

# muse

· food offerings ·

bread with olive oil \$3

chips \$4

olives \$5

almonds \$5

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· cheese plate ·

\$6 ea

choice of three \$16

(see board for options)

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· salami plate ·

\$7 ea

choice of three \$18

(see board for options)

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· meat / cheese combo ·

2 meats / 2 cheeses \$22

chocolate plate \$9

sparkling

Mas Candí, 2016, Brut Nature, Xarel.lo/Macabeo/Parellada, DO Cava, Spain	\$12 glass
Luis Pato, Maria Gomes Bruto, Bairrada, Portugal	\$12 glass
Caves São João, 2017, Espumante Bruto Rosé Baga/Touriga Nacional, Bairrada, Portugal	\$13 glass
Patrice Colin, “ Perles Grises ”, Pineau d’Aunis, Loire Valley, France	\$12 glass
Naveran, 2016, Brut Rosé, Pinot Noir/Parellada, D.O. Cava, Spain	\$10 glass
Bénédicte et Stéphane Tissot, A.O.C. Crémant du Jura, Pinot Noir/Trousseau/Poulsard, France	\$15 glass

sparkling (cont.)

Domaine Allimant-Laugner, Brut Rosé, Pinot Noir, A.O.C. Crémant d'Alsace, France	\$42
Dosnon, Brut Rosé, Pinot Noir & Meunier, AOC Champagne, France	\$95
Mestres, 2015, Cupage Rosé Reserva Brut, Trepát/Monastrell/Pinot Noir, DO Cava, Spain	\$46
Domaine Allemand, Brut Rosé Mollard, IGP Haut-Alps, France	\$42
Cantina Meggiolaro, 2015, Sotoca, Durello, Durello Frizzante I.G.T. Veneto, Italy	\$35
Cave Poulet et Fils, A.O.C. Crémant de Die, Clairette/Aligoté, France	\$28
Pahto Wine Cellars, 2017, Pyroclastic, Gewurztraminer, Columbia Gorge, WA, USA	\$60
Domaine Overnoy, A.O.C. Crémant du Jura Chardonnay, France	\$46
Bénédicte et Stéhane Tissot Indigène, Chardonnay/Pinot Noir/Poulsard/Trousseau A.O.C. Crémant du Jura, France	\$62
Louis de Grenelle, Vin Biologique, Chenin Blanc/Chardonnay/Cabernet Franc, Crémant de Loire, France	\$42
Quinta do Montalto, 2015, Vinha da Malhada Reserva, Fernão Pires/Arinto, Vinho Regional Lisboa, Portugal	\$33
Avinyó, 2010, La Ticota, Xarel.lo/Macabeo D.O. Cava Gran Reserva Brut Nature, Spain	\$60
Mestres, 2006, Clos Nostre Senyor Gran Reserva Brut Nature, Macabeu/Xarel.lo/Parellada, D.O. Cava, Spain	\$70
Philippe Fontaine, 2014, Cuvée des Lys Brut des Blancs, Pinot Blanc, A.O.C. Champagne, France	\$95

white

Quinta de Porrais, 2017, D.O.P. Douro, Rabigato/Códega do Larinho, Portugal	\$8 glass
Pojere e Sandri, 2017, Palai, Müller Thurgau, I.G.T. Bianco Vigneti Delle Dolomiti, Italy	\$12 glass
Succés Vinicola, 2017, Experiència Parellada, Parellada,D.O. Conca de Barerà, Spain	\$12 glass
Anselmo Mendes, 2017, Alvarinho Contacto, D.O.C. Monção e Melgaco, Portugal	\$12 glass
Lagar de Darei, 2017, Dão Branco, Encruzado/Bical/Malvasia Fina	\$12 glass
Cristom, 2017, Pinot Gris, Eola-Amity Hills, Willamette Valley, OR, USA	\$13 glass
Ruby Vineyard, 2016, Chardonnay Willamette Valley, Oregon, U.S.A.	\$14 glass
Malat, 2017, Furth-Palt, Riesling D.A.C. Kremstal, Austria	\$12 glass

white (cont.)

Ameztoi, 2015, Primus, Hondarribi Zuri, D.O. Getariako Txakolina, Spain	\$45
Celler de Les Aus, 2017, Tallarol, Pansa Blanc, D.O. Alta Alella, Spain	\$50
Bodegas Albamar Sesenta e Nove, 2016, Arrobas, Albariño, D.O. Rias Baixas, Spain	\$65*
Clos St. Magdeleine, 2015, A.O.C. Cassis, Marsanne/Ugni Blanc/Clairette/Bourboulenc, France	\$48
Sclavus, 2017, Alchymiste, Roditis, Greece	\$32
Domaine Doulouffakis, 2017, Dafnios, Vidiano, Crete, Greece	\$40
Sono Montenidoli, 2009, "Il Templare", Trebiano/Malvasia, IGT Toscano, Italy	\$45*
Etienne Boileau, 2013, A.O.C. Chablis, Chardonnay, France	\$36*
Domaine Overnoy, 2016, Chardonnay, A.O.C. Arbois, France	\$55
Viño de Encostas, 2013, Heaven & Hell, Treixadura/Albariño/Godello, Galicia, Spain	\$75*
Benanti, 2016, D.O.C. Etna Bianco, Carricante, Sicily, Italy	\$40

\* in order to serve these selections at the appropriate temperatures, please allow for a short delay (up to 4 minutes)

white (cont.)

Roger & Didier Raibault, 2017, A.O.C. Sancerre, Sauvignon Blanc, France	\$42
Los Bermejos, 2016, Diego Ecologico, D.O. Lanzarote, Canary Islands, Spain	\$47
Luis A. Rodriguez Vázquez, 2014, Blanco Trexadura/Albariño/Lado/Torrontés, D.O. Ribeiro, Spain	\$58
Luis Pato, 2012, Vinha Formal, Bical, D.O.C. Bairrada, Portugal	\$45
Gutiérrez de la Vega, 2015, Costa Diva, Moscatel Seco, Alicante, Spain	\$40
Mas Candi, 2017, Desig Blanc Xarel.lo, Pendès, Spain	\$35*
Alpha Estate, 2016, Assyrtiko P.G.I. Florina, Greece	\$65*
Domaine de Cabasse, 2018, Les Primevéres, Grenache Blanc/Roussane/Viognier/Clairette, A.O.C. Côtes du Rhone Villages, France	\$50
Camin Larredya, 2012, “La Part Davant”, Gros & Petit Manseng/Petit Courbu, AOC Jurançon Sec, France	\$42*

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white (cont.)

La Ferme des Sept Lunes, 2011, St. Joseph, Marsanne/ Roussanne, AOC St Joseph, France	\$58
Costers de Priorat, 2016, Blanc de Closes, Garnatxa Blanca, D.O. Priorat, Spain	\$60
Acústic Celler, 2015, Acústic Blanc, Garnatxa Blanca & Rosado/Macabeo/Pansal, D.O. Montsant, Spain	\$35*
Graf Von Meran, 2014, Kerner, D.O.C. Sudtirolo-Alto Adige, Italy	\$44*
Bodegas R. Lopez de Heredia, 2008, Viña Gravonia, Viura, D.O. Rioja, Spain	\$50*
Bodegas R. Lopez de Heredia, 2003, Tondonia Reserva Blanco, Viura/Malvasia, Rioja, Spain	\$80*
Mount Eden Vineyards, 2016, Chardonnay, Edna Valley, CA, USA	\$40
Norman Hardie, 2015, Chardonnay, V.Q.A. Niagara Peninsula, Canada	\$55
Casal Figueira, 2013, António, Vital, Vinho Regional Lisboa, Portugal	\$63*
Enric Soler, 2016, Espenyalluches, Xarel.lo, D.O. Penedès, Spain	\$70*

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rosé

Ameztoi, 2018, Rubentis, Hondarrabi Zuri & Beltza, D.O. Getiariko Txakolina, Spain	\$12 glass
La Bastide des Oliviers, 2017, Cinsault/Grenache A.O.P. Coteaux Varois en Provence, France	\$11 glass
Château Laurou, 2017, A.O.P. Fronton Rosé, Negrette/Syrah/Cabernet Franc, France	\$10 glass
Trisaetum, 2017, Rosé of Pinot Noir, Willamette Valley, OR, USA	\$13 glass



rosé (cont.)

Château Musar, 2016, Musar Jeune Rosé, Cinsault/Mourvedre, Beqaa Valley, Lebanon	\$35
The Eyrie Vineyards, 2016, Rosé of Pinot Noir, Willamette Valley, OR, USA	\$40
La Mascaronne, 2018, Quat'Saisons, Cinsault/Grenache/Syrah, A.O.P. Côtes de Provence, France	\$40
Le Galantin, 2018, A.O.P. Bandol, Mourvèdre/Cinsault/Grenache, France	\$42
Domaine Tempier, 2015, Mourvèdre/Grenache/Cinsult, A.O.C. Bandol Rosé, France *1500 ml also available	\$73/\$150*
Los Bermejos, 2017, Black Listan Rosado, D.O. Lanzarote, Canary Islands, Spain	\$47
Domaine André Dezat & Fils, 2017, A.O.C. Sancerre, Pinot Noir, France	\$40

rosé (cont.)

Château la Canorgue, 2017, A.O.C. Luberon, Syrah/Grenache/Mourvedre, France	\$40
Clos Cibonne, 2017, Spéciale des Vignettes, Tibouren, A.O.C. Côtes de Provence Cru Classé, France	\$48
Gönc, 2018, Anna, Žametna/Črnina/Pinot Noir & Grigio/Blau Frankish, Slovenia	\$40
Clos Griotte, 2017, Pinot Noir Rose, Willamette Valley, OR, USA	\$50
Forlorn Hope, 2018, Queen of the Sierra, Barbera/Zinfandel, Calaveras County, CA, USA	\$44
Propreità Sperino, 2017, Rosa del Rosa, Nebbiolo/Vespolina, D.O.C. Piemonte, Italy	\$35
L'Atouéyo di Saraillon Fernanda, 2017, D.O.C. Valleé d'Aoste, Gamay Noir, Italy	\$35
Castel Noarna, 2016, Ghenè, Lagrein, I.G.T. Vallagarina, Italy	\$45
Dolores Cabrera Fernández, 2017, La Araucaria, Black Listan, D.O. Valle de la Orotava, Canary Islands, Spain	\$35

orange wine

Biggio Hamina, 2016, Andreas Vineyard Gewürztraminer,	\$12 glass
Daterra Viticultores, 2016, Gavela da Vila, Palomino, V.d.T. Val do Bibei, Spain	\$58*
Costador, 2016, Sumoll Blanc, D.O. Catalunya, Spain	\$56*
Savage Grace, 2017, Gewurztraminer, Columbia Gorge, WA, USA	\$40
Domaine Tatsis, 2014, Roditis, Goumenissa, Greece	\$70*
Francesconi Paolo, 2017, Antiqua, Albana, Romagna, Italy	\$55*
Day Wines, 2016, Tears of Vulcan, Viognier/Pinot Gris/Muscat, Chehalem Mountains, OR, USA	\$55*
Grillo, 2016, Sancho Panza, Fiano, IGT Campania, Italy	\$55*
Nacho González, 2013, La Perida Godello, Galacia, Spain	\$70*
Shalauri, 2016, Kisi/Khikvi, Kakheti, Georgia	\$52*
Domaine Glinavos, 2016, Paleokerisio, P.G.I. Ioannina, Greece (500ml & Sparkling)	\$25

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red

Pascal Aufranc, 2017, En Rémont, Gamay Noir, A.O.C. Chénas, France	\$12 glass
Walnut City Wineworks, 2014, Carlton Hill Vineyard, Pinot Noir, A.V.A. Yamhill-Carlton, Oregon, U.S.A.	\$15 glass
Cantina Sociale Coopertiva, 2009, D.O.C. Copertino Riserva, Nergoamaro/Malvasia Nera, Italy	\$10 glass
Sono Montenedoli, 2015, Il Garrulo, Sangeovese, D.O.C.G. Chianti Colli Senesi, Italy	\$12 glass
Quinta dos Roques, 2015, D.O.C. Dão Tinto, Touriga Nacional/Jaen/Alfrocheiro/Tinta Roriz, Portugal	\$10 glass
Acústic Celler, 2015, Tinto, Carinyena/Garnatxa, D.O. Montsant, Spain	\$12 glass
Ca' del Baio, 2017, Paolina, D.O.C. Barbera d'Alba, Italy	\$9 glass
Château Eugénie, 2014, Pierre le Grand, Malbec/Merlot, A.O.C. Cahors, France	\$12 glass
Viña Olabarri, 2012, Tempranillo/Graciano, D.O. Rioja Reserva, Spain	\$12 glass

red (cont.)

Frontón de Oro, 2015, Malpaís, Black Listan/Tintilla, D.O. Gran Canaria, Canary Islands, Spain	\$44
I Custodi, 2015, Pistos, Nerello Mascalese & Capuccio, DOC Etna Rosso, Sicily, Italy	\$35
La Miraja, 2016, Ruché di Castagnole, Monferrato D.O.C.G., Italy	\$48
Domaine Jean Bourdy, 2016, A.O.C. Côtes du Jura Rouge, Poulsard/Trousseau/Pinot Noir, France	\$45
Laderas de Sedella, 2013, Mediterranean Mountain Wine, Garnacha/Romó/Jaén, D.O. Sierras de Málaga, Spain	\$38
Domaine Jeannin-Naltet, 2014, Clos de Grands Voyens, Pinot Noir, A.O.C. Mercury 1 <sup>er</sup> Cru, Burgundy, France	\$75
Cristom, 2017, Mt Jefferson Cuvée, Pinot Noir, Willamette Valley, Oregon, USA	\$52
Nicolas Chemarin, 2016, La Haute Ronze, Gamay Noir, A.O.C. Régnié, France	\$42
Pascal & Jean Philippe Granger, 2014, Les Chassignoles, Gamay Noir, Moulin-à-Vent! France	\$45
Domaine de la Voûte des Crozes, 2017, Gamay Noir, A.O.C. Côte-de-Brouilly, France	\$44
Viña Mein, 2016, Tinto Clásico, Caiño Longo/Brancellao/Tintilla, D.O. Ribeiro, Spain	\$55

red (cont.)

Azienda Boffalora, 2015, Pietrisco, Nebbiolo, D.O.C.G. Valtellina Superiore, Italy	\$60
Viberti, 2012, Boun Padre, Nebbiolo, D.O.C.G. Barolo, Italy	\$90
Alpha Estate, 2014, Barba Yannis, Xinomavro, P.D.O. Amyndeon, Greece	\$65
Nada Fiorenzo, 2016, D.O.C. Dolcetto d'Alba, Italy	\$30
Ezio, 2013, Terra del Noce, D.O.C.G. Barbera d'Asti Superiore, Italy	\$45
Nanfro, 2016, Frappato, D.O.P. Vittoria, Sicily, Italy	\$38
Fèlsina, 2013, Sangiovese, D.O.C.G. Chianti Classico Riserva, Italy	\$60
Celler Cal Pla, 2015, Black Slate Porrera, Garnatxa/Cariñena/Cabernet Sauvignon, D.O. Priorat, Spain	\$44

red (cont.)

Paul Jaboulet Aîné, 2014, Les Jalets, Syrah, A.O.C Crozes Hermitage, France	\$60
Domaine Richaud, 2014, l'Ebrescade, Grenache/Mourvèdre/Syrah/Carignan, AOC Cairanne, France	\$65
Domaine la Madura, 2014, Grand Vin, Grenache/Mourvèdre/Syrah/Carignan A.O.C. St-Chinian, France	\$55
R. Lopez Heredia, 2009, Viña Cubillo, Tempranillo/Garnacho/Graciano/Mazuelo, D.O. Rioja, Spain	\$45
Domaine Philippe Alliet, 2013, A.O.C. Chinon, Cabernet Franc, France	\$60
Melaric, 2015, "Clos de la Cerisaie" Cabernet Franc, AOC Saumur Puy-Notre-Dame, France	\$52
Eladio Piñeiro, 2009, La Coartada, Aragonez/Alicante Bouschet/Cabernet Sauvignon, D.O.C. Alentejo, Portugal	\$56
Esporaõ, 2014, Reserva, Aragonez/Alicante Bouschet, D.O.C. Alentejo, Portugal	\$45
Fitapreta, 2015, Tinto, Aragonez/Alicante Bouschet/Trincadeira, I.G. Alentejano, Portugal	\$36

red (cont.)

Curii, 2012, Giró, DO Alicante, Spain	\$70
R. Lopez de Heredia, 2005, Viña Bosconia, Tempranillo/Granacho/Graciano/Mazuelo, D.O. Rioja Reserva, Spain	\$85
Emilio Moro, 2015, Tempranillo, D.O. Ribera del Duero, Spain	\$44
La Solana La Mancha, 2014, Tempranillo, DO Pago Florentino, La Mancha, Spain	\$42
Le Château du Grand Bos, 2008, A.O.C. Graves Rouge Cabernet Sauvignon/Petit-Verdot/Malbec/Merlot, France	\$62
Domaine Eden, 2014, Cabernet Sauvignon, Santa Cruz Mountains, California, USA	\$76
Thomas Santamaria, 2013, Tranoi, Grenache/Nielluccu, A.O.C. A.O.C. Patrimonio, Corsica, France	\$44
Château Musar, 2014, Musar Jeune, Cinsault/Syrah/Cabernet Sauvignon, Beqaa Valley, Lebanon	\$38



odds and ends – unique and special

Viñátigo, 2014, Ensamblaje Blanco, Gual/Marmajuelo/Vijariego/Vijariego/Malvasia Aromático, D.O. Canary Islands, Spain	\$85*
Envínate, 2016, Palo Blanco, Listan Blanco, Canary Islands, Spain	\$80*
Vega de Ribes, 2012, Sasserra Malvasia de Stiges D.O. Penedés, Spain	\$58*
Oriol Artigas, 2014, La Prats Rosat, Pansa Blanca/Pansa Rosat/Garnacha, Barcelona, Spain	\$53*
Bodegas y Viñedos Raúl Pérez, 2014, Ultreia La Claudina, Godello, D.O. Bierzo, Spain	\$90*
Oriol Artigas, 2013, Peça d'en Blanch Blanc, Pansa Blanca, Barcelona, Spain	\$55*
Adega Regional de Colares, 2014, Malvasia, DOC Colares, Portugal (500ml)	\$70*
Fitapreta, 2014, Branco de Talha, Roupeiro/Antão Vaz, I.G. Alentejano, Portugal	\$44*
Envínate, 2017, Benje, Listan Prieto, D.O. Ycoden Daute Isora, Canary Islands, Spain	\$60
4 Monos, 2015, Cencientos, Garnacha Tinto & Blanca/ Cariñena, D.O. Vinos de Madrid, Spain	\$57
Envinate, 2016, Lousas, Mencia, D.O. Ribeira Sacra, Spain	\$75

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odds and ends (cont.)

Daterra Viticultores, 2016, Portela do Vento, Mencia/Garnacha Tintorera, Val do Bibei, Spain	\$52
Daterra Viticultores, 2016, Cases de Enriba, Mencia, Valdeorras, Spain	\$55
Zarate, 2017, Espadeiro, D.O. Rias Baixas Tinto, Spain	\$60
Azores Wine Company, 2015, Isabella a Proibida, Isabella, D.O. Pico-Azores, Portugal	\$65
T.C. Collector, 2017, Gamay Noir, Willamette Valley, OR, USA	\$42
Castell d'Encus, 2014, Acusp, Pinot Noir, Catal Pyrenees, Spain	\$80
Adega Regional de Colares, 2008, Ramisco, AOC Colares, Portugal (500ml)	\$70
Oriol Artigas, 2013, Peça d'en Blanch Negre, Garnacha/Pansa Blanca, D.O. Alella, Spain	\$85
Nanclares y Prieto, 2015, Miño da Raña, 60% Mencia/30% Garnacha Tintoreia y 10% de otras, Vino de Mesa (Ribeira Sacra), Spain	\$100

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cider

2 Towns Ciderhouse, Bright Cider, 500ml	\$7
Tieton Ciderworks, Apricot, 500ml	\$9
Gurutzeta, Sidra Natural, 750ml	\$13
Christian Drouin, Poire, 750ml	\$25

beer

· three rotating taps · 20oz · \$6

Estrella Damm, Spanish Lager, 12oz	\$4
Pinkus, Ur-Pilsner, Lager, 500ml	\$7
Reach Break, Wine barrel aged Brett Saison, 750ml	\$20
Ayinger, Bräu Weisse, 500ml	\$7
Piraat, Belgian Ale, 330ml	\$6
Bayerischer Bahnhof, Leipziger Gose, 330ml	\$8
Ecliptic Brewing, Carina Peach Sour, 500ml	\$7
De Garde, Muscat Première, 750ml	\$30
Hanssens, Oude Gueuze, 375ml	\$11
Trinity Brewing, 7 Day Golden Sour, 375ml	\$8
Double Mountain, Devil's Kriek, 12.7oz	\$14
Russian River Brewing, Supplication wild ale, 12.7oz	\$15
pFriem Brewing, IPA, 500ml	\$6
Crux, Cast Out IPA, 500ml	\$7
Trappistes Rochefort, 8, 330ml	\$8
NCB, Old Rasputin Imperial Stout, 12oz	\$6
Breakside, Apple-Brandy barrel aged winter ale, 12oz	\$10
Founders Brewing, Kentucky Breakfast Stout, 12oz	\$10

wine flights

3 half pours \$21

5 half pours \$34

(does not include off-list special flights)

uncorked bottles to go receive 35% discount

other libations

Priorat Natur, Vermut \$10

The Rare Wine Co.  
New York Malmsey Madeira \$12

Williams Humbert, Don Zoilo Manzanilla Sherry \$10

Bodegas César Florido  
Oloroso Sherry \$10

Quinta do Infantado, 20 year Tawny Porto \$12

Toro Albala Don PX Gran Reserva 1986 \$14

Quinta do Portal, White Porto \$10

Château Loupiac, 2012, Loupiac \$8

Andrew Rich, 2014, Gewürztraminer Ice \$11

Le Père Jules  
Pommeau de Normandie \$10

Jean Bourdy, Macvin du Jura \$12