

muse

· food offerings ·

bread with olive oil \$3

chips \$3

olives \$5

almonds \$5

· cheese plate ·

choice of three \$14

or \$5 ea

(see board for options)

· salami plate ·

choice of three \$15

or \$6 ea

· meat / cheese combo ·

2 meats / 2 cheeses \$19

(see board for options)

chocolate plate \$6

le petite écolier \$4

sparkling

Bodegas Pinord, Cava Brut, “+&+” Xarel.lo/Macabeo/Parellada, DO Cava, Spain	\$8 glass
Stéphane Tissot, Brut Rosé, Pinot Noir/Poulsard/Trousseau, A.O.C. Crémant du Jura, France	\$15 glass
Patrice Colin, “ Perles Grises ”, Pineau d’Aunis, Loire Valley, France	\$12 glass
Naveran, 2015, Brut Rosé, Pinot Noir/Parellada, D.O. Cava, Spain	\$10 glass
São João, 2014 Espumante Bruto Rosé, Baga/Touriga Nacional, I.G.P. Biera Atlântico, Portugal	\$13 glass
Domaine Pignier, Chardonnay, AOC Crémant du Jura Blanc, France	\$14 glass

sparkling (cont.)

Domaine Allimant-Laugner, Brut Rosé, Pinot Noir, A.O.C. Crémant d'Alsace, France	\$42
Mélaric, "Globules Roses" Méthode Ancestrale, Cabernet Franc, VMQ Saumur, France	\$42
Dosnon, Brut Rosé, Pinot Noir & Meunier, AOC Champagne, France	\$95
Mestres, 2013, Cupage Rosé Reserva Brut, Trepát/Monastrell/Pinot Noir, DO Cava, Spain	\$46
Random Wine Company, 2013, Brut Rosé, Gamay Noir, Willamette Valley, OR, USA	\$50
Luis Pato, Vinho Espumante Bruto, Baga/Maria Gomes, Portugal	\$25
Suriol, 2013, Brut Nature, Macabeo/Xarel.lo/Parellada, D.O. Cava, Spain	\$40
Baron Fuentes, Tradition, Chardonnay/Pinot Meunier, A.O.C. Champagne, France	\$44
Dominique Piron, Chardonnay, A.O.C. Crémant de Bourgogne, France	\$45
Jean François Mérieau, 2011, Bulles, Chenin Blanc/Chardonnay, Loire Valley, France	\$42
Gramona, 2013, La Cuvée Gran Reserva, Xarel.lo/Macabeo, DO Cava, Spain	\$44
Mestres, 2006, Clos Nostre Senyor Gran Reserva Brut Nature, Macabeu/Xarel.lo/Parellada, D.O. Cava, Spain	\$70
Colin, Blanche de Castille 1 ^{er} Cru, Chardonnay, A.O.C. Champagne, France	\$85

white

Eugène Carrel, 2014, Altesse, A.O.C. Roussette de Savoie, France	\$8 glass
Isabelle et Pierre Clément, 2014, Sauvignon Blanc, A.O.C. Menetou-Salon, France	\$12 glass
Adega Boo-Rivero, 2015, Frago do Corvo, Godello, D.O. Monterrei, Spain	\$12 glass
Anselmo Mendes, 2016, Alvarinho Contacto, D.O.C. Vinho Verde, Portugal	\$12 glass
Quinta dos Roques, 2014, Encruzado, D.O.C. Dão, Portugal	\$10 glass
Cristom, 2015, Pinot Gris, Eola-Amity Hills, Willamette Valley, OR, USA	\$13 glass
Phelps Creek, 2014, Chardonnay Columbia Gorge, Oregon, USA	\$14 glass
Kientzler, 2015, Riesling, A.O.C. Alsace, France	\$13 glass

white (cont.)

Ulibarri Artzaiak, 2015, DO Bizkaiko Txakolina, Ondarrabi Zuri & Zuri Zerratia, Spain	\$35
Eladio Piñeiro, 2015, envidia cochina, Albariño, D.O. Rias Baixas, Spain	\$38
Nortico, 2014, Alvarinho, DO Minho, Portugal	\$25
Granbazan, 2016, Etiqueta Verde, Albariño, D.O. Rias Baixas, Spain	\$35
Sono Montenedoli, 2009, “Il Templare”, Trebiano/Malvasia, IGT Toscano, Italy	\$45*
Lionel Bussy, 2014, A.O.C. Chablis, Chardonnay, France	\$42*
Laurent Tribut, 2014, A.O.C. Chablis, Chardonnay, France	\$60*
Domaine St. Pierre, 2014, Château Renard Chardonnay/Savagnin, A.O.C. Arbois, France	\$45
Alvaro Castro, 2015, Dão Branca, Bical/Sercial/Encruzado, DO Dão, Portugal	\$34
Tenuta di Castellaro, 2014, Bianco Pomice, Malvasia delle Lipari/Carricante, IGT Sicilia, Italy	\$45

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

white (cont.)

Los Bermejos, 2014, Diego Ecologico, D.O. Lanzarote, Canary Islands, Spain	\$47
Clos Marie, 2014, Manon, Grenache Blanc/Roussane/Maccabeu/Clairette, A.O.C. Languedoc, France	\$52*
Luis A. Rodriguez Vázquez, 2014, Blanco Treixadura/Albariño/Lado/Torrontés, D.O. Ribeiro, Spain	\$58
Vivanco, 2016, D.O. Rioja Blanco, Viura/Tempranillo Blanco/Maturana Blanca, Spain	\$24
Casa Beade, 2014, Ribeiras Armea, Branco Lexítimo, D.O. Betanzos, Spain	\$58*
Pascal Marthouret, 2013, Marsanne/Rousanne, A.O.C. St. Joseph Blanc, France	\$40
Gutiérrez de la Vega, 2015, Costa Diva, Moscatel Seco, Alicante, Spain	\$40
Marenas Viñedo y Bodega, 2015, Cerro Encinas Montepilas, Montepilas, D.O.C. Montilla-Moriles, Spain	\$38*
Camin Larredya, 2012, “La Part Davant”, Gros & Petit Manseng/Petit Courbu, AOC Jurançon Sec, France	\$42*

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

white (cont.)

La Ferme des Sept Lunes, 2011, St. Joseph, Marsanne/ Roussanne, AOC St Joseph, France	\$58
Acústic Cellar, 2015, Acústic Blanc, Garnatxa Blanca & Rosado/Macabeo/Pansal, D.O. Montsant, Spain	\$35*
R. Lopez Heredia, 2007, Viña Gravonia, Viura, D.O. Rioja, Spain	\$45*
Bodegas R. Lopez de Heredia, 2003, Tondonia Reserva Blanco, Viura/Malvasia, Rioja, Spain	\$80*
Mount Eden Vineyards, 2013, Chardonnay, Edna Valley, CA, USA	\$40
Eugène Carrel, 2010, Marestel, A.O.C. Roussette de Savoie, France	\$40*
Casal Figueira, 2013, António, Vital, Vinho Regional Lisboa, Portugal	\$63*

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

rosé

La Bastide des Oliviers, 2016, Cinsault/Grenache, \$10 glass
AOC Coteaux Varrois en Provence, France

Cara Nord, 2016, Trepát, \$8 glass
DO Conca de Barbera, Spain

Fazenda Pradio, 2015, \$10 glass
Mencia Rosado, Spain

Phelps Creek Vineyard, 2016 “Fleur de Roy”, \$12 glass
Pinot Noir, Hood River, OR, USA

rosé (cont.)

Talai Berri, 2016, Finca Jakue Rosé, Hondarabbi Zuri & Beltza, D.O. Getariako Txakolina, Spain	\$35
Domaine de la Tour du Bon, 2015, A.O.C. Bandol Rosé, Grenache/Cinsault/ Mourvèdre, France	\$45
Clos Ste Magdeleine, 2016, AOC Cassis,, Grenache/Cinsault/Mourvèdre, France	\$52
Yves Leccia, 2016, A.O.C. Patrimoine, Niellucciu/Grenache, France	\$50
Clos Cibonne, 2015, Cuvée Speciale des Vignettes, Tibouren, A.O.C. Côtes de Provence Cru Classé, France	\$55
Domaine Tempier, 2015, Mourvèdre/Grenache/Cinsault, A.O.C. Bandol Rosé, France *1500 ml also available	\$73/\$150*
Château Thivin, 2014, Gamay Noir, AOC Beaujolais Villages Rosé, France	\$32

rosé (cont.)

Domaine d'Aupilhac, 2016, Lou Maset, Grenache/Cinsault/ Mourvèdre /Carignan, AOC Languedoc, France	\$25
Domaine Bart, 2015, AOC Marsannay Rosé, Pinot Noir, France	\$36
Pardas, 2015, Rosé Sumoll, D.O. Pendès, Spain	\$28
Alfredo Maestro, 2016, Amanda, Garnacha Tintorera, DO Castilla y Leon, Spain	\$42
Azores Wine Company, 2016, Rosé Vulcanico, Saborinho/Agronomica/Aragonez/Touriga Nacional, I.G. Acores, Portugal	\$45

orange wine

Biggio Hamina, 2016, Andreas Vineyard Gewürztraminer, Willamette Valley AVA, Oregon, USA	\$12 glass
Alfredo Maestro, 2016, Lovamos, Albillo, Castilla y Leon, Spain	\$42*
Minimus, 2014, Albariño, White Oak Hill, Rogue Valley, Oregon, USA	\$53*
Forlorn Hope, 2014, Dragone Ramato, Pinot Gris, Calaveras County, CA, USA	\$45*
Il Tufiello, 2014, Sancho Panza, IGT Campania Fiano, Italy	\$50*
La Stoppa, 2011, Ageno, Malvasia di Candia Aromatical/Ortugo/Trebianno, IGT Emilia, Italy	\$55*
Day Wines, 2016, Tears of Vulcan, Viognier/Pinot Gris/Muscat, Chehalem Mountains, OR, USA	\$55*
Nacho González, 2013, La Perida Godello, Galacia, Spain	\$70*
San Fereolo, 2013, Coste di Riavolo, Riesling/Gewurztraminer, Langhe, Italy	\$46*

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

red

J. Christopher, 2014, JJ Pinot Noir, Oregon, USA	\$12 glass
Walnut City Wineworks, 2012, Z'ivo Vineyard, Pinot Noir, Eola-Amity Hills, U.S.A.	\$15 glass
Casal de Armán, 2016, D.O. Ribeiro Tinto, Sousón/Caiño Longo/Brancellao, Spain	\$13 glass
Pascal & Jean-Philippe Granjer, 2013, AOC Juliéñas, Gamay Noir, France	\$12 glass
Quinta dos Roques, 2013, D.O.C. Dão Tinto, Touriga Nacional/Jaen/Alfrocheiro/Tinta Roriz, Portugal	\$11 glass
Carpineto, 2015, D.O.C.G. Chianti Classico, Sangiovese/Canaiolo, Italy	\$12 glass
Joan d'Anguera, 2015, Altaroses, Granatxa, D.O. Montsant, Spain	\$12 glass
Lavradores de Feitaria, 2015, D.O.C. Douro Tinto, Touriga Franca & National/Tinta Roriz & Barroca, Portugal	\$8 glass
Château Eugénie, 2013, Malbec/Merlot, AOC Cahors, France	\$12 glass
Viña Olabbarri, 2011, Tempranillo/Graciano, D.O. Rioja Reserva, Spain	\$12 glass

red (cont.)

Château d'Arlay, 2014, Corail, Pinot Noir/Trousseau/Poulsard/Chardonnay/Savagnin, A.O.C. Côtes du Jura, France	\$47
La Miraja, 2013, Ruché di Castagnole, Monferrato D.O.C.G., Italy	\$48
Domaine Masse, 2014, En Veau, Pinot Noir, A.O.C. Givry 1 ^{er} Cru, Burgundy, France	\$55
Cristom, 2014, Mt Jefferson Cuvée, Pinot Noir, Willamette Valley, Oregon, USA	\$46
J. Christopher, Dundee Hills Pinot Noir, 2013, Oregon, USA	\$54
Pascal & Jean Philippe Granger, 2014, Les Chassignoles, Gamay Noir, Moulin-à-Vent! France	\$45
Finca Jakue, 2015, D.O. Getariako Txakolina, Hondarribi Beltza, Spain	\$52
Clos Marfisi, 2015, Gritole, Nielluccio, AOC Patrimonio, Corsica, France	\$45
I Custodi, 2013, Pistos, Nerello Mascalese & Capuccio, DOC Etna Rosso, Sicily, Italy	\$35
Dirupa, 2013, D.O.C.G. Valtellina Superiore, Nebbiolo, Italy	\$56

red (cont.)

Viberti, 2012, Boun Padre, Nebbiolo, D.O.C.G. Barolo, Italy	\$90
Eladio Piñeiro, 2006, La Coartada, Aragonez/Alicante Bouschet, DOC Alentejo, Portugal	\$56
Luis A. Rodriguez Vázquez, 2013, Bruncellao/Caiño/Ferrol, D.O. Ribeiro, Spain	\$58
Quinta dos Roques, 2013, Touriga National, D.O.C. Dão, Portugal	\$42
Candido Hernandez Pio, 2014, Balcón Canario, Black Listán, Negramoll, D.O. Tacorante Acentejo, Canary Islands, Spain	\$32
Centonze, 2015, Frappato, D.O.P. Vittoria, Sicily, Italy	\$30
Chamlija, 2014, Papaskarasi, Thrace, Turkey	\$35
Fèlsina, 2012, Sangiovese, DOCG Chianti Classico Riserva, Italy	\$60
Domaine Richaud, 2014, Grenache/Mourvèdre/Syrah/Carignan, AOC Cairanne, France	\$56

red (cont.)

Bertrand Stehelin, 2013, Sablet, Grenache/Mourvèdre/Syrah, A.O.C. Côtes du Rhône Villages, France	\$40
R. Lopez Heredia, 2008, Viña Cubillo, Tempranillo/Garnacho/Graciano/Mazuelo, D.O. Rioja, Spain	\$45
Luis Seabra Vinhos, 2014, Xisto Ilimitado, Touriga France/Tinta Amarela & Barroca & Roriz/Rufete/ Malvasia Preta/Donzelinho Tinto, D.O.C. Douro, Portugal	\$42
Melanic, 2011, “Clos de la Cerisaie” Cabernet Franc, AOC Saumur Puy-Notre-Dame, France	\$52
Fitapreta, 2014, Tinto, Aragonez/Alicante Bouschet/Trincadeira, I.G. Alentejano, Portugal	\$36
Laderas de Sedella, 2013, Mediterranean Mountain Wine, Garnacha/Romó/Jaén, D.O. Sierras de Málaga, Spain	\$38
Curii, 2012, Giró, DO Alicante, Spain	\$70
Emilio Moro, 2013, Tempranillo, D.O. Ribera del Duero, Spain	\$44

red (cont.)

Bodegas R. Lopez de Heredia, 2004, Tempranillo/Garnacha/Mazuela/Graciano, Vina Tondonia Reserva, DO Rioja, Spain	\$72
La Solana La Mancha, 2013, Tempranillo, DO Pago Florentino, La Mancha, Spain	\$42
Château du Seuil, 2012, Cabernet Sauvignon & Franc/Merlot, A.O.C. Graves, Bordeaux, France	\$56
Domaine Eden, 2012, Cabernet Sauvignon, Santa Cruz Mountains, California, USA	\$76
Vegas Altas, 2015, Tempranillo, DO Extremadura, Spain	\$25
Ritme Cellar, 2014, Priorat Red, Carinyena/Garnatxa, DO Priorat, Spain	\$36
Acustic Cellar, 2014, "Braó", Garnatxa/Samsó, D.O. Montsant, Spain	\$56
Château Musar, 2013, Musar Jeune, Cinsault/Syrah/Cabernet Sauvignon, Beqaa Valley, Lebanon	\$38

odds and ends – unique and special

Suriol, 2012, “El Bosc”, Xarel.lo, D.O. Cava, Spain	\$45
Hijo de Rubentis Ameztoi Brut Rosé, Hondarrabi Zuri & Beltza, Getariako Txakolina, Spain	\$57
Luigi Giordano, 2013, Barbaresco Nebbiolo Brut, Barbaresco, Italy	\$55
Casa Coste Piane, Brichet, Prosecco, Vino Frizzante, Veneto, Italy	\$45
Vega de Ribes, 2012, Sasserra Malvasia de Stiges, D.O. Penedés, Spain	\$58*
Leah Jorgensen Cellers, 2014 Blanc de Cabernet Franc, Applegate Valley, Oregon	\$56
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*
Jutta Ambrositsch, 2014, Himmelfahrt (The Road to Heaven), Gumpoldskirchen Field Blend, Neiderösterreich, Austria	\$55*
Oriol Arigas, 2013, Peça d’en Blanch Blanc, Pansa Blanca, Barcelona, Spain	\$55*
Poço do Lobo, 1995, Arinto, Bairrada, Portugal	\$75*
Adega Regional de Colares, 2014, Malvasia, DOC Colares, Portugal (500ml)	\$70
Fitapreta, 2014, Branco de Talha, Roupeiro/Antão Vaz, I.G. Alentejano, Portugal	\$44*

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

odds and ends (cont.)

Edi Simčič, 2010, Sivi Pinot (P. Gris), Goriška Brda, Slovenia	\$38*
Forlorn Hope, 2014, Picpoul, Calaveras County, CA, USA	\$55*
Celler Pardas, 2011, Xarel.lo, Penedes, Spain	\$48*
Azores Wine Company, 2015, Verdelho, D.O. Pico-Azores, Portugal	\$65*
La Zorra, 2014, La Moza, Rufete, DO Sierra de Salamanca, Spain	\$52
Forlorn Hope, 2014, Suspiro del Moro, Alvarelhão, Alta Mesa, USA	\$58
Azores Wine Company, 2015, Isabella a Proibida, Isabella, D.O. Pico-Azores, Portugal	\$65
Envínate, 2015, Lousas, Mencia, DO Ribeira Sacra, Spain	\$60
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, Miñto da Raña, 60% Mencia/30% Garnacha Tintoreia y 10% de otras, Vino de Mesa (Ribeira Sacra), Spain	\$100
Ignios Orígenes, 2013, Babosa Negro, D.O. Yeoden Daute Isora, Tenerife, Canary Islands, Spain	\$90
Williams Humbert Jalifa, 30 yr. Amontillado Solera Especial, Jerez Sherry, Spain	\$90*

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

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 · 200z · \$5.50

Ayinger, Jahrhundert, Lager, 500ml	\$6
Logsdon Organic Farmhouse Ales, Seizon, 750ml	\$12
Franziskaner, Hefe-weissebier, 500ml	\$6
Piraat, Belgian Ale, 330ml	\$6
Bayerischer Bahnhof, Leipziger, Gose, 330ml	\$8
Ecliptic Brewing, Carina Peach Sour, 22oz	\$6
Hanssens, Oude Gueuze, 375ml	\$11
Trinity Brewing, 7 Day Golden Sour, 375ml	\$8
Double Mountain, Devil's Kriek, 12.7oz	\$14
Alvinne Undressed, oud Bruin, 330ml	\$7
pFriem Brewing, IPA, 500ml	\$6
Crux Cast Out IPA, 500ml	\$7
Double Mountain IRA, 500ml	\$6
NCB, Brother Thelonius Abbey Ale, 12oz	\$6
NCB, Old Rasputin Imperial Stout, 12oz	\$6

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

Espelt, Airam Dulce Solera NV \$11

The Rare Wine Co. \$12
New York Malmsey Madeira Williams Humbert, Don Zoilo

Manzanilla Sherry \$10

Bodegas César Florido \$10
Oloroso Sherry

D'Oliveiras, Malvazia, \$22
1989 Madeira

Quinta do Infantado, Reserva, Porto \$8

Toro Albala Don PX Gran Reserva 1986 \$14

Château Loupiac, 2012, Loupiac \$8

Andrew Rich, 2014, Gewürztraminer Ice \$11

Le Père Jules \$10
Pommeau de Normandie

Porto Tónico \$10

The Curtis \$10
Pommeau de Normandie, Apricot Bitters, Cava