss Illinois (12 oz)	BIN 702009	6.00	Delirium Tremens Strong Pale Ale Belgium (11 oz)	BIN 704538	10.00