

muse

· food offerings ·

bread with olive oil \$3

chips \$4

olives \$5

almonds \$5

· cheese plate ·

\$6 ea

choice of three \$16

(see board for options)

· salami plate ·

\$7 ea

choice of three \$18

(see board for options)

· meat / cheese combo ·

2 meats / 2 cheeses \$22

chocolate plate \$8

le petite écolier \$4

sparkling

Bodegas Pinord, Cava Brut, “+&+” Xarel.lo/Macabeo/Parellada, DO Cava, Spain	\$8 glass
São João, 2016, Espumante Bruto Rosé, Baga/Touriga Nacional, I.G.P. Biera Atlântico, Portugal	\$13 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
Raventós i Blanc, 2015, de Nit, Macabeo/Xarel.lo/Parellada/Monstrell, DO Conca del Riu Anoia, Spain	\$15 glass
Domaine Pignier, Chardonnay, AOC Crémant du Jura Blanc, France	\$14 glass
Bénédict et Stéphane Tissot, Pinot Noir/Trouseau/Poulsard A.O.C. Crémant du Jura Rosé, France	\$15 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
Augusti Torelló Mata, 2014, Trepát Rosado, D.O. Cava, Spain	\$35
Dosnon, Brut Rosé, Pinot Noir & Meunier, AOC Champagne, France	\$95
Mestres, 2013, Cupage Rosé Reserva Brut, Trepát/Monastrell/Pinot Noir, DO Cava, Spain	\$46
Domaine Allemand, Brut Rosé Mollard, IGP Haut-Alps, France	\$42
Domaine Pierre Richard, Harmonie, Chardonnay, A.O.C. Crémant du Jura, France	\$65
Baron Fuentes, Tradition, Chardonnay/Pinot Meunier, A.O.C. Champagne, France	\$46
Dominique Piron, Chardonnay, A.O.C. Crémant de Bourgogne, France	\$45
Jean François Mérieau, 2012, Bulles, Chenin Blanc/Chardonnay, Loire Valley, France	\$42
Quinta do Montalto, 2015, Vinha da Malhada Reserva, Fernão Pires/Arinto, Vinho Regional Lisboa, Portugal	\$33
Luis Pato, Maria Gomes Bruto, Bairrada, Portugal	\$35
Gramona, 2013, La Cuvee 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
Bonnet-Ponson, Non Dosé Brut, Pinot Noir & Meunier/ Chardonnay A.O.C. Champagne 1 ^{er} Cru, France	\$85
Bénédicte et Stéphane Tissot, BFF, Chardonnay, A.O.C. Crémant du Jura, France	\$50

white

Adegas Pazo do Mar, 2017, D.O. Ribeiro Branco, Treixadura/Torrontes/Godello, Spain	\$8 glass
Francois Chidaine, 2017, A.O.C. Touraine, Sauvignon Blanc, France	\$12 glass
Villa Forano, 2016, Le Piagge, Ribona, D.O.C. Colli Maceratesi, Italy	\$10 glass
Anselmo Mendes, 2016, Alvarinho Contacto, D.O.C. Monção e Melgaco, Portugal	\$12 glass
Quinta dos Roques, 2015, Encruzado, D.O.C. Dão, Portugal	\$10 glass
Cristom, 2016, Pinot Gris, Eola-Amity Hills, Willamette Valley, OR, USA	\$13 glass
Phelps Creek, 2014, Chardonnay Columbia Gorge, Oregon, USA	\$14 glass
Kientzler, 2016, Riesling, A.O.C. Alsace, France	\$13 glass

white (cont.)

Ulibarri Artzaiak, 2015, DO Bizkaiko Txakolina, Ondarrabi Zuri & Zuri Zerratia, Spain	\$35
Eladio Piñeiro, 2016, envidia cochina, Albariño, D.O. Rias Baixas, Spain	\$38
Clos St. Magdeleine, 2015, A.O.C. Cassis, Marsanne/Ugni Blanc/Clairette/Bourboulenc, France	\$48
Xión, 2016, D.O. Rias Baixas, Albariño, Spain	\$42
Sono Montenedoli, 2009, “Il Templare”, Trebiano/Malvasia, IGT Toscano, Italy	\$45*
Daniel-Etienne Defaix, 2012, A.O.C. Chablis, Chardonnay, France	\$52*
Laurent Tribut, 2014, A.O.C. Chablis, Chardonnay, France	\$60*
Domaine St. Pierre, 2015, Château Renard Chardonnay/Savagnin, A.O.C. Arbois, France	\$45
Domaine Courbet, 2015, Les Isles, Chardonnay, A.O.C. Côtes du Jura, France	\$45
Viño de Encostas, 2013, Heaven & Hell, Treixadura/Albariño/Godello, Galicia, Spain	\$75*
Benanti, 2016, D.O.C. Etna Bianco, Carricante, Sicily, Italy	\$40

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white (cont.)

Los Bermejós, 2016, Diego Ecologico, D.O. Lanzarote, Canary Islands, Spain	\$47
Luis A. Rodríguez Vázquez, 2014, Blanco Treixadura/Albariño/Lado/Torrontés, D.O. Ribeiro, Spain	\$58
Luis Pato, 2012, Vinha Formal, Bical, D.O.C. Bairrada, Portugal	\$45
Domaine l'Amauve, 2017, La Daurèle, Grenache Blanc/Clairette/Viognier/Ugni-Blanc, A.O.C. Séguret, France	\$36
Casa Beade, 2014, Ribeiras Armea, Branco Lexitimo, D.O. Betanzos, Spain	\$58*
Craft Wine Company, 2016, Origin, Chenin Blanc, Ribbon Ridge, Oregon, U.S.A.	\$75*
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*

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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*
Graf Von Meran, 2014, Kerner, D.O.C. Sudtirol-Alto Adige, Italy	\$44*
Bodegas R. Lopez de Heredia, 2003, Tondonia Reserva Blanco, Viura/Malvasia, Rioja, Spain	\$80*
Mount Eden Vineyards, 2015, 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*

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rosé

- La Bastide des Oliviers, 2017, \$11 glass
Cinsault/Grenache
A.O.P. Coteaux Varois en Provence, France
- Ameztoi, 2017, Rubentis, \$12 glass
Hondarrabi Zuri/Beltza, D.O. Getariako Txakoli, Spain
- Eugène Carrel, 2017, A.O.C. Vin de Savoie Rosé, \$8 glass
Gamay/Mondeuse, France
- Frontón de Oro, 2017, Rosado, Tintilla/Black Listán, \$12 glass
D.O. Gran Canaria, Canary Islands, Spain
- Trisaetum, 2017, Rosé of Pinot Noir, \$13 glass
Willamette Valley, OR, USA

rosé (cont.)

Talai Berri, 2016, Finca Jakue Rosé, Hondarabbi Zuri & Beltza, D.O. Getariako Txakolina, Spain	\$35
Les Vignobles Foncanlieu, 2016, Piquepoul Noir I.G.P. Coteaux d'Ensérune, France	\$25
Phelps Creek Vineyards, 2016, Fleur de Roy, Pinot Noir, Hood River, OR, USA	\$25
Domaine de la Tour du Bon, 2015, A.O.C. Bandol Rosé, Grenache/Cinsault/ Mourvèdre, France	\$45
Jackalope-Random Wine, 2017, Trosé, Trousseau, Willamette Valley, OR, USA	\$35
Dolores Cabrera Fernández, 2017, La Araucaria, Black Listan, D.O. Valle de la Orotava, Canary Islands, Spain	\$35
The Eyrie Vineyards, 2016, Rosé of Pinot Noir, Willamette Valley, OR, USA	\$40
Clos Cibonne, 2016, 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	\$73/\$150*
*1500 ml also available	

rosé (cont.)

Château la Canorgue, 2017, A.O.C. Luberon, Syrah/Grenache/Mourvedre, France	\$40
Château Musar, 2016, Musar Jeune Rosé, Cinsault/Mourvedre, Beqaa Valley, Lebanon	\$35
André Neveu, 2017, A.O.C. Sancerre Rosé, Pinot Noir, France	\$42
Domaine Bart, 2017, A.O.C. Marsannay Rosé, Pinot Noir, France	\$35
Los Bermejos, 2017, Black Listan Rosado, D.O. Lanzarote, Canary Islands, Spain	\$47
Pardas, 2015, Rosé Sumoll, D.O. Pendès, Spain	\$28
Cara Nord, 2016, Trepas Rosat, D.O. Conca de Barbera, Spain	\$22
Castel Noarna, 2016, Ghenè, Lagrein, I.G.T. Vallagarina, Italy	\$45
Alfredo Maestro, 2016, Amanda, Garnacha Tintorera, DO Castilla y Leon, Spain	\$42

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*
Alfredo Maestro, 2016, Lovamos, Albillo, Castilla y Leon, Spain	\$42*
Costers de Priorat, 2016, Blanc de Closes, Garnatxa Blanca, D.O. Priorat, Spain	\$60*
Domaine Tatsis, 2014, Roditis, Goumenissa, Greece	\$70*
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*
Domaine Glinavos, 2016, Paleokerisio, P.G.I. Ioannina, Greece (500ml & Sparkling)	\$25

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red

J. Christopher, 2015, JJ Pinot Noir, Oregon, USA	\$13 glass
Walnut City Wineworks, 2012, Z'ivo Vineyard, Pinot Noir, Eola-Amity Hills, U.S.A.	\$15 glass
Cantina Sociale Coopertiva, 2009, D.O.C. Copertino Riserva, Nergoamaro/Mavasia Nera, Italy	\$10 glass
Lucien Lardy, 2016, Côte du Py, Gamay Noir, A.O.C. Morgon, France	\$12 glass
Vinhos de Darei, 2011, Sem Abrigo, Touriga Nacional/Jaen/Alfrocheiro/Tinta Roriz, D.O.C. Dão, Portugal	\$10 glass
Casal de Armán, 2015, D.O. Ribeiro Tinto, Sousón/Caiño Longo/Brancellao, Spain	\$13 glass
Acústic Celler, 2015, Tinto, Carinyena/Garnatxa, 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 Pinteraie, 2014, A.O.C. Cahors, Malbec/Merlot, 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
La Miraja, 2016, Ruché di Castagnole, Monferrato D.O.C.G., Italy	\$48
Domaine Jeannin-Naltet, 2014, Clos de Grands Voyens, Pinot Noir, A.O.C. Mercury 1 ^{er} Cru, Burgundy, France	\$75
Cristom, 2015, Mt Jefferson Cuvée, Pinot Noir, Willamette Valley, Oregon, USA	\$46
J. Christopher, 2014, Villages, Pinot Noir, Chehalem Mountains A.V.A. Oregon USA	\$38
J. Christopher, Medici Vineyard, 2015, Pinot Noir, Chehalem Mountains A.V.A. Oregon, USA	\$75
Guy Breton, 2016, A.O.C. Régnié, Gamay Noir, France	\$45
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, 2015, Pistos, Nerello Mascalese & Capuccio, DOC Etna Rosso, Sicily, Italy	\$35

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
Eladio Piñeiro, 2007, La Coartada, Aragonez/Alicante Bouschet, DOC Alentejo, Portugal	\$56
Adega Boo- Rivero, 2016, Fraga do Corvo Mencia, D.O. Monterrei, Spain	\$30
San Fereolo, 2015, Valdibà, Dolcetto, D.O.C.G. Dogliani, Italy	\$42
Nanfro, 2016, Frappato, D.O.P. Vittoria, Sicily, Italy	\$38
Chamlija, 2015, Papaskarasi, Thrace, Turkey	\$35
Fèlsina, 2013, Sangiovese, D.O.C.G. Chianti Classico Riserva, Italy	\$60
Domaine Richaud, 2014, l'Ebrescade, Grenache/Mourvèdre/Syrah/Carignan, AOC Cairanne, France	\$56

red (cont.)

Bertrand Stehelin, 2014, 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
Casa da Passarella, 2011, Somontes, Touriga Nacional/Tinta Roriz/Alfrocheiro/Jaen D.O.C. Dão, Portugal	\$40
Melanic, 2013, “Clos de la Cerisaie” Cabernet Franc, AOC Saumur Puy-Notre-Dame, France	\$52
Fitapreta, 2015, 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, 2015, 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, 2014, 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, 2014, Cabernet Sauvignon, Santa Cruz Mountains, California, USA	\$76
Quinta do Cardo, 2012, Reserva, Touriga Nacional, D.O.C. Beira Interior, Spain	\$45
Ritme Cellar, 2015, Priorat Red, Carinyena/Garnatxa, DO Priorat, Spain	\$36
Acustic Cellar, 2014, "Braó", Garnatxa/Samsó, D.O. Montsant, Spain	\$56
Château Musar, 2014, 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
Vega de Ribes, 2012, Sasseria 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*
Forlorn Hope, 2014, Picpoul, Calaveras County, CA, USA	\$55*
Celler Pardas, 2011, Xarel.lo, Penedes, Spain	\$48*
Envinat, 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
Quinta das Maias, 2013, Jaen, D.O.C. Dão, Portugal	\$55
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
T.C. Collector, 2016, Passetoutgrain, Pinot Noir/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
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*

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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
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	\$7
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
Double Mountain, IRA, 500ml	\$6
NCB, Brother Thelonius Abbey Ale, 12oz	\$6
NCB, Old Rasputin Imperial Stout, 12oz	\$6
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

Espelt, Airam Dulce Solera NV \$11

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

Williams Humbert, Don Zoilo Manzanilla Sherry \$10

Bodegas César Florido
Oloroso Sherry \$10

D'Oliveiras, Malvazia,
1989 Madeira \$22

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
Pommeau de Normandie \$10

Porto Tónico \$10

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