

muse

sparkling

Bodegas Pinord
+ S + Caves
\$10 glass

Prigot
Crémant de Bourgogne
\$16 glass

Caves São João
2021 Espumante Bruto Rosé
\$15 glass

460 Casina Bric
2018 Nebbiolo d'Alba Spumante Rosé
\$16 glass

Domaine Ligier
Crémant de Jura Rosé
\$16 glass

white

Cà' Montebello
2023 Pinot Nero
\$12 glass

Seméli
2022 Moschofilero/Sauvignon Blanc
\$15 glass

Cà' del Boio
2023 Langhe Chardonnay
\$12 glass

Granbozán
2022 Rós Baixos d.o.
\$15 glass

Clos d'Albizzati
2023 Cossis Blanc a.o.c.
\$16 glass

Fica Preta
2022 Alentejano Branco
\$15 glass

amber

Es Okay
2022 White Wine
\$16 glass

Dosto's Wine
2021 Tsolikouri Amber
\$15 glass

L'Orange Surprise!
market price

rosé

Les Bastides des Oliviers
2023 Coteaux Varois en Provence A.O.C.
\$12 glass

Clos d'Albizzi
2023 Cassis Rosé A.O.C.
\$16 glass

Domaine Joseph Roty
2021 Marsannay Rosé
\$16 glass

Apostolos Thymiopoulos
2020 Xinomavro Rosé
\$15 glass

Clos Griotte
2017 Willamette Valley Pinot Noir Rosé
\$12 glass

Swick Wines
2022 Columbia Valley Red Wine
\$16 glass

red

Contina Sociale Cooperativa
2015 Copertina Riserva A.O.C.
\$11 glass

Clos Griotte
2020 Willamette Valley Pinot Noir
\$16 glass

Malvira
2019 Roero Nebbiolo A.O.C.G.
\$15 glass

Quinta dos Regues
2020 Dão Tinto
\$14 glass

Rio Madre
2020 Graciano
\$9 glass

Julien Dupont
2018 Côte de Braille A.O.C.
\$16 glass

Château de Plaisance
2022 Anjou Rouge A.O.C.
\$15 glass

red continued

Colle Petruccio
2022 Toscana Rosso
\$11 glass

Domaine Le Roc des Anges
2021 Côtes Catalanes Rouge
\$15 glass

Herdade de São Miguel
2021 Alentejano Tinto
\$13 glass

Vino Olaberri
2011 Gran Reserva A.O.C.
\$16 glass

Vincent Paris
2021 Crozes-Hermitage A.O.C.
\$16 glass

sherry

La Cigarrera
Manzanilla
\$12 glass

César Florido
Amontillado
\$14 glass

César Florido
Oloroso
\$14 glass

El Maestro Sierra
Pedro Ximenez
\$14 glass

César Florido
Moscatel Especial
\$14 glass

rancio

Tresmontaine
"Tobacco Dos"
\$10 glass

Martific
Rancio Sec
\$11 glass

Château de São
2001 Rivesaltes Rancio A.O.C.
\$15 glass

madeira

Henriques + Henriques
10-Year Sercial ~ \$12 glass
10-Year Verdelho ~ \$12 glass
18-Year Boal ~ \$12 glass
20-Year Terrantez ~ \$18 glass
2007 Verdelho ~ \$14 glass

porto

Quinta do Infanteado
2018 LBV ~ \$12 glass
10-Year Tawny ~ \$15 glass
2011 Colheita ~ \$15 glass

other wine

Domaine des Forges
2018 Coteaux du Layon
\$12 glass

Frédéric Lornet
2010 Vin Jaune
\$15 glass

Quinta dos Pesos
1997 Caravelas s.o.c.
\$14 glass

Wine Flight:
3 Half Pours:
you may pick any 3 glass pours
or you may let us choose 3 to fit your palate
\$25 ~

Curated Wine Flight
Every Thursday Night!
market price

small bites

Bread + Olive Oil
\$6 ~

Castelvetrano Olives
\$7 ~

Mixed Nuts
candied pecans + hazelnuts
dry-roasted almonds + walnuts
paprika, olive oil, + sea salt
\$9 ~ *contains eggs

Torta de Aciete de Seville
crisp flatbread, anise, sugar, olive oil
\$5 ~

Snack Plate
black olive tapenade + artichoke spreads
eggplant-wrapped sundried tomato in olive oil
all served on garlic crostini
plus 2 salami + 1 cheese
\$28 ~
* serves two, add \$4 ~
per additional guest

small bites

Single Cheese
served with bread, crackers, assorted jams
\$7 ~

3-Cheese Plate
served with bread, crackers, assorted jams
\$21 ~

3-Salami Plate
served with bread + crackers
\$21 ~

Salami + Cheese Plate
2 Salamis + 2 Cheeses
served with bread, crackers, assorted jams
\$28 ~

Sardines in Olive Oil
served in tin with bread + French butter
\$20 ~

Fried Sardines in Tomato-Pepper Sauce
served in tin with bread
\$20 ~